

The locations
may surprise you!

BY THE NUMBERS



Experience food. Safely.™

6

GERMIEST PLACES IN A RESTAURANT

Average Bacteria Counts

Bacteria is known to spread illness. Microbiologist and "germ expert" Dr. Charles Gerba, PhD. sampled restaurant items commonly touched by guests in 12 restaurants across 3 states. His results were shocking!

PASSING
THE

SUGAR

CAN
TRANSMIT...

more than

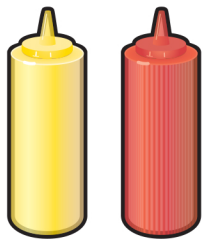
**2,300
GERMS**



SPRINKLING SOME

SALT

CAN LEAVE **3,750** BACTERIA
ON HANDS



MUSTARD = **4,780**
BACTERIA COUNT

almost **1/2**

ITS COUNTERPART

KETCHUP = **8,880**



JUST A DASH OF

PEPPER

CAN
SPREAD

**11,600
BACTERIA**

AND THE **MOST SHOCKING** IS...



185,000

BACTERIA FOUND **ON MENUS**

100X

GREATER THAN

THE AMOUNT ON AN AVERAGE

TOILET SEAT

