

# CATERING & HOSPITALITY: THE POLYGIENE BIOMASTER SOLUTION



Good hygiene is important in any walk of life but it is crucial in the catering and hospitality industry. Illness caused by cross-contamination from harmful bacteria can be devastating for customers and businesses alike.

Most people reasonably assume that the surfaces in hotels and restaurants will be free from harmful germs. However tests have found them to contain even more bacteria than public spaces such as planes and schools.

- Five-star hotel rooms tested for the presence of various types of bacteria (including bacilli and cocci), yeast and gram-positive rods (bacteria that cause various ailments such as skin infections and pneumonia) and gram-negative rods (bacteria that cause respiratory and other infections) were found to have 2,002,300 CFU/sq.<sup>1</sup>
- Disinfectant sprays and wipes are very effective at removing bacteria, but they are only effective for a couple of hours. Any bacteria living on the surface after that time can double every 20 minutes.
- In tests, 1 million E. coli cells, known to cause diarrhoeal infection, survived 48 hours on a surface before becoming undetectable – enough time to cause illness.<sup>2</sup>
- Frequently handled items such as menus and condiments pass through many sets of hands throughout the course of a day and each hand leaves behind some of the bacteria they collect along the way.
- Aerobic bacteria - the kind that grows and thrives when oxygen is present - were found on most restaurant surfaces including 83% of menus.<sup>3</sup>
- Tabletops are often loaded with germs - even if you just watched your server wipe them off. That is because the cloths used often contain harmful bacteria which can be spread when cleaning.<sup>4</sup>

- Eating utensils can immediately become contaminated when placed directly on the table.<sup>5</sup>
- Some restaurants, especially buffets, have bins of forks, knives, spoons or chopsticks for diners. Unless they are individually dispensed these too can become contaminated by the many hands that touch them.<sup>6</sup>
- Failure to wash hotel bedding regularly or at a high enough temperature increases the risk of spreading bacteria.<sup>7</sup>

<sup>1</sup>US Department of Health and Human Services | <sup>2</sup> Professor Anthony Hilton, Head of Biological & Biomedical Sciences, Aston University | <sup>3</sup> G. Mitchell, D. Anderson, A. Meadows, Z. Morris, M.J. Ludy - Bowling Green State University | <sup>4,5,6</sup> Dr. Charles Gerba, University of Arizona microbiologist | <sup>7</sup> Professor Sally Bloomfield, London School of Hygiene & Tropical Medicine



## Our solution: 24/7 antimicrobial product protection

Polygiene BioMaster™ reducing the risk of surface contamination around the clock by inhibiting the growth of harmful bacteria on surfaces.

- Polygiene BioMaster can be introduced into almost any item found in hotels, restaurants and commercial kitchens offering product protection resulting in fewer bacteria on surfaces.



**POLYGIENE**  
PRODUCT PROTECTION

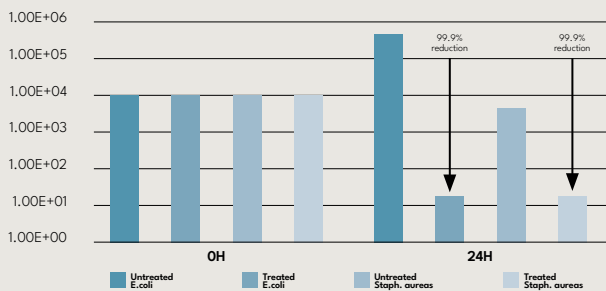


**POLYGIENE**  
FOR MINDFUL LIVING

- The active antimicrobial agent is built into the product during the manufacturing process, so the protection lasts for the useful lifetime of the treated article.
- The active ingredient in Polygiene BioMaster only imparts antimicrobial properties and does not affect the basic colour or surface finish of any product in which it is used.
- Independently tested in thousands of applications, Polygiene BioMaster is proven to inhibit the growth of most types of harmful bacteria.

## How effective is Polygiene BioMaster?

In typical tests, after 24 hours surfaces treated with Polygiene BioMaster showed a reduction in the levels of E.coli and Staphylococcus aureus by over 99% achieving ISO 22196:2011.



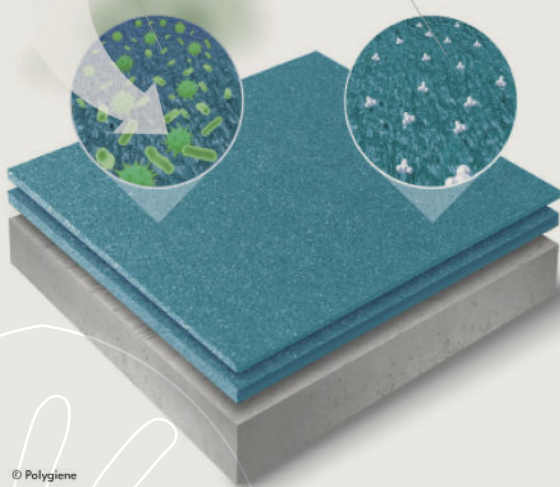
ISO 22196 results comparing bacterial load on an untreated surface with a Polygiene BioMaster protected surface.

## How does Polygiene BioMaster work?

Polygiene BioMaster is easily introduced into almost any item, dramatically reducing the amount of microbes found on surfaces. Here are a few examples of how Polygiene BioMaster is offering round the clock product protection in catering and hospitality.

**WITHOUT POLYGIENE BIOMASTER™**  
Microbes settle and multiply on surfaces, causing degradation

**WITH POLYGIENE BIOMASTER™**  
Silver ions actively inhibit all microbes and protect the surface



© Polygiene

**Food preparation:** Cling film, foil and bakery parchment are available in dispenser cartons with an inbuilt Polygiene BioMaster antimicrobial protective coating designed to inhibit the growth of harmful microbes. These dispensers provide a “clean to touch” surface helping prevent cross-contamination of bacteria from hand to carton and from carton back to hand. Polygiene BioMaster protected professional kitchen knives are designed to solve the problems of user ergonomics, hygiene and safety. Meanwhile Polygiene BioMaster protected professional waterproof thermometers can test the true temperature of a product in just three seconds. Polygiene BioMaster is also incorporated in the thermometer casings ensuring lifelong protection against bacterial cross contamination.



**Kitchen storage & work surfaces:** Polygiene BioMaster can be introduced into just about any work surface. Multi-purpose antimicrobial sheet materials are also resistant to most types of common bacteria. They are extremely versatile and ideal for kitchen cabinets and worktops.



**Menu cards & order books:** Menu cards may harbour more bacteria than any other surface in food service locations. We have developed a surface coating added during the print process to provide effective, long lasting antimicrobial protection for paper, and a Polygiene BioMaster protected laminated film available in a range of gauges and sizes.



**POLYGIENE®**  
PRODUCT PROTECTION

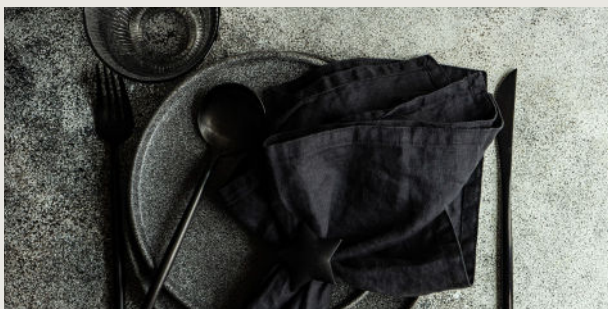


**POLYGIENE®**  
FOR MINDFUL LIVING

**Shower systems:** Any environment that is warm and moist is an ideal place for bacteria to breed and establish themselves.



**Tableware:** Polygiene BioMaster protected polycarbonate tableware is safe, durable and virtually unbreakable, a stylish addition for the hospitality sector, especially bars, pubs and night clubs. Plates, bowls, tumblers, jugs, trays, cutlery beakers and cups are available in a range of colours.



**Washroom accessories:** Regular hand dryers with standard filters can simply draw in dirty washroom air and blow it back onto your hands. The advanced design of the Polygiene BioMaster protected hand dryer filters out bacteria while the protective outer casing also reduces the build-up of surface bacteria. Pull cords in public bathrooms are also a known infection risk. The anti-ligature Polygiene BioMaster protected pullcord has a durable wipe clean coating impregnated with antimicrobial technology working 24/7 against bacteria to reduce the risk of cross contamination.



**Water filters & supply hose:** Polygiene BioMaster protected filter housings act as an immediate transmission barrier against waterborne contaminants such as bacteria and fungi. Polygiene BioMaster-treated WRAS approved hose and tube are suitable for use in all potable water supply applications where antimicrobial properties are critical.



**Wall coverings:** Hygienic wall panels with inbuilt Polygiene BioMaster are applied to walls with a grab adhesive and unlike ceramic wall tiles are simple to cut, fit and drill. The panels are designed for speed of fit and low maintenance, making them ideal for kitchens and washroom areas.



**Learn More**



**POLYGIENE**  
PRODUCT PROTECTION



**POLYGIENE**  
FOR MINDFUL LIVING