

Pointers For Parents

Knowing Where Germs Hide

(NAPSA)—Knowing where germs hide can help keep your family safe. Yet a recent survey spanning 10 countries found that Americans are surprisingly unaware of the places where their kids are most likely to come into contact with germs.

Only 5 percent of Americans identified the home as the place where children are most likely to catch an infection, when, in fact, studies show that there is a greater risk of transmission in the home than outside. Worse, a mere 3 percent were aware that the bathtub is one of the germiest spots in the house.

The survey was sponsored by LYSOL® as part of a Hygiene Council effort to educate the public on the importance of hygiene.

Where The Germs Are

Here's a look at where the Hygiene Council says germs live:

- **The Bathtub:** A study found the germ most commonly responsible for serious staph infections to be in 26 percent of bathtubs versus 6 percent of garbage cans.

- **The Kitchen Countertop:** Counters can harbor more bacteria than the toilet seat.

- **The Kitchen Floor:** The floors can have more than 10,000 bacteria per square foot.

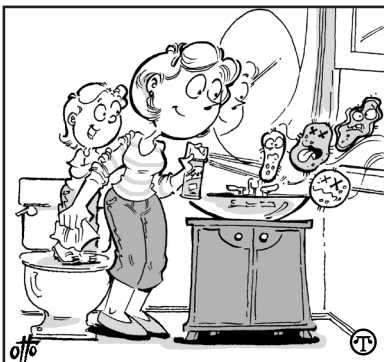
- **The Bathroom Light Switch:** The switch has as many bacteria as the garbage can.

- **The Bathroom Countertop:** The sink and faucet handle have more bacteria than the toilet seat.

- **Toys:** Toys host a dangerous range of bacteria.

Avoiding Germs

The Council recommends the following good hygiene practices:



Disinfecting surfaces in your home can help keep germs at bay—and keep your family healthy.

- **Hand Washing**—Wash hands regularly, especially after going to the toilet, before and after preparing food, after touching animals and if a family member is ill. Use soap and water and dry thoroughly.

- **Surface Disinfection**—Commonly touched surfaces should be regularly disinfected with products such as LYSOL® Disinfectant Spray. Kitchen surfaces should also be cleaned and disinfected before and after preparing food.

- **Proper Food Handling**—To avoid food-borne illness, cook and store food at the proper temperature; separate raw meats from fresh produce and packaged goods; and regularly disinfect surfaces to prevent cross contamination.

Learning More

For more information, you can access the U.S. Centers for Disease Control and Prevention's Ounce of Prevention materials at www.cdc.gov/ounceofprevention. You can also visit the Hygiene Council at www.hygienecouncil.com or visit www.lysol.com.