



Executive Summary

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EXECUTIVE SUMMARY

MITIGATING AND MONITORING INFECTIONS

PROBLEM #1 - Healthcare Associated Infections

If you could stop a Boeing 767 from crashing today, would you?

- In the U.S., "Healthcare Associated Infections ("HAI") kill 247 patients every day. This is equivalent to a Boeing 767 crashing daily!"¹
- Two million additional non-fatal incidences occur annually.
- These infections result in over \$30 billion in unnecessary costs to U.S. Hospitals.²
- This corresponds to an incidence rate of 4.5% in the US, while Europe has a rate of 7.1%.
- In other parts of the world, it is as high as 19.1%.
- WHO and the CDC both state that "over 50% of healthcare infections is caused by poor
 hand hygiene and proper hand hygiene is the primary method of prevention."
- Effective January 1, 2018, any observation by Joint Commission surveyors of individual's
 failure to perform hand hygiene in the process of direct patient care will be cited as a
 deficiency jeopardizing hospital accreditation creating a huge tipping point and call for
 action by hospitals.
- Clinical studies show that increased hand hygiene compliance reduces infections.3

¹ World Health Organization's Guidelines on Hand Hygiene in Healthcare

² Unnecessary Deaths: The Human and Financial Costs of Hospital Infections

³ Infection Control Today, "Hand Hygiene Goes High Tech"

PROBLEM #2 – Food Borne Infections

Worldwide, the need to reduce food poisoning has never been greater⁴

- 600 million people become ill from contamination
 - o 1 out of 10 people every year
- 420,000 people die every year
- 30% of deaths are in children under five years old
- \$78 billion are wasted in the U.S. alone by foodborne illnesses

PROBLEM #3 – COVID-19

<u>COVID has hyper-sensitized the public to the sanitary conditions of hospitals, markets and restaurants</u>

- The COVID-19 virus has created a worldwide pandemic with over 8 million infections and more than 400,000 deaths.
- Attempts to mitigate spread of the contagion has led to an unprecedented economic fallout. Stock and bond markets have entered a period of extreme volatility while 44 million Americans filed for unemployment in the past six weeks.
- Two key elements necessary to <u>stop the spread of COVID-19</u> and <u>re-open the economy</u> include:
 - Social distancing
 - Contact tracing
 - Each of these measures, however, is difficult and costly to implement. An electronic method is needed to supplant the archaic methods used over the last two centuries.
- Restaurants looking to re-open safely and gain back their patrons will need to implement new, visible hygiene practices that impacts both food hygiene as well as the spread of COVID.

Restaurant Corporate Risk

- Poor hand hygiene is now the single most cited factor in outbreak investigations
- Food poisoning is an "Unnecessary Risk" because it is largely controllable through handwashing
- Advances in tracking outbreak sources increases the risk
 - CDC and Lawyers now armed with DNA technology
- Social Media is a risk multiplier

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⁴ https://www.who.int/news-room/fact-sheets/detail/food-safety

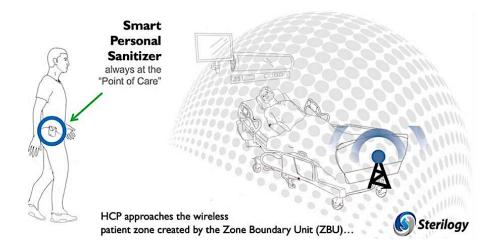
THE SOLUTION...

STERILOGY HAS THE "SOLUTION"

A patented smart hand hygiene monitoring and compliance system

- ✓ The only patented compact body worn hand hygiene system, providing "Convenient Compliance".
- ✓ Alerts the user to sanitize in the event he or she forgets to cleanse their hands at the appropriate time such as prior to patient contact or handling food.
- ✓ Records the dispensing events in real time and calculates each user's compliance rate (Sterilogy Index) presented in an easy to read dashboard display.





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