

# SKIN CARE SOLUTIONS FOR **FOOD MANUFACTURING**







# CARING FOR PEOPLE NOT JUST WORKERS

At SC Johnson Professional we help companies care for their workers as much as they care for their customers. We also believe that "care" does not involve just cleanliness.

# WHAT IF WE COULD WORK TOGETHER TO IMPROVE FOOD SAFETY WHILE TAKING CARE OF YOUR EMPLOYEES?

Every year in Europe, more than 23 million people fall ill from eating contaminated food, resulting in 5000 deaths<sup>1</sup>. Employees' hand hygiene is key to reducing the risk of cross-contamination in every step of the chain from production to plate. This means keeping a high standard of cleanliness and enforcing it strictly. Cross-contamination and skin dermatitis outbreaks can disrupt production: brands & companies can suffer serious, irreversible reputational damage that comes with its own costs.

However, making effective high-quality products isn't enough. Thanks to over 80 years of experience in professional skin care, we know that food safety workers are more inclined to use the products if they're pleasant and if they have proper training and educational tools.

That's why our expertise is not only focused on simply taking care of the skin, but also on supplying highly effective formulations complying to all latest European standards with a broad spectrum of efficacy, a specific range of products designed for sensitive skin, easy-to-use dispensers and a complete educational toolkit.

Our solutions naturally encourage compliance, which reduces risk of cross-contamination for the food processed in your facility while also promoting good skin health for your workers. By choosing us, you choose an expert in hand hygiene solutions for your environment.

**89**%

of contaminated food outbreaks, pathogens were transferred to food via workers' hands<sup>2</sup> AT ANY ONE TIME

39%

of staff do not wash their hands after visiting the lavatory, while 53% do not wash their hands before preparing food<sup>3</sup> Food recalls cost companies an average of

£8.6
MILLION
in direct costs alone<sup>4</sup>

<sup>1</sup>The burden of foodborne diseases in the WHO European region, World Health Organization 2017.

effectiveness of interventions to minimise those risks.

3 L. Ackerley. The Journey of the Germ: Perspectives in Public Health, Nov 2015, Vol 135 No 6.

<sup>&</sup>lt;sup>2</sup> Guzewich. J. and M. Ross, 1999, Evaluation of risks related to microbiological contamination of ready-to-eat food by food preparation workers and the effectiveness of interventions to minimise those risks

<sup>&</sup>lt;sup>4</sup> Food Marketing Institute and the Grocery Manufacturers Association https://www.food-safety.com/articles/2542-recall-the-food-industrys-biggest-threat-to-profitability



The following pathogens are identified as being the main causes of concern for the food industry<sup>1</sup>.

# 1 | Campylobacter 2

## What is the resulting illness?

Campylobacteriosis is transmitted mainly by ingestion of undercooked contaminated food, mainly poultry and sometimes pork. In addition, cross-contamination by handling and washing contaminated food can lead to the spread of campylobacter onto hands, work surfaces, clothing and cooking equipment.

#### Primary pathogens

Campylobacter jejuni and Campylobacter coli

#### Preventative measures

- Follow good hygiene practice when handling, washing, storing and cooking food.
  - Systematically wash your hands with clean water and soap after contact with raw and uncooked food, and before meals, breaks and at the end of the working day
  - Thoroughly clean work surfaces, cooking equipment and clothing that come in contact with raw food
  - Ensure poultry and other at-risk meats are cooked thoroughly.

# 2 | Listeria monocytogenes<sup>2</sup>

#### What is the resulting illness?

Listeriosis is a rare but serious notifiable disease transmitted to humans through food.

#### Primary pathogens

The *Listeria* bacteria, mainly *L.monocytogenes*, and more rarely *L ivanovii*, naturally present in the environment.

#### Preventative measures

- Rinse raw produce thoroughly before consuming them
- Wash hands, knives, counters and cutting boards before and after handling/preparing uncooked food
- · Ensure that raw food is thoroughly cooked.

## 3 | Salmonella enterica 2

#### What is the resulting illness?

Salmonellosis is a disease caused by *Salmonella* bacteria. *Salmonella* is present in the intestines of animals and can contaminate the environment via their faeces. *Salmonella* is resistant to cold but killed by heat. Raw food is the most frequently contaminated: meat (especially poultry), eggs, and raw or undercooked egg preparations.

#### Primary pathogens

These are the Salmonella enterica bacteria, of which there are many varieties; the well known are *Salmonella typhi, Salmonella typhimurium* and *Salmonella enteritidis*.

#### Preventative measures

- Wash your hands (with water and soap) systematically:
  - After contact with animals, waste, or animal faeces.
  - Before meals, breaks, at the end of the working day.

# 4 | Escherichia Coli (E.coli) 2

#### What is the resulting illness?

*Escherichia coli (E.coli)* is a family of bacteria, some of which are naturally present in the human gut without causing harm, while others can cause serious food-borne illnesses (FBD).

These infections, while usually not serious, can sometimes develop into haemolytic uraemic syndrome, which is rare but dangerous for children, especially those under five years of age.

### Primary pathogens

These infections are caused by the ingestion of pathogenic *Escherichia coli*.

#### Preventative measures

- Careful hand washing after using the toilet, and also before handling food
- Hand washing after handling raw meat or vegetables and cleaning work surfaces that come into contact with raw food is essential in preventing cross-contamination between raw and cooked foods.



can help you prevent cross-contamination

The scale of workers with impaired skin condition is underestimated and presents an INVISIBLE THREAT TO HEALTH, SAFETY AND EFFICIENCY that largely goes unreported in the workplace.

89%

of contaminated food outbreaks, pathogens were transferred to food via workers' hands' At any one time

of staff do not wash their hands after visiting the lavatory, while 53% do not wash their hands before preparing food<sup>2</sup> Food recalls cost companies an average of

£8.6
MILLION
in direct costs alone<sup>3</sup>

Our comprehensive programme is not just about high-quality products, but enabling and encouraging workers to adopt skin care best practice

#### **AUDIT**

SKIN CARE PLAN AUDIT - dispenser servicing and product assessment



## **TRAINING**

**EDUCATE AND TRAIN WORKERS** 



# Train with us to help develop your career

To further support our current provision of a dedicated training team we are now proud to announce that we have available Continuing Professional Development Accredited Training courses that can be delivered by our dedicated team either face to face or Live online via Teams.

UTILISE OUR FREE OF CHARGE SERVICE FOR YOUR TRAINING REQUIREMENTS

## **REGISTER FOR OUR CPD COURSES**



#### **Cleaning and Chemical Safety for Food Manufacture**

This workshop is designed to be delivered to food operatives. The aim of workshop is to ensure all staff to understand the risk of cleaning chemicals, how to control hazards and the essentials of cleaning & disinfection.

By the end of the workshop the delegates will have an overview of the following:

- The essentials of Cleaning and disinfection
- The risks of working with cleaning chemicals
- Your responsibilities



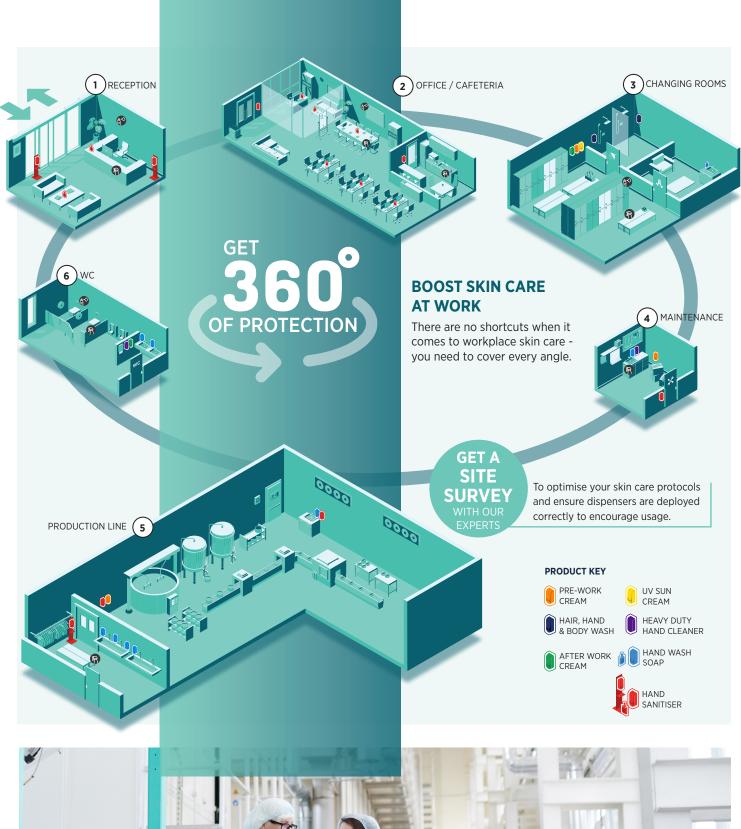
Food DSR Course Summary



Food Manufacturing Workshop

For more information, get in touch today: training@scj.com

<sup>1</sup>Luckhaupt et al; American Journal of Industrial Medicine 56-623-634 (2013) <sup>2</sup>Centers for Disease Control & Prevention <sup>3</sup>Diepgen TT.L. et al; Contact Dermatitis 2013; 69-88-106





# **HELP PROMOTE SKIN HEALTH** & HYGIENE COMPLIANCE





- A fully dedicated range from protective creams, biocidal hand wash, non-rinsed sanitisers and moisturising creams developed specifically for the food industry. Our products promote good skin health before, during and after working hours.
- A unique range with hygienically sealed cartridges, answering to all your skin care needs:
  - a wide biocidal range reducing the spread of micro-organisms including innovative antimicrobial actives
  - high quality formulations meeting all latest European standards





## TAKE CARE OF YOUR WORKERS

We offer a dedicated range designed for sensitive skin:

- Perfume-free and dye-free designed for people who are sensitive to perfumes and dyes and who prefer products which do not have these added.
- Skin Hypoallergenic dermatologist tested to verify and confirm this product has very low allergenic potential and is designed for sensitive skin.
- ECARF Certified This product meets the European Centre for Allergy Research Foundation (ECARF) criteria for skin tolerability. See http://Ecarf-siegel.org/en/about-seal.





## IMPLEMENT COST-EFFECTIVE SKIN **CARE SOLUTIONS**

- Highly efficient products to reduce waste and cost
- Given the frequent occurrence of skin disorders in food industry settings, a robust skin care programme can help minimise the risk of drawn-out compensation claims, costly court procedures and sick
- Our foams provide water savings. Using a foam soap compared to a lotion soap<sup>2</sup> leads to 45% less water needed during hand washing

<sup>&</sup>lt;sup>1</sup> This product and the dispensers it is to be used with have been certified by HACCP International as being food-safe hand hygiene products suitable for use in facilities that operate in accordance with a HACCP based food safety programme in Food Zone Classification SSZ (Splash or Spill Zone). This means products are suitable for use in food handling areas such as kitchens, production areas and processing areas, but not suitable for coming directly into contact with food or items that will touch food. HACCP International's evaluation and certification is strictly confined to matters of food safety or the operation of a HACCP based food safety programme. Whilst all reasonable care is taken by HACCP International in its evaluation of the product(s) or services(s) described herein, HACCP International does not guarantee that every food safety risk in every application has been identified. No guarantee is offered or implied in the issuing of this statement.

<sup>&</sup>lt;sup>2</sup>SCJP sponsored study; Media4Change Ltd., How a Single Change in a Washroom can significantly reduce water consumption and associated costs, 2011.

# **IMPORTANCE OF PROTOCOLS**

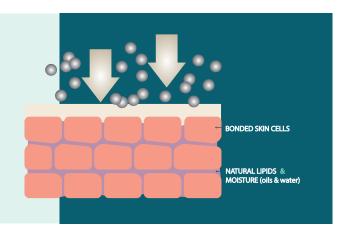
Following the right protocols to promote good skin health is key to successful hygiene compliance

## **DIFFERENT PROTOCOLS INCLUDE:**

- Protection cream + Standard handwash complemented with non-rinsed Sanitising + Hydration cream
- Protection cream + Antimicrobial handwash + Hydration cream
- Protection cream + Non-rinsed sanitising only if no water points + Hydration cream
- Protection cream + Antimicrobial handwash complemented with non-rinsed Sanitising + Hydration cream

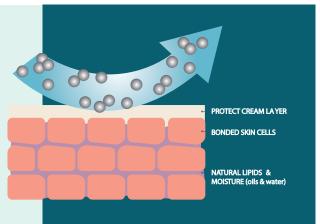
# WHY USE PROTECTION CREAMS

- · Make skin quicker and easier to clean with milder hand cleaners
- · Help retain natural lipids and moisture in the skin whilst working
- · Help improve comfort when wearing gloves
- · Help improve grip when using hand-held equipment
- Protect skin against exposure to workplace substances and environmental conditions i.e. ultraviolet (UV) rays or exposure to water-based or oily contaminants



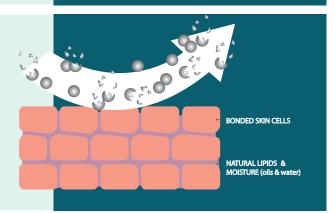
# WHY USE APPROPRIATE HAND CLEANERS

- Proper hand cleaning using the appropriate product helps remove germs and prevents physical contaminants from becoming ingrained in the skin
- Using hand cleaners that are too heavy for what's required can be harsh on the skin
- Using hand cleaners that are too light for what's required can lead to over scrubbing and not fully clean skin



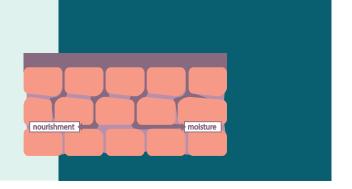
# WHY USE HAND SANITISERS

- · When hands are physically clean, but need to be hygienically clean
- · Can be used without water at the point of use
- · Help keep the skin in good condition, even after frequent use.
- Provide broad spectrum antimicrobial activity against many common germs



# WHY USE RESTORE CREAMS

- · Supports the skin's natural barrier
- Makes the skin feel smooth and supple
- Helps to maintain the skin in good condition keeping it strong and healthy, avoiding dryness



# PRODUCT OVERVIEW

A LEADING RANGE OF SPECIALIST OCCUPATIONAL SKIN CARE PRODUCTS



Skin protection creams that are applied before working to reduce contact with contaminants and make cleansing quicker and easier

- Stokoderm® UNIVERSAL PURE
- Stokoderm® AQUA PURE



An extensive range of hand and body cleaners to match the type of contamination encountered

- Clear FOAM PURE
- OxyBAC<sup>1</sup>
- OxyBAC EXTRA<sup>1</sup>
- Estesol® FX PURE



High efficacy hand sanitisers that can be used without water to reduce the risk of spreading germs

- InstantFOAM™ Complete¹
- InstantGel

**4-STEPS**TO SKIN CARE

# PRODUCT OVERVIEW

A LEADING RANGE OF SPECIALIST OCCUPATIONAL SKIN CARE PRODUCTS



Skin protection creams that are applied before working to reduce contact with contaminants and make cleansing quicker and easier

- Stokoderm® UNIVERSAL PURE
- Stokoderm® AQUA PURE



An extensive range of hand and body cleaners to match the type of contamination encountered

- Clear FOAM PURE
- OxyBAC<sup>1</sup>
- OxyBAC EXTRA<sup>1</sup>
- Estesol® FX PURE
- Solopol® GFX



High efficacy hand sanitisers that can be used without water to reduce the risk of spreading germs

- InstantFOAM™ Complete¹
- InstantGel



Dedicated skin hydration creams for application after working to moisturise, nourish or condition work stressed skin

- Stokolan® LIGHT PURE
- Stokolan® SENSITIVE PURE



# OFFICES & FACILITIES | HAND AND SKIN CARE

# **PRODUCT OVERVIEW**

A LEADING RANGE OF SPECIALIST OCCUPATIONAL SKIN CARE PRODUCTS



Skin protection creams that are applied before working to reduce contact with contaminants and make cleansing quicker and easier

- Stokoderm® UNIVERSAL PURE
- Stokoderm® AQUA PURE



## CLEANSE

An extensive range of hand and body cleaners to match the type of contamination encountered

- Clear FOAM PURE
- OxyBAC<sup>1</sup>
- OxyBAC EXTRA<sup>1</sup>



# SANITISE

High efficacy hand sanitisers that can be used without water to reduce the risk of spreading germs

- InstantFOAM<sup>™</sup> Complete<sup>1</sup>
- InstantGel



# RESTORE

Dedicated skin hydration creams for application after working to moisturise, nourish or condition work stressed skin

- Stokolan®
- LIGHT PURE
- Stokolan® SENSITIVE PURE

# **READY TO USE CLEANING SOLUTIONS**

- Duck Deep action Marine
- Duck Disks
- Mr Muscle Washroom
- Mr Muscle Multi Surface
- Mr Muscle Window and Glass
- Pledge Multi Surface
- Pledge Amazing Shine
- Janitol

# **SUSTAINABLE OPTIONS**

- **E**cover Toilet
- ► Ecover Zero% Multi surface
- Method Wild Rhubarb spray
- Ecover All in one dishwasher tablets
- Ecover Washing Up Liquid

# PRIORITISE UV PROTECTION



# STOKODERM® SUN PROTECT 50 PURE



















STOCK CODE	DESCRIPTION	CASE QTY	DISPENSER COMPATIBILITY
SPC100ML	100ml Tube	12	
SPC1L	1 Litre Cartridge	6	SUNILDS
SSCSUNIEN	Sun Safety Centre		





# **Stokoderm**<sup>®</sup> UNIVERSAL *PURE*

Perfume-free & dye-free

**Universal Protect Pre-work Cream** 

Triple action cream to protect against water and oil based substances, fats and general food stuffs, plus improve grip when using hand-held tools

STOCK CODE	DESCRIPTION	CASE QTY	DISPENSER COMPATIBILITY
SGP100ML	100ml Tube	12	
SGP1L	1 Litre Cartridge	6	PRO1LDS













# Stokoderm® AQUA *PURE*

Perfume-free & dye-free

**Water Protect Cream** 

Specialist cream for protection against prolonged contact with water or water-based substances

STOCK CODE	DESCRIPTION	CASE QTY	DISPENSER COMPATIBILITY
SAQ100ML	100ml Tube	12	
SAQ1L	1 Litre Cartridge	6	PRO1LDS













<sup>&</sup>lt;sup>1</sup> This product and the dispensers it is to be used with have been certified by HACCP International as being food-safe hand hygiene products suitable for use in facilities that operate in accordance with a HACCP based food safety programme in Food Zone Classification SSZ (Splash or Spill Zone). This means products are suitable for use in food handling areas such as kitchens, production areas and processing areas, but not suitable for coming directly into contact with food or items that will touch food. HACCP International's evaluation and certification is strictly confined to matters of food safety or the operation of a HACCP based food safety programme. Whilst all reasonable care is taken by HACCP International in its evaluation of the product(s) or services(s) described herein, HACCP International does not guarantee that every food safety risk in every application has been identified. No guarantee is offered or implied in the issuing of this statement.

<sup>2</sup> This product meets the European Centre for Allergy Research Foundation (ECARF) criteria for being well tolerated by sensitive skin. ecarf-siegel.org/en/about-seal



### **CLEAR**

FOAM PURE

Perfume-free & dye-free

#### **Foam Hand Wash**

Washes away over 99% of dirt and germs with just a single pump and formula is readily biodegradable



STOCK CODE	DESCRIPTION	CASE QTY	DISPENSER COMPATIBILITY
CLR1L	1 Litre Cartridge	6	LGT1LDS
CLR2LT	2 Litre Cartridge	4	LGT2FX
CLR250ML <sup>1</sup>	250ml Pump Bottle	6	















### Estesol® PURE

Perfume-free & dye-free Hand, Hair & Body Cleaner

A hand, hair and body lotion soap to remove light soils, greases, fats and general grime











I GT2FX











# **INNOVATION**

SENSITIVE

# Estesol® FX PURE

Perfume-free & dye-free

**Light to Medium Duty Power Foam Hand** Cleaner

**Unique POWER FOAM** formula removes food-related soilings and is twice as effective as our | DOSE = normal washroom AN EFFECTIVE HAND soap



STOCK CODE

EPU1L

EPU2LT





DESCRIPTION

1 Litre Cartridge

2 Litre Cartridge





6

WASH PROVIDING **UP TO TWO TIMES** 

> MORE HAND WASHES<sup>2</sup>





DISPENSER COMPATIBILITY LGT1LDS LGT2LDP



# **CLEANSE – HEAVY DUTY**

# Solopol® PURE

Perfume-free & dye-free

**Heavy Duty Hand Cleaner** 

Solvent-free hand cleaner paste with scrubbing agents to effectively remove heavy soilings such as oil, grease, and most other food production related dirt and grime





















STOCK CODE	DESCRIPTION	CASE QTY	DISPENSER COMPATIBILITY
SCP2LT	2 Litre Cartridge	4	HVY2LDB
SCP4LTR	4 Litre Cartridge	4	HVY4LDB





**Heavy Duty Power Foam Hand Cleaner** 

Solvent-free POWER FOAM hand cleaner with scrubbing agents to effectively remove heavy soilings such as oil, grease, and most other food production related dirt and grime















STOCK CODE

DESCRIPTION

CASE QTY

DISPENSER COMPATIBILITY

GPF3LEURO 3.25 Litre Cartridge

GF3LDB



# **Antimicrobial Washing Foam**

Perfume-free & dye-free

Contains Accelerated Hydrogen Peroxide patented biocidal technology that provides broad spectrum antimicrobial activity of many common bacteria, yeast and viruses

Bactericidal efficacy on:

Campylobacter jejuni (EN13727)

Listeria monocytogenes (EN13727)

Salmonella enterica (EN13727) Escherichia coli (G-ve) in 1.5 ml

Virucidal against enveloped viruses (EN14476)5





REMOVES UP TO

99.999%

COMMON BACTER



and 30 s (EN1499)















**INNOVATION** 

Patented foam technology creates a unique lather which spreads rapidly using 50% less product than competitive hand cleaners. Based on laboratory testing, industrial surveys, and end user trials vs.

Patented foam technology creates a unique lather which spreads rapidly using 50% less product than competitive hand cleaners. Based on laboratory testing, industrial surveys, and end user trials vs. competitor 1 and 2 heavy duty cleaners.

2 This product meets the European Centre for Allergy Research Foundation (ECARF) criteria for being well tolerated by sensitive skin. ecarf-siegel.org/en/about-seal

3 This product and the dispensers it is to be used with have been certified by HACCP International as being food-safe hand hygiene products suitable for use in facilities that operate in accordance with a

HACCP based food safety programme in Food Zone Classification SSZ (Splash or Spill Zone). This means products are suitable for use in food handling areas such as kitchens, production areas and processing areas, but not suitable for coming directly into contact with food or tenes that will touch food. HACCP International's evaluation and certification is strictly confined to matters of food safety or the operation of a HACCP pased food safety programme. Whilst all reasonable care is taken by HACCP international in its evaluation of the product(s) or services(s) described herein, HACCP international does not guarantee that every food safety risk in every application has been identified. No guarantee is offered or implied in the issuing of this statement.

4 Each product is certified to have a reduced environmental impact through its life cycle, from extraction of raw materials through to its production, use and disposal www.ecolabel.eu

5 According to ENI4476 effective against enveloped viruses, e.g.: SARS Cov-2, HINI



Contains Accelerated Hydrogen Peroxide patented biocidal technology that provides broad spectrum antimicrobial activity of many common bacteria, yeast and viruses

- Using the unique OptiDose<sup>™</sup> pump, passes EN1499 in 30 seconds with 1 dose (1.5ml). This is the European standard in vivo bactericidal test for hand wash disinfectants and antiseptics.
- Contains AHP® patented biocidal technology that provides broad spectrum antimicrobial activity of many common bacteria and yeast and enveloped viruses
- · Bactericidal efficacy on:
  - Campylobacter jejuni (EN13727)
  - Listeria monocytogenes (EN13727)
  - Salmonella enterica (EN13727)
  - Escherichia coli (G-ve) in 1.5 ml and 30 s (EN1499)
- Virucidal against enveloped viruses (EN14476)<sup>2</sup>



OXYEX1L - 1L cartridges (Also available in different formats)

Compatible with ANT1LDSEN

STOCK CODE	DESCRIPTION	CASE QTY	DISPENSER COMPATIBILITY
OXYEX1L	1 Litre Cartridge	6	ANTILDSEN
OXYEX2LT	2 Litre Cartridge	4	ANT2LDP











<sup>&</sup>lt;sup>1</sup> Use biocides safely. Always read the label and product information before use

<sup>&</sup>lt;sup>2</sup> According to EN14476 effective against enveloped viruses, e.g.: SARS Cov-2, H1N1

<sup>&</sup>lt;sup>3</sup> This product and the dispensers with which it is to be used have been certified by HACCP International as food safe hand hygiene products suitable for use in establishments operating under a HACCP-based food safety programme in the food splash or spill zone classification.

### InstantFOAM™

## COMPLETE1

Perfume-free & dye-free

#### **Alcohol Foam Hand Sanitiser**

The broad spectrum formula kills 99.999% of many common germs and provides highly effective bactericidal (EN1500), fully virucidal<sup>2</sup> (EN14476), yeasticidal (EN1650) and mycobactericidal (EN14348) activity





INNOVATION



STOCK CODE

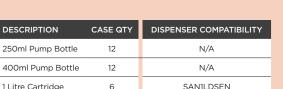
DIS400ML

DIS1000ML5











# **RESTORE - HAND, FACE & BODY**

### Stokolan®

LIGHT PURE

Perfume-free & dye-free

**Skin Conditioning Cream** 

Universal skin cream to moisturise normal to dry skin, regular use helps maintain skin in good condition



# Stokolan®

SENSITIVE PURE

Perfume-free & dye-free

**Enriched Skin Conditioning Cream** 

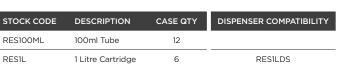
Specialist skin cream to nourish and hydrate dry, very dry and sensitive skin



















STOCK CODE	DESCRIPTION	CASE QTY	DISPENSER COMPATIBILITY
SSP100ML	100ml Tube	12	
SSP1L	1 Litre Cartridge	6	RES1LDS

<sup>&</sup>lt;sup>1</sup> Use biocides safely. Always read the label and product information before use.
<sup>2</sup> Virucidal according to EN14476 against all viruses, e.g.: SARS Cov-2, HIN1.
<sup>3</sup> This product and the dispensers it is to be used with have been certified by HACCP International as being food-safe hand hygiene products suitable for use in facilities that operate in accordance with a HACCP based food safety programme in Food Zone Classification SSZ (Splash or Spill Zone). This means products are suitable for use in food handling areas such as kitchens, production areas and processing areas, but not suitable for coming directly into contact with food or items that will touch food. HACCP International's evaluation and certification is strictly confined to matters of food safety or the operation of a HACCP based food safety programme. Whilst all reasonable care is taken by HACCP International in its evaluation of the product(s) or services(s) described herein, HACCP International does not guarantee that every food safety risk in every application has been identified. No guarantee is offered or implied in the issuing of this statement.

4 This product meets the European Centre for Allergy Research Foundation (ECARF) criteria for being well tolerated by sensitive skin. ecarf-siegel.org/en/about-seal

5 These products will be HACCP International certified after April 2023

# **RELIABLE & EASY TO UNDERSTAND**

# **DISPENSER RANGE**



<sup>&</sup>lt;sup>1</sup>SC Johnson Professional dispensers are built to last and guaranteed for life. If a dispenser breaks due to normal wear & tear we will replace it. Check with your local SC Johnson Professional team for the full terms and conditions applicable to the guarantee.

<sup>2</sup> BioCote® silver ion technology effectively reduces bacteria, mould and fungi on the surface of BioCote® treated SC Johnson Professional® dispenser buttons within as little as 2 hours and achieves up to 99.99% reduction over a 24 our period. BioCote® maintains its antimicrobial protection for the lifetime of the dispenser button and will not wear off, wash off or leach out. BioCote® technology is not a substitute for good hand hygiene practices.

<sup>3</sup> This product and the dispensers it is to be used with have been certified by HACCP International as being food-safe hand hygiene products suitable for use in facilities that operate in accordance with a HACCP based food safety programme in Food Zone Classification SSZ (Splash or Spill Zone). This means products are suitable for use in food handling areas such as kitchens, production areas and processing areas, but not suitable for coming directly into contact with food or items that will touch food. HACCP International's evaluation and certification is strictly confined to matters of food safety or the operation of a HACCP based food safety programme. Whilst all reasonable care is taken by HACCP International does not guarantee that every food safety risk in every application has been identified. No guarantee is offered or implied in the issuing of this statement.

# **SKIN SAFETY CENTRES**



**Convenient**: everything needed for clean healthy skin in one location



**Instructional**: encourages compliance with a full skin safety programme



**Easy maintenance**: wipe clean surface



#### Robust

durable, lightweight material; ideal for busy wash area environments

# 2-STEP FOOD INDUSTRY SKIN SAFETY CENTRE

Cleanse Antimicrobial & Sanitizer Dispensers & Board

STOCK CODE	CASE QTY
SSC2FWS	1



# RESTORE SKIN SAFETY CENTRE

Restore Dispenser & Board

STOCK CODE	CASE QTY
RESTORESZB	1



## PROTECT SKIN SAFETY CENTRE

Protect Dispenser & Board

STOCK CODE	CASE QTY
PROTECTSZB	1



# 4-STEP POWER FOAMS SKIN SAFETY CENTRE

Protect, Cleanse, GFX & Restore Dispensers and Board

STOCK CODE	CASE QTY
SSCLG1GF	1



## SANITISE SKIN SAFETY CENTRE

Sanitiser Dispenser & Board

STOCK CODE	CASE QTY
HSANTSZB	1



## 4-STEP SKIN SAFETY CENTRE

Protect, Cleanse, Heavy Cleanse & Restore Dispensers & Board

STOCK CODE	CASE QTY
SSCLGE1EN	1



## HAND WASH SKIN SAFETY CENTRE

Cleanse Antimicrobial Dispenser & Board

STOCK CODE	CASE QTY
HWASHSZB	1



# SUN PROTECT SKIN SAFETY CENTRE

Sun Dispenser & Board

STOCK CODE	CASE QTY
SSCSUN1EN	1



# **EDUCATION**

Providing knowledge to empower workers to change their skin care behaviour

- ✓ ONLINE LEARNING
- ✓ ON-SITE TRAINING





# THE EDUCATION & TRAINING **TOOLKIT**

Encourages compliance with the '3-Moments of Skin Care' to help maintain skin cleanliness and good skin condition.

Our training and education tools provide focus and understanding on the importance of good hand hygiene and skin condition through the adoption of skin care best practices:

- Posters & on-site signage
- Videos & presentations
- Product selector & information sheets
- Information leaflets & hand outs
- Skin care plans & checklists

# **SERVICES**

Integrating the SC Johnson Professional Skin Care Programme into Your Health & Safety Plan

- ✓ SITE SURVEYS
- ✓ INSTALLATIONS
- ✓ AUDITS



# **REQUEST YOUR** FREE TRIAL TODAY<sup>2</sup>

#### **DEFINE**

#### STAGE 1

#### SITE SURVEY

Define the Hygiene & Skin Care Plan

# COMMUNICATE

### STAGE 2

FOCUSED PRODUCT TRIAL

|>

2-way feedback with workers

## **IMPLEMENT**

#### **STAGE 3**

**INSTALL PRODUCTS** & DISPENSERS

> Educate & train workers

## **AUDIT**

### **STAGE 4**

**PERFORMANCE** AGAINST HYGIENE AND SKIN CARE PLAN

Dispenser servicing & product assessment

<sup>2</sup> Contact your SC Johnson Professional representative for conditions and more details.

<sup>&</sup>lt;sup>1</sup> Hands should always be washed or sanitised after direct handling contact, before moving to another task

## **CERTIFICATIONS**



#### **HACCP International Certified**

This product and the dispensers it is to be used with have been certified by HACCP International as being food-safe hand hygiene products suitable for use in facilities that operate in accordance with a HACCP based food safety programme in Food Zone Classification SSZ (Splash or Spill Zone). This means products are suitable for use in food handling areas such as kitchens, production areas and processing areas, but not suitable for coming directly into contact with food or items that will touch food. HACCP International's evaluation and certification is strictly confined to matters of food safety or the operation of a HACCP based food safety programme. Whilst all reasonable care is taken by HACCP International in its evaluation of the product(s) or services(s) described herein, HACCP International does not guarantee that every food safety risk in every application has been identified. No guarantee is offered or implied in the issuing of this statement.



#### **ECARF Seal of Quality**

This product meets the European Centre for Allergy Research Foundation (ECARF) criteria for being well tolerated by sensitive skin. ecarf-siegel.org/en/about-seal



#### **Ecolabel Certified**

Each product is certified to have a reduced environmental impact through its life cycle, from extraction of raw materials through to its production, use and disposal www.ecolabel.eu

# PRODUCT ATTRIBUTES



BioCote\* silver ion technology effectively reduces bacteria, mould and fungi on the surface of BioCote\* treated SC Johnson Professional\* dispenser buttons within as little as 2 hours and achieves up to 99.99% reduction over a 24 our period. BioCote\* maintains its antimicrobial protection for the lifetime of the dispenser button and will not wear off, wash off or leach out. BioCote\* technology is not a substitute for good hand hygiene practices.



SC Johnson Professional dispensers are built to last and guaranteed for life. If a dispenser breaks due to normal wear & tear we will replace it. Check with your local SC Johnson Professional team for the full terms and conditions applicable to the guarantee.



The product is designed for sensitive skin and formulated to reduce its allergenic potential<sup>1</sup>

### **PICTOGRAMS**



Perfume-free & Dye-free



Skin Hypoallergenic



Glove Compatible



Hand, Hair & Body use



SC Johnson Professional Cleanse Rating (from 1-4)

## ABOUT SC JOHNSON PROFESSIONAL

SC Johnson Professional is a leading manufacturer of skin care, cleaning & hygiene products for away-from-home

- Part of SC Johnson, a family company at work for a better world led by the Johnson family for five generations
- 1,000 employees across five continents
- Manufactures specialist occupational skin care designed for any professional workplace (from industrial, food processing, healthcare, institutional to hospitality markets)
- Products used in over 80 countries by millions of people every day

### **SC Johnson Professional Ltd.**

Denby Hall Way | Denby | Derbyshire | DE5 8JZ | United Kingdom

T: +44 (0) 1773 855 100

Email: talktous@scj.com



www.scjp.com