

## Stephen's Fresh Foods Sets the Benchmark for Quality Infection Control In the Cooked Meat Industry

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 onsite microbiological testing laboratory in pursuit of hygiene excellence.

Stephen's are proud to be BRC Food Certified and are continuously looking to take their hygiene management to an unprecedented higher level. After extensive research they elected to trial the AIRsteril infection control technology. This proved to be extremely effective in reducing surface and microbial contamination. Swab results were comparable to Hydrogen Peroxide fogging without the well know operational limitations inherent with this method. They were so impressed with the outstanding results they took the proactive decision to protect not only their high risk areas but low risk as well, using the AIRsteril Ultimate 4 technology.

### Stephen's Production Manager, Gary Luff:

*"We decided to install AIRsteril in all our production areas because it is essential to control bacteria levels throughout the working environment to reduce the risk of product contamination in every possible way. We recognise that traditional cleaning and disinfection can often be compromised by human fallibility. 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."*

The technology was endorsed 100% by both the Stephen's Fresh Foods Technical Team and their Directors.

