

HYGENIKX+™

The Inn Collection Group adapts to a 'new normal' with help from HyGenikx

The Northern pub group has introduced 10 steps to safety and protection across its thirteen sites, to ensure the highest of hygiene standards. This includes **HyGenikx** air cleaning technology at step number 9!

Since the coronavirus pandemic hit and the hospitality industry was forced to shut down by imposed lockdown measures, operators have been busy adjusting their operations to make them Covid-secure. In line with government guidance, restaurants, pubs, bars, and takeaway services are now required to consider the risks to their staff and customers and do everything reasonably practicable to minimise them.

The Inn Collection Group is one pub group that has published its range of measures to keep everyone safe. Based in the North of England, with thirteen high-quality inns across Yorkshire, County Durham, Northumberland and the Lake District, The Inn Collection Group has introduced '10 Steps to Covid-19 Safety and Protection' across all its sites. On the foodservice side, this includes table service, disposable menus, and sanitised cutlery, and in the kitchens, this includes strict safety procedures and the installation of air cleaning technology, **HyGenikx** – supplied

by CNG Foodservice Equipment.

HyGenikx is a revolutionary wall-mounted air and surface sanitisation system that is proven to eradicate bacteria and viruses throughout the food service & hospitality environment – providing 24/7 hygiene and safety protection, as well as neutralising all odours.



The Inn Collection Group's 10 Steps to COVID-19 Safety & Protection

- 1. Social Distancing**
We have implemented social distancing measures in accordance with government guidelines. Floor stickers and posters have been placed where appropriate.
- 2. Frequent Cleaning and Disinfecting**
We have increased the level of disinfecting and frequency throughout the venue, paying attention to high use areas and objects.
- 3. Sanitising Points**
We have installed hand sanitising dispensers on all entrances and exits and throughout public areas. Anti-viral wipes will also be made available to guests when required.
- 4. Protective Screening and Partitions**
Bespoke barriers have been installed in high contact areas for extra protection of staff and customers.
- 5. Team Member PPE**
Face masks, gloves, aprons, hand sanitiser and forehead thermometers are issued and available to all staff at all times.
- 6. Team Training**
All staff have received comprehensive training on all the new measures and policies as well as completing a COVID-19 Awareness & Prevention course.
- 7. Food Safety**
We continue to adhere to the strict safety procedures when serving all food and drink.
- 8. Eating & Drinking**
New at the table service measures, disposable menus, sanitised cutlery and disposable condiments have been introduced for every visit. Tables will be sanitised between each visit.
- 9. Air Cleaning Technology**
HyGenikx Air & Surface Amplifier Systems have been installed in to all our kitchens to provide clean air for food preparation.
- 10. Bedroom Cleaning**
All rooms are deep cleaned and disinfected fully after every stay. Linen and towels are cleaned to recommended guidelines for optimal disinfection. Rooms will only be refreshed on request to minimise contact.

“We have introduced 25 HyGenikx units in total to our kitchens, where all of our dishes are freshly prepared, to provide clean air for food preparation and to help protect the welfare of our staff and guests.”

Sean Donkin, Managing Director at The Inn Collection Group

HyGenikx Technology and Coronavirus

HyGenikx has been rigorously lab tested and is proven to be effective at removing airborne Coronaviruses, including SARS-CoV-2 which causes COVID-19. In an independent trial, conducted by Campden BRI, the air and surface sanitiser removed up to 99.99% of an airborne COVID-19 surrogate in under 3 hours* and continued working 24/7, creating and maintaining a clean air environment.

HyGenikx uses ultraviolet UVC light and titanium coated plates to create germicidal irradiation. Germicidal irradiation (UVGI) is a plasma that destroys viruses on contact by disrupting their DNA and removing their reproductive capabilities.

In addition to its ability to create a more hygienic environment, **HyGenikx** also improves the shelf-life of perishable food and removes odours.

*For more information on the **HyGenikx** testing visit: <https://info.mechline.com/hygenikx-testing>

HyGenikx Installation

In preparation for a safe and hygienic re-opening, The Inn Collection Group installed twenty-five **HyGenikx** units in total, across its thirteen kitchens. These serve as additional protection to complement the groups already very stringent cleaning procedures.

Sean Donkin, Managing Director at The Inn Collection Group, comments: *“The safety of our guests is our number one priority and we have been busy implementing changes across all our sites since the beginning of lockdown. We have published the main practices in our ‘10 steps to Covid Safety and protection’, which includes **HyGenikx** air and surface amplifier systems.*

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A HyGenikx sticker on display at The Seaton Lane Inn, County Durham

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The Inn Collection Group has joined Mechline’s national **HyGenikx** Customer Confidence Campaign by displaying **HyGenikx** stickers across its sites. The sticker, which now accompanies all **HyGenikx** units, can be displayed on windows, walls, and menus, to reassure customers that a venue is going the extra mile to look after their safety and well-being.

HyGenikx is one of a combination of measures that has resulted in The Inn Collection Group being recognised as a ‘AA Covid-19 Confident’ pub group. All inns have passed the AA’s stringent assessment criteria to show that they have carried out the necessary risk assessments and have the relevant safety measures and staff training in place in order to open safely.

The **HyGenikx** range has models to suit every application, from food preparation areas, cold rooms and front of house, to washrooms, refuse areas and occupied areas such as offices and meeting rooms. **HyGenikx** is also proven to prolong the life of fresh perishable foods. To find out more and read other case studies, please visit: www.mechline.com/hgx



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