



# Alvarado Street Bakery Adapts PathoSans® Cleaning & Sanitizing System to Ensure Food Safety & Improve Worker Safety

By Anthony Wood, PathoSans

What motivates an organic, kosher-certified, zero-waste bakery with more than 200 SSOPs to rethink how it cleans and sanitizes its facility?

**In the case of Alvarado Street Bakery, one of the best organic bakeries in the country, there were three factors:**

- 1. Challenges in validating its current cleaning chemistry**
- 2. Worker safety**
- 3. Sustainability**

When the Facilities Manager at Alvarado Street Bakery learned about the PathoSans system and how it produces powerful, safe cleaners and sanitizers on-site and on demand using just salt, water and electricity, he knew it was worth a closer look.



## The Challenge

Alvarado Street Bakery was using chemicals with high chlorine concentrations to ensure the desired cleaning results were achieved. The bakery was having difficulty finding test equipment to validate the effectiveness of chemicals due to the high chlorine level. Another concern was the risks to worker safety due to the use of the toxic chemistry. The PathoSans system seemed like it could solve both of those problems. The fact that PathoSans solutions are drain and disposal friendly was an added bonus. Alvarado Street Bakery decided to take a closer look at the system.

The first steps were to confirm the effectiveness of PathoSans solutions against the micro-organisms in its facility and meeting FDA requirements and organic and kosher certifiers. The PathoSans team provided the necessary efficacy reports and documentation requested. After scrutinizing the data, Alvarado Street Bakery decided to move forward with a PathoSans system trial.

The PathoSans system fit nicely in the bakery's chemical cage without any rework of floor space or existing equipment. Alvarado Street Bakery started producing the PathoSans cleaner and sanitizer on demand. Its first use of the solutions was on food contact surfaces that were part of its ATP swabbing program. The test results revealed a slight reduction in "warn" and "fail" numbers and a reduction in cleaning time of 15 minutes per day. The next step was a side-by-side drain test. Using the current SSOP, the bakery tested for pathogens in drains containing the current chemistry and drains containing PathoSans solutions. Both drains passed the tests.



## Worker Safety

Worker response to the PathoSans® system was extremely positive. Learning to use the system and the solutions was easy and straightforward. The safety of the PathoSans solutions enabled dramatic changes in PPE requirements for workers. Workers went from wearing a full body suit, gloves, face shield and goggles to just an apron, gloves and goggles. The workers immediately expressed appreciation for the elimination of toxic chemicals and the comfort of wearing less protective gear. Workers also discovered additional benefits of using PathoSans solutions. First, lecithin removal was much easier and the built-up residue disappeared over time. Second, testing pH and ppm of free available chlorine was much easier with PathoSans solutions compared to the chemicals previously used.

## Cost Comparison

The last part of the PathoSans system evaluation for Alvarado Street Bakery was to compare the cost of using the system to the current chemistry. Since there is no capital expenditure required for the system, and users pay based on the volume of solutions produced per month, it was relatively easy for Alvarado to do the comparison. “The cost of PathoSans solutions is about \$200 more a month than our traditional chemicals,” said Michelle Zimmerman, Plant Environmentalist at Alvarado Street Bakery. “But when we factor in the reduction in cleaning time and the savings on PPE PathoSans provides, it’s really about even. We decided the safety of our employees was worth any additional slight increase in cost. We’re an employee-owned bakery and place a very high value on workplace safety,” Zimmerman continued.

## Results

After a 90-day trial of the PathoSans system, Alvarado Street Bakery decided to make a long-term commitment. The transition to the system was painless – not a single SSOP required modification. Today, the PathoSans sodium hydroxide cleaner and hypochlorous acid sanitizer are produced daily, on demand and used to clean nearly everything in the bakery. The PathoSans system helped Alvarado meet its high cleaning standards, improve worker safety, productivity and happiness, and is a perfect complement to the company’s commitment to the environment.

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– Michelle Zimmerman,  
Plant Environmentalist, Alvarado Street Bakery

## ABOUT THE PARTNERSHIP

### ALVARADO STREET BAKERY

Alvarado Street Bakery is a Sonoma County Green Certified business. The 40-year-old bakery produces a wide range of breads, bagels, buns, tortillas and more. Its sprouted breads are extremely popular and have been served everywhere from family kitchens to the White House. The employee-owned company uses whole grain, organic and non-GMO ingredients whenever possible to support sustainable agricultural practices and healthy living.

### 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.

**PathoSans®**

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