

PROJECT BRIEF

California School Districts

December 2018



California Installs Hundreds of PR220-PRO Units in Schools Across the State

With the recent rise in foodborne illness caused by harmful microorganisms contaminating fresh produce, several school districts in the state including Palm Springs, Escondido, Roseville, and Salinas have taken extra measures to ensure the safety of their students – they’ve installed Ozotech’s PR220-Pro Antimicrobial Rinse Generators in food preparation areas within school kitchens. To date, more than 200 PR220-PRO units have been installed across the state with new installations daily.

The PR220-PRO system adds an extra layer of protection for produce served to children and is designed to offset handling practices that may differ from farm to farm. Adding the power of ozone during produce preparation is a safe way to reduce harmful pathogens residing on the surface or in crevices of produce significantly reducing the chances of causing illness. Ozone technology is FDA approved and EPA registered. Ozotech’s PR220-PRO system is effective on both whole and further processed produce and can be used as a surface sanitizer.



The PR220-PRO system has been shown to reduce pathogens E.coli, Listeria, and Salmonella using produce wash and process water since studies show water alone does not kill pathogens. The PR220-PRO dispenses a 440 mg/hr of sanitizing ozone solution with the option of spraying or submerging the food or produce.

Studies show ozone destroys microorganisms instantly and effectively without leaving harmful residue in treated food or processing water. Therefore, ozone is proven to be safer and environmentally friendlier than other antimicrobials.

It makes sense school districts across the state incorporate fresh produce into lunch menus for their students, offering a “farm to table” approach to nutrition and supporting a “buy local” philosophy and schools are taking steps needed to ensure student safety.

Schools should be a safe place for kids to learn, play, and enjoy healthy meals. The PR220-PRO system, along with additional food safety protocols, helps alleviate worry caused by the possibility of serving contaminated produce to children and promotes the schools proactive approach to keeping our children healthy and safe.

For more information on the Ozotech PR220-PRO, visit ozotech.com or call 530-842-4189.