Non Food Contact Hard Surface Disinfection:

CHEMCO PAA is a persulfate acid based sanitizer/disinfectant developed for the following uses: industrial sanitation, industrial sanitation for Previously Cleaned Hard, Non-Porous Food Contact Surfaces In: Dairies, Wineries, Breweries, Food and Beverage Plants, Poultry Egg Facilities, and Animal Housing.

Cheer, Staphylococcus aureus,  E. coli, Salmonella enterica, and Listeria monocytogenes. Use immersion, coarse spray or circulation techniques as appropriate to the equipment. All surfaces should be exposed to sanitizing solution for a minimum of 60 seconds contact time. Sanitize Food and Non Food Contact Surfaces:

As an adjunct to cleaning and sanitizing procedures CHEMCO PAA sanitaried/disinfectant may be added to PERAFOAM equipment, floors, walls, ceilings, drains, etc and should be left on surface for a minimum of 1 minute or longer. On contact with food on food contact surfaces, CHEMCO PAA is effective within 1 minute of exposure to previously cleaned and sanitized surfaces. One dose of CHEMCO PAA may be used as a final sanitizer rinse, followed by adequate rinsing with potable water.

Non Food Contact Hard Surface Disinfection:

CHEMCO PAA is effective against Staphylococcus aureus, E. coli 0157:H7, Salmonella enterica, and Listeria monocytogenes. Use immersion, coarse spray or circulation techniques as appropriate to the equipment. The solution should be left on the surfaces for a minimum of 60 seconds contact time. Sanitize Food and Non Food Contact Surfaces:

As an adjunct to cleaning and sanitizing procedures CHEMCO PAA sanitaried/disinfectant may be added to PERAFOAM and foamed on environmental or food contact surfaces in dairy, meat and poultry facilities. The foam can be used on slightly soiled equipment, floors, walls, ceilings, and drains. Allow the foam to remain on the surfaces for 5 minutes before removing with a clean, wet mop, cloth, vacuum pickup or by draining.

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