

SELECT POULTRY & MEAT LTD

Trailblazes Dry Entryway Pathogen Control in the UK

AREA OF CONCERN

Select Poultry & Meat Ltd, a leading meat processing plant in the UK, sought to improve their entryway control systems, to mitigate risk of bacterial and pathogen cross contamination in high-risk processing areas.

ISSUE

The movement of people and wheeled traffic between production and non-production areas and at facility entryways create a significant risk of cross contamination. Select Poultry & Meat was experiencing periodic spikes in ATP environmental swab read-outs at entrances the facility identified as areas of concern in high-risk areas.

BACKGROUND

For entryway control, Select Poultry & Meat was using a traditional liquid quaternary ammonium (quat)-containing solution in footbaths. The effectiveness of liquid quat in poorly maintained footbaths diminishes overtime. To properly manage quat footbaths, frequent solution changes are necessary – proving to be inefficient and resource intensive. The company sought to switch to a more sustainable, reliable and effective solution for entryway pathogen control.



“Select Poultry & Meat is committed to embracing new technologies that help us maintain our exceptional standards. We were so impressed with ProvaStep™. We had never seen a dry disinfectant used on floors, but ProvaStep was incredibly easy to use and delivered superior hygienic results. Additionally, we liked that we could see the product track through the facility knowing that it was providing additional bacteria control beyond the entrance.”

Customer Testimonial

RECOMMENDATIONS

Sterilex UK suggested replacing liquid quat footbaths with ProvaStep, a first-of-its kind, ready-to-use dry disinfectant. ProvaStep is activated by incidental moisture and can be placed in foot pans or broadcasted on floors.

METHOD OF USE

Three kg of ProvaStep was placed into existing foot pans at high-risk entrances. Additionally, ProvaStep was broadcasted on floors and around drains for continued cross contamination protection.

RESULTS

Select Poultry & Meat was extremely pleased with their internal testing results after using ProvaStep. Internal results showed a significant reduction in bacterial contamination at entryway critical control points, bolstering compliance with FSA and BRC requirements.



CONCLUSION

Microbial Control

ProvaStep is a ready-to-use, blue, granule disinfectant proven effective against *Listeria monocytogenes*, *Pseudomonas aeruginosa*, *Escherichia coli* and *Salmonella enterica* following EN 1276 and EN 13697 test methods.

Cost and Time Savings

Unlike traditional liquid quats, ProvaStep is non-corrosive to the common industrial floors and does not require extensive training and additional PPE. It was effective on lightly soiled surfaces without prior cleaning and reduced cleaning time and chemical usage, delivering measurable labour and cost savings.

Sustainability

ProvaStep's dry formulation supports Select Poultry & Meat's ongoing sustainability practices to increase water savings and reducing environmental footprint.

Please contact us for more information.

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