Steramine°

Disinfectant - Food Contact Sanitizer - Non-Food Contact Sanitizer - Fungicide - Mildewstat - Virucide* For Hospitals, Nursing Homes, Hotels, Motels, Institutional, Industrial Sites, Schools, Restaurants, Food Handling and Process Areas, Bars and Institutional Kitchens.



ST-No.	New Item #	Case UPC Mfg. No. 071206	Each UPC Mfg. No. 071206	Case Size	Case Weight	Cases /Pallet
ST-1266	#2109470	009470	003331	4 x 1 gallon case	36 pounds	48

DIRECTIONS FOR USE

It is a violation of Federal law to use this product in a manner inconsistent with its labeling. Before using this product, food products and packaging

materials must be removed from the room or carefully protected. FOR USE AS A GENERAL DISINFECTANT. VIRUCIDE*:

1. Pre-clean heavily soiled areas.

- 2. Apply use solution of 4 oz. of this product per 5 gal. of water (or equivalent use dilution) (625 ppm active) to disinfect hard, non-porous surfaces with a sponge, brush, cloth, mop, by immersion, auto scrubber, mechanical spray device, hand pump trigger spray device, coarse trigger spray device. For spray applications, spray 6-8 inches from surface. Do not breathe spray.
- inches from surface. Do not breathe spray.
- 3. Treated surfaces must remain wet for 10 minutes.
- Wipe dry with a clean cloth or allow to air dry.
 Prepare a fresh solution daily or when visibly dirty.

FOOD CONTACT SANITIZING DIRECTIONS

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

U.S. PUBLIC HEALTH SERVICE FOOD SERVICE SANITIZATION RECOMMENDATIONS CLEANING AND SANITIZING

- 1. Thoroughly wash equipment and utensils in a hot detergent solution.
- 2. Rinse utensils and equipment thoroughly with potable water.
- Sanitize equipment and utensils by immersion in 4 oz. of this product per 16 gal. of water (200 ppm active quat) (or equivalent use dilution) for at least 1 minute at a temperature of 75°F.
- For equipment and utensils too large to sanitize by immersion, apply use solution of 4 oz. of this product per 16 gal. of water (200 ppm active quat)(or equivalent use dilution) by rinsing, spraying or swabbing until thoroughly wetted for 1 minute.
- Allow sanitized surfaces to adequately drain and then air dry before contact with food. Do not rinse.
- 6. Prepare a fresh solution daily or when visibly dirty. WISCONSIN STATE DIVISION OF HEALTH

DIRECTIONS FOR EATING ESTABLISHMENTS

- 1. Scrape and pre-wash hard, non-porous 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 4 oz. of this product per 16 gal. of water (200 ppm active quat) (or equivalent use dilution). Immerse all utensils for at least 1 minute or for contact time specified by governing sanitary code.
- 5. Place sanitized utensils on a rack or drain board to air-drv.

6. Prepare a fresh solution daily or when visibly dirty. Note: A clean potable water rinse following sanitization is not permitted under Section HFS 196. Appendix 7-204.11 of the Wisconsin Administrative Code (reference 40 CFR 180.940 (a)). SANITIZING EGG SHELLS INTENDED FOR FOOD DIRECTIONS: To sanitize previously cleaned food-grade eggs in shell egg and egg product processing plants, spray with a solution of 1 oz. of this product per 4 gal. of water (200 ppm active quat) (or equivalent use dilution). The solution must be warmer than the eggs, but not to exceed 130°F. Wet eggs thoroughly and allow solution to drain. Eggs sanitized with this product must be subjected to a potable water rinse only if they are to be broken immediately for use in the manufacture of egg products. Eggs must be reasonably dry before casing 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.

NON-FOOD CONTACT SANITIZING DIRECTIONS

Pre-clean heavily soiled surfaces. Add one -4 oz. packet of this product to 16 gal. of water (or equivalent use dilution) (200 ppm active). Apply solution to hard, non-porous surfaces with a sponge, brush, cloth mop, auto scrubber, mechanical spray device, coarse trigger spray device. For spray applications, spray 6-8 inches from surface. Do not breathe spray. Treated surfaces must remain wet for 3 minutes. Prepare a fresh solution daily or when visibly dirty.

**Consult the Steramine® Efficacy Summary for performance data against specific pathogens.

ANIMAL PREMISES

Prior to use of this product, remove all animals and feeds from areas to be treated, animal transportation vehicles and enclosures. Remove all litter, droppings and manure from floors, walls and surfaces of barns, pens, stalls, chutes and other surfaces of facilities and fixtures occupied or traversed by poultry or other animals. Empty all troughs, racks and other feeding and watering appliances. Thoroughly clean surfaces with soap or detergent and rinse with water.

Steramine® Sanitizer						
Application Size	3 Gallon Sink	4 Gallon Sink	8 Gallon Sink	16 Gallon Sink		
Steramine® Sanitizer				#2307186 4 fl. oz.		

Chemical Characteristics

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Appearance	. Clear Liquid
Biodegradable	Yes
California Compliant	Yes
Corrosive Category (Concentrate) Yes
Corrosive Category (Use Dilution)	No
DEA-Free	Yes
Fragrance	None
Non-Acid	Yes
Non-Butyl	
Non-Flammable	Yes
NPE-Free	Yes
pH (Concentrate)	6.0-8.0
pH (Use Dilution)	7.0-8.5
Phosphate-Free	Yes
VOC	None

Active Ingredients

Alkyl (60% C ₁₄ , 30% C ₁₆ , 5% C ₁₂ , 5% C ₁₈)
Dimethyl Benzyl Ammonium Chloride 5.0%
Alkyl (68% C ₁₂ , 32% C ₁₄)
Dimethyl Ethylbenzyl Ammonium Chloride 5.0%
OTHER INGREDIENTS:
TOTAL:

EPA Reg. No. 10324-63-3640 EPA Est. No. 3640-WI-1

STEARNS,

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