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Burgers can still be with the lot except salmonella thanks to water

Salmonella outbreaks in 17 states in the US that have been linked to raw tomatoes, may have been preventable according to eWater Systems, distributors of electrolysed water units in Australia.

As a result supermarkets, restaurants and fast food outlets in the US have taken fresh tomatoes off their shelves and menus.

eWater Systems Director, Phil Gregory says, "This outbreak sends a clear message to all who are responsible for handling fresh food before human consumption.

"Currently, most restaurants and other food outlets wash fresh produce with tap water, which does not kill bacteria like salmonella. Others use chlorine-based sanitising solutions that kill bacteria, but leave a chlorine taint behind.

"Washing fresh produce without sanitising is an accident waiting to happen," Gregory says.

The solution is electrolysed water which simply combines water with common salt and electricity to produce mildly alkaline and acidic waters, the first of which cleans and the second sanitises. ROX Water units from eWater Systems produce electrolysed water that is proven to kill bacteria on contact including salmonella as well as all other bacteria.

Electrolysed water has a number of benefits because it replaces chemicals used in cleaning and sanitising; chemicals are harmful to the environment and cause OH&S issues.

ROX Water is being embraced in Class 1 facilities, such as hospitals, where food standards are the most rigorous. Recently Austin Health commissioned and integrated ROX Water system at their new Central Processing Unit at Heidelberg with other hospitals and aged care facilities to follow. Because infection is of paramount concern to hospitals, ROX Water's electrolysed water has been exhaustively tested to determine its effectiveness in killing bacteria.

According to Austin Health, their independent tests reported, "ROX Water was shown to perform at least as well if not better than the traditional cleaning and sanitising methods when used on surfaces and equipment. On one of the trials it was shown to perform considerably better."

Austin Health, which prepares meals for a number of metropolitan hospitals, uses electrolysed water for cleaning and sanitising utensils, equipment, surfaces and floors. It is also used for hand washing, a critical consideration in the prevention of infection and food poisoning.

eWater's ROX Water units are installed in a number of other establishments including Nobu Restaurant, Brisbane Convention Centre and Kingston Hospital, and the soon to be opened Scotchmans Creek Aged Care Facility. The new Melbourne Convention Centre will have ROX Water as do other properties interstate. Hard to believe but water cleans at least as well as chemicals.

Enquiries

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