

PAA SANITIZER FP™

PEROXYACETIC ACID SOLUTION

PRODUCT DESCRIPTION:

PAA Sanitizer FP is a peroxyacetic acid-based sanitizer/disinfectant developed for institutional/industrial use.

USE PAA SANITIZER FP IN:

Food and beverage plants, meat, seafood and poultry establishments, breweries, wineries and dairies to sanitize previously cleaned, non-porous food contact surfaces.

Industrial facilities, retail and wholesale establishments to clean and disinfect hard, non-porous surfaces such as floors, walls, refrigerators, coolers, countertops and sinks.

PAA SANITIZER FP may also be used for cleaning and sanitizing raw, unprocessed fruits and vegetables.

NOTE: Before use, be sure to familiarize and understand the storage and special handling of PAA SANITIZER FP.

DIRECTIONS FOR USE:

It is a violation of Federal law to use this product in a manner inconsistent with its labeling.

SANITIZATION:

NOTE: FOR MECHANICAL OPERATIONS prepared use solution may not be used for subsequent 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.

PAA SANITIZER FP is recommended for use on precleaned surfaces such as equipment, pipelines, tanks, vats, fillers, evaporators, pasteurizers and aseptic equipment in dairies, breweries, wineries, beverage and food processing/packing plants, egg processing/packing equipment surfaces, and eating establishments. This product is effective as a sanitizer when solution is prepared in water of up to 400 ppm hardness as CaCO₃. This product has demonstrated greater than a 99.999% reduction of survivors after a 60 second exposure period in the AOAC Germicidal and Detergent Sanitizing Action of Disinfectants study.

Sanitizing Food Contact Surfaces: Effective against *Staphylococcus aureus* and *Escherichia coli*.

Prior to sanitizing, remove gross food particles, then wash with a detergent solution, followed by a potable water rinse. Sanitize with a concentration of 1.0 to 1.5 fl. oz. PAA SANITIZER FP dissolved in 5 gallons of water (0.16 to 0.22% v/v concentrations). This will provide 88 to 130 ppm of peroxyacetic acid. At this dilution PAA SANITIZER FP is effective against *Staphylococcus aureus* and *Escherichia coli*.

Use immersion, coarse spray or circulation techniques as appropriate to the equipment. All surfaces should be exposed to the sanitizing solution for a period of at least 60 seconds or more if specified by governing sanitary code. Drain thoroughly and allow to air dry. Do not rinse.

Sanitizing Eating, Drinking, and Food Prep Utensils: Remove gross food particles by a prescrape, a preflush and, when necessary a presoak treatment. Wash with a recommended detergent. Rinse with clean water. Sanitize in a solution of 1.0 to 1.5 fl. oz. PAA SANITIZER FP dissolved in 5 gallons of water. Immerse all utensils for at least 60 seconds or contact time specified by governing sanitary code. Drain and air dry.

Final Sanitizing Bottle Rinse: PAA SANITIZER FP may be used as a final sanitizing rinse for returnable and non-returnable bottles at a 0.16 to 0.22% dilution (1.0 to 1.5 fl. oz. PAA SANITIZER FP dissolved in 5 gallons of water). This will provide 88 to 130 ppm of peroxyacetic acid.

Antimicrobial Rinse of Pre-Cleaned or New Returnable or Non-Returnable Containers: To reduce the number of non-pathogenic beverage spoilage organisms such as *Aspergillus versicolor*, *Byssoschlamys fulva*, *Pediococcus damnosus*, *Lactobacillus buchneri*, and *Saccharomyces cerevisiae*. Prepare PAA SANITIZER FP by adding 7.2 to 31 fl oz. to 5 gallons potable water. This provides 614 to 2,632 ppm peroxyacetic acid. Apply antimicrobial rinse at a temperature of 40°C to 60°C (104°F to 140°F) and allow a minimum seven second contact period. Allow containers to drain thoroughly, and then rinse with sterile or potable water.

Hard Surface Disinfection: PAA SANITIZER FP disinfects as it cleans in one operation. PAA SANITIZER FP can be used to disinfect floors, walls and other hard non-porous surfaces such as tables, chairs, countertops, sinks, shelves, racks, carts, refrigerators, coolers, tile and use sites made from linoleum, vinyl, non-porous glazed porcelain, plastic (such as polypropylene and polyethylene), stainless steel, or glass.

Combination Disinfection and Cleaning:

PAA SANITIZER FP is effective against *Staphylococcus aureus*, *Salmonella choleraesuis*, *Pseudomonas aeruginosa*, *Trichophyton mentagrophytes*, and *Escherichia coli* 0157:H7 at 0.23% (1.5 fl. oz. /5 gal.) in hard water (400 ppm as CaCO₃) and 5% fetal bovine serum on hard non-porous surfaces. This will provide 130 ppm of peroxyacetic acid. For heavily soiled areas a pre-cleaning step is required.

Apply solution with mop, cloth, sponge, brush, scrubber, or coarse spray device, or by soaking so as to wet all surfaces thoroughly. Allow to remain wet for 10 minutes, then remove solution and entrapped soil with a clean wet mop, cloth, or wet vacuum pickup. Prepare a fresh solution daily or when it becomes soiled or diluted.

For Treatment of Raw, Unprocessed Fruit and Vegetable Surfaces:

PAA SANITIZER FP can be applied as a dip or spray to control the growth of non-public health microorganisms that may cause decay and/or spoilage on raw, post-harvest fruits and vegetables during the washing process. This product can be applied during physical cleaning processes, including at the roller spreader, washer manifold, dip tank, on the brushes or elsewhere in the washing process prior to, simultaneously with or after detergent wash. Prepare treating solution by diluting 3-3.5 fl. oz. per 16 gallons of potable water. This will provide 88-100 ppm of peroxyacetic acid.

Apply the diluted sanitizer solution using a coarse spray directed at the fruits or vegetables, or by soaking the fruits or vegetables in the solution. Allow a contact time of at least 45 seconds. The treated produce can be drain dried without a potable water rinse. Do not reuse solution after treatment.

For Treatment of Raw, Unprocessed Fruit and Vegetable Surfaces by Fogging:

PAA SANITIZER FP can be applied by fogging to control the growth of non-public health microorganisms that may cause decay and/or spoilage on raw, post-harvest fruits and vegetables during the washing process. Ensure room is properly ventilated. Vacate all personnel from room during fogging and for a minimum of 2 hours after fogging. Ensure there is no strong odor characteristic of acetic acid before having personnel return to work area. Do not enter room until hydrogen peroxide concentrations are correctly tested and are below 1 ppm on a time weighted average. Fog areas using one quart of a 0.2% solution (3.5 fl. oz. per 16 gallons of water) per 1,000 cu. ft. of room volume. Allow surfaces to drain thoroughly before operations are resumed.

DANGER. CORROSIVE. Causes irreversible eye damage and skin burns. May be fatal if inhaled or absorbed through the skin. Harmful if swallowed. Do not breathe vapors or spray mist. Do not get in eyes on skin or on clothing. Wear goggles and/or face shield and rubber gloves when handling. Do not enter an enclosed area without proper respiratory protection. Wash thoroughly with soap and water after handling and before eating, drinking or using tobacco. Remove contaminated clothing and wash before reuse.

TEMPERATURE:

The decomposition of PAA SANITIZER FP is promoted by temperature. To prevent this from occurring, the product should be stored in a climate controlled area where the temperature can be regulated to not exceed 25°C (77°F). The product should also be kept away from sources of ignition or heat and should be kept out of direct sunlight. It is also advisable to store PAA SANITIZER FP in a well ventilated area.

ENVIRONMENT:

The area surrounding PAA SANITIZER FP storage should be free and clear of any debris or residues, especially those materials that could support combustion or other chemical reactions. Store PAA SANITIZER FP away from metals, caustic chemicals, reducing agents, organic chemicals or combustible materials. There must be no smoking or other open flames near the PAA SANITIZER FP area. A source of water should be available in the storage area to deal with emergencies such as spills, fire or cooling containers. The flooring under the containers must be acid-proof, incombustible, and impermeable for the product.

DRUM AND PAIL STORAGE:

Containers should always be stored in an upright, vertical position. All care should be taken to prevent container tip-over as it would be possible that product could leak from the container through either the venting valve or main bung. Containers should be kept closed using their vented closures to avoid contamination and volatilization to the air. Containers should be inspected periodically for any situations that would warrant additional action.

NOTE: See separate Informative Bulletin “*THE STORAGE AND HANDLING OF PAA SANITIZER FP*” for further information.

SPECIFICATION DATA**Active Ingredients:**

Hydrogen Peroxide 26.5%

Peroxyacetic Acid 4.9%

Inert Ingredients: 68.6%

Total: 100.0%

Form – liquid

Color – clear

Specific gravity – 1.12 @ 24°C/75°F

pH – <1.0

Stability –

a. Shelf @ 25°C / 77°F – 1 year minimum

b. Freeze / Thaw – Freezes and thaws with complete clarity

EPA Reg. No. 54289-3-5741

PACKAGING:

PAA SANITIZER FP is packaged in recyclable HDPE 51.9 gallon drums (485 lbs); and 4.3 gallon jerri cans (40 lbs). Label copy is provided in English. Secondary labels are also available.

Be sure to read all Directions, Precautionary and First Aid Statements on product labels before use of this or any Spartan product. If questions remain, consult your employer or a physician. Material Safety Data Sheets for all Spartan products are available from your authorized Spartan distributor or by visiting www.spartanchemical.com.

GUARANTEE:

Spartan's modern manufacturing and laboratory control insure uniform quality. If dissatisfied with performance of product, any unused portion may be returned for credit within one year of the date of manufacture.