

# Hygiene solutions for more than just your washroom



We believe a well rounded and protective hygiene system is more than just hand soap in the bathroom. A well rounded hygiene system is a set of complementary solutions working to protect your staff and to promote proper hygiene across the workplace.

The spread of germs can happen anywhere as long as there is hand-to-hand and hand-to-surface contact. Did you know door handles are actually one of the greatest harbourer of harmful bacteria? Harmful germs and bacteria can survive on door handles for 2 to 8 hours. Other significant germ harbourers include table tops, chairs, coffee pot handles, and lift buttons!

We offer four core solutions for areas outside the washroom:

1. Hand Sanitiser Spray
2. Air Fresheners
3. Soap Service
4. Paper Products and Dispensers

There are three germ and bacteria hot spots in a typical business, which include the reception/ welcoming area, open floor space/s, and your kitchen/kitchenette (if these areas are not applicable to your business, these solutions can be amended for your particular layout).



### Reception Area

First impressions are always a big deal. Install an air freshener in your reception or welcoming area and leave visitors with a great first impression. Plus, we offer Oxy-Gen, an automatic, combative air freshener that doesn't just mask bad smells, but eliminates them. Reception areas also see high foot traffic, which means automatic hand sanitisers are perfect right next to entry and exit points.

### Open Plan Spaces

Our air fresheners and hand sanitisers are perfect for open plan offices, manufacturing floors and other spacious areas with high foot traffic. Do you work in a business with lots of spills? Consider installing one of our automatic paper towel dispensers next to a cleaning station. We can also supply tissue boxes to help your staff members combat the spread of harmful germs and bacteria at the source.

### Kitchen/Kitchenette

Besides hand-to-hand contact, flu and food-borne illnesses are spread through hand-to-food contact. Properly equip your kitchen/kitchenette with automatic soap dispensers and paper towel dispensers that produce the perfect quantity every time. Don't forget to situate automatic hand sanitisers next to entry and exit points to minimise the spread of germs on door handles.

Properly equip your business with Flick Anticimex's wide variety of hygiene solutions. If you'd like to know more, call us at **1300 65 65 31!**