



Presented by: Stephanie Lopez
AIBI – Director of Food Safety Education

INNOVATIONS IN FOOD PLANT SANITATION




Innovations in Sanitation

Agenda

- Why Innovate?
- Innovations*
 - Aerosols and Vapors
 - Competitive Exclusion Bacteria
 - New Products


*Not an endorsement of any specific brands or products



Innovations in Sanitation

Why Innovate / Change?


- Pathogens in low moisture foods
- Sustainability (reduce water and energy)
- Reduce downtime
- Extend shelf-life

Innovations in Sanitation 

Biomist™

What it is:

- Sanitizer
- 58.6% Alcohol
- CO₂ carrier
 - Eliminates risk of ignition
- Kills Surface and Airborne Pathogens



Innovations in Sanitation 

Biomist™

How it Works

- Atomizes the Alcohol
- Can Spray Up to 15 Feet Away
 - Recommended at 3-4 feet




Innovations in Sanitation 

Biomist™

Benefits

- Kills Surface and Airborne Pathogens
 - 99.999% kill of Listeria, E. Coli, Salmonella, Staph
- Contacts Hard to Reach Areas
- No Rinse or Wipe
- Dries in Seconds
- Non-Corrosive
- Can Be Used on Electronics





Innovations in Sanitation 

ClorDiSys™

What Is It

- Sanitizer – Room or Facility Decontamination
- Chlorine Dioxide Gas





Innovations in Sanitation 

ClorDiSys™

How It Works

- Raise Relative Humidity to 65-70%
- Hold Humidity to “awaken” spores
- Charge area with ClO₂ gas
- Hold Time with Gas / 2.5 - 3.5 hrs
- Aeration




Innovations in Sanitation 

ClorDiSys™

Benefits

- Gas Offers Best Penetration
- Non-Flammable
- No Measurable Residue
- Effective at Wide Temperature Ranges
- Effective Against all Microbes: Viruses, Bacteria, Spores, Fungi
- Low Corrosion Potential



Innovations in Sanitation 

AmeriVap®

What It Is

- High Temperature Steam
- Dry Steam Vapor
- Cleaner and Sanitizer



Innovations in Sanitation 

AmeriVap®

How It Works

- High Temperature
 - 290°F to 390°F at source
 - 212°F at point of contact
- Areas of Use
 - Conveyor Belts
 - Agitators
 - Mixing and Storage Tanks
 - Overhead Pipes



Innovations in Sanitation 

AmeriVap®

Benefits

- Penetration of a Vapor
- “Green” – No Chemicals
- Cleans and Sanitizes
 - Soil Removal
 - Pathogen Reduction



Innovations in Sanitation 

Lactobacillus in Floor Drains

- Control of *Listeria Monocytogenes*
- Introduction of Competitive Bacteria
- CE: Competitive-Exclusion Bacteria
- CE in combination with enzyme-foam based cleaner



Innovations in Sanitation 

Ecolab

- Exelerate® ZTF
 - Cleaner for Zero Trans Fat Oils
- Mip™
 - Line of 10 cleaning formulations for CIP
 - Replacing caustic based cleaners in Europe, Middle East, and Asia
- DryExx®-GF
 - Conveyor Lubricant
 - 80% Less Water

Innovations in Sanitation 

Diversey

- One Step Fryer Boil Out
 - Savings
 - 66% Water
 - 65% Energy
 - 30% Chemical
 - 49% Time
- Smart Dose
 - ISSA Innovation Award Winner



Innovations in Sanitation 

Zep

- Biofilm Drain Purge
 - Bactericide, slimicide, algicide

Rubbermaid

- HYGEN
- Water-filtering Mop Bucket
- ISSA Innovation Award Winner



Innovations in Sanitation 

Tips

- Research New Technology and Products
- Consult Experts
- Confirm Method is Appropriate for Your Plant
 - Product
 - Facility
 - Issues of Concern (allergen, pathogen)
- Combine Innovations with the Basics
 - Sanitary Design
 - Trained Staff
 - Control of Movement (product, people, air, water, tools, equipment)

Innovations in Sanitation 

Questions?

Stephanie Lopez
Director, Food Safety Education
AIB International

slopez@aibonline.org
