

ECOLAB®

STER-BAC® QUAT

Sanitizer - Deodorizer

An effective sanitizer for use on food contact surfaces

ACTIVE INGREDIENTS:

Didecyl dimethyl ammonium carbonate and didecyl dimethyl ammonium bicarbonate 7.5%

OTHER INGREDIENTS:..... 92.5%

TOTAL: 100.0%



Department of Agriculture
STATE OF HAWAII

KEEP OUT OF REACH OF CHILDREN DANGER PELIGRO

LICENSED

EPA Reg. No. 1677-231

EPA Est. 1677-IL-2 (J), 1677-TX-1 (D), 1677-GA-1 (M), 1677-MN-1 (P), 1677-CA-1 (S),

1677-WV-1 (V), 303-IL-1 (L), 1677-CA-2 (R).

Superscript refers to first letter of date code.

Ster-Bac Quat is an effective sanitizer for use on food contact surfaces in 500 ppm hard water against:

Campylobacter jejuni

Escherichia coli O157:H7

Salmonella typhimurim

Escherichia coli

Listeria monocytogenes

Staphylococcus aureus

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Made in United States

www.ecolab.com · 750503/5300/0311

Net Contents: 1 U.S. gal/3.78 L

PRECAUTIONARY STATEMENTS

HAZARDS TO HUMANS AND DOMESTIC ANIMALS

DANGER: Corrosive. Causes irreversible eye damage and skin burns. May be fatal if swallowed or inhaled. Do not get in eyes, on skin or on clothing. Do not breathe vapor. Wash thoroughly with soap and water after handling and before eating, drinking, chewing gum, using tobacco or using the toilet. Harmful if absorbed through skin. Wear protective eyewear (goggles or face shield), protective clothing and protective (rubber or chemical resistant) gloves. Remove and wash contaminated clothing before reuse.

FIRST AID

IF IN EYES: Hold eye open and rinse slowly and gently with water for 15 – 20 minutes. Remove contact lenses, if present, after the first 5 minutes, then continue rinsing eye.

IF ON SKIN OR CLOTHING: Take off contaminated clothing. Rinse skin immediately with plenty of water for 15–20 minutes.

IF SWALLOWED: Call a poison control center or doctor immediately for treatment advice. Have person sip a glass of water if able to swallow. Do not induce vomiting unless told to do so by the poison control center or doctor. Do not give anything by mouth to an unconscious person.

IF INHALED: Move person to fresh air. If person is not breathing, call 911 or an ambulance, then give artificial respiration, preferably by mouth-to-mouth, if possible.

Call a poison control center or doctor for treatment advice. Have the product container or label with you when calling a Poison Control Center or doctor or going for treatment.

FOR EMERGENCY MEDICAL INFORMATION IN USA OR CANADA, CALL: 1-800-328-0026.

FOR EMERGENCY MEDICAL INFORMATION WORLDWIDE, CALL: 1-651-222-5352 (IN THE USA).

NOTE TO PHYSICIAN: Probable mucosal damage may contraindicate the use of gastric lavage.

DIRECTIONS FOR USE

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

TO SANITIZE FOOD CONTACT SURFACES, FOOD PROCESSING EQUIPMENT AND OTHER HARD SURFACES IN FOOD PROCESSING LOCATIONS, DAIRIES, RESTAURANTS AND BARS (IN A THREE COMPARTMENT SINK): For sanitizing hard non-porous surfaces of food processing equipment, dairy equipment, food utensils, dishes, silverware, glasses, sink tops, countertops, refrigerated storage and display equipment and other hard nonporous surfaces.

Prior to application, remove gross food particles and soil by a pre-flush, or pre-scrape and, when necessary, pre-soak. Then thoroughly wash or flush objects with a good detergent or compatible cleaner, followed by a potable water rinse before application of the sanitizing solution.

Apply a use-solution of 1 oz. of *Ster-Bac Quat* per 2 ½ - 4 gallons of water (150-240 ppm active quat) to the pre-cleaned hard surface, with a cloth, mop, sponge, coarse sprayer or by immersion, thoroughly wetting surfaces. Surfaces must remain wet for at least 60 seconds followed by adequate draining. Do not rinse.

Prepare fresh solution daily or more often if the use solution becomes diluted or soiled. For mechanical applications, use-solution may not be applied for sanitizing applications but may be reused for other purposes such as cleaning.

Apply to sink tops, counter tops, refrigerated storage and display equipment and other stationary surfaces by cloth, sponge, brush, or coarse spray.

Immerse pre-cleaned glassware, dishes, silverware, cooking utensils and other similar size food processing equipment in a solution of 1 oz. of *Ster-Bac Quat* per 2 ½ - 4 gallons of water (150-240 ppm active quat) for at least 60 seconds. Drain thoroughly before reuse. Do not rinse. Allow all sanitized surfaces to drain. *Ster-Bac Quat* fulfills the criteria of Appendix F of the Grade "A" Pasteurized Milk Ordinances 2003

Recommendations of the U.S. Public Health Services in waters up to 500 ppm of hardness calculated as CaCO₃ when evaluated by the AOC Germicidal and Detergent Sanitizer Method.

Ster-Bac Quat can be used in accordance with the U.S. Public Health Service food service sanitization recommendations.

U.S. PUBLIC HEALTH SERVICE

FOOD SERVICE SANITIZATION RECOMMENDATIONS CLEANING AND SANITIZING:

Equipment and utensils must be thoroughly pre-flushed or pre-scraped and when necessary, pre-soaked to remove gross food particles and soil.

1. Thoroughly wash equipment and utensils in hot detergent solution.
2. Rinse utensils and equipment thoroughly with potable water.
3. Sanitize equipment and utensils by immersion in a use solution of 1 oz. of *Ster-Bac Quat* per 2 ½ - 4 gallons of water (150-240 ppm active quat) for at least 60 seconds at a temperature of 75°F.
4. For equipment and utensils too large to sanitize by immersion, apply a use-solution of 1 oz. of *Ster-Bac Quat* per 2 ½ - 4 gallons of water (150-240 ppm active quat) by rinsing, spraying or swabbing until thoroughly wet.
5. Allow sanitized surface to drain and air dry. Do not rinse.

WISCONSIN STATE BOARD OF HEALTH

DIRECTIONS FOR EATING ESTABLISHMENTS:

- 1) Scrape and pre-wash utensils and glasses whenever possible.
- 2) Wash with a good detergent or compatible cleaner.
- 3) Rinse with potable water.
- 4) Sanitize in a solution of 1 oz. of *Ster-Bac Quat* per 2 ½ - 3 gallons of water (200-240 ppm active quat). Immerse all utensils for at least two minutes or for contact time specified by governing sanitary code.
- 5) Place sanitized utensils on a rack or drain board to air-dry.

NOTE: A clean potable water rinse following sanitization is not permitted under HFS 196, Appendix 7-204.11 of the Wisconsin Administrative Code (reference 40 CFR 180.940 (a)).

TO SANITIZE SANITARY FILLING EQUIPMENT: Wash equipment with a compatible detergent and rinse with potable water prior to sanitizing. Prepare a use-solution of 1 oz. of *Ster-Bac Quat* per 2 ½ - 4 gallons of water (150-240 ppm active quat) for final wash and rinse applications. Allow surfaces to remain wet for at least 60 seconds. Drain thoroughly and allow to air dry before reuse. Do not rinse.

TO SANITIZE BEER FERMENTATION AND STORAGE TANKS: Wash equipment with a compatible detergent and rinse with potable water prior to sanitizing. Prepare a use-solution of 1 oz. of *Ster-Bac Quat* per 2 ½ - 4 gallons of water (150-240 ppm active quat) for mechanical or automated systems. Allow surfaces to remain wet for at least 60 seconds. Drain thoroughly and allow to air dry before reuse. Do not rinse.

WATERPROOF GLOVE SANITIZING DIRECTIONS: To prevent cross contamination into processing areas of food plants, waterproof gloves must be sanitized prior to entering or re-entering those areas. Remove gross contamination from gloves before sanitizing. Then place gloved hand in a use-solution of 1 oz. of *Ster-Bac Quat* per 2 ½ - 4 gallons of water (150-240 ppm active quat) for sixty seconds. Change the solution in the bath at least daily or more often if the solution appears visibly diluted or soiled.

SANITIZING – NON-POROUS GLOVED HANDS: To prevent the spreading of organisms into animal areas and the packaging and storage areas of food plants, dip, soak or spray pre-washed (plastic, latex or other synthetic rubber) gloved hands so that there is enough sanitizing solution to cover the gloved area. Do not let sanitizing solution come in contact with exposed skin. Make up the sanitizing solution by adding 1 oz. of *Ster-Bac Quat* per 2 ½ - 4 gallons of water (150-240 ppm active quat). Dip, soak or spray in solution and allow gloved hands to remain wet for at least 60 seconds. No potable water rinse is allowed. Change the sanitizing solution in the bath at least daily or when solution appears dirty.

TO SANITIZE EGG SHELLS INTENDED FOR FOOD: To sanitize previously cleaned food-grade eggs in shell egg and egg product processing plants, spray with a use-solution of 1 oz. of *Ster-Bac Quat* per 2 ½ - 4 gallons of water (150-240 ppm active quat). The solution must be equal to or warmer than the eggs, but not to exceed 130°F. Wet eggs thoroughly and allow to drain. Eggs sanitized with this product shall be subjected to a potable water rinse only if they are to be broken immediately for use in the manufacture of egg products. Eggs must be reasonably dry before casing or breaking. The solution must not be re-used for sanitizing eggs.

Note: Only clean, whole eggs can be sanitized. Dirty, cracked or punctured eggs cannot be sanitized.

FOR CONTINUOUS TREATMENT OF CONVEYORS: Remove gross food particles and excess soil by a pre-flush or pre-scrape. Wash with a good detergent or compatible cleaner. Rinse equipment thoroughly with potable water, then rinse equipment with a sanitizing solution. During processing, apply *Ster-Bac Quat* at 1 oz. of *Ster-Bac Quat* per 2 ½ - 4 gallons of water (150-240 ppm active quat) to conveyors with

suitable feeding equipment. Controlled volumes of sanitizer are applied to return portion of conveyor through nozzles so located as to permit maximum drainage of sanitizer from equipment and to prevent puddles on top of belt. During interruptions in operation, coarse spray equipment, peelers, collators, slicers and saws with *Ster-Bac Quat* solution of 1 oz. of *Ster-Bac Quat* per 2 ½ - 4 gallons of water (150-240 ppm active quat). Conveyors and other equipment must be free of product when applying this coarse spray. Use 1 oz. of *Ster-Bac Quat* per 2 ½ - 4 gallons of water (150-240 ppm active quat). Must be 200 ppm quat minimum in Wisconsin dairy processing facilities.

ENTRYWAY SANITIZING SYSTEMS: (Use not approved in the State of California): To prevent cross contamination from area to area, set the system to deliver 0.68 - 1.36 oz. per gallon of water (400 – 800 ppm active) of sanitizing solution. The spray (foam) must cover the entire path of the doorway. Set the system so that a continuous wet blanket of sanitizer solution is delivered to the floor. Do not mix other foam additives to the sanitizing solution.

SHOE BATH SANITIZER DIRECTIONS (Use not approved in the State of California): To prevent cross contamination into animal areas and the packaging and storage areas of food plants, shoe baths containing one inch of freshly made sanitizing solution must be placed at all entrances to buildings. Scrape waterproof work boots (shoes) and place in a use-solution of 0.34 oz. of *Ster-Bac Quat* per gallon of water (200 ppm) for 60 seconds prior to entering area. If there is a heavy soil load or excessive traffic, place work boots (shoes) in a use-solution of 0.68 - 1.36 oz. per gallon of water (400 – 800 ppm active quat). Change the solution in the bath at least daily or more often if the solution appears diluted or soiled.

SHOE FOAM SANITIZER DIRECTIONS: (Use not approved in the State of California): To prevent cross contamination into animal areas and the packaging and storage areas of food plants. Apply a foam layer approximately 1/2 to 2 inches thick made from a solution of 1.36 - 2.04 oz. of *Ster-Bac Quat* per gallon of water (800 to 1200 ppm active), at all entrances to buildings, hatcheries, production and packaging rooms by using a foam generating machine or aerator to apply the foam layer. Follow the foaming directions as specified by the manufacturer of the foam generator or aerator. Scrape waterproof work boots (shoes). Stand or walk through foamed area for 60 seconds prior to entering area. Foam area must be washed and foam replaced at least daily or more often if the foam appears visibly diluted or soiled.

TO DEODORIZE: Use 1 – 4 oz. of *Ster-Bac Quat* per gallon of water to deodorize surfaces. Apply using a cloth, mop, sponge or sprayer. Wipe or allow to air dry.

DEODORIZING DIRECTIONS: Nursing Homes, Hospitals, Hotels, Schools, Restaurants: Using 1 – 4 oz. in chemical toilets, waste receptacles, bed pans, drainage bottles, diaper pails, hampers, disposals, commodes and air conditioner pans will eliminate odors.

Mopping Solutions, Automatic Scrubbers: Use 1 – 4 oz. per gallon of cleaning solution eliminates undesirable odors.

Cleaning Solution: Dilute 1 – 4 oz. per gallon of water for cleaning of kitchen counters, tables, walls, bathrooms, toilet seats, mopping floors and large routine applications.

STORAGE & DISPOSAL

DO NOT CONTAMINATE WATER, FOOD OR FEED BY STORAGE OR DISPOSAL.

PESTICIDE STORAGE: Store in original container in areas inaccessible to children. Do not store on side. Avoid creasing or impacting of side walls.

PESTICIDE DISPOSAL: Pesticide wastes are acutely hazardous. Improper disposal of excess pesticide, spray mixture, or rinsate is a violation of Federal Law. If these wastes cannot be disposed of by use according to label instructions, contact your State Pesticide or Environmental Control Agency, or the Hazardous Waste representative at the nearest EPA Regional Office for guidance.

CONTAINER DISPOSAL: Nonrefillable container. Do not reuse or refill this container. Clean container promptly after emptying. Then offer for recycling, if available, or dispose in sanitary landfill or via other procedures approved by state and local authorities. Triple rinse as follows: Fill container ¼ full with water and re-close the container. Agitate vigorously and dispose of rinsate with pesticide disposal instructions. Repeat two more times. If not triple rinsed, these containers are acutely hazardous wastes and must be disposed in accordance with local, state and federal regulations.