

CASE STUDY
NEW CONSTRUCTION

Global food company and PureLine Solutions – a team effort.

Introduction

Each of us has a private relationship with food – it's rooted in our survival.

While little thought is placed upon food safety at a consumer level (mostly due to our dependence on government guidelines), safety standards allow consumers to enjoy an endless source of food that is safe to eat.

So, how do food-processing facilities generate a consistent source of safe food?

Let's take a glance at a company who has been overcoming this dilemma for seven and a half decades.

Meet the Client / History

A multi-national company headquartered in Buffalo, New York. Its humble beginnings began with a simple concept - to design food processing solutions and products that meet exceptional quality and convenience standards.

Their business philosophy ensures associates (e.g. employees) possess finely-tuned problem solving skills and exceptional response times to emergencies. This is delivered with exceptional service.

Over the past ¾ of a century, the company has grown to a global company employing more than 10,000 employees in 36 plants, across 112 countries, generating \$3.6B in revenues in 2017.

This impressive growth began in 1945. The company's founder, discovered that a soya bean substance had the capability of being frozen, thawed and then whipped to a vegetable-based whipped topping. This non-dairy whipped topping concept continues to thrive today.

The Sanitation Program Manager, is tasked with the responsibility of ensuring that the food processing facilities consistently produce safe food products. Let's see how the Sanitation Program Manager accomplishes this immense task.

The Situation

Cleaning and sanitizing food-processing facilities is an integral part of food safety management.

Cleaning and sanitizing routines must be tailored for each facility based on several factors. These include a building's design, temperature, humidity, and oxygen levels.

Note, though, there are times when additional sanitizing is required.

Think about it. Building a new, or redesigning a food-processing facility is a must if a company is to take advantage of innovative cost-effective technology. However, the result of any construction project can be a challenge to sanitize. This is a great example of a situation where the food company would choose to add an extra sanitization level, one that goes beyond routine standards.

Cleaning after construction is critical, but simply not sufficient enough. To avoid foodborne illnesses, food-processing facilities undergo comprehensive sanitizing prior to the beginning (or re-starting) of operations.

The cleaning phase sets the stage for the sanitizing phase – the method by which a food processing facility proactively seeks to eliminate microorganisms. It is simple - a surface that is not clean, cannot be sanitized effectively.

[Sanitization is accomplished through the processes of heat, radiation, or chemicals.]

Scientifically, sanitizing is defined as the process of reducing the number of microorganisms on a properly cleaned surface - to a safe level. Safe levels are defined by governmental oversight agencies, although some companies choose to use even stricter standards. The sanitizing process can be risky if done improperly, because it is not possible to see, smell, or taste the presence of most harmful illness-causing bacteria.

The Sanitation Program Manager is responsible for:

- A review of sanitation processes impacting food safety
- The definition of routines and schedules - Cleaning frequency must be clearly defined for each process line
- The integration of Corporate Engineering into the post construction process
- The education and training of associates regarding food safety operations and procedures
- Troubleshooting – Sanitation Emerging Issues
- Sanitation documentation standards
- The implementation of Practical Sanitation Programs - The success of any safety program is contingent upon the company's emphasis regarding sanitation safety.

The Company's Approach to Sanitation for Food Safety

Contaminated food processing facilities can lead to serious health problems.

Following the construction or the modification of a plant's operations, the food company seeks to 'reset the environment' before operations begin. It requires an extra procedure, and adds safety in the fight against foodborne illnesses.

The first step in solving food safety potential issues is to carefully select a professional, proven company that delivers these services safely and in accordance with federal regulations. **The Sanitation Program Manager's choice for supportive post construction sanitization services is PureLine Solutions.**

[Read on to discover why they prefer PureLine Solutions products and services.](#)

The Options

The Sanitation Program Manager is tasked with the responsibility of honing the assertiveness of maximizing the effectiveness of the company's sanitization policies. The refined policies focus upon increasing the company's confidence in meeting their food safety objectives.

The company chooses PureLine Solutions chlorine dioxide –decontamination solutions – as it successfully meets its safety benchmarks.

About Chlorine Dioxide

Chlorine dioxide can be used for complete facility treatments and/or the sanitizing of individual rooms or pieces of equipment. PureLine's chlorine dioxide solutions eliminates bacteria, viruses, mold, fungi, yeast, and protozoa producing a 6-Log reduction of microbial activity (a 99.9999% kill)

Chlorine dioxide works by penetrating the cell wall of a microorganism and disrupting the cell's metabolic functions, thus immediately and permanently eliminating the problem at its source. Chlorine dioxide is a powerful biocide at concentrations as low as 0.1 PPM over a wide pH range. It is more effective than ammonia, peracetic acid, hydrogen peroxide and chlorine, and does not contain any hazardous by-products.

Studies from the FDA and EPA show that chlorine dioxide is effective in eliminating over 20 of the most common harmful pathogens, including Salmonella, Listeria, E Coli, Clostridia, B anthracis (Anthrax), and several species of fungal molds and yeasts.

The Decisions and Results

For the Sanitation Program Manager, the choice to use PureLine Solutions was apparent.

The food company uses several of PureLine Solutions chlorine dioxide decontamination services because they are safe, portable and leave no residue or need for post-treatment cleanup.

For smaller jobs, Pureline Solutions offers their PureVista™ product, a water-activated source of pure chlorine dioxide gas. For a larger facility, the MobileClean™ chlorine dioxide generation system can treat several million cubic feet in a single application. For complete sanitation of floors and drains, PureLine offers pHlorSan™, an aqueous chlorine dioxide floor wash.

The Sanitation program Manager's experience with PureLine Solutions execution and results has been excellent. He notes that:

- The product had the ability to reach previously overlooked areas that could easily lead to safety concerns.
- PureVista™ is a great choice for targeted areas because its application is inexpensive, quick, and can be accomplished by plant personnel after having been trained by PureLine Solutions.
- For large plant decontamination, PureLine Solutions MobileClean™ services can fully sanitize a plant in a single day.
- And for complete floor and drain sanitation, PureLine Solutions offers pHlorSan™, a unique chlorine dioxide wash that can be applied along with the PureVista™ or MobileClean™ service, or standalone if a focused floor and drain cleaning is required.

The Secret to Making It Happen

Fifty percent of preventing any business problem is determining it. The other 50% lies in creating and implementing a proactive plan to eliminate the potential problem.

In the global food company's scenario noted above, the Sanitation Program Manager's experience (and industry standards) were the basis of the definition. PureLine Solutions chlorine dioxide services allow re-occupation of the sanitized areas immediately after the completion of a post construction total disinfection.

The Sanitation Program Manager's choice to use PureLine Solutions helped them to restart operations with confidence, quickly after new equipment installations or new facility construction. When the PureLine Solutions are combined with the company's routine cleaning and sanitizing procedures, the facilities maintain microbe free surfaces increasing the safety of the food processing facility.

Experts in the manufacture, generation and application of chlorine dioxide

Pureline offers a complete line of chlorine dioxide products, solutions and accessories.



PureLine
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