

Sanitizing Food Handling Surfaces by Electrostatically Deposited Antimicrobial Sprays

Shawn M. Lyons, Mark A. Harrison and S. Edward Law
Food Science and Technology Department
Biological and Agricultural Engineering Department
Applied Electrostatics Laboratory / edlaw@enr.uga.edu
University of Georgia
Athens, GA, USA 30602

Abstract— Foodborne pathogens (e.g., Salmonella, Listeria, E.coli O157:H7) in the USA annually cause ~ 76 million acute illnesses and 5 thousand deaths with an associated US\$152 billion cost in healthcare, workplace losses, etc. Prior work has documented the efficacy of air-assisted, induction-charged (AAIC) electrostatic spraying of various chemical and biological pest-control agents during on-farm production and postharvest packing/shipping of food crops...typically reducing by half both the dispensed active ingredient and spray-mix volume. As a food-safety intervention strategy for sanitizing food processing and handling surfaces of various material composition and orientation, this current work investigates benefits of the AAIC electrostatic spray-application process characterized by: air-carrier energy (@ ~250 W per nozzle for 3-5 m/s carrier velocity) providing droplet transport and turbulent penetration within the target vicinity; and induction-charged droplets of conductive liquids (@ <100 mW per nozzle for ~7 mC/kg charge-to-mass on ~30 μ m VMD spray) facilitating deposition onto relatively non-conductive target materials (e.g., PVC conveyer-belt and totes, waxed-paper cartons) which would present charge-dissipation problems using other droplet-charging processes (e.g., HVDC corona) requiring ionic current through well earthed targets. In a biosafety chamber spray mass-transfer efficiency onto test targets (via tracer fluorometry) and microbiological efficacy of deposited peracetic acid sanitizer (via enumerating bacterial CFU on inoculated targets) were evaluated for three spray-application methods. Significant results ($p < 0.05$): Air-assisted induction-charged spray deposited 1.2-times more mass of A.I. than did air-assisted uncharged spray onto target frontside and 6.1-times more onto backside. Air-assisted induction-charged spray deposited 9.3-times more A.I. than did conventional hyd. spray onto frontside and 29.6-times more onto backside per unit mass of A.I. dispensed. Even at 56 % reductions in sanitizer A.I. dispensed, air-assisted induction-charged spray achieved equal or greater population reductions of Salmonella enterica on target frontside, backside, left-side, and right-side surfaces than did air-assisted uncharged spray or conventional hydraulic spray in all treatments.