

FOOD CONTACT SURFACE SANITIZATION - SANITIZING FOOD PROCESSING EQUIPMENT

General Information

StorOx 2.0 works best when diluted with water with minimal levels of organic or inorganic materials, and with water having a neutral pH. Thoroughly rinse out tank with water before mixing concentrate. StorOx 2.0 will readily mix with clean, neutral water and does not require agitation.

StorOx 2.0 concentrate should not be combined or mixed with any other pesticide concentrates.

Limitations, Restrictions, and Exceptions

SANITIZING FOOD PROCESSING EQUIPMENT

StorOx 2.0 is recommended for use on pre-cleaned surfaces such as equipment, pipelines, tanks, vats, fillers, evaporators, pasteurizers and aseptic equipment in dairies, breweries, wineries, beverage and food processing plants. StorOx 2.0 is an effective sanitizer for use in the washing, rinsing and sanitizing of conveyor, boxing or packing equipment, peelers, corers, de-boners, scrapers, collators, slicers, dicers, knives, and saws.

1. Remove all products from equipment unless treating only the return portion of a conveyor.
2. Prepare StorOx 2.0 solution by adding 0.5–2.5 fl. oz. to 1 gallon of potable water (86–430 ppm of peracetic acid).
3. Apply sanitizer solution to the return portion of the conveyor or to equipment using a coarse spray or other means of wetting the surfaces, (treat for at least one (1) minute). Control the volume of solution so as to permit maximum drainage and prevent puddles. The conveyor may still be damp when food contact occurs.
4. Allow equipment to drain adequately before reusing; a dry surface is not required.

NOTE: FOR MECHANICAL OPERATIONS prepared use solution may not be reused for sanitizing but may be reused for other purposes such as cleaning. **FOR MANUAL OPERATIONS** fresh sanitizing solutions should be prepared at least daily or more

often if the solution becomes diluted or soiled.

Method

[Spray](#)

Rates

[field rates 0](#)

-

Restricted Entry Interval

1 hour

Timings

[Post-harvest](#)