

FOOD CONTACT SURFACE SANITIZATION

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

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StorOx 2.0 is an effective sanitizer for food contact surfaces. This product is an effective sanitizer against *Staphylococcus aureus*, *Salmonella enterica* and *Escherichia coli*. Surfaces to be sanitized include but are not exclusive to non-wooden cutting boards, tabletops, trays, pans, racks, platters, cans, vats, tanks.

Pre-cleaned Surfaces:

1. Prior to sanitizing food contact surfaces, pre-clean by removing gross food particles.
2. Wash with a detergent solution, followed by a potable water rinse.
3. Prepare a solution of StorOx 2.0 by adding 0.5 fl. oz. per gallon of potable water (86 ppm of active peracetic acid).
4. Apply the solution to the surface by wiping, mopping with solution or by a coarse spray.
5. Do not rinse. Allow to remain on surface for 1 minute, allow to air dry.

Method

[Surface](#)

Timings

[N.A.](#)