



FOR IMMEDIATE RELEASE

With Public Health at Stake, Meritech Intends To Help Reduce Foodborne Illness & Infectious Disease Deaths By Making Automated Handwashing Stations Available at Lowest Prices Ever

Meritech is offering 40% off all their automated handwashing stations.

GOLDEN, CO / May 14, 2014 – The CDC has estimated that 80% of infectious diseases are transmitted by dirty hands. It has always been [Meritech's](#) Mission, as we have developed the many models of automated handwashing stations we offer, to prevent the spread of infectious disease due to improper hand washing and ineffective use of alcohol gels.

The CDC estimates that 49,000 people die from the flu or flu-like illness, 100,000 die from hospital acquired infections and another 5,000 people die from foodborne illness each year — and that the single most important means of protecting yourself and preventing of disease is frequent and effective hand washing.

Spring is finally here, and Meritech is showing its appreciation for a great year in 2013 and a great start to 2014 by offering 40% discounts on all automated handwashing systems ordered through June 15, 2014. It's a great time to upgrade your food safety procedures - with the warmer weather there are more concerns about foodborne illness and Americans are more aware of all of the nationwide food recalls – and Meritech systems are less expensive than many manual sinks.

This special program is a call-to-action by Meritech to all companies who want to join them in accelerating progress in public health through technology-based hand hygiene, and promoting better all-around hygiene to save lives and to prevent disease. This is also a demonstration of Meritech's appreciation to all of its customers who want to add more automated handwashing systems in an effort to achieve the highest levels of hygiene and contribute to the public health and safety.

Meritech's hand hygiene technology is being adopted by new customers in new markets every day, from cruise lines to theme parks, from corporate cafeterias and retail to restaurants and in more and more food production facilities that are striving to implement the highest food safety standards. Hand washing is the easiest and most effective way to have an impact on food safety and improved public health, and Meritech makes every hand wash effective by achieving a 99.98% removal/kill of dangerous transient pathogens. Meritech customers always exceed the standard for employee hygiene.

About Meritech

[Meritech](#) offers a complete line of NSF certified, fully automated handwashing and boot scrubbing machines that provide the only technology-based approach to employee hygiene in the world, protected by over 25 patents. Meritech's handwashing systems perform a fully automated 12-second hand wash, sanitize and rinse cycle, removing 99.98% of dangerous pathogens. Meritech helps companies with their employee hygiene and infection prevention programs in a wide variety of markets, including food production, restaurants, cleanroom manufacturing, theme parks and cruise lines.

For more information:

Visit the Meritech website [here](#).

View a handwashing demonstration [here](#):

View installations of public use at [Burger 21](#), aboard a [Cruise Line](#), and [Rudy's BBQ](#)

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