The T&S Experience | handwashingforlife®

T&S Case Study: Cleaning up foodservice

At handwashingforlife®, there's no bigger priority than helping companies keep their hands clean. Their Institute is the international promoter of hand washing Best Practices, taking on the daunting challenge of improving hand hygiene around the world. When they needed to select a Plan, Build & Equip partner for plumbing fixtures and fittings, the choice was clear: T&S Brass.

handwashingforlife®



Hand in hand with handwashingforlife

There's always room in the foodservice industry for improvement in hand washing. As a result, a provider like handwashingforlife meets a great need, both setting Best Practices for the industry and going into specific companies to suggest next steps for improving hygiene.

According to Jim Mann, the Institute's Executive Director and Chief Scientific Officer, the choice of T&S Brass as a partner was a no-brainer: "T&S does what we like – they make top quality products and dedicate themselves to keep moving forward." Our legendary reliability, excellent customer service and commitment to innovation were all factors in the selection of T&S as partner to handwashingforlife. Another significant influence, though, was one of our specific products, the ChekPoint™ electronic faucet.

ChekPoint[™] = hygiene + ease

For foodservice environments, there's almost no kitchen tool more useful than an electronic faucet. As Jim puts it, "Touch-free automatic faucets are what we believe in." After all, the busier the kitchen gets, the more important hand washing becomes. The idea of deboning chicken, washing your hands and then turning off the tap you just touched, doesn't seem to make any sense for food hygiene. And no one has time to waste when customers are waiting on their orders.



According to Jim and handwashingforlife, the T&S ChekPoint faucet is so much of a solution that they use it as a prize in their inter-company handwashing contests. In their follow-up with the winners some time later, they consistently hear that ChekPoint speeds up work because there is no need to wait for the water to reach a comfortable washing temperature – it is already there. No time to turn the faucet on and off, and no time to adjust the temperature: sounds like the perfect combination for a fast-moving kitchen.

Speed is only one of ChekPoint's attractive features for the foodservice industry. "Water savings gets underestimated," Jim claims. "People don't believe it, but if you're washing your hands for 20 seconds, by the time you turn the faucet on and off, you're



probably running water for 30 seconds. At a 2.2 gallon flow rate, you're saving about a gallon of water each time. So the electronics you get with ChekPoint really support a good hand wash while saving lots of water, energy and money."

Partners against grime

At T&S Brass, we're pleased to partner with an institute as respected as handwashingforlife. We're even more pleased that they've chosen to partner with us as well. Jim Mann loves our products and continues to recommend them (and even gives them away) to companies all over the world.

"Reliability and service are important," he reminds us.
"With ChekPoint, you also have the big water-saving advantage, the hygiene advantage and the green advantage. On top of that, we've been pleased with the follow-up at T&S, something that says a great deal about the overall attitude of the company. T&S stands behind the products they sell, and they even get good marks from the plumbers since they make it easy to install. That's good news for everyone."

T&S is proud to be part of that good news, alongside handwashingforlife, for hand hygiene in kitchens everywhere.

