

# **SANITIZATION - PRE-CLEANED, HARD, NON-POROUS FOOD CONTACT SURFACES**

## General Information

### DIRECTIONS FOR USE

SaniDate 5.0 Sanitizer/Disinfectant works best when diluted with water containing minimal levels of organic or inorganic materials, and with water having a neutral pH. Thoroughly rinse out tank with water before mixing concentrate. This product will readily mix with clean, neutral water and does not require agitation.

SaniDate 5.0 Sanitizer/Disinfectant concentrate should not be combined or mixed with any other pesticide concentrates.

This product is not for use on medical device surfaces.

Before use in federally inspected meat and poultry food processing plants and dairies, food products and packaging materials must be removed from room or carefully protected. A potable water rinse is not allowed (Do not rinse) following use of the product as a sanitizer on previously cleaned hard surfaces provided that the surfaces are adequately drained before contact with food so that little or no residue remains.

### Limitations, Restrictions, and Exceptions

#### SANITIZATION

SaniDate 5.0 Sanitizer/Disinfectant is for use in circulation cleaning and institutional/industrial sanitizing of pre-cleaned, hard, non-porous, food contact surfaces and equipment such as tanks, pipelines, beverage dispensing equipment, evaporators, filters, pasteurizers, and aseptic systems. The main areas of use include:

- Dairies, wineries, breweries, and beverage plants
- Meat and meat product processing, packing, and rendering plants

- Milk and dairy processing/packing plants
  - Egg processing/packing plants
  - Seafood and poultry processing/packing plants
  - Fruit and vegetable processing/packing plants
  - Eating establishments
  - Animal hospitals, laboratories, and housing facilities
  - Schools, colleges, office buildings, industrial facilities
  - Farms, farm equipment, and harvesting equipment
  - Hairdressing salons/barber shops
- SaniDate 5.0 Sanitizer/Disinfectant is an effective inanimate, hard surface sanitizer against fungus, mold, and bacteria such as *Escherichia coli* and *Staphylococcus aureus*. Use as a sanitizer on hard, non-porous surfaces such as floors, walkways, walls, tables, chairs, benches, countertops, cabinets, bathroom fixtures, sinks, shelves, racks, crates, carts, trailers, vehicles, conveyors, refrigerators, coolers, fan blades, drains, piping, commercial, municipal, and process water transfer and handling systems, filter housings, vats, tanks, pumps, valves and systems.

SaniDate 5.0 Sanitizer/Disinfectant is an effective sanitizer for hard, non-porous personal equipment such as boots, gloves, hard hats, raingear, tools and equipment including but not exclusive to buckets, pails, scrapers, squeegees, brooms, mops, shovels, rakes, hooks, wrenches, and screwdrivers.

SaniDate 5.0 Sanitizer/Disinfectant is effective on the use sites listed which are manufactured from the following materials; linoleum, formica, vinyl, glazed porcelain, plastic, sealed fiberglass, polyethylene, CPVC, PVC, nylon, aluminum, steel, stainless steel, sealed wood, glazed tile, and glass.

**SANITIZING PRE-CLEANED, HARD, NON-POROUS FOOD CONTACT SURFACES:**

- Tanks, vats, piping systems, pumps, filters, evaporators, clean-in-place systems, pasteurizers and aseptic equipment used in dairies, breweries, wineries, beverage, and food processing plants.

- Conveyors, boxing or packing equipment, peelers, corers, de-boners, scrapers, collators, slicers, dicers, knives, saws, cutting boards, tabletops, trays, pans, racks, platters, and cans.

Clean equipment such as tanks immediately after use:

1. Remove all products from equipment unless treating only the return portion of a conveyor.
2. Remove gross food particulate matter and soil by a warm water flush, or pre-flush, or a pre-scrape and, when necessary, pre-soak treatment.
3. Thoroughly wash surfaces or equipment with a good detergent or compatible cleaning solution. Rinse equipment with potable water.
4. Add 1.6 to 1.7 liquid ounces SaniDate 5.0 Sanitizer/Disinfectant to 5 gallons of potable water, and apply by wiping, mopping, or coarse spray, or by adding to closed system.
5. If applicable, fill closed systems with diluted sanitizer solution at a temperature of 5°C (41°F) to 40°C (104°F).
6. Allow a contact time of one (1) minute.
7. Allow items and/or surfaces to drain thoroughly before resuming operation. No potable water rinse is required.

Method

[Spray](#)

Rates

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Timings

[N.A.](#)