

## Hotel Hygiene & Odor Free: Housekeeping

### **Fungi | Mold | Mildew:**



In hotel rooms many times misty smell is unavoidable mainly due to growth of fungi mold, mildews & some microorganisms. Usually, housekeeping staff will try to cover smell using camouflage technique by spraying an aerosol, room fresheners, perfumed spray etc. This is not the solution rather it can create more different pollutants.

There are many areas where it is difficult or impossible to reach & physically remove the mildew, fungi or mold. Any organic surface like wood, paper, clothe, paint, in the presence of moisture, sunlight & fresh air is a ideal combination of growth of mold, fungi & mildew. Generally in hotel rooms there are many of those available for example bed undersides, all wooden furniture undersides, under carpet, under ceiling, air conditioning ducts.

Most effective & safe method of removal of mold, fungi or mildew is oxidizing them with repetitive or shock dose of air ozone. Application of ozone on the affected surface area is very simple & easy. By one time personal training or referring operating manual, housekeeping personnel can use the equipment. Ozone very quickly gets mixed in ambient air and reaches everywhere in the room, removing all affected surfaces along with this. It also oxidizes all kinds of other odor, pathogens, bacteria and viruses. Ozone treated rooms are highly disinfected, clean, hygiene which is not possible by any other methods.

One distinct advantage of ozone treated atmosphere is the high degree of freshness. As soon as guest enters the room he notices extra ordinary freshness. Many hotels across the world use ozone to achieve high level of hygiene and freshness. Many times when customers/guests are asked to fill the feedback form they give excellent remark on room freshness and hygiene. Due to this many times guests prefer to use the same hotel repetitively. There are many hotels and housekeeping departments which make freshness as one of their USP in marketing.

Ozone oxidizes micro insects, bed bugs, tiny cockroaches & keeps bigger insects, lizards, spiders & rodents away. It keeps air-conditioning ducts clean from fungi & molds.

### **Cigarette Odor:**

When any guest happens to be smoker, it leaves deep cigarette odor behind. The cigarette odor penetrates deep within carpet, plaster of Paris [POP], walls, bed sheets, pillow and other furniture's.

Many times even after excessive use of aerosols & air fresheners, cigarette and cigar odor is impossible to remove or even reduce below objectionable level. Here ozone comes very handy and most effective. Extra dose of ozone in closed room from 5-10 minimize oxidizes cigarette odor to extinction. Ozone having very short life, extra permanent residual ozone gets converted to absolutely harmless oxygen.

## **Cooking Food Odor:**

Many times due to preparing food or serving in open cafeteria or lobby, spreads food odors to many nearby areas. Which many times becomes nescience. Also many times common AHU is shared by lobby, corridor, pass way & serving area. This can easily be controlled by low dose of ozone.

## **Volatile Organic Carbon:**

In hotel rooms new paint, varnish, furniture's & other synthetic material cause Volatile Organic Compounds emission in rooms. Some guests are very sensitive to these VOCs & quickly gets sinus & respiratory problems. Ozone oxidizes all VOCs resulting harmless moisture, oxygen & some carbon dioxide.

## **Fire & burn odor:**

In case of burning of any furniture or specially cable, rubber or electric wire, odor penetrates deep inside false ceilings, carpets & even concrete walls. With repetitive moderate dose of ozone all burnt odor is removed & space becomes clean & fresh.

## **STP, Garbage rooms & other Foul Odor:**

Any decaying / decomposing organic matter leaves high level of foul odor like rotten food, STP, waste Composting, Garbage etc. odors can be eliminated using ozone.

## **General Storage & Cold Storage:**

Mild dose of ozone keeps micro-organisms free air in storage & cold storage rooms. Ozone also keeps all small insects & rodents away keeping all storage area highly bacterio-static. This gives stored food longer & fresh shelf life.

For solution / product information click on to

<http://www.ozoneneratorindia.com/portable-air-ozonator.html>

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