

Background

Stephen's Fresh Foods has been established since 1974 and over the decades have built an enviable reputation for manufacturing quality cooked meats. Stephen's are dedicated to the safety of their product range and as such are one of the few cooked meat companies with their own accredited on-site microbiological testing laboratory in pursuit of hygiene excellence.

Introduction

Controlling bacteria levels is a primary concern for all in the food industry. Alongside more traditional cleaning methods, Hydrogen Peroxide fogging was in regular use, but this brought several negative issues, safety requires no people or products present so the plant has to be shut down during the fogging process, fogging can cause chemical build up and corrosion, with the damp atmosphere affecting electrics.

Comparison Study

AIRsteril technology offers a 24/7 reduction in bacteria levels without any required breaks in production and remaining completely safe for people and products.

AIRsteril units were activated on the 10th October (although they make an instant impact it is up to 14 days until they are operating at peak performance.)

Swab data was collated and shared for the period when Hydrogen Peroxide fogging was in use (September to 9th October) and the period when AIRsteril units were activated (10th October onwards).

Summary

AIRsteril technology was found to produce comparable or superior results to Hydrogen Peroxide fogging. In combination with traditional cleaning and disinfection bacteria is controlled throughout the working environment, without any of the associated negative issues from fogging.



Endorsement from Stephens Production Manager - Gary Luff

With AIRsteril we have proven that science can provide us with a 'belt and braces' approach in addition to our existing best available techniques. Since installing AIRsteril, our bacteria TVC test results are now consistently excellent and we are committed to keeping it that way.

Another reason we elected to go with AIRsteril; chemical fogging makes the atmosphere damp which gave us a problem with our electrics, it also requires a complete plant shutdown, staff out of the facility and production downtime costs money, we were spending over a £1,000 per week on swab testing, not to mention additional secondary cleaning costs. Because AIRsteril works 24 hours a day it is constantly killing both airborne and surface bacteria without any requirement for breaks in production. Due to the massive reductions in the TVC we were able to scale back the swab testing with confidence which also saved money.

