Rinse Right
Team Blue B Sketch Model Review
Background

Proper Handwashing reduces the incidence of foodborne illnesses

- 1% of Americans get food poisoning every year.
- 5.3% of people in a Michigan State University study washed their hands 15 seconds or longer.
- 0% of people in one Iowa State study observed correct handwashing at a restaurant.
Our product aims: to encourage proper hand washing technique

4 Step Process:
1. Wet
2. Lather
3. Scrub (~20s)
4. Rinse
What we’ve learned

● A **more powerful pump** for the soap dispenser **is needed**

● Mechanism is **feasible**!
Market Potential

Food poisoning costs the US economy a conservative estimate of 15 billion dollars, per year.

The United States faucet market is $4.9 billion

Target Audience:
- Restaurants and food trucks
- Schools and Public Bathrooms
- Teaching children in the home
Goals

- Two modes:
  - Handwashing mode
  - Regular faucet mode
- Could replace any normal automatic faucet
References