

Zep Perosan™

LIQUID SANITIZER

Zep Perosan Liquid Sanitizer is for Institutional/Industrial sanitizing of previously cleaned non-porous food contact surfaces in:

- Dairies, Wineries, Breweries and Beverage Plants
- Seafood and Produce Processing/Packing Plants
- Egg Processing/Packing Equipment Surfaces
- Meat and Poultry Processing/Packaging Plants
- Food Processing/Packing Plants
- Eating Establishments
- Milk and Dairy Products Processing/Packing Plants

PROD. #1646

03131

v.102310

ACTIVE INGREDIENTS:

Peroxyacetic Acid 5.1%
Hydrogen Peroxide 21.7%

OTHER INGREDIENTS 73.2%
Total 100.0%

KEEP OUT OF REACH OF CHILDREN DANGER

PRECAUTIONARY STATEMENTS HAZARDS TO HUMANS AND DOMESTIC ANIMALS

DANGER- Corrosive. Causes irreversible eye damage and skin burns. Harmful if swallowed. May be fatal if absorbed through the skin. Do not get in eyes, on skin or on clothing. Wear protective eyewear (goggles, face shield or safety glasses), chemical resistant apron or coveralls and chemical resistant gloves. Wash thoroughly with soap and water after handling and before eating, drinking, chewing gum, or using tobacco. Remove contaminated clothing and wash 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. Call a poison control center or doctor for treatment advice.

IF ON SKIN OR CLOTHING: Take off contaminated clothing. Rinse skin immediately with plenty of water for 15-20 minutes. Call a poison control center or doctor for treatment advice. **IF INHALED:** Move person to fresh air. If person is not breathing, call 911 or an ambulance, then, give artificial respiration, preferably mouth-to-mouth if possible. Call a poison control center or doctor for further treatment advice.

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 a poison control center or doctor. Do not give anything by mouth to an unconscious person.

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

PHYSICAL OR CHEMICAL HAZARDS

Strong oxidizing agent. Mix only with water. This product is not combustible, but at temperatures exceeding 156°F, decomposition occurs releasing oxygen. The oxygen released could initiate or promote combustion of other materials.

ENVIRONMENTAL HAZARDS

This pesticide is toxic to birds, mammals, fish and aquatic life. Do not discharge effluent containing this product into lakes, streams, ponds, estuaries, oceans or other waters unless in accordance with the requirements of a National Pollutant Discharge Elimination System (NPDES) permit and the permitting authority has been notified in writing prior to discharge. Do not discharge effluent containing this product to sewer systems without previously notifying the local sewage treatment plant authority, for guidance contact your State Water Board or Regional Office of the EPA.

DIRECTIONS FOR USE

It is a violation of Federal law to use this product in a manner inconsistent with its labeling. For use in circulation cleaning and institutional/industrial sanitizing of previously cleaned hard, non-porous food contact surfaces and equipment, such as food preparation surfaces, pipelines, tanks, vats, fillers, evaporators, pasteurizers and aseptic equipment.

Sanitizing Hard, Non-Porous Food Contact Surfaces

This product is an effective sanitizer against *Staphylococcus aureus*, *Escherichia coli*, and *Salmonella typhimurium*

Clean equipment immediately after use:

1. Remove gross particulate matter with a warm water flush.
2. Wash equipment with detergent or cleaning solution.
3. Rinse equipment with potable water.
4. Prepare solution by adding 1.0 to 1.7 fluid ounces to 5 gallons potable water. This provides 87.7 to 149 ppm peroxyacetic acid and 373 to 635 ppm hydrogen peroxide.
5. Fill closed systems with diluted sanitizer solution and allow a contact time of 1 minute. If sanitizing at temperatures of 5°C (40°F) or lower use 1.6 fluid ounces of product to 5 gallons of potable water.
6. If sanitizing against *Listeria monocytogenes*, use 1.2 to 1.7 fluid ounces of this product to 5 gallons of potable water. This will provide 105 to 149 ppm of peroxyacetic acid and 448 to 635 ppm of hydrogen peroxide.

7. For open or not completely closed systems, use a coarse spray, mop/wipe or flood technique to apply the solution to the surface and allow a contact time of 1 minute.
8. Allow surfaces to drain thoroughly before resuming operation.

Eating Establishment Sanitizing

This product is an effective sanitizer against *Staphylococcus aureus*, *Escherichia coli*, and *Salmonella typhimurium*

1. Scrape/prewash plates, utensils, cups, glasses, etc. whenever possible
2. Wash all items with a detergent.
3. Rinse thoroughly with potable water.
4. Prepare solution by adding 1.0 to 1.7 fluid ounces of this product to 5 gallons of potable water. This will provide 87.7 to 149 ppm peroxyacetic acid and 373 to 635 ppm hydrogen peroxide.
5. Replace all items for at least 2 minutes or for a contact time as specified by the local governing sanitizing code.
6. If sanitizing against *Listeria monocytogenes*, use 1.2 to 1.7 fluid ounces of this product to 5 gallons of potable water. This will provide 105 to 149 ppm of peroxyacetic acid and 448 to 635 ppm of hydrogen peroxide.
7. Place all sanitized items on a rack or drainboard to drain adequately. Air dry if items will not be reused immediately.

Sanitization of Conveyors, Peelers, Slicers, and Saws for Meat, Poultry, Seafood, Fruits and Vegetables. This product is an effective sanitizer against *Staphylococcus aureus*, *Escherichia coli*, and *Salmonella typhimurium*. For use in the static or continuous washing, rinsing, and sanitizing of conveyor equipment, peelers, collators, slicers, saws, etc.

1. Remove all products from equipment if during treatment the sanitizer will directly contact the items.
2. Prepare solution by adding 1.0 to 1.7 fluid ounces to 5 gallons potable water.
3. Apply sanitizer solution to the return portion of the conveyor or to the equipment using a coarse spray, foam or other means of wetting surfaces. Treat for at least 1 minute. Control the volume of solution so as to permit maximum drainage and to prevent puddles. The conveyor may still be damp when food contact occurs.
4. If sanitizing against *Listeria monocytogenes*, use 1.2 to 1.7 fluid ounces of this product to 5 gallons of potable water.
5. Allow equipment to drain adequately before reusing; a dry surface is not required.

Surface Disinfection

Zep Perosan is an effective disinfectant against vegetative forms of Gram positive and Gram negative bacteria, and viruses. This product is effective against *Staphylococcus aureus*, *Salmonella enterica*, *Pseudomonas aeruginosa*, *Influenza A Virus (H1N1, H3N2 and H5N1 strains)*, *Influenza B Virus* and *Parainfluenza Virus Type 3*. It may also be used to disinfect veterinary clinic surfaces and livestock equipment contaminated with *Newcastle Disease virus*, *Avian Reovirus*, *Avian Infectious Bronchitis*, *Infectious Bursal Disease* and *Infectious Bovine Rhinotracheitis* and may be used in general commercial environments to clean, disinfect, and deodorize hard, non-porous inanimates surfaces, including: floors, walls, and other non-porous surfaces such as tables, chairs, counter tops, garbage cans/bins, bathroom fixtures, sinks, bed frames, shelves, racks, carts, refrigerators, coolers, glazed tile, linoleum, vinyl, glazed porcelain, plastics such as polypropylene and polyethylene, stainless steel or glass.

To disinfect surfaces that may be contaminated with Gram positive or Gram negative bacteria, including *S. aureus*, *S. choleraesuis* or *P. aeruginosa*:

1. Prepare Zep Perosan disinfecting solution by adding 3.2 to 30 oz. of the product to 5 gallons of potable water. This will provide 280 to 2630 ppm peroxyacetic acid and 1195 to 11,200 ppm hydrogen peroxide.
2. Remove gross filth from surfaces to be disinfected by cleaning with a detergent or suitable cleaning product. Rinse with clean water.
3. Apply Zep Perosan solution by wiping, mopping, foaming, or as a coarse spray. Allow to soak for at least 10 minutes, then air dry. Applications on food-contact surfaces require a sterile or potable water rinse following disinfection.

For surfaces contaminated with the viruses listed above:

1. Prepare Zep Perosan solution by adding 2.2/3 fluid ounce to 5 gallons of potable water. This will provide 230 ppm peroxyacetic acid and 990 ppm hydrogen peroxide. This product is effective against viruses in up to 500 ppm hard water and on surfaces with moderate organic soil.

2. Remove gross filth from surfaces by cleaning with a detergent or suitable cleaning product. Rinse with clean water.
3. Apply Zep Perosan solution by wiping, mopping, or as a coarse spray. Allow to soak for at least 5 minutes, then air dry.

Antimicrobial Rinse of Pre-Cleaned or New Returnable or Non-Returnable Containers: To reduce the number of nonpathogenic beverage spoilage organisms such as *Aspergillus versicolor*, *Byssoschlamys fulva*, *Pediococcus damnosus*, *Lactobacillus buchneri* and *Saccharomyces cerevisiae*.

1. Prepare by adding 7.0 to 30 fluid oz. to 5 gallons of potable water. This provides 614 to 2630 ppm peroxyacetic acid and 2614 to 11,200 ppm hydrogen peroxide.
2. Apply solution, allowing a minimum contact time of 5 seconds.
3. Allow containers to drain thoroughly, and then rinse with sterile or potable water.

Note: Before using this product to sanitize metal surfaces, it is recommended that the diluted solution be tested on a small area to determine compatibility. In all applications, always prepare a new sanitizing/disinfecting solution daily to ensure effectiveness. Do not reuse sanitizing/disinfecting solutions. Dispose of any used sanitizing/disinfecting solution.

STORAGE AND DISPOSAL

Storage

NEVER RETURN THIS PRODUCT TO THE ORIGINAL CONTAINER AFTER IT HAS BEEN REMOVED.

Avoid all contaminants, especially dirt, caustic, reducing agents, and metals. Contamination and impurities will reduce shelf life and can induce decomposition. In case of decomposition, isolate container, douse container with cool water and dilute with large volumes of water. Avoid damage to containers. Keep container closed at all times when not in use. Keep container out of direct sunlight. To maintain product quality, store at temperatures below 86°F. Do not store on wooden pallets.

Procedure for Leak or Spill

Stop leak if this can be done without risk. Shut off ignition sources; no flames, smoking, flares, or spark-producing tools. Keep combustible and organic materials away. Flush spilled material with large quantities of water. Undiluted material should not enter confined spaces.

Disposal

Pesticide Disposal

If material has spilled, an acceptable method of disposal is to dilute with at least 20 volumes of water followed by discharge into suitable treatment system in accordance with all local, state and Federal environmental laws, rules, regulations, standards, and other requirements. Because acceptable methods of disposal may vary by location, regulatory agencies should be contacted prior to disposal. Product that is to be discarded should be disposed of as hazardous waste after contacting the appropriate local, state or Federal agency to determine proper procedures.

Container Disposal

Nonrefillable containers greater than or equal to 5 gallons. Nonrefillable container. Do not reuse or refill this container. Offer for recycling, if available. Triple rinse container (or equivalent) promptly after emptying. Triple rinse as follows: Empty the remaining contents into application equipment or a mix tank. Fill the container ¼ full with water. Replace and tighten closures. Tip container on its side and roll it back and forth, ensuring at least one complete revolution, for 30 seconds. Stand the container on its end and tip it back and forth several times. Turn the container over onto its other end and tip it back and forth several times. Empty the rinse into application equipment or a mix tank or store rinse for later use or disposal. Repeat this procedure two more times. Empty drums are not returnable to Zep unless special arrangements have been made. Dispose of drums in accordance with local, state, and Federal regulations.

FOR INDUSTRIAL USE ONLY

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MADE IN USA

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STATE OF HAWAII

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