Finding Success with T&S:

UNIVERSITY OF GEORGIA

The University of Georgia Sensor Faucets



The Background

An institution serving tens of thousands of meals per day needs to know that every food item that crosses the table is safe. That's why the University of Georgia switched from traditional manual faucets to handsfree faucets. T&S sensor faucets are used across the university's expansive dining operation.

The Problem

The University of Georgia (UGA) has five dining facilities and more than 20 retail operations across its 767-acre campus in Athens, Georgia. An average of 30,000 meals per day are served to the more than 10,000 students who use the school's meal plan.

"My main focus is making sure employees have the tools they need to serve safe food," said Kris Ingmundson, UGA's food safety coordinator.

"Washing hands is clearly our first — and one of our most important — lines of defense in food safety."

The Solution

In order to promote the highest level of hygiene in the kitchens, the school switched nearly every hand sink across its dining services to T&S sensor faucets.

Manual faucets require users to touch faucet handles to turn off the water after a wash, leading to potential recontamination of hands from soiled handles. For this reason, hygiene experts often recommend workers use an elbow or paper towel to turn off handles, but this advice is sometimes unknown or unrealistic to follow.

Sensor faucets eliminate the threat of recontamination by automatically turning water on and off as needed, offering users a hands-free wash.

T&S' temperature control mixing valves also ensure a safe and code-compliant water temperature is being used for hand washes at all times.

"Keeping their hands clean is absolutely a critical part of our workers' jobs, and these T&S faucets are one of the most important tools we've found to help them do that well."

— Kris Ingmundson, Food Safety Coordinator