



**ECO CARE**  
Design-Build-Protect

## EcoCare Technologies Newsletter - Aerial Disinfection/Fogging

Fogging is primarily carried out in high hygiene processing environments particularly cheese manufacture, salad, sandwich, ready meals, cooked meats and dairies. It is estimated that more than 50% of chilled food manufacturers conduct this method of disinfection in conjunction with the normal cleaning and disinfection routines.



However, where there is a problem with moulds and spores in environments, regardless if they are the low or high risk, fogging of airspace with our disinfectant can be carried out.

There may be a need to fog in certain food processes to ensure a reduction in airborne microorganisms that may have come from low-risk areas, people and fabric of the building or as aerosols from the cleaning process. Microbiological sampling as part of the factory hygiene procedure should identify where there is a need for fogging. Unacceptably high airborne or surface counts may warrant corrective action.



Fogging should only be conducted after all cleaning and disinfection of food contact surfaces has taken place. It should never be used as an alternative to surface disinfection.

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