

# Meat plant uses ozone system

By LEN RICHARDSON

**E**CO-SAFE Systems USA Inc. (formerly CF Green) of Los Angeles has completed the design and installation of its new generation of food disinfection systems at Culver City Meat Co., Vernon.

Culver City Meat Co. is opening a new 45,000-square-foot meat processing plant that will process an average of 125,000 chickens per day using Eco-Safe's Dual MD-2000 Anti-Microbial Wash-Down System as a primary disinfection system.

Eco-Safe's Dual MD-2000 is a state-of-the-art ozone disinfection system featuring automatic computer-controlled switching between dual ozone generators, where automatic monitoring of ozone output provides instant switching between generator modes in case of increased load or drop in levels. The system also provides digital readout of operational parameters for real-time verification.

"The Dual MD-2000 represents a real breakthrough in providing food disinfection where downtime just isn't an option," says Michael Elliot, president of Eco-Safe.

## Chlorine-free food safety

Eco-Safe is a developer of ozone water intervention systems, a crucial line of attack against a wide range of contami-



## FOOD PROTECTION:

The Eco-Safe Dual MD-2000 is being used at Culver City Meat Co., Vernon, as a primary disinfection system. It incorporates dual ozone generating systems designed for flexibility in ozone demand/supply and backup redundancy.

## Key Points

- Meat company will process 125,000 chickens daily with Eco-Safe system.
- Ozone water prevents contaminants such as salmonella and *E.coli*.
- The system complies with FDA, USDA, and HACCP guidelines.

nants, including salmonella, listeria, shigella and *E.coli*.

As the most potent bactericide known — 3,000 times as germicidal as

chlorine — ozone water does more than make food safer. It's chlorine-free and better for the environment.

"By killing bacteria on contact, ozone provides the food processing industry with the necessary protection for eliminating the possibility of another deadly *E. coli* outbreak," says Al Baroudi, president, Food Safety Institute International. Baroudi has held executive quality assurance and food safety positions with The Vons Cos. Inc., Yum! Brands, Harry and David, and Borden Inc.

"The use of ozone delivers a wide

range of benefits that can increase food quality and safety at a lower cost to producers and processors," adds Eco-Safe's Elliot. The ozone water intervention systems eliminate the use of harsh chemicals like chlorine, pesticides and bactericides. Ozonated water is also environmentally friendly as it disappears after 20 to 30 minutes of use.

## Meets safety guidelines

The system is compliant with Food and Drug Administration, USDA, and Hazardous Analysis and Critical Control Point guidelines, and the company has received certification from the National Sanitation Foundation. Because ozone replaces hazardous chemical usage, foods are compliant with organic standards, as well.

At a time when California growers and food retailers are suffering from \$100 million or more in lost business, ozone water is a food safety intervention that should be used to rebuild consumer confidence in the fresh produce industry, concludes Baroudi.

Ozone water is used not only for food disinfectant and water reclamation but also for water desalination. The company's patent-pending process raises the bar on food safety and environmental sustainability while decreasing costs and risks to businesses, the public and the planet, says Elliot.

Learn more at [www.ecosafeusa.com](http://www.ecosafeusa.com).