



Integrated Blast Chillers Case Study

What They Lost vs. What You Could Save

You've probably heard the phrase "the danger zone," but in the food world, it's more than a buzzword. It's the space between 40°F and 140°F, where bacteria grow the fastest. The longer food sits there, the higher the risk. And the consequences? They're not just unpleasant—they're devastating. Let's look at what happened when some companies skipped this critical safety step, and what a simple integrated blast chiller could've done differently.



Objective

Show how foodborne illness outbreaks—especially from produce—have cost companies millions, and highlight how integrated blast chillers could have helped prevent them.



Solution

Thermo-Kool's integrated blast chillers rapidly cool food, cutting bacteria growth and extending shelf life—all in a seamless, space-saving design built into the walk-in.

The Real-World Fallout

Real stories. Real people. Real losses.

Here's what happens when food doesn't get chilled fast enough—and the bacteria get a head start.



Leafy Greens & Lettuce

You'd think meat or seafood would be the most dangerous—but leafy greens top the charts.

- Linked to 2.3 million illnesses annually in the U.S.
- Total economic impact? \$5.28 billion every year.
- Why? Because they're often served raw and stored improperly.

(Source: ScienceDirect)



The Cucumber Catastrophe (2015)

A shipment of cucumbers contaminated with Salmonella led to a nationwide outbreak.

- 558 people fell ill across 33 states
- 3 people died
- Massive recalls and PR nightmares followed

(Source: TIME)



Romaine Gone Wrong (2024)

An E. coli outbreak traced to bagged romaine sent shockwaves through the industry.

- 89 people sick across 15 states
- 36 hospitalized, 1 fatality
- The grower, Taylor Farms, is now facing lawsuits over delayed public notification and possible safety failures

(Source: AllRecipes)



Chipotle's \$25 Million Mistake

Between 2015 and 2018, a series of norovirus, Salmonella, and E. coli outbreaks hit multiple Chipotle locations.

- Over 1,100 illnesses reported
- Ultimately led to a \$25 million fine—the largest food safety penalty ever paid
- The brand had to rebuild customer trust over years

(Source: FDA)



Jensen Farms & The Deadliest Outbreak (2011)

Contaminated cantaloupes caused a deadly Listeria outbreak.

- 147 people sickened, 33 deaths
- The owners were criminally charged
- The farm filed for bankruptcy

(Source: Wikipedia)



A Smart Fix Hiding in Plain Sight

Why Integrated Blast Chillers Work



RAPID COOLING

Gets food out of the danger zone fast, stopping bacteria in its tracks.



Boosts Shelf Life

Less waste. More savings. Happier customers.



Preserves Freshness & Texture

Lock in quality, taste, and nutrition—especially for high-risk foods like produce, pasta, and soups.



Built-In Compliance

Meet HACCP and local health codes without adding complexity.



No Extra Floor Space Needed

It's built into the walk-in —designed for real kitchen flow.

Final Thought: Food Safety Isn't Optional

It's not just about avoiding fines. It's about protecting your product, your people, and your brand. And with Thermo-Kool's integrated blast chillers, you can do that without skipping a beat.



Want to Learn More?

Scan the QR code to learn how Thermo-Kool can protect your customers and your reputation.

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