



Acid Sanitizer FP

surface sanitizer

Acid Sanitizer FP is a concentrated quat/phosphoric acid formulation designed to clean and sanitize a variety of surfaces commonly found in beverage and food processing applications.



Providing Quality Maintenance and Chemical Specialty Solutions with Unparalleled Customer Service



Spartan Chemical Company, Inc.
1110 Spartan Drive
Maumee, OH 43537
1-800-537-8990
www.spartanchemical.com

HIGH PERFORMANCE SANITIZER

Effective against E. coli, Staphylococcus aureus, and Listeria monocytogenes... three of the most prevalent and troublesome pathogens encountered in modern day food processing operations.

EFFECTIVE CLEANER

Regularly scheduled use of Acid Sanitizer FP prohibits the build up of mineral deposits.

VERSATILE

Excellent sanitizer. Use to sanitize food processing / preparation surfaces and equipment in:

- Meat and Poultry Processing Plants
- Fisheries
- Institutional Kitchens
- Restaurants
- Citrus Processing Plants

ECONOMICAL

Mix just one ounce of Acid Sanitizer FP with four gallons of water!

WORKER BENEFITS

Acid Sanitizer FP contains no butyl. No perfume. No dyes. Non flammable.

DIRECTIONS FOR USE:

Apply this product with a cloth, mop or mechanical spray device. When applied with a mechanical spray device, surfaces must be sprayed until thoroughly wetted. Treated surfaces must remain wet for 1 minute. For sprayer applications, use a coarse spray 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. Prepare a fresh solution at least daily or when use solution becomes visibly dirty. For heavily soiled areas, a preliminary cleaning is required.

FOOD CONTACT SANITIZER: Sanitizing of Food Processing Equipment and Other Hard Nonporous Surfaces in Food Processing Locations and Restaurants

DIRECTIONS: For sanitizing food processing equipment, 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 prescrape 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. Surfaces must remain wet for at least 1 minute followed by adequate draining and air drying. Apply a solution of 1 to 2 ounces of this product in 4 gallons of water, (200 - 400 ppm active) to precleaned, hard surfaces thoroughly wetting surfaces with a cloth, mop, sponge, sprayer or by immersion. For spray applications, use a coarse spray, pump or trigger sprayer. Spray 6 to 8 inches from surface, rub with brush, sponge, or cloth. Do not breathe spray. With spray applications cover or remove all food products. Surfaces must remain wet for at least 1 minute followed by adequate draining and air drying. A fresh solution must be prepared at least daily or when use solution becomes visibly dirty. For mechanical application use solution may not be reused for sanitizing applications. No potable water rinse is allowed after application of the sanitizing solution.

At a minimum of 1 – 2 ounces per 4 gallons (200 – 400 ppm) this product eliminates 99.999% of the following bacteria in 60 seconds in 500 ppm hard water (calculated as CaCO₃) according to the AOAC Germicidal and Detergent Sanitizing Action of Disinfectants test:

- Campylobacter jejuni
- Shigella dysenteriae
- Escherichia coli
- Shigella flexneri
- Escherichia Coli 0157:H7
- Staphylococcus aureus
- Listeria monocytogenes
- Yersinia enterocolitica
- Salmonella enterica

DIRECTIONS FOR SANITIZING FOOD PROCESSING EQUIPMENT AND UTENSILS REGULATED BY 40CFR sec

180.940(c):

1. Scrape, flush or presoak articles (whether mobile or stationary) to remove gross food particles and soil.
2. Thoroughly wash articles with an appropriate detergent or cleaner.
3. Rinse articles thoroughly with potable water.
4. Sanitize articles using a solution of 0.25 to 0.5 ounces of this product per gallon of water (200-400 ppm active). Articles that can be immersed in solution must remain in solution for 60 seconds. Articles too large for immersing should be thoroughly wetted by rinsing, spraying or swabbing.
5. Remove immersed items from solution to drain and then air dry. Non-immersed item should be allowed to air dry also.

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.

SPECIFICATION DATA:

Ingredients:

Active Ingredients	
Octyl decyl dimethyl ammonium chloride	3.0750%
Dioctyl dimethyl ammonium chloride	1.5375%
Didecyl dimethyl ammonium chloride	1.5375%
Alkyl (C14,50%; C12, 40% C16, 10%) dimethyl benzyl ammonium chloride	4.1000%
Inert Ingredients	89.7500%
TOTAL	100.0000%

Form- Liquid

Color- Water white

Specific Gravity- 1.171 @ 24°C / 75 °F

pH- <1

Stability:

- a. Shelf @ 24°C / 75°F - 1 year minimum
- b. Accelerated @ 49°C / 120°F -



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60 days minimum

c. Freeze / Thaw - Freezes and thaws with complete clarity



Distributed by:

PACKAGING

315460	275-gallon totes
315455	55-gallon drum
315405	5-gallon pail
315404	1-gallon (4 per case)



Secondary labels are available in English, Spanish, and French.

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. Use product as directed and read all precautionary statements.

For institutional and industrial use only.

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