

Zoe's Cookies



Zoe Smith
Owner

**Zoe's Cookies and
Other Delights**

Wholesale Bakery

**1080 Marina Way South
Richmond, CA 94804**

**Water Source
Municipal**

Brief Description of Business:

Zoe's Cookies and Other Delights is a wholesale bakery located in the Richmond, CA. In addition to baked goods, Zoes's Cookies produces and distributes raw doughs and batters for cookies and brownies. Daily deliveries go out to corporate cafeterias, catering companies, grocery stores, cafes, and other food service companies throughout the San Francisco Bay Area. The company also ships frozen cookie dough to customers nationwide.

Application:

At Zoe's Cookies and Other Delights owner Zoe Smith is concerned about both sanitation and the environment. For a primary sanitizer Zoe's Cookies has installed three FS2180 ozone systems, one for each sink in the production area. Employees at Zoe's Cookies use ozonated water as a sanitizing rinse for utensils, pans, tables, equipment, and hand towels. Employees in contact with food also use the FS2180 for hand sanitation, adding an additional barrier against contamination above and beyond their regular hand washing protocol.

In addition to the piece of mind Zoe Smith has because her company is using a more effective sanitizer, she is proud to be reducing the impact her business has on the environment by



utilizing a green technology. Ozone is more effective than traditional chemical sanitizers at eliminating food borne pathogens and other harmful contaminants, but decomposes to oxygen before returning to the environment.



FS2180



with Zoe Smith

How long has Zoe's Cookies been in business?

25 Years

What is your biggest sanitation concern as a manager?

Proper sanitation is very important to us. Even though the baking process destroys food borne pathogens, it is necessary to maintain a sanitary facility throughout every production step.

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

I did not want to use traditional chemical sanitizers.

What did you use before?

Clorox Bleach

Has using ozone made your life better or easier?

Yes. My employees do not have to mix chemicals to sanitize. The FS2180 dispenses ozonated water ready for sanitizing and disinfecting at the right concentration.

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

Definitely—using methods that are safe, effective and good for the environment is important to me.

How is ozone better for your operation?

With the FS2180 ozone is easy to use. Plus ozone is a non-polluting clean technology. Ozone increases our level of food safety and decreases our ecological footprint.

How would you justify the cost benefit of ozone?

With ozone we pay only for water, we have no recurring costs for chemicals. Plus ozone is easier to use.

What advice can you give other food retail managers who are considering ozone?

If you care about the environment, ozone is a good choice. Ozone is more effective than the chemicals we were previously using and much healthier for our environment.