



Sustainable Solutions for Health, Productivity and the Environment.



F-20

Sanitizer for Dairy, Food Handling and Process Areas, Federally Inspected Meat and Poultry Plants, Bar and Institutional Kitchen Use



F-20

Where to Use

F-20 for use in restaurants, restaurants and bars, bars, cafeterias, institutional kitchens, fast food operations and food storage areas, food processing plants, USDA inspected food-processing facilities, dairy farms, meat/poultry processing plants, meat/poultry producing establishments.

May be applied with mechanical spray device, such as electrostatic sprayer. Use according to product label instructions and sprayer manufacturer recommendations.

Benefits

May be used on washable hard, non-porous surfaces such as: Food preparation and storage areas, dishes, glassware, silverware, cooking utensils, eating utensils, plastic and other non-porous cutting boards, plastic and other non-porous chopping blocks, coolers, ice chests, refrigerator bins used for meat, vegetables, fruit and eggs; Kitchen equipment such as food processors, blenders, cutlery, trash compactors and other utensils; Dishes, silverware, glasses, cooking utensils, eating utensils and other similar size food processing equipment can be sanitized by immersion.

Directions for Use

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

SANITIZING OF FOOD PROCESSING EQUIPMENT AND OTHER HARD SURFACES IN FOOD PROCESSING LOCATIONS, MEAT PLANTS, DAIRIES, RESTAURANTS AND BARS DIRECTIONS:

For sanitizing food processing equipment, dairy equipment, food utensils, dishes, silverware, eating utensils, glasses, sink tops, countertops, refrigerated storage and display equipment, and other hard, non-porous surfaces. NO POTABLE WATER RINSE IS ALLOWED. Prior to application, remove gross food particles and soil by a pre-flush or pre-scrub 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. Before use as a sanitizer in federally inspected meat and poultry plants and dairies, food products and packaging materials must be removed from the room or carefully protected. A potable water rinse is not allowed following the use of this product as a sanitizer on previously cleaned hard, non-porous surfaces, provided that the surfaces are adequately drained before contact with food so that little or no residue remains. Apply to sink tops, countertops, refrigerated storage and display equipment and other stationary hard surfaces by cloth or brush or mechanical spray device. display equipment and other stationary hard surfaces by cloth or brush or mechanical spray device. NO POTABLE WATER RINSE IS ALLOWED after use as a sanitizer. Dishes, silverware, glasses, cooking utensils, eating utensils and other similar size food processing equipment can be sanitized by immersion in a 1 to 2 ounces per 4 gallons solution of this product or equivalent use dilution (200-400 ppm active) with a 1-minute contact time. NO POTABLE WATER RINSE IS ALLOWED. Prepare a fresh solution at least daily or when use solution becomes visibly dirty. For mechanical application, use solution cannot be reused for sanitizing applications.

FOOD CONTACT SANITIZING PERFORMANCE: At 1 oz. per 4 gallons this product (200 ppm active) eliminates 99.999% of the following bacteria in 60 seconds in 500 ppm hard water according to the AOAC Germicidal and Detergent Sanitizing Action of Disinfectants test: *Campylobacter jejuni*, *Listeria monocytogenes*, *Escherichia coli*, *Shigella dysenteriae*, *Escherichia coli* 0157:H7, *Staphylococcus aureus*.

ENTRYWAY SANITIZING SYSTEMS: To prevent cross contamination from area to area, set the system to deliver 0.51 - 1.02 oz. per gallon of water or equivalent use dilution (400 - 800 ppm active) of sanitizing solu-

tion. The spray/foam must cover the entire path of the doorway. Set the system so that a continuous wet blanket of sanitizer solution is delivered to the floor. Do not mix other foam additives to the sanitizing solution.

DIRECTIONS FOR FOGGING IN DAIRIES, BEVERAGE AND FOOD PROCESSING PLANTS:

Prior to fogging, food products and packaging material must be removed from the room or carefully protected. After cleaning, fog desired areas using one quart per 1000 cubic feet of room area with a product solution containing 1.5 ounces product to 1 gallon of water or equivalent use dilution (1,200 ppm). Wear a dust mist respirator when mixing the use solution and pouring it into the fogging apparatus. Vacate the area of all personnel during fogging and for a minimum of 2 hours after fogging. All food contact surfaces must be sanitized with an EPA approved food contact sanitizer solution of 200-400 ppm active quaternary (1 to 2 ounces of this product per 4 gallons of water) or equivalent use dilution prior to reuse. Allow food contact surfaces to drain thoroughly before operations are resumed. **Note:** The fog generated is irritating to the eyes, skin and mucous membranes. Under no circumstances must a room or building be entered by anyone within two hours of the actual fogging and a minimum of 4 air exchanges ACH per hour in the facility. If the building must be entered, then the individuals entering the building must wear a self-contained respirator approved by NIOSH/MSHA, goggles, long sleeves and long pants. **FOGGING IS TO BE USED AS AN ADJUNCT TO ACCEPTABLE MANUAL CLEANING AND DISINFECTING OF ROOM AND MACHINE SURFACES.**

FOR TREATMENT OF MEAT AND POULTRY OR FRUIT AND VEGETABLE CONVEYORS:

Remove gross food particles and excess soil by a pre-flush or pre-scrub, wash with a good detergent or compatible cleaner, rinse equipment thoroughly with potable water, then rinse equipment with a sanitizing solution. To sanitize the belt apply this product at a 200-400 ppm quat level (1 to 2 ounces per 4 gallons) or equivalent use dilution)to conveyors with suitable feeding equipment. Controlled volumes of sanitizer are applied to return portion of conveyor through nozzles so located as to permit maximum drainage of sanitizer from equipment and to prevent puddles on top of belt. During interruptions in operation, coarse spray equipment, peelers, collators, slicers and saws with this product at a dilution of 200-400 ppm active quat. Conveyor equipment must be free of product when applying this coarse spray. Do not allow this solution to be sprayed directly on food.

PREPARATION OF NON-FOOD CONTACT SANITIZER USE SOLUTION:

For floors, walls, tables, etc. Add 1 ounce of this product to 4 gallons of water or equivalent use dilution (200 ppm active) to sanitize hard non-porous environmental surfaces. At this dilution, this product is an effective one-step sanitizer against *Staphylococcus aureus* and *Klebsiella pneumoniae*. Apply sanitizer use solution to pre-cleaned, hard, non-porous surfaces with a cloth, mop, sponge, sprayer or by immersion. For sprayer applications, use a coarse pump or trigger sprayer. Spray 6-8 inches from surface. Rub with brush, sponge or cloth. Do not breathe spray. Note: With spray applications, cover or remove all food products. Treated surfaces must remain wet for 2 minutes. Then wipe with sponge, mop or cloth or allow to air dry.

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SANITIZING INCUBATORS AND HATCHERS USING FOGGING

DEVICES: Mix 10 ounces of this product to 125 ounces of water or equivalent use dilution. Wear a dust mist respirator when mixing the use solution and pouring it into the fogging apparatus. Fog 3-8 ounces of this into setters and hatchers immediately after transfer. Repeat daily in setters and every 12 hours in hatchers. Discontinue hatcher treatments at least 24 hours prior to pulling the hatch. It is acceptable to fog setters and hatchers with a 1 ounce per gallon solution of this product or equivalent use dilution on an hourly or every other hour basis. If this is done, fog for 30-90 seconds once per hour or once every two hours. When fogging is complete, ventilate buildings and other closed spaces. Do not house livestock or employ equipment until treatment has been absorbed or dried. Thoroughly scrub all treated feed racks, mangers, troughs, automatic feeders, fountains and waterers with soap or detergent, and rinse with potable water before reuse. Only for treatment of setters and hatchers after poultry/chicks/eggs have been removed. Not for treatment of hatchers which contain chicks/eggs. **Note:** The fog generated is irritating to the eyes, skin and mucous membranes. Under no circumstances must a room or building be entered by anyone within two hours of the actual fogging and a minimum of 4 air exchanges ACH per hour in the facility. If the building must be entered, then the individuals entering the building must wear a self-contained respirator approved by NIOSH/MSHA, goggles, long sleeves and long pants. **FOGGING IS TO BE USED AS AN ADJUNCT TO ACCEPTABLE MANUAL CLEANING AND DISINFECTING OF ROOM AND MACHINE SURFACES.**

DISINFECTION PERFORMANCE: F-20 kills the following bacteria in 10 minutes at 1 oz. per gal. of water {(800 ppm active)} and 5% soil on hard, non-porous surfaces:

Pseudomonas aeruginosa {(ATCC 15442)}
Salmonella enterica {(ATCC 10708)}
Staphylococcus aureus {(ATCC 6538)}

VIRUCIDAL* PERFORMANCE: F-20 kills the following viruses in 10 minutes at 1 oz. per gal. of water {(800 ppm active)} and 5% soil on hard, non-porous surfaces:

Herpes Simplex Type1 Virus {(VR-733)}
 Herpes Simplex Type 2 Virus {(VR-734)}
 Human Immunodeficiency Virus Type 1 {(HIV-1)} {(AIDS Virus)}
 {(Strain IIRF)}

MILDEWSTATIC PERFORMANCE: F-20 controls the following mold in 10 minutes at 1 oz. per gal. of water {(800 ppm active)} on hard, non-porous surfaces:

Aspergillus niger {(ATCC 16404)}

Distributor Contact Info

NON-FOOD CONTACT SANITIZING PERFORMANCE: F-20 is an effective one-step sanitizer in 2 minutes at 1 oz. per 4 gal. of water {(200 ppm active)} and 5% soil on hard, non-porous surfaces:

Klebsiella pneumoniae {(ATCC 4352)}
Staphylococcus aureus {(ATCC 6538)}




FOOD CONTACT SANITIZING PERFORMANCE: F-20 is an effective food contact sanitizer in 1 minute at 1 oz. per 4 gal. of 500 ppm hard water {(200 ppm active)} on hard, non-porous surfaces:

Campylobacter jejuni {(ATCC 29428)}
Escherichia coli {(ATCC 11229)}
Escherichia coli O157:H7 {(ATCC 43895)}
Listeria monocytogenes {(ATCC 19117)}
Shigella dysenteriae {(ATCC 11835)}
Staphylococcus aureus {(ATCC 6538)}

FUNGICIDAL PERFORMANCE: F-20 controls the following fungi in 10 minutes at 1 oz. per gal. of water {(800 ppm active)} on hard, non-porous surfaces:

Trichophyton mentagrophytes {(ATCC 9533)} {(Athlete's foot fungus)} {(a cause of Ringworm)}

Properties	
Color	Clear Orange
Fragrance	Odorless
Viscosity	Water. thin
pH	9
Readily Biodegradable	Yes
Phosphate Free	Yes

Available Package Sizes	Package Code	
55 gallon drum	#11908457 	
2x2.5 gallon (2x9.5L) case w/insert	#11908446 	
4x1 gallon (4x3.8L) case	#11908427 	

For handling and precautionary information, reference the product label and safety data sheet.

For more information about RMC call 1.800.836.1633 or go to www.rochestermidland.com