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%

KEEP OUT OF REACH OF CHILDREN
DANGER PELIGRO

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.

EPA Reg. No. 1677-231
EPA Est. 1677-IL-2 (J), 1677-TX-1 (O), 1677-GA-1 (M), 1677-MN-1 (P), 1677-CA-1 (S), 1677-NV-1 (V), 303-IL-1 (M), 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
- Listeria monocytogenes
- Escherichia coli
- Salmonella typhimurium
- Escherichia coli 0157:H7
- Staphylococcus aureus

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.

ENVIRONMENTAL HAZARDS

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.

Ecolab 370 Wabasha Street N  St Paul MN 55102-1390 USA
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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, DINES, 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 top, countertop, refrigerated storage and display equipment and other non-porous surfaces.

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

Apply a use-solution of 1 oz. of Ster-Bac Quat per 2½ - 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, 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 reused for sanitizing applications but may be reused for other purposes such as cleaning.

Apply to sinks, top countertops, refrigerated storage and display equipment and other stationary surfaces by cloth, sponge, brush, or coarse sprayer. 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 2½ - 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 meets the criteria of Appendix F of the Standards II for the Food and Drug Administration 2003 Recommendations of the U.S. Public Health Services in waters up to 500 ppm of hardness calculated as CaCO3 when evaluated by the AOAC Germicidal and Deterring 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-scrapped 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 immersing in a use solution of 1 oz. of Ster-Bac Quat per 2½ - 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 2½ - 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 2½ - 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 FHS 196, Appendix 7-204.11 of the Wisconsin Administrative Code (reference 40 CFR 180.940 (b)).

TO SANITIZE TARRY 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 2½ - 4 gallons of water (200-240 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 2½ - 4 gallons of water (150-240 ppm active quat) to the product to be sanitized. Allow surfaces to remain wet for at least 60 seconds. Drain thoroughly and allow to air dry before reuse. Do not rinse.

TO SANITIZE GLOVE SANITIZING DIRECTIONS: To prevent cross contamination in the 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 2½ - 4 gallons of water (150-240 ppm active quat) for a minimum of 60 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 material) gloved hands so that they are rinsed with a potable water rinse. Allow surfaces 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 2½ - 4 gallons of water (150-240 ppm active quat). The solution must be equal or warmer than the eggs, but not to exceed 130°F. Wet eggs thoroughly and allow to drain. Eggs shall be subjected to a 2½-4 gallons of potable water rinse only if they are to be broken immediately in the manufacture of egg products. Eggs must be reasonably dry before caging 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-scrub. 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 a concentration of 1 oz. of Ster-Bac Quat per 2½ - 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 to prevent buildup of residues. During interruptions in operation, coarse spray equipment, peeler, collators, slicers and saws with Ster-Bac Quat solution of 1 oz. of Ster-Bac Quat per 2½ - 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 2½ - 4 gallons of water (150-240 ppm active quat). Must be 200 ppm quat minimum in Wisconsin dairy processing facilities.

ENTRYWAY SANITIZING SYSTEMS: Install clean air curtains to prevent cross contamination from area to area, set the air to deliver 1/4 to 1/2 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: 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. Scoop waterproof work boots (shoes) and place in a use-solution of 1/8 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 1/4 - 1/2 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.

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 site. Avoid creasing or impacting of side walls.

PESTICIDE DISPOSAL: Pesticide wastes are acutely hazardous. Improper disposal of excess pesticide, spray mixture, or rinse water 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. 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 1/4 full with water and re-close the container. Agitate vigorously and dispose of rinse 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.