

Onsite: Village Meats, LLC



Business Name: Village Meats, LLC

Date: 11-09-07

Contact: Eric and Danielle Halstead

Ownership: Eric and Danielle



Business Type: Meat, Seafood Market and Deli

Market/Industry: Retail market, gourmet restaurant supply

Years in Business: 3 ½ at location

Address: 770 Mays Blvd, Incline Village, NV

Phone: (775) 831-6243

E-mail: villagemeads@sbcglobal.net

Model: FS2180

Water Source: City

Application: Owner, Eric Halstead says, "We use it everyday, all day for hand sanitizing. We sanitize utensils, surfaces, display trays, divider greens, and machinery parts — all with ozonated water." Add to that list display cases (especially seafood), ice, cutting blocks (acrylic and wood), equipment parts, grinders and saws. They also sanitize and deodorize equipment in the sandwich assembly area and trash cans. Ozone is used to wash all whole fish and is a "miracle" clam saver. Eric explains, "Rinsing live clams with fresh ozone removes surface bacteria from shells, creating a better product and extending its shelf life."

Brief Description of Business: Village Meats is a high-end meat and seafood market with a full service deli and butcher shop which serves the upscale resort town of Incline Village at Lake Tahoe.

Products/Services Sold: Gourmet meats, seafood, poultry, specialty food products, smoked meats and jerkys, sausages and gourmet cheeses, all natural prepared foods, and gourmet ready meals. Village Meats also supplies and ships products to private chefs and local restaurants.

Installation Description and Equipment Location: Their FS2180 is wall mounted between the hand washing sink and a 3 compartment sink; the applicator swings back and forth between both sinks. This accommodates dual purpose usage: hand sanitation station and surface sanitation and disinfection.

Q&A w/Eric Halstead

How long have you been in the business?

27 years

What did you do before?

I was Meat Supervisor and Manager for several grocery stores and an independent supermarket chain in Washington State for 13 years. I also participated in the implementation of the first HACCP program in the State of Washington, at QFC.

What is your biggest food safety fear as an owner/manager?

Someone getting sick from something we sold or prepared. Foodborne illness. Any breakdown in the food safety system – hand washing, cross contamination, supplier failure – any breakdown in HACCP.

What made you decide to try ozone for your food safety needs?

I'm not a big fan of bleach - the smell, harshness or by-products. I knew about ozone and the new system sounded interesting and made sense, so I tried it and it worked.

What did you use for sanitation before?

Bleach and Quat.

Has using ozone made your life better or easier? If so, how?

Yes. Employees actually enjoy using the FS2180 ozonated water. We added ozone as part of our hand sanitation process. Even if employees just say they washed their hands in the bathroom, I get additional comfort seeing them sanitize their hands with ozonated water before they return to work.

Did the ecological aspects of ozone (the green aspect) factor into your decision?

Yes. It's huge. Chemicals are dangerous, and the discharge into the environment is not acceptable when there is a cleaner, more effective way which achieves better results.

Is ozone better for your operation? If so, how?

Yes – 100% better. It adds an additional level of protection and piece of mind.

How would you justify the cost/benefit of ozone?

It's not a lot to spend for added safety. Plus, I have peace of mind knowing I'm doing the most I can in food safety.

What advice can you give other food service operators who are considering ozone?

Learn more and ask questions about how it will improve your operation. Then implement it!