

HYGENIKX+®

Bedford Academy Hails HyGenikx a Success after Impressive Test Results

Bedford Academy had their microbial levels tested before and after the installation of **HyGenikx**. After installation, not only did staff report they could “feel, sense and smell the difference in the air”, but also, the test results showed that **HyGenikx** reduced microbial counts by up to 89%!

Bedford Academy is a mixed secondary school that serves approximately 1,440 students, aged 11-18. Open 5 days a week, its catering team offers students breakfast, lunch, and snacks, throughout the day, all served from its bistro style restaurant and coffee shop. Located at the heart of the school, the catering facilities have an important role to play, in providing nutritious food, and a healthy environment, to aid concentration and learning.

The team of chefs prepare the food fresh on site and work hard to keep the menu appetising, refreshing the dishes regularly and incorporating the highest quality ingredients. They also keep their facilities spotless. They are well aware of the importance of air quality and hygiene.

However, no matter how well staff perform their day-to-day cleaning duties, it is well-known that these can only offer a temporary

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Russell Abbey, Head of Catering Services,
Heart Academies Trust



solution. This is why many facilities, like Bedford Academy, look at investing in supporting systems, to complement staff best practices, and to minimise the risks of viruses and bacteria spreading.

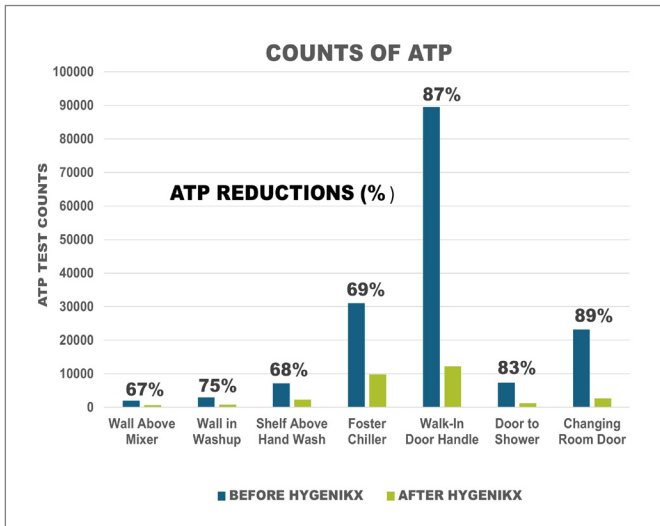
Russell Abbey, Head of Catering services for Heart Academies Trust (who run Bedford Academy) was searching for an environmentally friendly air sanitiser when we introduced him to **HyGenikx**. Mechline attended the school, presented the benefits, and suggested the most suitable models. Three **HyGenikx** units were installed, initially on a trial basis. As part of this trial, ATP testing was carried out, to really *show* the benefits **HyGenikx** could bring to the school.

ATP, or Adenosine Triphosphate, is an energy molecule found in all living things, including harmful microorganisms. Its presence on kitchen surfaces can be used as an indicator of organic debris and bacteria, and therefore contamination.

ATP testing is widely used in the food industry to monitor the cleanliness within HACCP systems—and alert those responsible to

Table 1.

Test Points	BEFORE HYGENIKX ATP Test Counts	AFTER HYGENIKX ATP Test Counts	REDUCTIONS %
Wall Above Mixer	1984	661	67%
Wall in Washup	2996	775	75%
Shelf Above Hand Wash	7126	2283	68%
Foster Chiller	31012	9832	69%
Walk-In Door Handle	89483	12203	87%
Door to Shower	7365	1244	83%
Changing Room Door	23226	2654	89%



high-risk areas and where preventative action is needed. Portable ATP tests are easy-to-use swab kits that produce quick, quantitative results. The higher the ATP number, the more microbial activity present. At Bedford Academy, swabs were taken before and after the installation of the **HyGenikx** units to see the impact they had. All other factors, such as the standard cleaning regime and kitchen operations were unchanged.

Trial. The **HyGenikx** units were installed in three locations, two units (HGX-W-20-F) were installed in the main prep kitchen, the other (HGX-W-20-S) in the staff changing room.

ATP swabs were taken from 7 selected test points, before **HyGenikx** was installed, and again one week after - See *Table 1*. All swabs were taken during normal school operational hours using a Kikkoman Lumitester Smart – Portable ATP luminometer.

Results. The results were impressive. All points tested showed reductions in microbial counts after **HyGenikx** was installed. Levels of contamination had reduced by, on average, 77% – and up to 89%.

“These HyGenikx units have made a noticeable difference to staff absences and the ‘lack’ of colds and sniffles amongst the team.”

Kitchen Manager, Bedford Academy

Introduction to HyGenikx

HyGenikx Air & Surface Sanitisers are designed to improve hygiene and safety, reduce the risk of cross-contamination (infection control), extend the shelf-life of fresh food (reduce waste) and control odours.

HyGenikx works by using a combination of the most effective air & surface sanitisation technologies available. Germicidal dual waveband UVC and Photocatalytic PCO output, is also enhanced through the production of Superoxide Ions and Hydroxyl radicals, together forming Plasma Quatro, which is proven to eradicate harmful bacteria, viruses, VOCs (volatile organic compounds), moulds and fungi, as well as neutralising odours.

HyGenikx targets and eradicates biological hazards including Salmonella, Escherichia coli (E. coli), Norovirus and other primary sources of infections, and has been proven to eliminate harmful Listeria.

HyGenikx is a low cost, easy to install and low maintenance innovative air and surface sanitiser that is proven effective.

Conclusions. It is clear from the results that the addition of **HyGenikx** into the Bedford Academy had significantly reduced microbial activity at all test points, even during normal operational hours. The units have helped to improve the hygiene levels in an already clean kitchen, and has reduced potential risks. The ATP testing also helped the catering team identify hotspots of microbial activity in the kitchen.

So impressed with the results, Russell Abbey has decided to install **HyGenikx** units at all sites within the Trust:

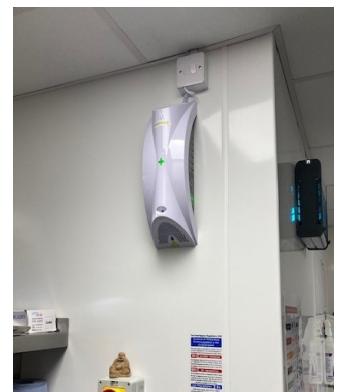
*“I am now installing at our other sites”, explains Abbey, “What I like is the fact you can feel, sense and smell the difference in the air when you walk into the staff changing room. It used to be stale, musty old air as there was low ventilation but since having the **HyGenikx** unit installed in there it is like a completely different room.”*

The Kitchen Manager has also noticed an important change in their team following the installation of **HyGenikx**:

*“These **HyGenikx** units have made a noticeable difference to staff absences and the ‘lack’ of colds and sniffles amongst the team.”*

Not only does **HyGenikx** help protect customers—in this case students—but it also helps maintain a healthy work environment, which protects staff from viral illnesses, and therefore improves staff absenteeism.

Visit www.mechline.com/hgx to learn more about **HyGenikx**



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