

ONE PACKS

Dispenser-Free Control Systems®

Steramine®

EPA Reg. No. 10324-63-3640
EPA Est. No. 3640 WI-01

Food Contact Sanitizer • Non-Food Contact Sanitizer For Restaurants, Food Handling and Process Areas, Bars and Institutional Kitchens



ST-No.	New Item #	Case UPC No. Mfg. No.	Each UPC No. Mfg. No.	Case Size	Case Weight	Cases /Pallet	Dilution Rate
		071206	071206				
ST-767	#2376700	076700	N/A	100 x 0.75 fl. oz. packs	5.5 pounds	100	3 Gallons
ST-722	#2307223	007223	N/A	144 x 1 fl. oz. packs	12 pounds	75	4 Gallons
ST-723	#2307230	007230	N/A	72 x 2 fl. oz. packs	11 pounds	75	8 Gallons
ST-718	#2307186	007186	N/A	36 x 4 fl. oz. packs	11 pounds	75	16 Gallons
ST-1266	#2109470	009470	003331	4 x 1 gallon case	36 pounds	48	N/A
ST-9959	#2999594	099594	N/A	12 x 32 fl. oz. empty silk-screened bottles	3 pounds	40	N/A
ST-9961	#2999617	099617	N/A	1 x 5 qt. Sanitizer Bucket	1.5 pounds	48	N/A
ST-9956	#2999563	099563	N/A	1 x 64 oz. Stock Solution Bottle	0.75 pounds	100	N/A

SANITIZER

Steramine® is for use as an effective one-step non-food contact sanitizer and cleaner on hard, non-porous, non-food contact surfaces.

Steramine® is formulated to sanitize on hard, non-porous surfaces such as: dishes, glassware, silverware, cooking utensils and other similar size food processing equipment.

For use in restaurants, food handling and process areas, bars and institutional kitchens.

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.

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.
3. 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.
4. 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.

5. 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-dry.
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)).

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.**

Steramine® Sanitizer				
Application Size	3 Gallon Sink	4 Gallon Sink	8 Gallon Sink	16 Gallon Sink
Steramine® Sanitizer	#2376700 0.75 fl. oz.	#2307223 1 fl. oz.	#2307230 2 fl. oz.	#2307186 4 fl. oz.

Chemical Characteristics

Appearance	Clear Liquid
Biodegradable	Yes
Corrosive Category (Concentrate).....	Yes
Corrosive Category (Use Dilution).....	No
DEA-Free	Yes
Fragrance	None
Non-Acid	Yes
Non-Butyl	Yes
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:	90.0%
TOTAL:	100.0%



STEARNS PACKAGING CORPORATION

4200 Sycamore Avenue (53714) • P.O. Box 3216, Madison, Wisconsin 53704-0216

Telephone: (800) 655-5008 • (608) 246-5150 • Fax: (608) 246-5149

E-mail: stearns@stearnspkg.com • Website: <http://www.stearnspkg.com>