

CONTACT Rounds Out MRSA Mitigation Program:

With the continuing concerns about Methicillin-resistant *Staphylococcus aureus* (MRSA) spreading in both the hospital and community settings, **United 264 CONTACT Instant Antiseptic Hand Sanitizer** can be an important part of a complete MRSA Mitigation Program.

Infections caused by MRSA are often minor but they can be deadly. The Centers for Disease Control recently released a study indicating that deaths from MRSA in the U.S. now exceed AIDS related deaths. Using CONTACT is a convenient way to reduce the chances for spreading MRSA via hand-to-hand and hand-to-surface contact.

CONTACT Has Unique Germ Killing Power:

Effectively, conveniently, thoroughly sanitizes and then evaporates in 15 seconds. Just a few drops spread over the hands kill 99.99% of germs virtually on contact.

Independent testing shows that after exposure of fifteen-seconds to **UNITED 264 CONTACT Instant Antiseptic Hand Sanitizer**, the following organisms were reduced by 99.99 percent:

Acinetobacter baumannii

Aspergillus flavus 9643

Aspergillus niger 9642

Bacillus megaterium

Candida albicans 14053

Candida tropicalis 13803

Citrobacter freundii

Clostridium difficile

Corynebacterium diphtheriae

Enterobacter aerogenes

Enterococcus faecalis Vancomycin resistant

Enterococcus faecium Vancomycin resistant

Epidermophyton floccosum 52063

Escherichia coli

Escherichia coli (O157; H7)

Klebsiella ozaenae

Klebsiella pneumoniae

Lactobacillus plantarum

Listeria monocytogenes

Penicillium citrinum 9849

Proteus mirabilis

Proteus vulgaris

Pseudomonas aeruginosa

Salmonella enteritidis

Salmonella typhimurium

Serratia marcescens

Shigella dysenteriae

Shigella sonnei

Staphylococcus aureus Methicillin resistant

Staphylococcus aureus Vancomycin tolerant, Methicillin resistant

Staphylococcus epidermidis

Streptococcus pneumoniae 33400

Streptococcus pyogenes 19615

Trichophyton metagrophytes 9533

CONTACT also Reduces the Risk of Food Contamination:

Hands transmit disease. Many uncooked foods such as chicken, seafood, beef and pork contain germs that can be transferred by hands to the foods that you serve.

In addition, hands that touch money, hair, and other germ-contaminated objects can also spread germs to cooked or uncooked meat, salads, cheese or anything touched. The spread of these germs can be a risk to you.

How CONTACT Keeps Employees Productive:

CONTACT Instant Antiseptic Hand Sanitizer saves time because employees can use it on the spot. They need never leave their work stations to use it. A complete application of **CONTACT** takes just 15 seconds—compared to the approximately

2 1/2 minutes required to leave the work station and thoroughly clean hands by washing and drying. That's 1/10 of the time... without water or towels needed... to eliminate a minimum of 99.99% of the germs.