

# A CASE OF FOOD PROCESSING CONTAMINATION

## Background

In 2014, when it was discovered that contamination was affecting their food processing chain, a Melbourne food manufacturer was at risk of losing a major contract with a national retailer.

“All of a sudden, the company’s products were being rejected by the retailer and being sent back from the stores,” says Coolclean Managing Director, Darren Driscoll.

It was clear that the company’s income and reputation was at serious risk unless the cause of contamination could be found and eliminated. The manufacturer began performing bacterial swab testing on the entire food production area, including walls, ceilings, benches, cooling units and food processing equipment.



Evaporator swap testing

The fan coil units tested positive for biological contamination and it seemed likely that the contamination in their food product lines could be attributed to the fan coil units. Unless the hazard was rectified immediately, the manufacturer could lose its supplier status with this retailer.

## Solution

“Following the positive swab test on their fan coil units, the food manufacturer contacted us for advice,” says Darren.

Coolclean conducted a thorough inspection of the cooling systems, discovering bacteria growth in fan coil units that were visibly dirty. A cleaning and sanitisation procedure was quickly implemented for 30 fan coil units in the food production areas and cool rooms.

Darren explains: “Apparently another company had been responsible for cleaning the cooling units in the building. It was clear that their approach had been inadequate, as it failed to stop bacteria growth between cleaning operations, which resulted in contamination of the production lines.”

It was necessary to thoroughly clean and sanitise each of the cool room fans and coil units. A regular cleaning program was then put in place by Coolclean. This included anti-microbial treatments, as well as condensate pan protection.

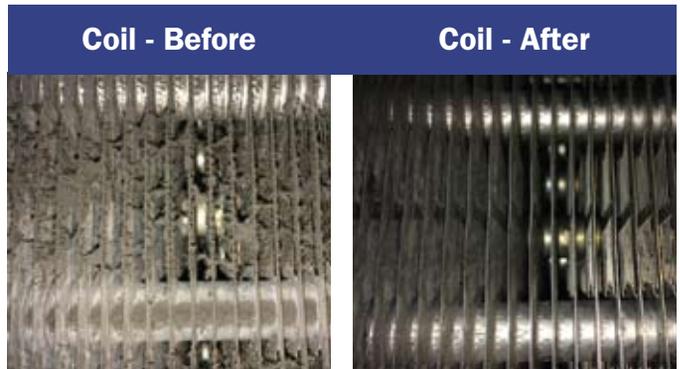
Coolclean’s eco-friendly approach to cleaning and sanitisation is endorsed by HACCP Australia and validated by CSIRO to eradicate microbes and bacteria while maintaining a food-safe environment. Darren adds: “The biocide that we use provides 12 months’ residual protection against the re-colonisation of bacteria and mould.”

## Results - Equipment hygiene

Coolclean’s quick response and an effective cleaning

protocol has played an important part in helping to protect the manufacturer’s reputation.

No further remedial action has been required, because authorities have not found any instance of a high bacteria plate count. Nor have any non-conformance issues been raised during audits.



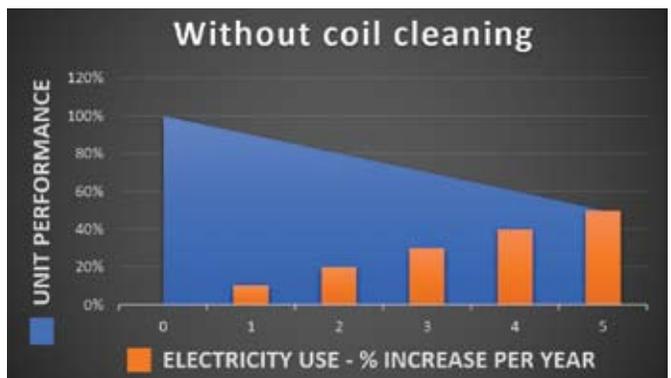
“Over the course of the last two years, our service team has been cleaning and treating each of the fan coil units on a regular basis,” says Darren.

“While our first visit was reactionary, of course the best course of action to reduce the threat of bacterial infestation is to have a regular program of cleaning and treatment of evaporator coils in food related areas,” says Darren.

## Reducing cool room running costs

Other benefits of correctly maintaining cooling units include energy savings and mould control. Dirty evaporator coils cause deteriorating performance as dust and dirt builds up over time, which increases electricity costs, as well as spreading mould throughout the room, staining walls and ceilings.

Systems that have been cleaned and protected correctly can achieve significant energy savings. “A non-cleaned unit can use up to 50% more energy over a 5 year period,” says Darren.



“Performance gains are achieved because correct airflow restores cooling capacity, while at the same time mould and bacteria are safely controlled,” adds Darren.

Coolclean provides a fully traceable service for audit purposes. This includes a comprehensive report for each cooling unit, together with photographic evidence.

This example helps to demonstrate Coolclean’s ability to achieve fan coil unit hygiene, energy efficiency, performance gains and mould control. ❄️

More information:  
[www.coolclean.com.au](http://www.coolclean.com.au)

