



WATER



GAS



ENVIRONMENT



PEST CONTROL

HYGENIKX+™

Reducing the risk of infection: Care home adds HyGenikx to its armoury of protection

The Manor Residential Home in Nottingham has introduced extra hygiene measures to protect its residents from the spread of infection. This includes the installation of **HyGenikx** in its kitchen!

Ordinarily, care homes face the tough challenge of protecting their residents from the spread of infection, many of whom fall into vulnerable and high-risk groups. Amidst the Covid-19 pandemic, this job became significantly harder.

Just one cough can produce up to 3,000 droplets, which can then land on people, surfaces or stay suspended in the air! In the air, flu viruses can survive for several hours, and on surfaces for several days if the conditions are right¹, which makes care home environments —with their many residents and communal areas—particularly high-risk for spreading infection.

In the wake of the Coronavirus pandemic, The Manor Residential Home in Nottingham has increased its hygiene and

“For us, HyGenikx is an important ally in helping us to improve our kitchen hygiene standards to the highest levels possible. It works 24 hours a day, 7 days a week, keeping the air and surfaces in our food prep area protected from viruses and bacteria.”

Hitesh Chavda,
Director at The Manor Residential Home



Image Source The Manor Residential Home

infection control practices, over and above its already careful routines, to help protect its residents. This includes additional cleaning, social distancing where possible, stopping all non-essential visitors, and, the installation of a **HyGenikx** air and surface sanitisation system in its kitchen.

HyGenikx is an advanced and compact, wall-mounted air and surface sanitisation system that quietly goes about its business in foodservice environments – keeping staff, visitors, food and surfaces protected from viruses and bacteria, even in the hardest to reach areas.



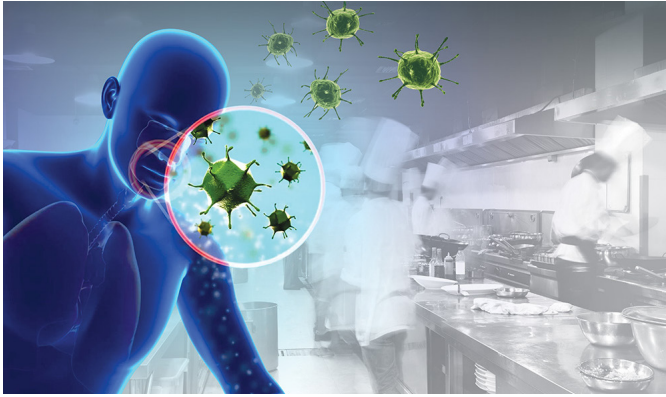
The unit utilises a combination of the most effective air and surface sterilisation technologies available to produce Superoxide Ions and Plasma Quatro, which are proven to target and kill biological hazards, including Salmonella, E. coli, Norovirus, and other primary sources of infections.

Although **HyGenikx** has not been tested against the current Coronavirus strain (SARS-CoV-2), as there is not sufficient detail freely available, there is a great deal of scientific evidence that this technology can kill a wide range of other microbes that are much more difficult to eradicate.

At The Manor Residential Home, **HyGenikx** has been installed in the kitchen, as an extra precaution against potential hygiene risks.

Hitesh Chavda, Director at The Manor Residential Care Home, comments: *"The safety and well-being of our residents is our highest priority, and our dedicated team are working hard to help and care for them in the safest way possible. Our cooks have always followed a rigorous cleaning procedure in the kitchen, and now, this is even more meticulous and thorough."*

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"...[HyGenikx] has provided us with the reassurance that we are doing everything we possibly can to protect our staff, food prep areas, and residents from any harmful pathogens that might find their way into the kitchen."

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and surfaces in our food prep area protected from viruses and bacteria.

"In these very troubling and challenging times, it has provided us with the reassurance that we are doing everything we possibly can to protect our staff, food prep areas, and residents, from any harmful pathogens that might find their way into the kitchen."

The **HyGenikx** range has models to suit every application, from food preparation areas, cold rooms, front of house, washrooms and refuse areas, to small and large occupied areas, such as offices, corridors and reception areas. To find out more about the range, including lab and field test results, please visit: www.mechline.com/hgx

¹BBC (2020) www.bbc.com/future/article/20200317-covid-19-how-long-does-the-coronavirus-last-on-surfaces

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