AIRPHX

Food Processing Operation

A meat processing facility was looking for technology solutions to provide safe and healthy work environments for its employees and to reduce risks associated with bacteria such as salmonella, listeria and e. coli. AIRPHX deployed two PA2400 units in the treatment space (250,000 cubic feet) and did testing to show the effects of AIRPHX technology.

- Equipment: Two AIRPHX PA2400
- Testing Dates
 - Pre-Treatment: 8/17/2020
 - In-Treatment: 8/31/2020
- Size: 17,000 sq ft; 15 ft ceilings
- Air and surface testing was conducted throughout the treatment space
 - Lab testing of 22 locations confirmed reduction of airborne pathogens by an average of 90.4%
 - Lab testing of 11 locations confirmed reductions of surface pathogens by an average of 94.8%
- * A CFU is a colony forming unit, which is used in microbiology to estimate the number of viable bacteria or fungal cells in a sample.



Air	I	90.4% reduction of	of pathogens
Pre-	Tre	eatment Results*:	1,827 cfu/m ³
In-Ti	rea	tment Results:	176 cfu/m ³

Surface94.8% reduction of pathogensPre-Treatment Results:60.1 cfu/cm²In-Treatment Results:3.1 cfu/cm²