



## Leading Seafood Processor Improves Food & Worker Safety While Cutting Cleaning Costs with PathoSans® On-Site Generation System

By Anthony Wood, PathoSans

Transforming cleaning and sanitation is no small undertaking in any facility. But Stokes Fish Company knew there had to be a better way to clean its facility, processing equipment and trucks.

Ted Brozanski, President, Chief Operating Officer of Stokes Fish Company in Leesburg, Florida said they were using a standard dilution station to add chemical concentrate into the water line. However, workers were unable to get the desired chemical ratios. “Eventually, we abandoned the dilution station and started using 100% chemical concentrate,” said Brozanski. It proved to be a short-term solution because it came with its own set of problems:

- Workers, exposed to full-strength chemicals, were experiencing burns, rashes and respiratory issues
- Equipment failure increased due to chemical erosion and corrosion
- Chemical use increased dramatically. Brozanski estimated Stokes was using about 10 times more than it did when chemicals were diluted

Unwilling to compromise on worker safety, Brozanski decided to explore other sanitation options.



### On-Site Generation of Powerful, Safe Cleaners & Sanitizers Sounded Too Good to Be True But PathoSans Delivered

When Brozanski first learned about the PathoSans system, he was skeptical. It didn't seem possible that a SAFE cleaner and sanitizer could be produced in the facility that would be powerful enough to kill pathogens, remove fish oil and odors. So safe, in fact, that workers can use PathoSans without personal protective equipment (PPE). A short trial period eliminated any doubts.

The PathoSans system, which requires only salt, water and electricity for operation, was installed at Stokes Fish Company four years ago. The system produces a sodium hydroxide cleaner and a hypochlorous acid sanitizer in ready-to-use concentrations. The solutions are plumbed throughout the facility. The cleaner, heated to 130° F, is applied first with a soak time of 15 minutes. The cleaner is then rinsed with water using pressure washers. The final step is the spray application of the sanitizer to kill pathogens. Excess sanitizer flows through drains, providing an additional benefit of killing bacteria already in the drain.



*“Chemicals are no longer delivered to our facility and there are no chemical containers to recycle. Plus, the cleaner and sanitizer are drain- and disposal-friendly, so we have no wastewater to treat.”*

– Ted Brozanski,  
President and Chief Operating Officer, Stokes Fish Company

The facility and the trucks used to transport the seafood are clean and odor free, which is quite an accomplishment since Stokes Fish Company can move more than 1 million pounds of fish per week. ATP swab testing is conducted routinely as part of the sanitation process and its Safe Quality Food (SQF Level III) certification. Brozanski reports dramatic improvements in ATP testing. Plus, no warnings or violations have been issued by the on-site, full-time USDA inspector since the PathoSans® system was installed. As an added safety step, 20 gallons of the cleaner and sanitizer are stored in the warehouse in case of unexpected system downtime. However, system performance has been reliable, and the reserve supply has not been used.

### **The Indirect Benefits Are Just as Valuable as the Effectiveness of the Sanitation**

In addition to effective pathogen and odor control, Brozanski places high value on the improvements in worker safety. The chemical burns and respiratory issues, commonly reported when conventional chemicals were used, have been eliminated. “Workers seem happier and productivity is high,” Brozanski noted.

Committed to operating as sustainably as possible, Stokes Fish Company is pleased with the reduction in its environmental footprint. “Chemicals are no longer delivered to our facility and there are no chemical containers to recycle. Plus, the cleaner and sanitizer are drain- and disposal-friendly, so we have no wastewater to treat,” Brozanski said.

Use of the PathoSans system has benefited Stokes Fish company in many ways. In addition to improved worker safety and operating sustainability, the company has lowered its operating costs. On-site generation of cleaning solutions has proven more cost-effective than the use of conventional chemicals.

### **ABOUT THE PARTNERSHIP**

#### **STOKES FISH COMPANY**

Since 1931, Stokes Fish has embraced the best and most effective methods to deliver seafood to American markets. From shipping ice packed barrels on rail-cars, to leveraging modern logistics strategies, Stokes has continued to embrace innovative technologies. In 2003, Stokes built a state-of-the-art 20,000 square ft. frozen and refrigerated distribution center in Leesburg, Florida to better service their growing business.



#### **THE PATHOSANS SYSTEM**

The PathoSans system uses patented electro-chemical activation (ECA) technology to produce powerful, safe cleaning and sanitizing solutions in ready-to-use concentrations that can replace traditional, toxic chemicals. The system is installed in the user’s facility and produces solutions on demand using just salt, water and electricity. The PathoSans cleaner and sanitizer are non-irritating to eyes and skin and fragrance-free. PathoSans is part of Spraying Systems Co., the world’s leader in spray technology.



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