



VIRUS SAFE
(Pty) Ltd.

UVGI PROTECTION

(Ultraviolet Germicidal Irradiation)

THE FUTURE OF DISINFECTION FOR FOOD SERVICES

Each year, millions of people acquire foodborne illnesses from bacteria and viruses, including in restaurants, catering or banquet facilities, private residences, schools and creches, health care facilities, and other locations. These illnesses come at a great cost from both the impact on people's lives, but also the detrimental effect they can have on the businesses themselves. Preventing these unnecessary illnesses will require a comprehensive approach to better food safety, including improved practices for environmental disinfection.

IMPACT OF FOODBORNE ILLNESSES

It's estimated that 1 in 10 people fall ill to foodborne diseases each year. Globally, there are an estimated 600 million foodborne illnesses each year, with 420,000 deaths attributed to these illnesses. According to the World Health Organization, diarrheal diseases are the most common type that result from unsafe food - making up 1/2 of the global cases of foodborne illnesses. These illnesses can be especially dangerous for children under age 5, who account for almost 1/3 of deaths from foodborne illnesses. The impact of foodborne illnesses does not stop at the number of people infected or those subsequent costs. Foodborne illnesses can have a devastating effect on businesses themselves. Between social media and dedicated websites reporting foodborne illnesses, it is critical to minimize your risk of outbreaks and the potential negative consequences to your brand. Some brands that have suffered numerous outbreaks have never fully recovered from the damage that was done to their reputation and the negative media coverage. While it is alone a tremendous responsibility to keep customers safe from the potential harmful effects of germs, it is also a critical step to identify tools and strategies that will help minimize the risk of spreading these bacteria and viruses to protect your business.

BENEFITS OF UVGI DISINFECTION

Enhanced disinfection methods, particularly automated decontamination devices, such as UVGI disinfection systems can help overcome the potential health risks associated with toxic chemicals, as well as the inability to consistently achieve the necessary disinfection levels.

Ultraviolet light has been repeatedly proven effective against pathogens, including C. diff, MRSA, E.coli, Salmonella, Norovirus, and many more. The ability of UVGI light to kill microorganisms is directly related to the energy dosage produced by the UV source as a function of spectrum, time and distance to the target.

It has been used in food production for many years and heavily researched on its ability to safely disinfect fresh produce without adverse effects on their flavour or quality.

In spaces where one must be careful about the use of chemicals, UVGI provides a great alternative to ensure the level of disinfection needed is achieved, without risking chemicals making their way into food products.

CONCLUSION

Ultraviolet light has an extensive history of effectively killing up to 99.9% of bacteria and viruses, including E. coli, Salmonella, Noroviruses and other harmful pathogens that cause foodborne illnesses.

Given the increased risk that food service establishments face for foodborne illnesses, ultraviolet light should be incorporated into the standard cleaning protocols of restaurants, catering or banquet facilities, and other settings with commercial kitchens as an added insurance against these harmful pathogens.

