



THE
PHARMA-ROOM
SURFACE WASH



TESTIMONIALS AND USE CASES

BREWERY & BEVERAGE

Membrane System Sanitation: CIP

Problem

Previous membrane system sanitation processes, required complete removal, of equipment as systems were “fouling out”. Previous disinfectant treatments required multiple rins cycles and destroyed costly hollow fiber membranes.

Solution

The Pharma Room: SURFACE WASH was brought in as a complete CIP system (100 to 200 ppm) for weekly disinfection. No rinse/no flush requirements for The Pharma Room: SURFACE WASH resulted in significantly less downtime. Membrane service life was considerably improved while increasing disinfection efficacy.



“The Pharma Room: SURFACE WASH has been a great addition to our product line. We are utilizing it to sanitize membrane systems for our clients. Sensitive products require more frequent and thorough cleanings. We have had plenty of success with the The Pharma Room: SURFACE WASH line. Clients like Coca Cola, Heinz/Kraft and numerous pressed juice companies rely on this product for peace of mind.”

John Kehrberg, Owner
Process Perfection Consulting

BOTTLE RINSE

Beverage Filling Facility

- Improve compliance
- Improve odor control
- Improve sanitation fewer spoilage variables
- NO toxic byproducts or odors
- Will not harm water safe surfaces

Problem

Corrosive hypochlorite and chlorine sanitizing treatments form hazardous compounds that can taint food, and chlorine leads to TCA generation. Peracetic CIP systems are often sanitized with a strong caustic dose of 50 mg/L. Peracetic acid can cause chemical burns to skin and leaves a distinctive vinegar odor that can be difficult to remove, even with repeated rinse cycles. Significant odor and hazardous conditions during regular automated spray cleaning prevented workers from entering the bottle cleaning areas entirely.

Solution

1 to 5 mg/L chlorine dioxide CIP systems perform the same sanitizing function as all of these treatments, without the need for extensive rinse cycles. The Pharma Room: SURFACE WASH eliminates a wider range of pathogens, more safely and with no residual odors or flavors, leaving just sanitized, food safe bottles and surfaces. Odor, corrosion of costly equipment, and hazards to workers are reduced, allowing safer and faster re entry into the bottle cleaning area.



MANUFACTURER **STOPS OUTBREAK**



Case Study CIP at Selective Supplements

Problem

Consistently destroying product lots because of microbial contamination. There was vulnerability of starch and glucose based production in mold rooms, mixing tanks, automated assembly lines and inside drying rooms. Stringent observance of aseptic procedures using conventional disinfection products failed to meet high QC standards of the company.

Solution

Periodic, regularly scheduled in-line cleaning using The Pharma Room: SURFACE WASH to disinfect tanks and assembly lines. Cleaning of molds, and fogging of drying rooms enabled the company to exceed the highest bar of expected aseptic standards prevent loss of product due to microbial contamination. They can now ensure public safety and avoid potential for recall prompted by microbial contamination (as recently suffered by their local competitor).



"I rely on The Pharma Room: SURFACE WASH. It makes me rest easy that there will be no problem in my facility."

Jesus Garcia

Plant Manager - Select Supplements

NUTRACEUTICAL: SELECT SUPPLEMENTS CONTINUED

CIP



FOGGING



REPELLING ODOR FROM MEXICAN QUICK SERVE FOOD CHAIN DRAINS - **A CASE STUDY**



Case study at a restaurant

Problem

This busy multi-location quick serve Mexican restaurant was having issues with odor control. The drains were emitting a terrible smell, driving away customers and irritating staff.

Uses

Killing of odor causing bacteria in drains.
Poured 1 liter @ 500 ppm down each drain.

Sanitation of work surfaces and floors .
Spraying and mopping @ 200 ppm.



"I was very surprised how well The Pharma Room: SURFACE WASH got rid of the bad smell. I am a believer."

Pepe

Owner - Porkyland

CASE STUDY - MEXICAN QUICK SERVE FOOD CHAIN, CALIFORNIA

A test was conducted to demonstrate the speed and effectiveness of The Pharma Room: SURFACE WASH on hard surfaces.

- Test location: Eat up bar of restaurant.
- Eat up bar was swabbed and tested for contaminant load read very high at 1106 rlu.
- The Pharma Room SURFACE WASH at 200 ppm was spray directly onto the bar.
- After a 60 second dwell period. The area was swabbed and tested again. The contaminant load decreased drastically to 2 rlu.



ORGANIC CONTAMINANT LOAD **BEFORE**
THE PHARMA ROOM SURFACE WASH - 1106



ORGANIC CONTAMINANT LOAD **AFTER**
THE PHARMA ROOM SURFACE WASH - 2

1 (780) 991-8700

CONTACT US AND REQUEST MORE INFORMATION ON OUR SURFACE WASH

Contact Info: visit www.cjmcoating.com/contact
today to request more information.



THE
PHARMA-ROOM
SURFACE WASH



powered by DoxyKlor