

MAINTENANCE SALES NEWS

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Bringing Hydrogen Peroxide Safety to the Foodservice Sink

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On January 6, 2006, the Iowa Veterans Home and the State of Iowa were ordered to pay disability in the amount of over \$24,000 due to a foodservice employee who contracted work-related contact dermatitis from her job as a dishwasher and kitchen worker.

According to OSHA (Occupational Safety and Health Administration), it is the responsibility of the employer to use the least toxic cleaning products possible and provide training in the need for, and use of, personal protective equipment.

When you know the latest environmentally preferred technologies, you can be a valuable resource to your customers in helping them meet their responsibilities and avoid this type of court decision.

Hydrogen Peroxide Hits the Kitchen

The benefits of using hydrogen peroxide cleaning technology is well-known in the jan/san industry. Now, hydrogen peroxide technology is available for use in kitchens, cafeterias, coffee shops, and institutional foodservice environments, providing an environmentally preferred option for this venue.



Hydrogen peroxide-based Dish-Safe Dishwashing Concentrate, combined with Dish-San Disinfectant-Sanitizer-Virucide-Fungicide, help fulfill a foodservice employer's responsibility to provide the least toxic chemicals available for the job.

H2O2 for Dishes

Dish-Safe Dishwashing Concentrate is a new hydrogen peroxide-based dishwashing product from EnviroX, LLC, the inventors of stabilized hydrogen peroxide cleaning technology. It is formulated for cleaning dishes, utensils, and food preparation items in the first step of a three-sink manual dishwashing system.

Dish-Safe provides a healthier alternative to other dishwashing products that contain OSHA-defined hazardous ingredients such as ethanol and sodium dodecylbenzene sulphonate.

The hydrogen peroxide formulation works quickly to loosen food particles and emulsify food grease. With a neutral pH, it will not harm surfaces or pit aluminum.

Some dishwashing products have flashpoints below 200°F and are combustible if heated. Dish-Safe has no flash point, so there is an additional safety comfort when using it in kitchens.

General Cleaning Use

Dish-Safe works beyond the sink and can be used for general purpose cleaning and kitchen grease removal in food preparation areas. It is ideal for the general wipe-down of walls, prep tables, cafeteria counters, cutting machines and drip trays.

One advantage of Dish-Safe's hydrogen peroxide formulation is its ability to clean without leaving behind detergent residue, thus eliminating streaks and any slick or sticky feeling on surfaces.

Third Sink Sanitizing Safety

There are three common chemicals used for sanitizing in a three-sink system; chlorine bleach, iodine, and quaternary ammonium compounds or quats.

Chlorine bleach is widely used and considered the most economical. However, a chlorine solution that is too strong can pit stainless steel and one that is too weak will not properly sanitize. Additionally, chlorine bleach's effectiveness as a sanitizer can be compromised by food particles. Chlorine solutions can also be more harmful to skin, drying the skin's surface and leading to skin irritations and dermatitis. It also has a pungent odor that can linger on surfaces. *(more)*

Iodine formulations are more expensive than chlorine and can be less irritating to the skin. However, if overused, iodine sanitizers can be corrosive and may stain plastic surfaces.

Quats are considered to be the safest for sanitizing and leave no taste or smell on surfaces. They don't lose their effectiveness with exposure to food particles, as chlorine solutions are apt to do, and are non-corrosive to metal surfaces. Quats are also non-irritating to skin.

Dish-San Does Double-Duty

Dish-San Disinfectant-Sanitizer-Fungicide-Virucide is a quat concentrate that performs two types of functions. In a lighter dilution, it acts as a sanitizer in the third sink immersion of food preparation items and on hard surfaces. In a stronger dilution, it performs as a disinfectant-virucide-fungicide.

When used as a sanitizer, Dish-San is diluted in a ratio of one-quarter ounce to one gallon of water. In just 60 seconds of third-sink immersion, it will sanitize dishes, glasses, utensils, and food preparation items without the need for protective safety goggles or glasses.

This same dilution will sanitize hard surfaces in 60 seconds, including counters, tabletops, and food preparation surfaces. Dish-San also sanitizes bottling or beverage dispensing equipment.

A stronger dilution of Dish-San acts as a disinfectant-virucide-fungicide on non-porous surfaces,

killing bacteria such as e-coli, listeria monocytogenes, salmonella, staph and MRSA. It is effective against a number of viruses including the influenza A virus, hepatitis, B, hepatitis C, herpes Simplex Type 1 and 2, and infectious bronchitis, as well as athlete's foot fungus.

Dispenser Eliminates Guesswork

An easy-to-install wall dispenser assures the correct dilution of Dish-Safe or Dish-San with every use. With a turn of the switch, the dilution for Dish-San changes from the sanitizing dilution for immersion purposes to the disinfecting dilution for disinfecting hard surfaces.

The dispenser allows for easy dispensing into applicators other than the sink, such as spray bottles or mop buckets for use on cleaning, sanitizing, or disinfecting hard surfaces.

The next time you call on your foodservice customers, keep in mind these more environmentally preferred options for kitchen dishwashing and cleaning.

Your advice could mean the difference to your customers between being liable for work-related contact dermatitis or fulfilling their responsibility to provide the least toxic chemicals available.



Dish-Safe can be used for general foodservice cleaning and wipe-down of walls, counters, cafeteria lines, and buffet surfaces, as well as in the three-sink manual dishwashing system.

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