香港餐飲聯業協會
Hong Kong Federation of Restaurants & Related Trades

OZONE
餐飲業臭氧技術計劃

Standard Operation Procedure of

Ozone Air and Surface Treatment for Food and Beverage Industry

「中小企業發展支援基金」撥款資助
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Trade And Industry Department


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01 Content

Chapter 1 : Introduction 02

Ozone is a powerful oxidant and antimicrobial disinfecting agent and has been utilized to disinfect drinking water in European countries for a long time. For the application of ozone in foods and food processing, the US Food and Drug Administration has approved its use on food and food contact surface since 1997. The interest in ozone as an alternative to chlorine and other chemical disinfectants in cleaning and disinfection operations are mainly based on its:

1. high biocidal efficacy
2. wide anti-microbial spectrum
3. absence of by-products that are detrimental to health
4. ability to be generated on demand or "in situ" but without the need to store it for later use

Ozone have many advantages and suggested usages in the local food SMEs such as food surface hygiene, sanitation of food processing equipment, reuse of waste water, lowering biological oxygen demand (BOD) as well as chemical oxygen demand (COD) of restaurant wastewater. This has been confirmed by a project sponsored by European Commission that the use of ozone as an effective and environmentally friendly cleaning agent for the European Catering industry.

The project "Implementation and Support Programme in Enhancing Food Safety through Ozone Sanitization and Deodorization Technology for HK food SMEs and Catering Industry" is hosted by the Hong Kong Federation of Restaurants and Related Trades, implemented by the Hong Kong University of Science & Technology (HKUST) and the CMA Industrial Development Foundation Limited - CMA Testing and Certification Laboratories (CMATCL). The objective of this project is to develop a practical solution for the application of ozone to meet different nature of various trades of local food SMEs at lower costs with a set of standard operational procedures for companies to manage food safety and hygiene control system.

Through seminars, workshops and site visits, the industry practitioners will know more about how to implement ozone technology safely and effectively. "Ozone Technology Manual for Catering Industry" allows managerial and front line staffs could implement the ozone technology easily in the real application.

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Chapter 2
Ozone Performance Result

In order to test the proficiency of ozone in different catering processes, microbial test, pesticide test, water test, air test and odor test were performed in 5 restaurants (i.e. Chinese Restaurant, Japanese Restaurant, Pubs & Bar, Fast Food, and Cha Chan Tang). The first three tests were performed with ozonated water while the other two were performed with gaseous ozone.

The ozone treatment performance results are listed in below table.

Table of Ozone Performance Result

	Efficiency				
	Microbial Test[1]	Pesticide Test[2]	Water Test[3]	Air Test[4]	Odor Test[5]
Chinese Restaurant	48 - 100%	27 - 93%	99 - 100%	- -	- -
Japanese Restaurant	33 - 100%	30 - 64%	- -	- -	- -
Pubs & Bars	- -	- -	- -	50 - 94%	71 - 93%
Fast Food	25 - 100%	- -	- -	77 - 98%	- -
Cha Chan Tang	75 - 100%	30 - 89%	- -	52 - 95%	- -

Remarks:

1. In microbial test, Total Bacteria Counts (TBC) and E-coli were tested at table top, knife, cutting board, utensil and hands of staffs.
2. In pesticide test, the removal performances of two indicator pesticides (DDT and Methamidophos) on vegetables were determined.
3. Removal of TBC and E-coli in Fish and shell tanks were conducted.
4. Removal of airborne microbial such as airborne bacteria and yeast & mold in restaurant, kitchen and washroom were performed.
5. Removal of Total Volatile Organic Compounds (TVOCs) and odor in restaurant, kitchen and washroom were performed.

Chapter 2
Ozone Performance Result

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In summary, ozone has a remarkable result in microbial removal, either in aqueous or gaseous form. Ozone also achieved an excellent result in unpleasant odor removal as well as having a satisfactory result in pesticide removal.

Table of Ozone Performance Comparison in different tests

	Ozone Performance
Surface Disinfection	★★★★
Pesticide Removal	★★½
Fish Tank Water Disinfection	★★★★★★
Air Disinfection	★★★½
Odor Removal	★★★★

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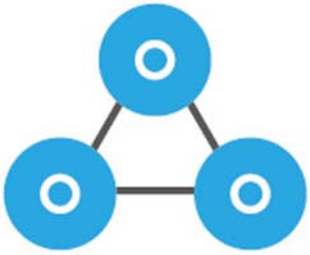
Chapter 3
Standard Operation Procedure of Ozone Air and Surface Treatment

3.1 Introduction of Ozone

Ozone (O^3) is a highly reactive gas composed of three oxygen atoms which is a naturally occurring trace constituent in the atmosphere. Ozone is an unstable bluish water-soluble gas with a very characteristic scent that is easy to recognize.



Ozone normally exists in low concentration in air along with oxygen, as an extremely potent oxidant and an excellent disinfectant or sterilization killing bacteria, removing odor and toxic items. Artificial ozone can be generated by corona discharge for ozonated gas or by electrolysis of water for ozonated water. Therefore, it can serves as a health protector and air purifier and decomposes hazardous substances.

3.2 Ozone Application in Catering Industry

In catering industry, the main function of ozone can be classified into two categories:

Air Treatment

Kill airborne bacteria

Remove unpleasant odor

Surface Treatment

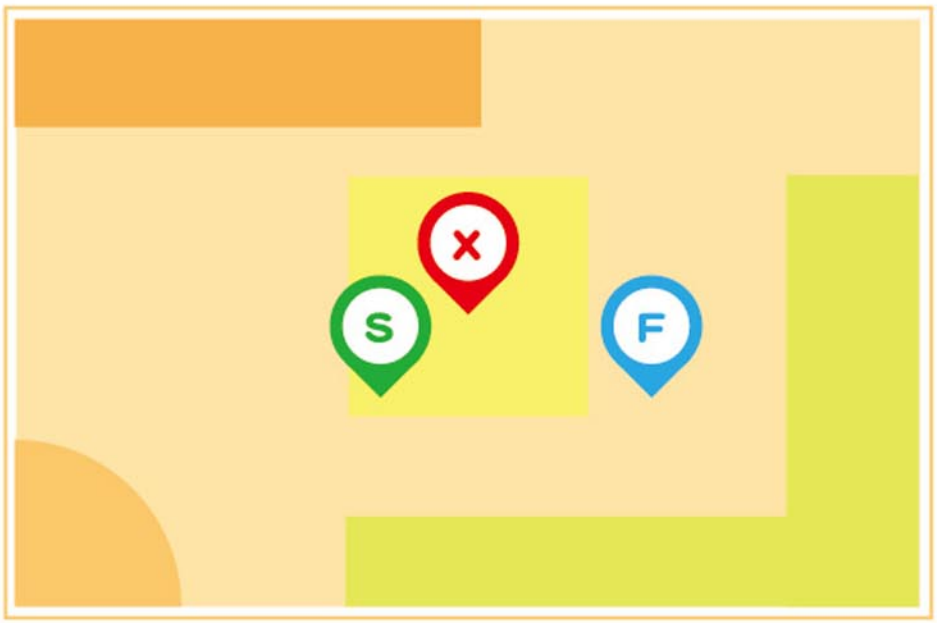
Kitchen-wares Disinfection

Decompose Pesticide on vegetable

Fish Tank Disinfection

Air Treatment

Ozone is a powerful oxidizing agent, ozonated gas can quickly neutralize Volatile Organic Chemicals (VOCs) and other unpleasant odors, such as tobacco smoke in the air. Ozone gas can also be used in killing viruses, airborne bacteria, as well as destroying yeast and mold in a well sealed room.



3.2.1.1 Treatment Room Set-up

1. Stop the air circulation system/MVAC system.
2. Seal the MVAC system and air duct in the treatment room with sellotape and garbage bags. Ensure the room is completely sealed with no air leakage from the treatment room to other areas.
3. Turn on the Ozone Sensor for machine warm-up.
4. Place Ozone Gas Generator outside the room and connect its outlet with tubes. Line out ozone generator gas outlet into the centre of the treatment room (Location X). Tubing outlet should no less than 1.1m high. Tripod can be used to adjust the height if necessary. Place the Ozone Sensor in the centre of the room (Location S).
5. Set up a fan next to ozone gas tubing outlet for better ozone diffusion (Location F).
6. Exit the room and seal the door gap with sellotape.

07 Air Treatment Procedure

3.2.1.2 Air Treatment Procedure

1. Turn on ozone generator power supply.
2. Turn on oxygen generator supply and adjust the flow rate to 3 – 5 L/min.
3. Ensure the tube is connected to ozone gas generator outlet.
4. Turn on Ozone Gas Generator.
5. When the two lights of the ozone generator are on, the generator is ready to use.
6. Adjust the ozone concentration to 6.5g/hr by turning the two knobs to 80%.
7. Different Room Size please refers to the general range below for treatment time.

a. [**Room Size: 30 – 50 m^3**] Keep the ozone generator on for 25 minutes then switch off. Keep the room sealed for extra 45 minutes for ozone quenching process. **DO NOT** enter the room if you hear the ozone monitor **Beep** sound.

b. [**Room Size: 51 – 70 m^3**] Keep the ozone generator on for 30 minutes then switch off. Keep the room sealed for extra 45 minutes for ozone quenching process. **DO NOT** enter the room if you hear the ozone monitor **Beep** sound.

c. [**Room Size: 71 – 100 m^3**] Keep the ozone generator on for 40 minutes then switch off. Keep the room sealed for extra 45 minutes for ozone quenching process. **DO NOT** enter the room if you hear the ozone monitor **Beep** sound.

8. Unseal the room.
9. Exhaustion fan and duct with fresh air can be used to remove residue ozone if necessary.

3.2.2 Surface Treatment

Similar in ozonated gas, bacteria on surfaces, such as table top, cutting board and utensil, can be easily killed in ozonated water. Washing vegetable in ozonated water can help to decompose pesticide readily into stable substances that are less harmful to human body.

Hand Disinfection

Go to Page 9

Surface Disinfection

Go to Page 10

Decompose Pesticide on vegetable

Go to Page 11

**Remarks: Location (G) : Ozone Water Generator

Location (S) : Ozone Gas Monitor

09 Hand Disinfection

Hand Disinfection Procedure

1. Place hand in front of sensor for 0.3 seconds (Your hand must be between 2 to 10 cm away from the sensor).

2. The C-series will dispense 4.0 ppm ozonated water with one beep sound and red indicator blinking.

3. Follow the below picture to wash the hands.

   1. Palm to palm.
   2. Right palm over back of left hand, left palm over back of right hand.
   3. Palm to palm, with bent and spread out fingers.
   4. Outer parts of fingers on the opposite palm, with fingers bent.
   5. Circular rubbing of left thumb in closed right hand and vice versa.
   6. Circular rubbing backwards and forwards with closed right hand fingertips in left palm and vice versa.

4. The water flow will halt automatically with one beep sound after 20 seconds.
5. To manual stop, place hand in front of sensor for 0.5 seconds, the water flow will be halted with one beep sound and the red indicator will extinguish at the same time.

Note: It takes approximately 5 seconds for next sensor operation.

Surface Disinfection 10

Surface Disinfection

Utensil sanitation

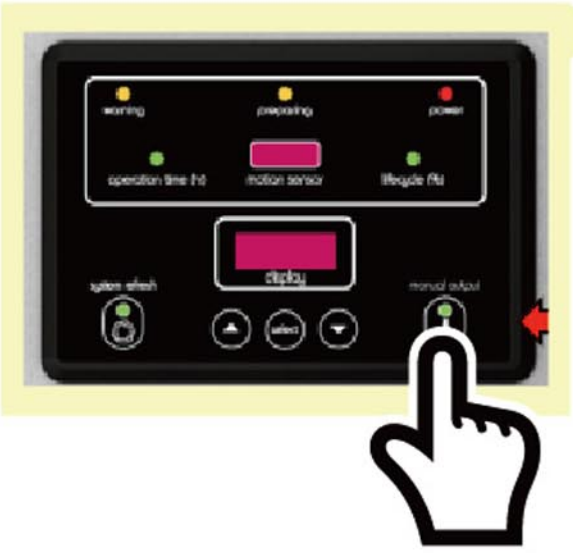
Surfce disinfection

1. Place hand in front of sensor for 0.3 seconds (Your hand must be between 2 to 10 cm away from the sensor).

2. The C-series will dispense 4.0 ppm ozonated water with one beep sound and red indicator blinking.
3. For large utensil such as table top and cutting board, wet a clean cloth with 4.0 ppm ozonated water and clean the surface.
4. For small utensil such as chopsticks, spoon, bowl etc, wash the utensil in running ozonated water for 20 seconds.

11 Decompose pesticide on vegetable

Food Sanitation



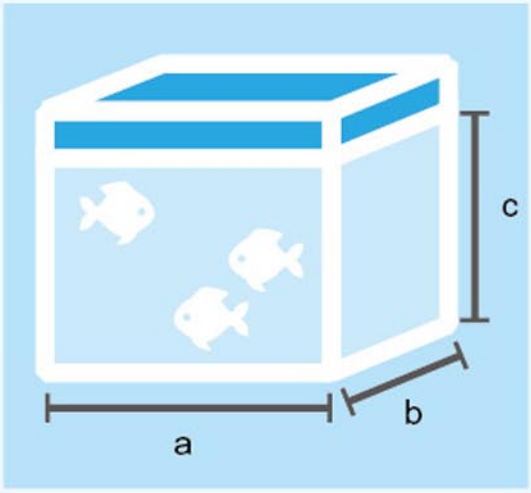
1. Press the "system activation" button for 0.5 seconds to dispense 2.0ppm ozonated water.

2. Let the vegetable/fruit immerge in running 2.0ppm ozonated water for 20 minutes or above.

Fish Water Tank Disinfection

Fish Water Tank Disinfection

Beside kitchen-wares and vegetable treatment, ozonated water can also be used in fish tank. There are usually lots of bacteria living on aqueous organisms (fish, lobster, crab, etc.). Ozonated water can kill the bacteria in water readily without any harmful residue. And since exceed ozone level can do severe damage on live stocks, ozonated water concentration as low as 0.5 ppm is sufficient to perform the sterilization process.



1. Calculate the amount of water needed to remove from the tank with the following equation (a, b, and c are in meters):

$$\text{Removal Volume} = \frac{(a \times b \times c)}{4}$$

2. Stop the water circulation.
3. Remove all live stocks from the tank.
4. Removal the calculated amount of water from the tank.
5. Press the "system activation" button for 0.5 seconds to dispense 2.0ppm ozonated water.
6. Fill the tank with 2ppm ozonated water with the amount removed in order to keep the tank with 0.5ppm ozone for disinfection.
7. Water circulation can be turned on after 10 minutes.
8. Live stocks could be placed back into the tank.

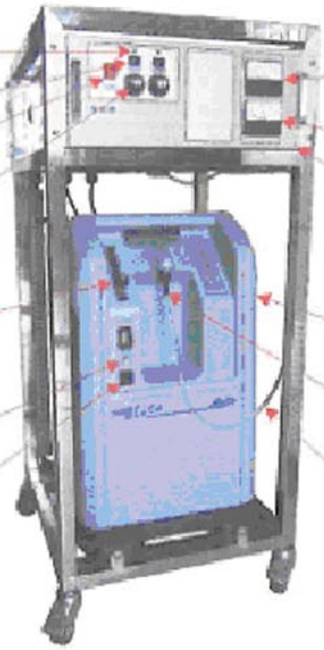
13 Equipments for Ozone Treatments

In the case of this manual, any generator used must be able to meet the performance specifications for the intended application. Also, follow the manufacturer' s instructions for quality control procedures specific to the generator used.

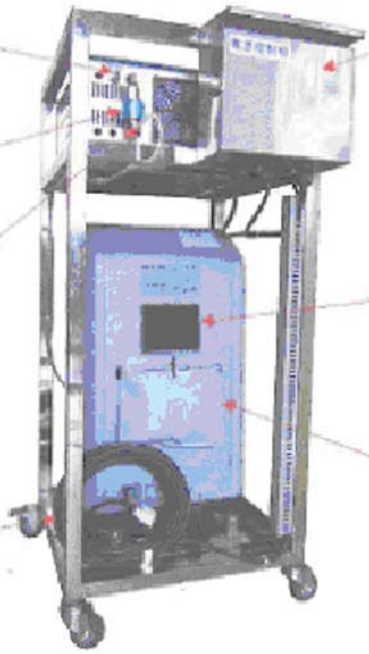
3.3.1 Ozone Gas Generator Specification

Ozone Generation Rate : 0 – 6.5g/hr
Power Supply : 220V 50Hz
Oxygen Generator Flow Rate : 3 – 5L/min

3.3.1.1 Machine Layout



Front



Back

15 Equipments for Ozone Treatments

3.3.2 Ozone Water Generator Specification

Model: Biotek Ozone C-7120 Ozone Water System

Ozone Concentration: 1.0 – 4.0ppm

Output Rate: 180 – 360 L/hr

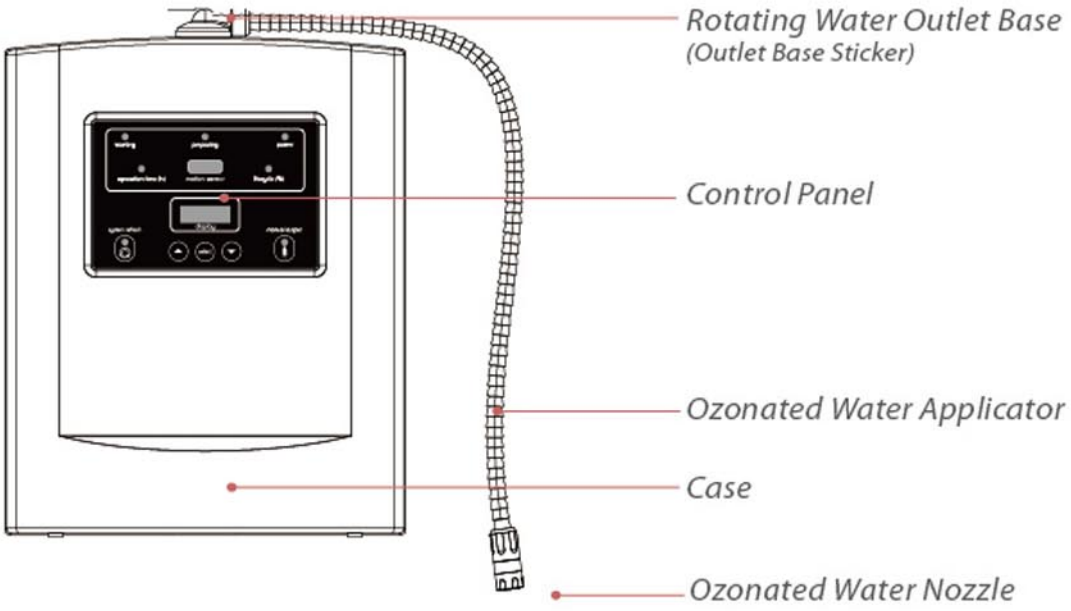
Output Pressure: 0.1 – 0.3 kg/cm^2

Power supply: 80 Watts

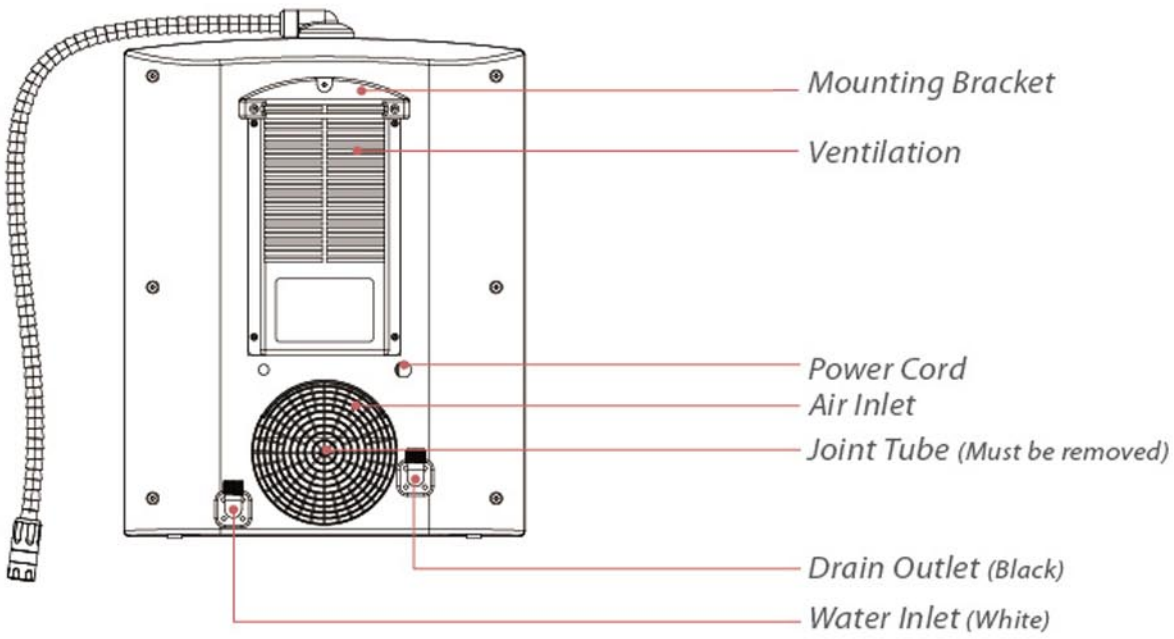
C-7120

3.3.2.1 Machine Layout

Front

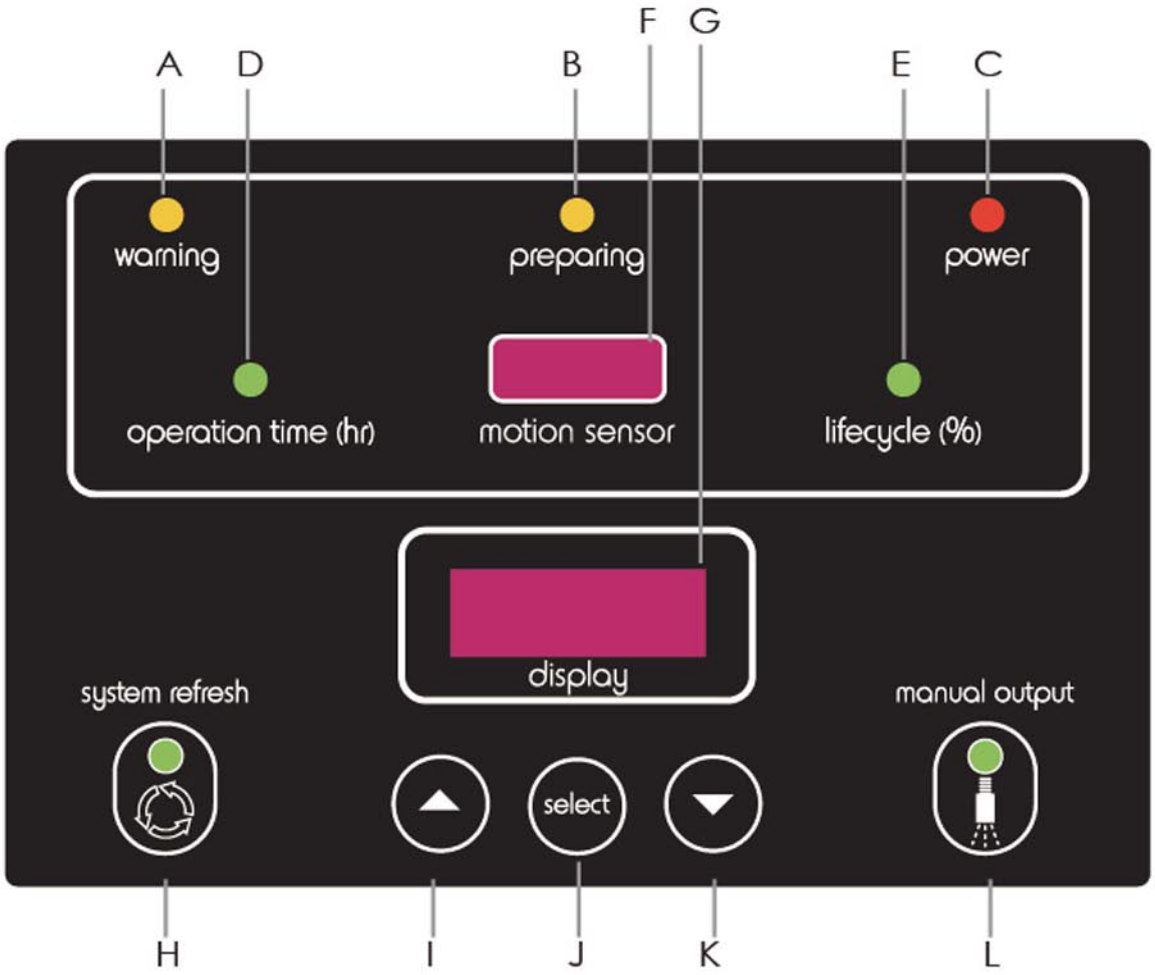


Rear



17 Equipments for Ozone Treatments

3.3.2.1 Machine Layout



A. warning indicator

B. preparing indicator

C. power indicator

D. operation time

E. the lifecycle of components

F. motion sensor

G. monitor

H. "refresh" button

I. "up" button

J. "select" button

K. "down" button

L. "constant supply" button

Equipments for Ozone Treatments

Ozone Detector with real-time heated metal oxide semiconductor/gas sensitive semiconductor sensor should be used during ozone treatment at all time, including ozonated gas treatment and ozonated water treatment. As there is certain among of off-gas coming off from ozonated water, the ozone gas detector was served as a safety measure to monitor the ozone concentration in the air.

3.3.3.1 Ozone Detector Specification

Sensor Range: 0 - 10 ppm
Resolution: 0.1 ppm
Power Supply: 12V DC
Audible Alarm: Low alarm and High alarm
Reference Models:

Aeroqual

Eco Sensor

2B Technologies

3.3.4 Maintenance Equipment

To record the ozonated water concentration, portable dissolved ozone monitor could be used to take real-time ozone measurements directly without reagent used. The measurement range for the ozonated water monitor should be 0-6 ppm.
Reference Models:

Biotek

Thornton

Analytical Technology Inc.

19 Safety Precaution

3.4.1 General

Breathing in ozone can causes dryness of the mouth, coughing, and irritates the nose, throat, and chest. In high ozone level it may cause difficulty in breathing, headache, and fatigue. To remove serious odors, kill bacteria, and destroy yeast & mold, it is important to perform High Ozone Treatments in **UNOCCUPIED ROOMS ONLY**!

3.4.2 Ozone Water Generator

1 ★ Before connecting the power cord to the power supply, be sure that the "water inlet", the "water outlet" and "drain outlet" are all connected to the corresponding hoses and that the machine is connected to the cold water supply.

2 ★ If the machine needs to be moved after it has been used, first shut the water supply down and then refresh system for 5 minutes.

3 ★ Be sure the power supply meets the requirements as indicated in the product specifications.

4 ★ Ensure good ventilation.

5 ★ On initial installation and first time power on, the machine will undergo water replenishment for ozone generation. If the input water pressure exceeds 4kg/cm2, internal vibrations may occurs. This is caused by gas flow through the solenoid valves. If this occurs, power off the machine and repower on.

6 ★ Use the surface disinfection function at least once in a 48 hour period. (For function operation, refer to page 10) Otherwise, manually activate for 5 seconds.

7 Ensure that the pressure of the supply water meets the following requirements – Water pressure: Between 1.5-7.0 kg/cm2 (20-100 psi).

8 This machine must be grounded. In the event of a malfunction or break-down, grounding will reduce the risk of electric shock by providing a path of least resistance for electric current. This appliance is equipped with a cord having an appliance grounding conductor and a grounding plug. The plug must be plugged into an appropriate outlet that is installed and grounded in accordance with all local codes and ordinances.

9 WARNING-Improper connection of the appliance-grounding conductor can result in a risk of electric shock. Check with a qualified electrician or service representative if you are in doubt whether the appliance is properly grounded. Do not modify the plug provided with the appliance; if it will not fit the outlet, have an outlet installed by a qualified technician.
10 Immediately replace damaged power cords.
11 Do not block or cover the ventilation outlet on the back of the unit.
12 Do not drink ozonated water!
13 Always place the machine on a solid and flat surface.
14 Make sure that all hoses allow free flow of water.
15 Do not open the enclosure of the machine–all service must be performed by an authorized technician.
16 Do not install the machine in a place with excess dust, excessively high or low temperatures, and avoid direct sunlight and heat exposure.
17 Always keep the unit connected to power and water supply.
18 Do not screw the stainless steel outlet during operation.
19 If the residual chlorine is over 0.1ppm or the water particle size is over 10μ, an exterior activated carbon/KDF filter is required.
20 In order to ensure the performance of the machine, during the first 30 minutes of re-connecting the machine to electricity the machine will perform an automatic maintenance procedure during which all normal functions are suspended.

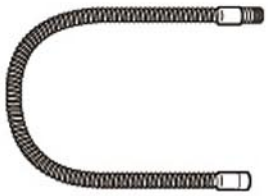
3.4.3 Ozone Gas Generator

1. To prevent accident, when the ozone gas generator is operating, **NEVER INHALE** ozone with nose or mouth directly.
2. Environment Ozone concentration **MUST** be monitor during ozone gas generator operation.
3. **Never** enter the room if the warning beep sound of monitor is ringing.
4. Operation Precaution:
   a. Make sure the voltage supply to the ozone gas generator is correct.
   b. Do not install in high humidity environment.
   c. Replace air filter periodically to prevent over-heating.
   d. Do not exposure the ozone gas generator to high concentration ozone.

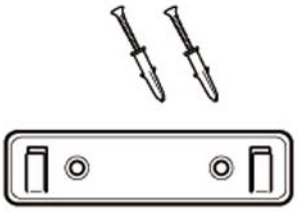
Ozone Water Generator Installation Procedure

3.5.1 Accessories

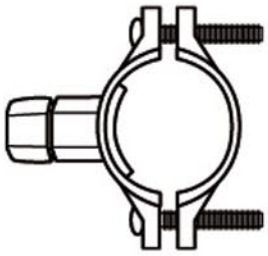
C-Series



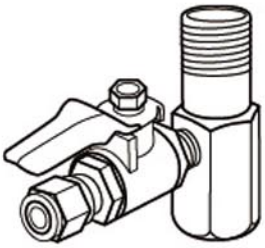
Stainless steel applicator
(ø14 x ø8 x 550mm)



Mounting bracket with
(screws: M4 x 30 x 2)



Drain outlet clamp



Input water
connector/valve ½"
(ø10mm)

Input PE hose

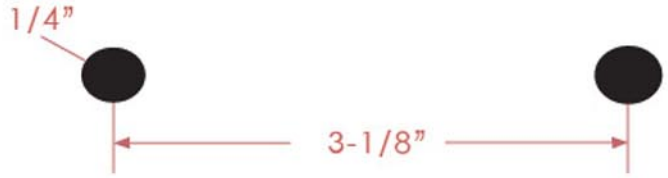
Drain outlet hose
(ø10mm)

Thread tape

Wall-mount Installation

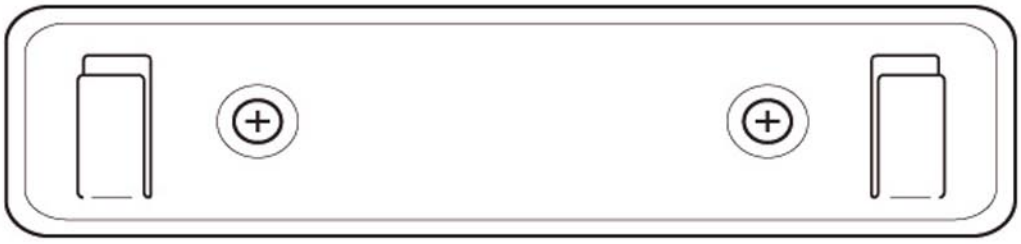
The C-Series can either be placed on a solid and flat surface, such as a counter-top, or wall-mounted above or next to a sink. To mount the C-Series on the wall, please follow the directions below:

1. Drill two 1/4" (6mm) holes in the wall 24 inches (600mm) above the top of the sink or counter. The distance between the 2 holes must be 3-1/8 inches (80mm):



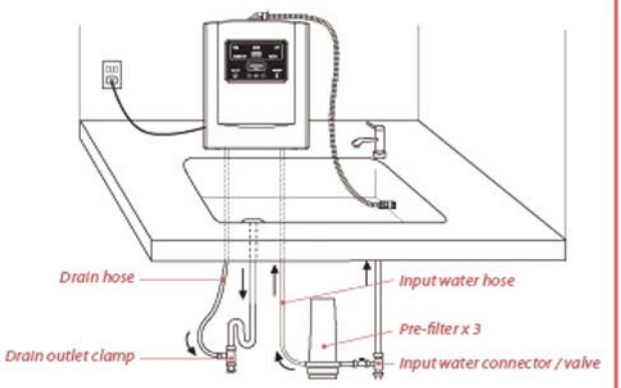
2. Press the plastic anchor inserts into the holes as pictured below. Push the plastic anchor insert so that the opening is flush with the wall.

3. Place the mounting bracket on the wall and fix with screws as pictured below. Hang the C-Series on the mounting bracket.

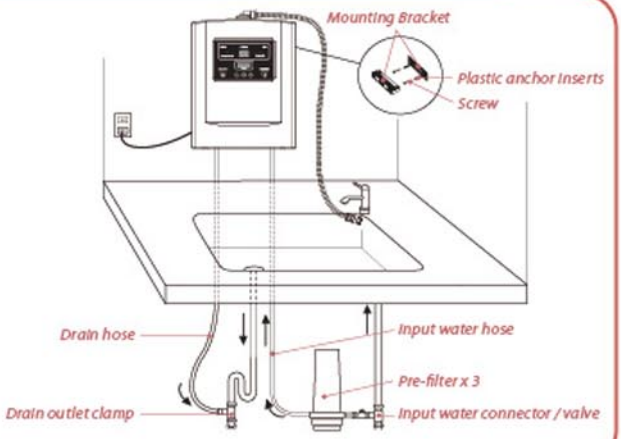


23 Installation Options

COUNTER-TOP INSTALLATION



WALL MOUNT INSTALLATION



UNDER-COUNTER INSTALLATION

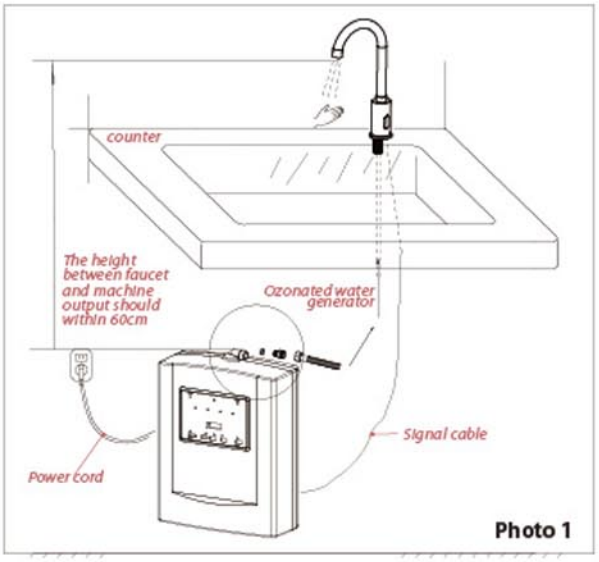


Photo 1

Photo 2

Photo 3

Note:
① output gasket
② output adapter
③ faucet input pipe
④ signal cable

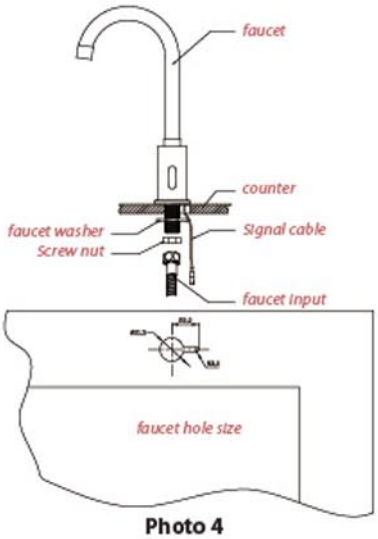


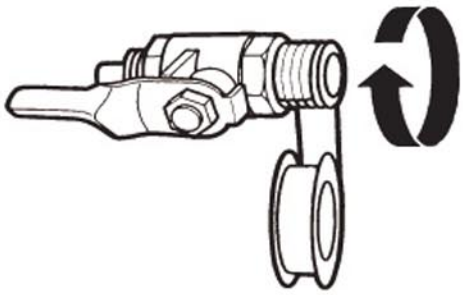
Photo 4

Instruction:

1. Please drill a Ø21 - Ø22mm hole on the counter according to photo 4. At the same time to drill another 6mm width groove to inlet the signal cable.
2. According to photo 4 to install the faucet on the counter
3. Install the faucet input pipe
4. Connect the faucet input pipe with the machine according to the photo 2.
5. Connect the signal cable according to the photo 3

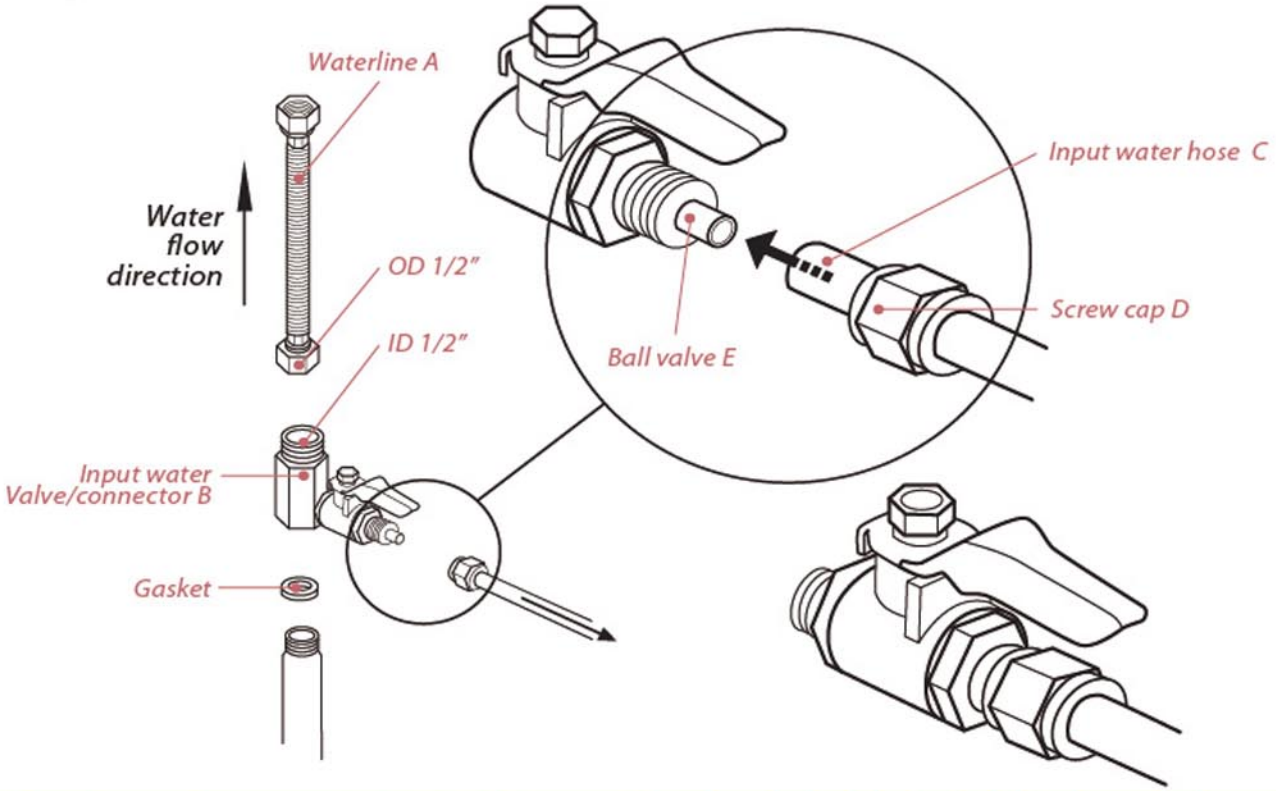
Installation Instruction 24

1. Remove the input water connector/valve from the accessory kit and seal the threaded connection with thread tape:



2. Connect the water inlet connector/valve to the cold water line between the wall and the cold water faucet as follows (see fig. 2).Turn off the water source and disconnect the water line (A) from the plumbing of your cold water line. Connect the water inlet connector/valve(B) to the existing water connection of the cold water to your sink. Ensure gasket is used to prevent leaks. Connect the input water hose (C) with the screw cap (D) to the ball valve (E). The screw cap (D), ball valve (E) are parts of the water inlet connector/valve (B) assembly. Tighten and lock the screw cap (D) to the tip of the ball valve (E).Connect the ball valve (E) with water inlet connector/valve (B). Connect the waterline (A) to your existing cold water faucet to the water inlet connector/valve (B).

fig. 2



Installation Instruction

3. If the municipal water is particularly low quality pre-filter is recommended. If you are using the pre-filter, connect the water inlet hose to the pre-filter, otherwise, just connect the hose to the water inlet on the back of the unit.
4. Remove the joint tube from the water inlet and drain outlet on the back of the unit (the joint tube is used for shipping purposes only). Remove the lock nut from the water inlet (as pictured in figure 3.2). Next, slide the lock nut over the water inlet hose (as pictured in figure 3.1). Be sure the water inlet hose is cut straight. Insert the end of the input water hose into the water inlet as pictured in figure 3.2 (Be sure the inlet connector is marked "input", NOT "DRAIN"). Finally, tightly screw the nut back onto the water inlet to secure the water inlet hose into place. Repeat this step to connect the drain outlet hose to the drain outlet.

fig. 3.1

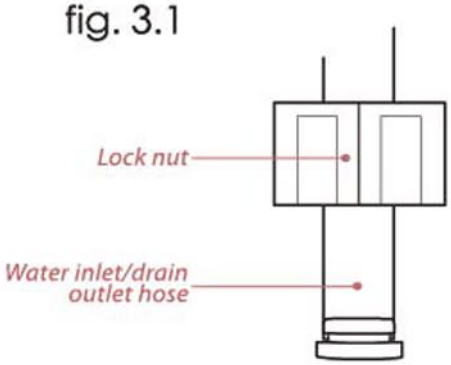
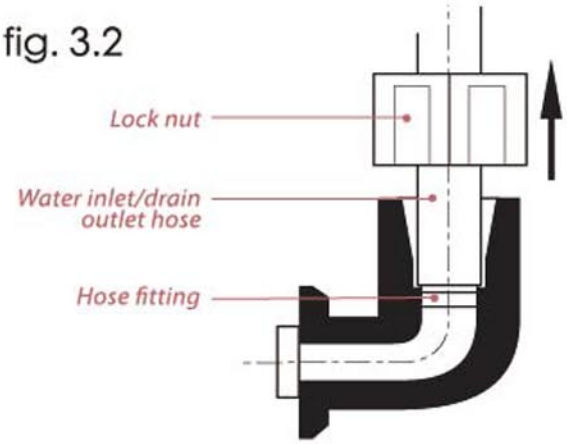


fig. 3.2



5. Drill a 10 mm diameter hole into the sink drain pipe and install the drain hose with the drain outlet clamp into the drain pipe or attach the hose with the suction holder to a sink.

fig. 4

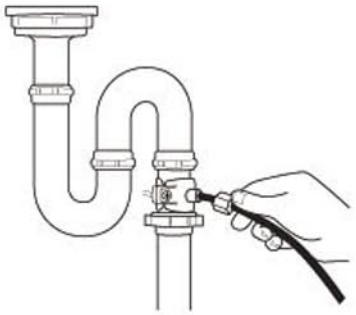
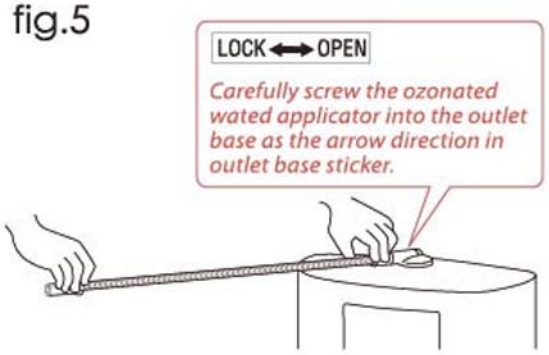


fig.5



6. Remove the plastic cap at the rotating water output base and connect the ozonated water applicator to the base. Carefully screw the ozonated water applicator into the outlet base as arrow direction shows in fig. 5. Do not cross thread.

Light Indicator 26

C-SERIES

INDICATOR	STATUS	ALARM	FUNCTION
	Ozone Generator is operating normally.	No	All functions are available for use.
	Ozone Generator approaches end of lifecycle.	4 beeps after each function.	All functions are available for use. Contact the distributor.
	Ozone Generator has reached end of it's lifecycle. Power supply is out of order.	6 short beeps, 5 beeps after each function.	All functions are suspended, disconnect power and contact distributor.
	In process of Pure Water Replenishment.	No	All functions are available for use. Waste water discharged.
	Pure Water Replenishment during auto start-up.	No	All functions are suspended. Waste water discharged.
	In process of auto or manual system refresh.	No	All functions are available for use except oxygen-ated water function.
	Obstruction during Pure Water Replenish-ment process.	6 short beeps, 5 beeps after each function.	All functions are suspended. Check and resume the tap water supply.
	The machine is preparing for operation.	No	All functions are suspended. Waste water discharged.

27 General Operations

First Time Power On - Start Up

1. Before connecting the power cord to the electrical outlet, be sure that:

a) The 'water inlet' and 'drain outlet' are both connected to the corresponding hoses and are properly installed.

b) Ensure that the C-Series is connected to the cold water supply.

c) Ensure that the pressure of the supply water is 20-100 psi

d) Ensure good ventilation in the room where the C-Series is installed.

e) Ensure power supply meets requirements as indicated in the product specifications.

2. Water Replenishment - Creating high purity water for ozone generation.

Once the C-Series has been installed and the power is turned on, the machine will automatically replenish high purity water with both the "power" and "ozone" indicator lights on.

The process takes about 10-30 minutes for the first operation, and no more than 10 minutes subsequently.When replenishing, the "preparing" indicator is on.

When normal operating mode is reached, the "preparing" indicator light will automatically extinguish.

3. Auto Refresh

After water replenishment, the unit will automatically refresh about 18 hours as part of the automatic start-up procedure.

The unit will function normally during auto refresh. The unit will automatically refresh regularly with the "preparing" indicator light slowly blinking.

The unit will function normally during auto refresh. However, ozonated water will not be released until 7 seconds (beep sound can be heard) after the button was activated.

At first, wash hands with soap to remove oil and fat.

Then, rinse with ozonated water as pictured on page 9.

29 Acknowledgement

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Hong Kong Federation of Restaurants & Related Trades

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Association of Restaurant Managers

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