



Equipment Sanitizer

PRODUCT DESCRIPTION Equipment Sanitizer is a liquid, sodium hypochlorite sanitizer.

BENEFITS **Saves Money**

- ▲ Versatile, multi-use chlorine sanitizer.

Saves Time

- ▲ Free-rinsing - leaves no sediment, deposits or films to touch up.
- ▲ Convenient to use - easily proportioned through sprayers, feeders, or chlorinators.

Promotes Quality Assurance

- ▲ Enhances food safety when used in a total Ecolab product and professional services program.

PROPERTIES

Form.....	liquid
Color.....	yellow
Odor	chlorine
Foam	none
Spec. Grav. @ 68°F (20°C).....	1.154
Pounds per gallon.....	9.61 (4.36 kg)
100% solution pH	12.5
pH .25% solution	8.3
Excess alkalinity	
as sodium hydroxide.....	0.7%
Available chlorine	8.0% by weight

ACTIVE INGREDIENT:

Sodium Hypochlorite.....8.4%

OTHER INGREDIENTS:.....91.6%

TOTAL: 100.0%

(provides a minimum available chlorine of 8%)

EPA Reg. No. 1677-52

DIRECTIONS FOR USE

It is a violation of Federal law to use this product in a manner inconsistent with its labeling.

NOTE: This product degrades with age. Use a chlorine test kit and increase dosage, as necessary, to obtain the required level of available chlorine.

SANITIZING NONPOROUS FOOD CONTACT EQUIPMENT RINSE METHOD:

A solution of 100 ppm available chlorine may be used in the sanitizing solution if a chlorine test kit is available. Solutions containing an initial concentration of 100 ppm available chlorine must be tested and adjusted periodically to ensure that the available chlorine does not drop below 50 ppm. Prepare a 100 ppm sanitizing solution by thoroughly mixing 2 oz. of *Equipment Sanitizer* with 13 gallons of water. If no test

kit is available, prepare a sanitizing solution by mixing 4 oz. of *Equipment Sanitizer* with 13 gallons of water to provide approximately 200 ppm available chlorine by weight. At 100 ppm available chlorine, this product is an effective sanitizer against *Vibrio cholerae*, *Escherichia coli O157:H7*, *Listeria monocytogenes*, *Salmonella typhi* and *Staphylococcus aureus*. Clean all surfaces with proper detergent and rinse with water. Just prior to use, rinse all surfaces thoroughly with the sanitizing solution maintaining contact with the sanitizer for at least 2 minutes. If solution contains less than 50 ppm available chlorine as determined by a suitable test kit, either discard the solution or add sufficient product to reestablish a 200 ppm residual. Allow equipment to drain thoroughly. Do not rinse and do not soak overnight.

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DIRECTIONS FOR USE CONT.

SANITIZING POROUS FOOD CONTACT EQUIPMENT-RINSE

METHOD: Prepare a 600 ppm solution by thoroughly mixing 3 oz. of this product in 3 gal. water. Clean surfaces in the normal manner. Rinse all surfaces thoroughly with the 600 ppm solution, maintaining contact for at least 2 minutes. Prior to using equipment, rinse all surfaces with a 200 ppm available chlorine solution (4 oz./13 gallons). Do not rinse and do not soak overnight.

BACTERIOPHAGE CONTROL: *Equipment Sanitizer* will significantly reduce the incidence of *Streptococcus cremoris* and *Streptococcus diacetilactis* bacteriophage in cheese manufacturing establishments by fogging at concentrations of 600 ppm available chlorine. Fogging should be used as a supplement to acceptable manual cleaning and sanitizing of room surfaces as described above.

Directions for fogging: Prior to fogging, clean all surfaces and remove or carefully protect all food products and packaging materials. Fog desired areas using one quart per 1000 cu. ft. of room area with an *Equipment Sanitizer* solution containing 600 ppm of available chlorine. Vacate the area of all personnel for a minimum of 2 hours after fogging. All food contact surfaces must then be thoroughly rinsed with an *Equipment Sanitizer* solution at 200 ppm of available chlorine. Allow surfaces to drain thoroughly before operations are resumed.

NOTE: For mechanical operations, prepared use solutions may not be reused for sanitizing but may be re-used for other purposes such as cleaning.

For manual operations, fresh sanitizing solutions must be prepared as soon as they become diluted or soiled.

BOOSTER FOR ALKALINE DETERGENTS TO CLEAN FOOD

PROCESSING EQUIPMENT: *Equipment Sanitizer* is an effective bleach cleaning booster for use with alkaline detergents. For cleaning applications as a detergent booster, use 2 - 12 oz. in 13 gal. water (100 - 600 ppm active chlorine) to aid in the removal of organic soils. All hard non-porous food contact surfaces treated with this boosted detergent must be rinsed thoroughly with a potable water rinse followed by sanitizing with an approved food contact surface sanitizer.

GLOVE DIP SANITIZER DIRECTIONS: To prevent cross contamination from area to area in animal areas and packaging and storage areas of food plants, dip pre-washed (plastic, latex, or other synthetic rubber) non-porous gloved hands into a suitable clean container that contains enough freshly made sanitizing solution to cover the gloved area. Remove gross contamination from gloves

STATEMENT OF ASSURANCE

This product is effective under the intended conditions of use as outlined on the product label or specified in a Sanitation Standard Operating Procedure (SSOP).

A Letter of Guaranty as indicated in USDA's Sanitation Performance Guideline is available from your Ecolab representative.

before sanitizing. Then place gloved hand in a use-solution of 4 oz. of this product with 13 gallons of water to provide approximately 200 ppm available chlorine by weight for 2 minutes. Change the solution in the bath at least daily or more often if the solution appears soiled or measures less than 200 ppm.

DO NOT MIX WITH ANYTHING BUT WATER

WATER CHLORINATION: For farm, private or small municipal water chlorination, feed solution with a hypochlorinator until an available chlorine residual of at least 0.2 to 0.6 ppm is attained throughout the distribution system. Check water frequently with a chlorine test kit. Bacteriological sampling must be conducted at a frequency no less than that prescribed by the National Primary Drinking Water Regulations. Contact your local health department for further details.

AVAILABLE CHLORINE TABLE OF PROPORTIONS

0.5 ppm - 1 oz. in 1300 gal. water
50 ppm - 1 oz. in 13 gal. water
100 ppm - 2 oz. in 13 gal. water/1 oz. in 6.5 gal. water
200 ppm - 4 oz. in 13 gal. water/2 oz. in 6.5 gal. water
600 ppm - 12 oz. in 13 gal. water

FOOD EGG SANITIZATION: Thoroughly clean all eggs before proceeding. To sanitize clean shell eggs intended for food or food products, apply solution with a coarse spray using 2 oz of product in 6.5 gallons of water (providing 200 ppm available chlorine). The solution must be equal to or warmer than the eggs, but not to exceed 130 deg F. Wet eggs thoroughly and allow to drain. Eggs that have been sanitized with this chlorine compound may be broken for use in the manufacture of egg products without a prior potable water rinse. Eggs must be thoroughly dry before casing or breaking. The solution must not be reused for sanitizing eggs.

FRUIT AND VEGETABLE WASHING: Thoroughly clean all fruits and vegetables in a wash tank. Thoroughly mix 8 oz of product in 200 gallons of water to make a sanitizing solution of 25 ppm available chlorine. After draining the tank, submerge fruits or vegetables for 2 minutes in a second wash tank containing the recirculating sanitizing solution. Coarse spray rinse vegetables with the sanitizing solution prior to packaging. Rinse fruit with potable water only prior to packaging.

Consult your Ecolab Representative for specific use instructions and recommended dispensing equipment.

For cautionary and first aid information, consult the Safety Data Sheet (SDS) or product label.

