

# 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-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.

#### 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
California Compliant .....	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 <sub>14</sub> , 30% C <sub>16</sub> , 5% C <sub>12</sub> , 5% C <sub>18</sub> )	
Dimethyl Benzyl Ammonium Chloride .....	5.0%
Alkyl (68% C <sub>12</sub> , 32% C <sub>14</sub> )	
Dimethyl Ethylbenzyl Ammonium Chloride.....	5.0%
OTHER INGREDIENTS: .....	90.0%
TOTAL:.....	100.0%



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