

STERILIZING WITH UV LIGHT

IS IT THE FUTURE OF RESTAURANT CLEANLINESS?

ULTRAVIOLET RADIATION (UV)

The wavelength of UV radiation ranges from 328 nm (nanometre) to 210 nm. Units in nanometre are used to specify the wavelengths of electromagnetic radiation near visible light ranges. Maximum bactericidal effect occurs at 240–280 nm. Recently, scientists have discovered a promising new type of UVC which is less dangerous to handle, and still lethal to viruses and bacteria.

IN THE NEWS

Studies have shown that it can be used against other coronaviruses, such as Sars. The radiation warps the structure of their genetic material and prevents the viral particles from making more copies of themselves.

As a result, a concentrated form of UVC is now on the front line in the fight against COVID-19. In China, whole buses are being lit up by the ghostly blue light each night, while squat, UVC-emitting robots have been cleaning floors in hospitals. Banks have even been using the light to disinfect their money.

CURRENT UV APPLICATIONS IN KITCHENS TODAY

UV light is electromagnetic radiation with wavelengths shorter than visible light but longer than X-rays. UV can be separated into various ranges, with short-wavelength UV (UVC) considered "germicidal UV." Wavelengths between about 200 nm and 300 nm are strongly absorbed by nucleic acids. Therefore specialized boxes are utilized for penetrating sanitation of highly used tools.



The UV cabinet is mirrored internally to reflect UV light for 100% coverage and it is scientifically tested to sterilize knives to 99.9% efficacy. Several communities have new orders for mask compliance, and staff members are reusing masks due to a lack of supply. Many restaurants are starting a process to use these UV knife racks to keep frontline staff safe by sanitizing masks to promote healthy practices.

PREDICTION FOR THE KITCHENS OF TOMORROW

As we prepare for new standards in a world under a pandemic, we must enhance our policies for protecting our community. Emerging from isolation will not dictate the end of "social distancing" and strenuous sanitation practices. Enhanced SOPs for the dining room, kitchen, packaging, and even cash handling should be considered.

What does UV Light Sterilization look like in the future?

- UV wands for dining rooms, menus, cash
- To Go pick up shelving enhanced with UVC
- Third party delivery bags with UV light panels