

Case Study:

Bakery Improves Footwear Hygiene Program and Saves Over \$37,000 per year Using EVO One with Sole Clean Units

CHALLENGES

An industrial bakery had been using a dry quat sanitizer placed in floor mats underneath hand washing sinks at the entrances of the facility's production areas. However, the Quality Assurance Manager was concerned about the efficacy and excessive cost of the dry quat being used. The QA Manager had read a study that dry quat sanitizer was only fully effective when there was moisture activating the sanitizer, which was a concern as the bakery was a dry production environment with very little moisture. Additionally, the Plant Manager was hoping to reduce the costs associated with their existing handwashing and footwear program, which was costing over \$59,000 annually.

GOALS

The bakery wanted to find a clinically validated footwear sanitizing solution for their 52 employees per shift, but it was essential that it would be effective in a dry production environment as the bakery could not have any moisture accumulating on the floor. The QA Manager was also facing pressure from the Plant Manager to find ways to reduce the facility's hygiene program costs without reducing their hygiene standards.

SOLUTION

The bakery's QA Manager heard about Meritech's Automated Handwashing Stations with footwear sanitizing enhancements from a webinar, and reached out for a quote from a sales representative. The Meritech hygiene expert was able to walk the QA Manager through an ROI calculator that showed potential for significant savings, while providing 99.9% pathogen removal from hands and footwear.

The bakery purchased and installed (3) CleanTech® EVO One Stations with Sole Clean enhancements. These stations replaced both the pedal operated sinks and the dry quat pans near the entrance to the production zone of the bakery.

Before



After

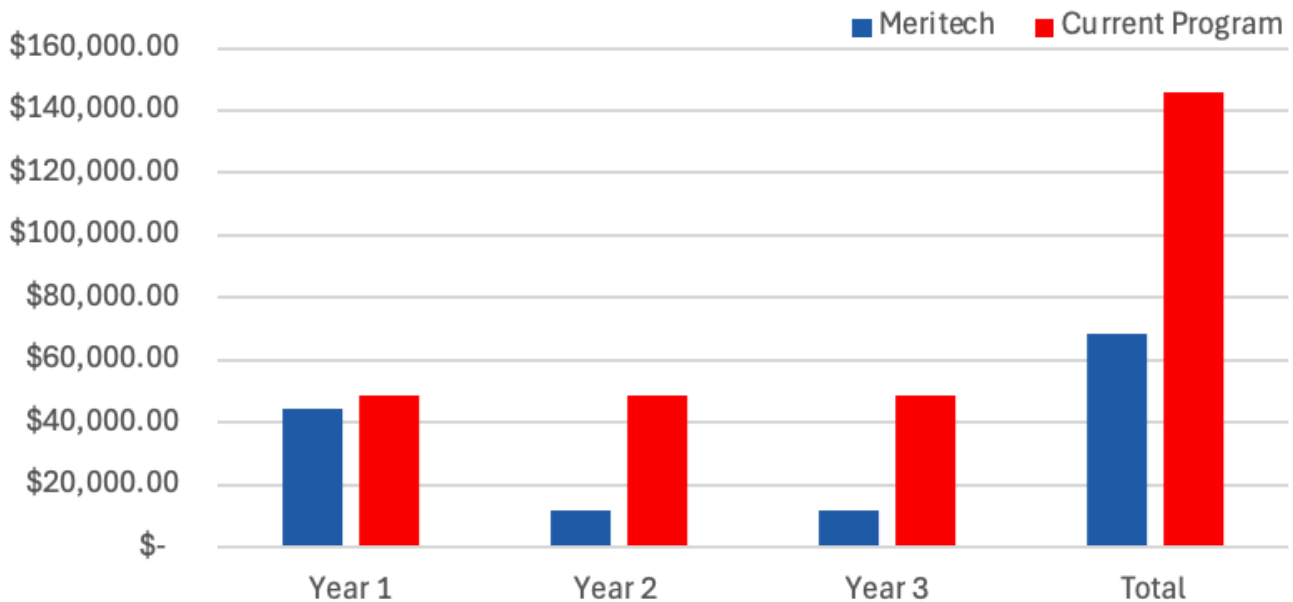


RESULT



After the dry quat pans and the handwashing sinks were replaced with the (3) EVO One with Sole Clean Stations, the efficacy concerns that the QA Manager had were alleviated. The employees were able to get clinically validated handwashing and footwear sanitizing in just 12 seconds. **The bakery saw annual savings of more than \$37,000 by switching to EVO, for a total of \$111,000 in savings over 3 years.**

COST SAVINGS OF MERITECH VERSUS CURRENT PROGRAM



Want to see your company's potential cost savings?
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ADDITIONAL BENEFITS



- The bakery was able to maintain a cleaner environment with less risk of dry quat traveling outside of hygiene zones and potentially landing on a food contact surface.
- The QA Manager had peace of mind, knowing that each employee was removing over 99.9% of pathogens from both hands and footwear before entering critical production zones.
- Employees were able to return to production faster with the 12-second automated hand wash and footwear sanitizing cycle, saving time and money in labor costs.
- The sanitation team was able to save time by not needing to refill the dry quat pans or clean up excess dry quat on the floor everyday.

Learn more about the CleanTech® EVO One with Sole Clean by Scanning the QR Code

