



# F&B Divosan Q400

## Liquid Concentrated Quaternary Sanitizer

### Description

Divosan Q400 sanitizer is a concentrated, quaternary sanitizer suitable for use in dairies, food processing, pharmaceutical, breweries and beverage operations.

### Effective

- Sanitizes food contact and other hard non-porous surfaces and equipment
- Highly effective against a broad spectrum of pathogenic microorganisms and viruses
- Reduces contamination of bacteria that may cause product spoilage or decay
- Hard water tolerant up to 500 PPM

### Versatile

- No rinse sanitizer for a broad range 200 – 400 ppm
- Many applications such as hard non-porous food contact surfaces, entryway sanitizing systems, shoe (boot) bath sanitizer, and glove dip sanitizer

### Phosphate Free

- Does not contribute phosphorus to effluent
- Acceptable for use in geographies that restrict phosphates

### Discussion

Divosan Q400 is an economical, concentrated quaternary ammonium sanitizer with no use rinse concentrations ranging from 200 to 400 PPM. Divosan Q400 is a multi-purpose product for sanitizing of previously cleaned, hard, non-porous food contact surfaces in food processing plants, federally inspected food processing facilities, federally inspected meat and poultry processing plants, fish processing facilities, egg processing plants, dairies, wineries, breweries, and beverage plants. Divosan Q400 is used for sanitizing of previously cleaned, hard, non-porous food contact surfaces/items such as reverse osmosis units, wine processing equipment and holding tanks, and beer fermentation and holding tanks. A potable water rinse is not allowed when used as a sanitizer on food contact surfaces



**Divosan**



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### Use Instructions

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

#### To Sanitize Hard, Non-Porous Food Contact Surfaces and Equipment:

1. Prior to sanitization, remove gross particulate matter with a warm water flush, then wash equipment with detergent or cleaning solution and follow with a potable water rinse.
2. Prepare the sanitizing use solution by adding 1 - 2 mL per 500 mL of water (200 - 400 ppm active quat) (or equivalent dilution).
3. Apply sanitizing solution by immersion, coarse spray, mop, wipe, flood techniques or circulation techniques as appropriate to the equipment or surface to be treated. Allow a contact time of at least 1 minute.
4. Allow surfaces to drain thoroughly and air dry before resuming operation. Do not rinse.

#### To Sanitize Food Processing Equipment and Utensils:

Before use in federally inspected meat and poultry food processing plants and dairies, food products and packaging materials must be removed from room or carefully protected. A potable water rinse is not allowed following use of the product as a sanitizer on previously cleaned hard nonporous food contact surfaces provided that the surfaces are adequately drained before contact with food so that little or no residue remains.

1. Prior to sanitization, remove gross particulate matter with a warm water flush, then wash equipment with detergent or cleaning solution and follow with a potable water rinse.
2. Prepare the sanitizing use solution by adding 1 - 2 mL per 500 mL of water (200 - 400 ppm active quat) (or equivalent dilution). Prepare a fresh solution at least daily or when use solution becomes visibly dirty.
3. Apply sanitizing solution by immersion, coarse spray, mop, wipe, flood techniques or circulation techniques as appropriate to the equipment or surface to be treated. For spray applications, use a coarse pump or trigger sprayer. Spray 6 - 8 inches from surface. With spray applications cover or remove all food products. Allow a contact time of at least 1 minute.
4. Allow surfaces to drain thoroughly and air dry before resuming operation. Do not rinse.

#### For Sanitization of Sanitary Filling Equipment (sanitizing bottles or cans in the final rinse application):

The product is to be proportioned into the final rinse water line of the container washer or rinsed in the concentration of 200-400 ppm active quat.

1. Prepare a solution of 1 - 2 mL of product per 500 mL of water (or equivalent use dilution) (200 - 400 ppm active) for the exterior application for the filler and closing machine
2. Allow surfaces to remain wet for at least 1 minute.
3. Drain thoroughly and allow surface to air dry before reuse. No potable water rinse is allowed.

**Entryway Sanitizing Systems (For food processing or other facilities that have installed entryway sanitizing systems):** To prevent cross contamination from area to area, set the system to deliver 15.08 - 30.16 mL per 3.79 L of water (400 - 800 ppm active) of sanitizing solution. 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.

#### Shoe (Boot) Bath Sanitizer Directions:

1. To prevent cross contamination from area to area in animal areas, and the packaging and storage areas of food plants, shoe baths containing one inch of freshly made sanitizing solution must be placed at all entrances to buildings, hatcheries and at all the entrances to the production and packaging rooms.
2. Scrape waterproof shoes and place in a 1 mL per 500 mL of water (or equivalent use dilution) (200 ppm active) solution for 3 minutes prior to entering area.
3. Change the sanitizing solution in the bath at least daily or when solution appears dirty.

#### Glove Dip Sanitizer Directions:

1. To prevent cross contamination from area to area in animal areas and the packaging and storage areas of food plants, dip pre-washed (plastic, latex or other synthetic rubber) non-porous gloved hands into a suitable clean container that contains enough freshly made sanitizing solution to cover the gloved area. Do not let sanitizing solution come into contact with the exposed skin.
2. Make up the sanitizing solution by adding 1 - 2 mL per 500 mL of water (or equivalent use dilution) (200 - 400 ppm active).
3. Dip (Soak) in solution for 1 minute. NO POTABLE WATER RINSE IS ALLOWED.
4. Change the sanitizing solution in the bath at least daily or when solution appears dirty.

**Do not let sanitizing solution come into contact with exposed skin.**



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### To Sanitize Eggs Shells Intended for Food:

1. To sanitize previously cleaned food-grade eggs in shell egg and egg product processing plants, spray with a solution of 1 - 2 mL per 500 mL of warm water (or equivalent use dilution) (200-400 ppm active). The solution must be warmer than the eggs, but not to exceed 54°C
2. Wet eggs thoroughly and allow to drain.
3. Eggs sanitized with this product shall be subjected to a potable water rinse only if they are to be broken immediately for use in the manufacture of egg products.
4. Eggs must be reasonably dry before casing or breaking.
5. 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.

### Microbiocidal Efficacy

**Sanitization:** When used as a food contact sanitizer at a 1:512 dilution (2 mL of product per 1 L of water), in the presence of 500 ppm hard water, this product reduces the following bacteria by 99.999% with a 1 minute contact time on pre-cleaned, hard non-porous inanimate surfaces:

|   |   |
|---|---|
| <i>Aeromonas hydrophila</i> , (ATCC 23213)                              | <i>Escherichia coli</i> O111:H8, (ATCC BAA-184) |
| <i>Campylobacter jejuni</i> , (ATCC 29428)                              | <i>Listeria monocytogenes</i> , (ATCC 984)      |
| <i>Clostridium perfringens</i> , (ATCC 13124)                           | <i>Salmonella typhi</i> , (ATCC 6539)           |
| <i>Enterobacter sakazakii</i> , (ATCC 29544)                            | <i>Shigella dysenteriae</i> , (ATCC 9361)       |
| <i>Enterococcus faecalis</i> , Vancomycin Resistant, (VRE) (ATCC 51299) | <i>Staphylococcus aureus</i> , (ATCC 6538)      |
| <i>Escherichia coli</i> , (ATCC 11229)                                  | <i>Streptococcus pyogenes</i> , (ATCC 12344)    |
| <i>Escherichia coli</i> O157:H7, (ATCC 43888)                           | <i>Yersinia enterocolitica</i> , (ATCC 23715)   |

### Technical data

|                  |                                   |
|------------------|-----------------------------------|
| Registration     | Canadian Non-Registered Sanitizer |
| Form/Color       | Clear yellow liquid               |
| Scent            | Quaternary                        |
| Specific Gravity | 0.993                             |
| %P               | 0.0                               |
| pH (1%)          | 7.0                               |
| pH (neat)        | 7.0                               |

The above data is typical of normal production and should not be taken as a specification.

### Safe handling and storage information

Store in original closed containers, away from extreme temperatures. Full guidance on the handling and disposal of this product is provided in a separate Safety Data Sheet.

### Product compatibility

This product, at recommended use levels, can be used on any surface without risk of corrosion.

### Test Kit

Test Kit # 409882

### Precautionary Statement

Refer to current Safety Data Sheet.