

Food Safety and Sustainability

ECOLAB[®]



AGENDA

By the end of this session, I hope you will understand:

- What sustainability means
- How improving Food Safety can improve sustainability
- Some examples of how to improve food safety and sustainability



Sustainability Definition

...meets the needs of the present without compromising the ability of future generations to meet their own needs.

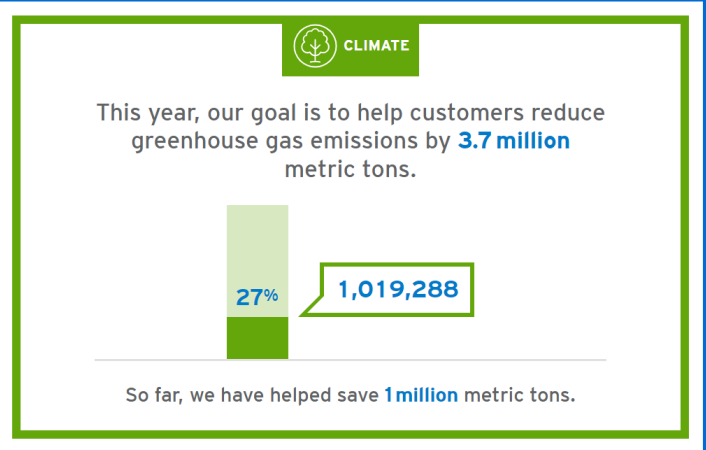
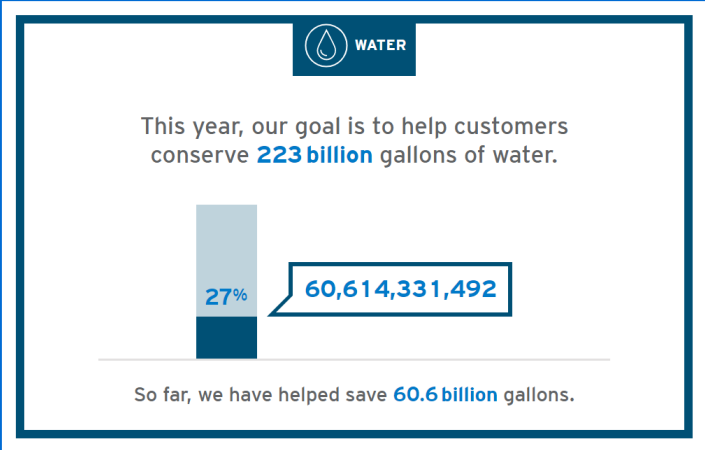
Ref: Our Common Future, UN General Assembly 1987, <http://www.un-documents.net/ocf-02.htm>

What is causing the focus?

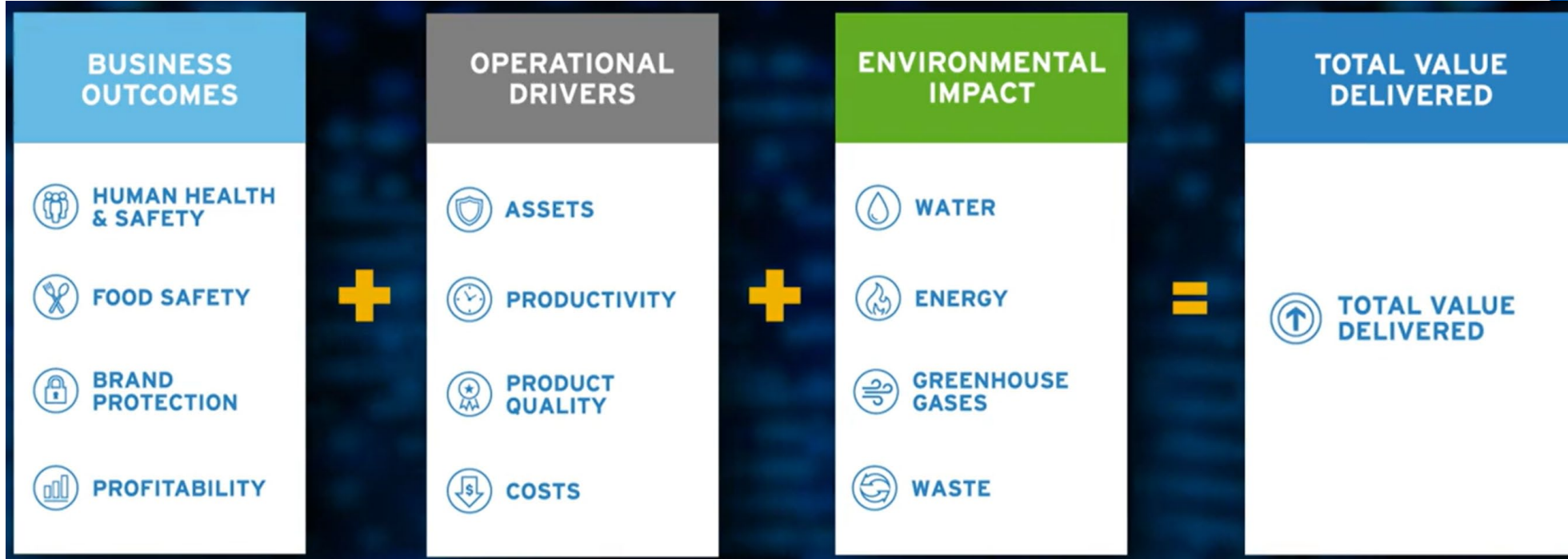
- **Environmental awareness**
 - **Reflect customer and worker values**
- **Climate changes**
- **Water availability and cost**
- **Cost of energy**
- **Size of the usage in industrial applications**
- **Complex processes that may lack efficiency / not easy to clean**
- **Regulations**

Our Goals

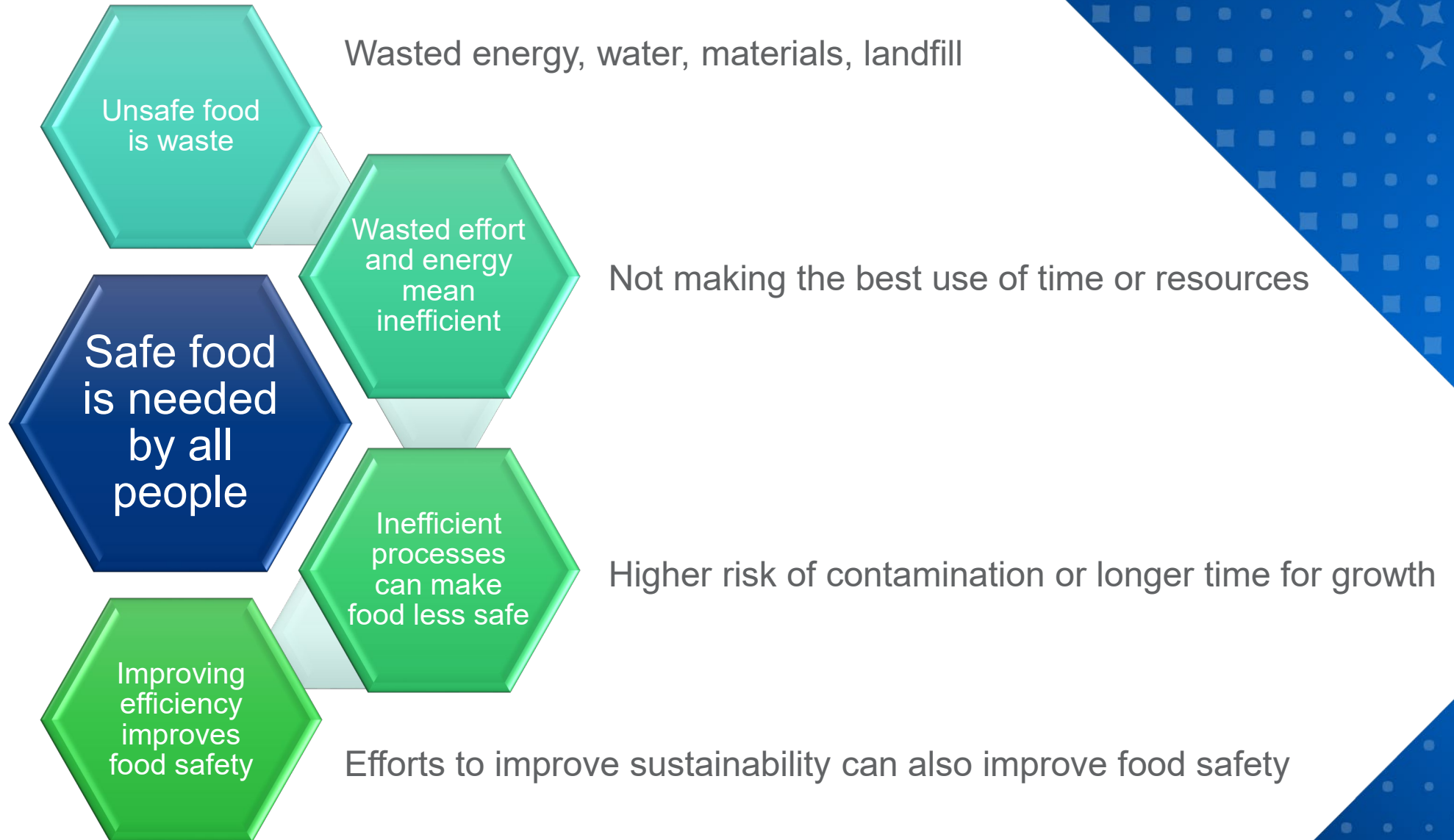
Measuring Our Impact



Calculating Outcomes

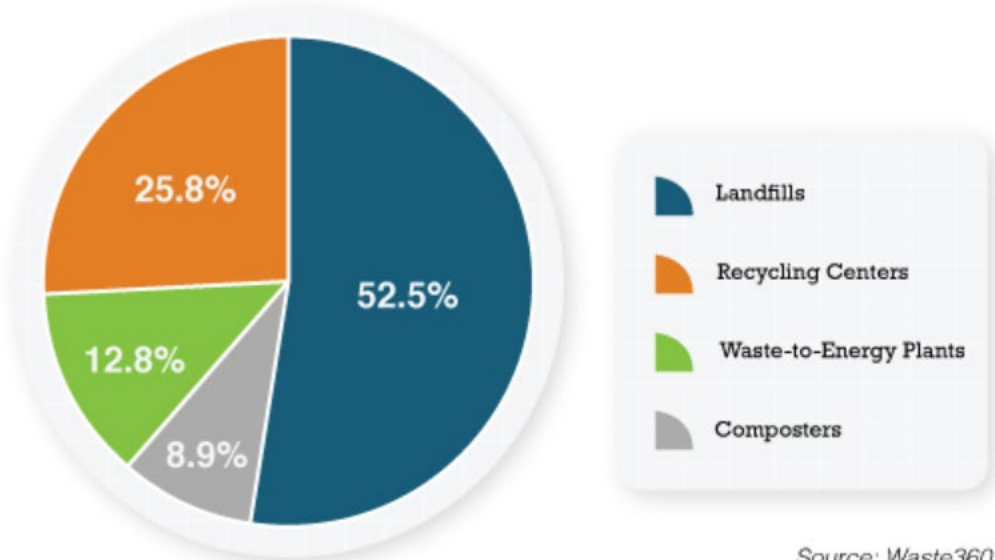


Key Concepts



Where Does Waste Go?

Percent of MSW in Waste Facilities



Source: Waste360

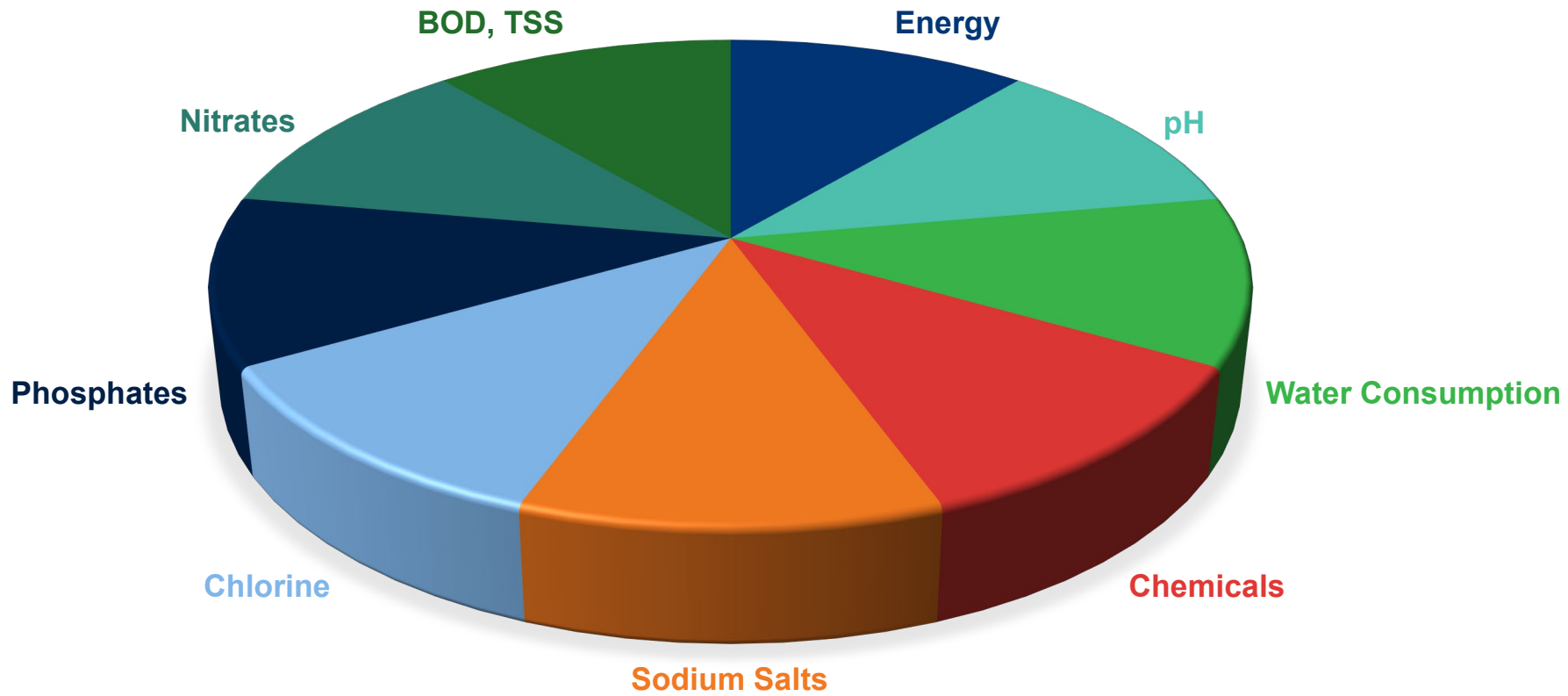
Source: Waste360

Municipal Solid Waste (Trash) primarily ends up in landfills

Find the Right Solution

- **Address customer goals**
 - **Talk with sustainability leaders at customer**
 - **Measure baseline and results**
- **Must be effective**
- **Economical**

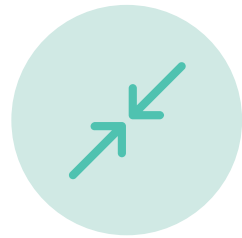
Environmental Factors



How do we achieve it?



EVALUATE



REDUCE



RE-USE



RECYCLE



CONFIRM

An aerial photograph of a river meandering through a lush, dense green forest. The river is dark brown and flows from the top right towards the bottom right. A prominent grassy clearing is visible on the left bank of the river, where the river makes a sharp U-turn. The surrounding forest is thick and vibrant green. The top right corner of the image is cut off by a white diagonal line.

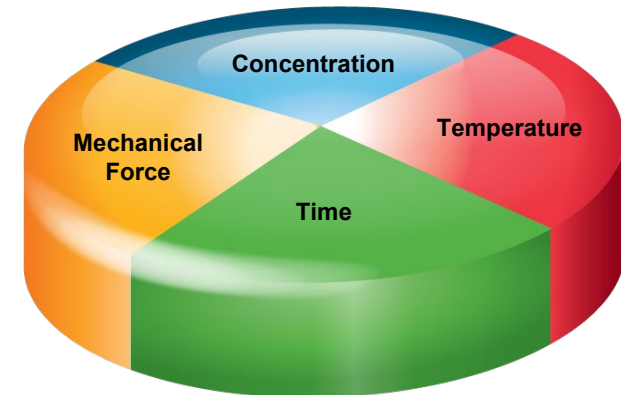
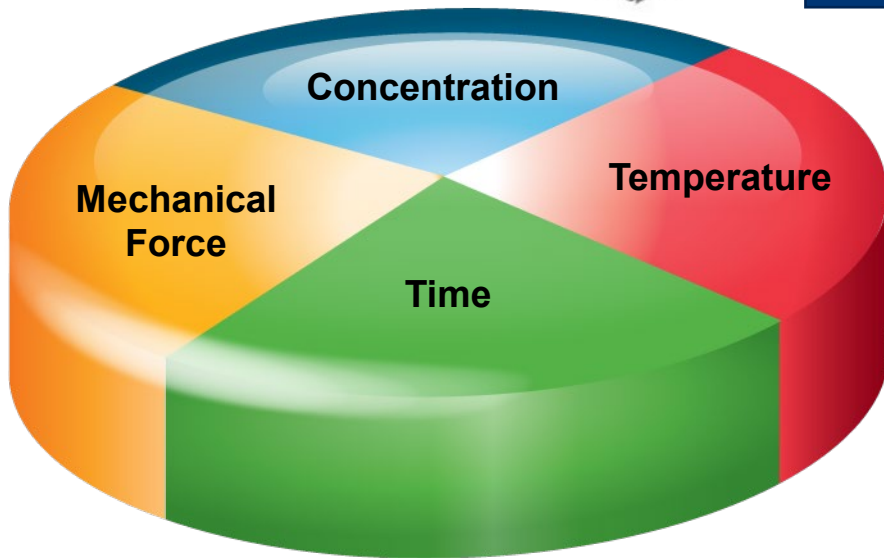
How to Improve

Sanitary Design

Reduce



Better sanitary design means easier to clean



Water

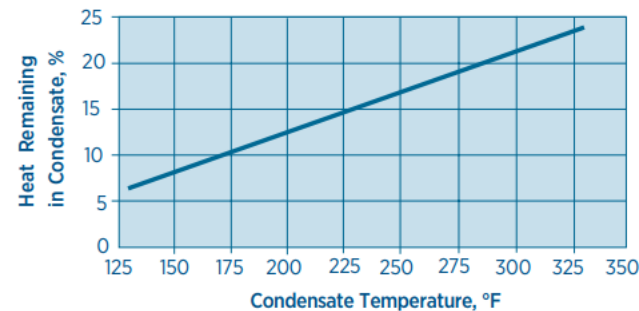
- Critical Resource
- Lifeblood of the cleaning system
- Pre-rinses
- Wash water make-up
- Post-rinses
- Sanitizer water
- Cow water
- Dry cleaning?



Energy Consumption

- Often ignored
- Electrical power - supply / return pumps
- Steam
- Condensate return
- Time – reduce time / reduce energy consumption
- Reduce water – reduce energy

$$kW = P_1 \times \frac{746}{(1000 \times \text{efficiency}_{\text{pump}})}$$



Let:

h_c = enthalpy of condensate at 180°F = 148 Btu/lb
 h_m = enthalpy of makeup water at 55°F = 23 Btu/lb
 h_s = enthalpy of steam at 100 psig = 1,189 Btu/lb

Heat remaining in condensate (%):
= $(h_c - h_m) / (h_s - h_m) \times 100$
= $(148 - 23) / (1,189 - 23) \times 100 = 11.0\%$

Energy Consumption

- Verify that the sanitation process is occurring as designed
- Optimized sanitation means we are cleaning as needed and not wasting additional resources
- Cleaning for too long means additional wear on components which can be a food safety risk

ECOLAB [®] Food and Beverage Division		CIP Verification Form								
Customer		Account #		Date:						
Object being Cleaned :		CIP System:		Type		Re-Use				
Review system with operating personnel and/or management to determine if any abnormal conditions or problems have been encountered.							Unacceptable			
Review historical CIP documentation for anomalies (Charts, Trends, Logs, titration records) to ensure system performance. Document variance on time, temperature, flow, concentration to standard. Verify if MOC is documented.							Unacceptable			
Inspect CIP and process equipment, chemical feed system, and control equipment for general operating condition and appearance. Check detergent supply before starting to monitor the CIP system. Review PM Program (gasket checks, pumps, hoses, valves, devices).							Unacceptable			
Review Water Analysis Report. Ensure the water source is accurate and current. Note potential issues in comments section.							Unacceptable			
CIP Preparation completed (Filter/Strainer, Dead-ends, Manual Cleaning, Spray Device Check, Refrigeration, Agitator...)							Unacceptable			
Maximum pipe diameter		in		Tube Size	Diameter	Radius	5 ft/sec	6 ft/sec	7 ft/sec	8 ft/sec
Spray Device Capacity		gpm		1.5	1.37	0.685	23	28	32	37
CIP Supply pump				2	1.87	0.935	43	51	60	68
Motor Horsepower:		RPM		2.5	2.37	1.185	69	82	96	110

Sanitation Prep

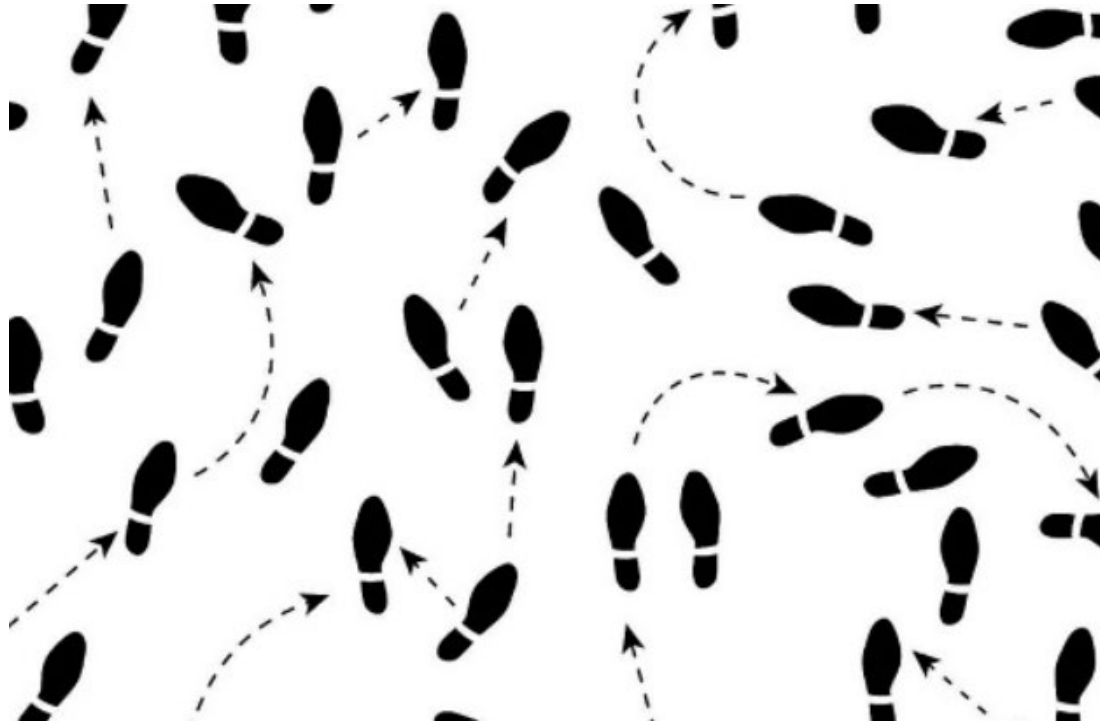
- Sanitation prep is a food safety consideration added to the 4x4 sanitation process
- The dry/gross pick-up helps reduce the work the chemicals and water must do and allows us to use less

1. Sanitation Prep
2. Pre-Rinse
3. Wash
 1. Concentration
 2. Temperature
 3. Time
 4. Mechanical Force
4. Rinse & Inspect
5. Remove Water & Assemble
6. Pre-Op Inspection & Verification
7. Sanitize



Sanitation Prep

- Waiting too long before beginning to clean is a food safety and sustainability concern
 - Dried soils are harder to clean
 - Too much time before sanitation and microorganisms could grow



Proactive Food Safety Reduces Waste

- Food with known food safety risks will often end up as landfill
- Helping identify food safety risks by doing walk-through assessments and mentioning some of the food safety concerns you have learned
- Addressing food safety risks early can prevent product from ending up in a landfill



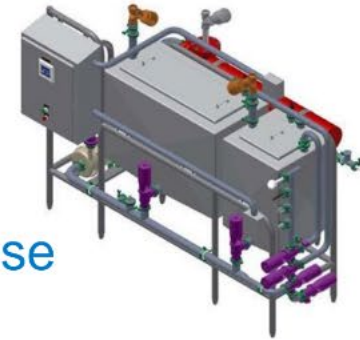
Recovered Cleaning Solutions

▲ Re-Use CIP

- Re-use of wash solution (alkaline and/or acid depended on application)
- Can be 2,3 or more tanks
- Economical and efficient
- Food Safety/Cross Contamination concern related to washing equipment processing allergens and recapturing wash solution

▲ Rinse Recovery

- Addition of a tank to collect post rinse water for use in pre-rinsing on other cleaning cycles
- Can be added to Re-Use or Single Use systems
- Provides added efficiency by using rinse water twice before discharging
- Food Safety/Cross Contamination concern increases with rinse water being collected for use on other cleaning cycles



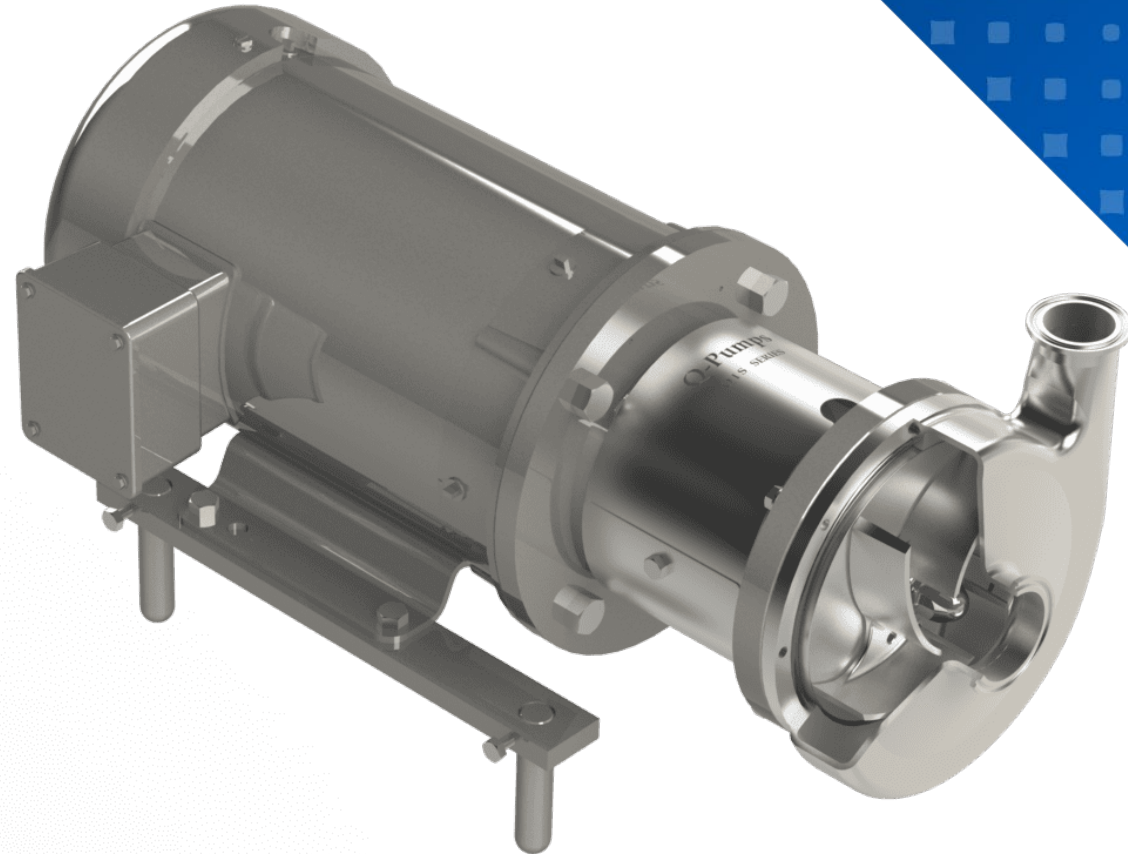
Recovered Process Water

- Condensate from Evaporators
- Permeate from UF / RO filtration
- Proper storage to prevent contamination
- Isolated from potable water supplies
- Uses:
 - Pre-Rinses
 - Wash water make-up
- Gallon used is a gallon saved - in & out



VFDs

- Variable Frequency Drives
- Delete throttling valves
- Balance the system
- Reduce power consumption
- Reduce noise
- Verify flow rates



Vortex Breakers

- Tanks designed for process - not CIP
- Too often ignored - lack of awareness
- Reduces time
- Reduces water
- Reduces chemical
- Reduces steam
- Improves cleaning
- Improves sanitizing

Vortex



Equipment Technologies

- Automation and digitization
 - Assisted Cleaning Systems
 - 3D TRASAR CIP
 - Ecolab engineering solutions
- Tanker – Rotary sprays
- Cabinet Washers

Automation

- Controlled Cleaning Cycles
- Cycle Verification
- Repeatable Process
- Reduce Time / Chemicals
- Reduce Water



Remote CIP Monitoring and Control

Advance your goals - from data points to performance reality.



✓ productivity



✓ risk mitigation



✓ sustainability



✓ product quality

3D TRASAR CIP is now easier to use and delivers even more insights to help you achieve your goals.

The cloud-based digital platform that helps you efficiently handle increasing regulatory pressure, stricter food safety and audit requirements, and a changing workforce.

Now 3D TRASAR CIP provides greater visibility to risk areas and even more actionable information.

Continuing Ecolab's proven heritage of industry-leading innovation and expertise, the new 3D TRASAR CIP delivers more power to minimize risk, stay on top of ever increasing regulatory and food safety pressures and position yourself to meet unpredictable audits with ease.



Responsive dashboards allow everywhere-access to your data.


Engineering Solutions




Engineering Solutions


Ecolab Engineering's total solution approach ties chemistry, design, and equipment to deliver your desired outcome.

Related Programs





F&B Sales Support
Bulk Program

 Nelson, Sonja
Edited February 24




F&B Sales Support
CIP Solutions

 Kelley, Lauren
Edited July 1, 2021



F&B Sales Support
COP Solutions

 Johnson, Barbara
Edited June 25, 2021

Tanker Sprays

- Improved Cleaning
- Reduce Water
- Reduce Time / Chemicals
- Reduce Steam
- 74 GPM @ 60 psi vs.
- 120 GPM @ 55 psi



Cabinet Washers

- Replace COP Tanks
- Cycle Verification
- Repeatable Process
- Reduce Time / Chemicals
- Reduce Water 90%





More reading

<https://ucfoodsafety.ucdavis.edu/sites/g/files/dgvnsk7366/files/inline-files/198568.pdf>

Co-managing for Food Safety and Ecological Health

<https://www.un.org/sustainabledevelopment/sustainable-consumption-production/>

UN Sustainable Consumption and Production Patterns

<https://www.ecolab.com/corporate-responsibility/2030-impact-goals>

Ecolab 2030 Impact Goals

Questions?



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