Why HAND SANitizer is Important at the Office

- Alcohol-based sanitizers can reduce about 97% of the bacteria on your hands.
- Proper hand hygiene can reduce absenteism at work by up to 40%.
- Employees who use sanitizer at least five times each workday are about 67% less likely to get sick.
- 30 seconds of using hand sanitizer kills as much bacteria as two full minutes of handwashing.
- Offices with a sanitation program report 24% fewer claims for hand hygiene preventable diseases.

Where Should You Keep Hand Sanitizer at the Office?

While every inch of your workplace could be covered in germs, there are a few surefire danger zones. Be sure to keep hand sanitizer in the following areas:
On Every Desk
You may think you have the cleanest hands in the world, but germs are crawling all over your desk. If you add the bacteria on your computer mouse, keyboard, and phone together, there’s an average of 30,000 organisms! A good sanitizer is your best defense.

By the Doors
It’s no secret that doorknobs are hotbeds for bacteria. According to CBS News, one germy handle can infect half the office within hours! Your staff and visitors are more likely to use a sanitizer if it’s within arm’s reach at the entrance or exit.

In Meeting Rooms
When Gary is in the middle of a really intense presentation, spittle could be flying from his mouth. Cold and flu viruses can survive on hard surfaces like that boardroom table for up to 18 hours! A few bottles of sanitizer will help prevent your team from getting sick.

Near the Elevator
Your co-workers are hitting their floor numbers or the arrows after they cough into their hands, eat a bag of Cheetos, or use the restroom. It’s no wonder that roughly 61% of elevator buttons are contaminated with bacteria. Do yourself a favor and have sanitizer on a table at every floor.

Outside the Bathroom
As great as it would be to assume the germs are gone when you leave the bathroom, that’s sadly not always the case. In fact, only 3% of people wash their hands correctly. A sanitizer right outside the door is a solid backup option, just in case.

In the Kitchen or Breakroom
You may really love that tasty sandwich, but it’s actually contaminating your office kitchen or breakroom. The sink faucet, microwave handle, coffee maker, and refrigerator door are the most covered with bacteria. Be sure to use sanitizer before and after you eat your meal.