

## **Do you have Clean Hands?**

### **Meritech announces that Mighty Fine Burgers and Fries uses its CleanTech System for customers and employees**

*Fully-Automated Handwashing System kills germs for up to six hours for improved employee hygiene and food safety.*

GOLDEN, Colo. and AUSTIN, Tex., January 28, 2008 — Meritech, a division of Resurgent Health and Medical and leader in automated handwashing and sanitizing technology, announced today that Mighty Fine Burgers and Fries has taken a proactive step in making sure its customers and workers have clean hands. The company is using Meritech's CleanTech® 500EZ Automated Handwashing System at its Austin, TX location.

Customers are saying, “the machine is a spa for your hands,” and many are taking delight in the stickers that Mighty Fine Burgers and Fries hands out that say “Do you have clean hands?” With hand hygiene a number one recommendation from the CDC for prevention of diseases, customers appreciate the aggressive hygiene steps this restaurant is taking.

“We have been using the CleanTech in another restaurant we own and our customers just love it – you have to use these machines to believe it. In addition, the bonus is we guarantee that our workers and our customers have clean hands – this is a win-win for everyone,” said Marlis Oliver, General Manager of Mighty Fine Burgers and Fries. “Every restaurant in the country should have these machines.”

The touchless system performs a fully-automated ten-second wash, sanitize and rinse cycle. Using Meritech's proprietary Chlorhexidine Gluconate (CHG) sanitizing solution, the single cycle removes over 99.9% of pathogens and continues to kill germs for up to six hours. The FDA certified CHG-based sanitizer contains mild skin conditioners to improve skin health while removing dangerous germs.

The system further boosts compliance by ensuring a pleasant, uniform handwash using high-pressure water jets that perform a consistent wash-and-sanitize cycle every time the machines are used.

#### **About Meritech**

Meritech, Inc., a division of Resurgent Health and Medical of Golden, Colo., is the leader in automated handwashing and sanitizing technology. For almost 20 years, its Cleantech® brand systems have been used worldwide in agriculture, food processing, food service, cleanroom manufacturing and healthcare. CleanTech uses up to 75% less water than manual handwashing, discharges 75% less wastewater, and reduces waste in soap utilization. For more information, visit [www.meritech.com](http://www.meritech.com).

#### **About Mighty Fine Burgers and Fries**

Mighty Fine Burgers and Fries believe that quality is everything. Their premium hamburgers are made from fresh 100 percent Coleman All-Natural chuck beef that is ground and hand-formed in their restaurant everyday. They are located at the Arborwalk, Braker and Mopac N. Please call 512-524-2400 for more information.

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