

SMARTPOWER Sink & Surface Cleaner Sanitizer

CLASSIFICATION

Food Contact Cleaner Sanitizer

PRODUCT DESCRIPTION

Help protect your guests and staff from reducing risk of foodborne illnesses by keeping food contact surfaces cleaned and sanitized with a 2-in-1, no-rinse cleaner and sanitizer.

- EPA Registered food contact sanitizer with 30-second Norovirus kill claim*
- Multi-use functionality and streamlined procedures simplify food code compliance
- Broad usage applications, including food contact surfaces and 3rd sink sanitization
- Proprietary cleaning pail technology provides visual indication of concentration to ensure product efficacy

USE

DIRECTIONS FOR USE:

It is a violation of Federal law to use this product in a manner inconsistent with its labeling. This product concentrate must be dispensed through a closed loop system.

GENERAL CLEANING:

1. Dilute this product to 0.27 - 0.55 fl. oz./gal in up to 500 ppm hard water.
2. Apply use solution with a cloth, disposable wipe, mop, sprayer or by immersion to wet the surfaces.
3. Wipe or rinse with potable water or allow to air dry.
4. For heavily soiled surfaces, pre-clean with this product prior to sanitizing.
5. Prepare a fresh solution for each use or more often if solution becomes visibly diluted, clouded or soiled.

To SANITIZE food utensils, food serving equipment, dishes, glasses, bar glasses, and silverware in a three-compartment sink:

1. Prior to application, thoroughly wash or flush objects with a detergent followed by a potable water rinse.
2. Dilute this product to 0.27 - 0.55 fl. oz./gal in up to 500 ppm hard water. Expose all surfaces to the sanitizing solution by immersion for a period of not less than 1 minute.
3. Allow to drain thoroughly to air dry, no rinse required.

This product will kill viruses, including *Norovirus, on food utensils, food serving equipment, dishes, glasses, and silverware when used according to these directions.

TO SANITIZE HARD, NON-PORUS FOOD CONTACT SURFACES:

1. Dilute this product to 0.27 - 0.55 fl. oz./gal in up to 500 ppm hard water.
2. Surfaces must be pre-cleaned with this product prior to sanitizing. When used at this concentration, no rinse is required prior to sanitizing.
3. To sanitize, apply this product to the surface by pouring, squirting, or with a cloth, disposable wipe, mop, or sprayer, wetting the surface. For spray application, spray 6-8 inches from the surface.
4. Allow surface to remain wet for not less than 1 minute.
5. Allow to air dry. No water rinse required. If desired, wipe with a lint free cloth or paper towel after one-minute contact time.
6. Fresh solution must be prepared daily, when the use solution becomes visibly dirty or when the use solution tests below sanitizing concentration range.

This product will kill viruses, including *Norovirus, on hard, non-porous food contact surfaces when used according to these directions.

TO CLEAN AND SANITIZE STATIONARY KITCHEN AND FOOD PROCESSING EQUIPMENT:

This product can be used to clean and sanitize hard, non-porous surfaces of equipment such as deli slicers, beverage equipment, ice machines, and dispensers. Refer to the equipment manufacturer's instructions to determine how to clean and sanitize the equipment in place or to disassemble the equipment for cleaning and sanitizing by immersion.

1. Dilute this product to 0.27 - 0.55 fl. oz./gal in up to 500 ppm hard water.
 2. Surfaces must be pre-cleaned with this product prior to sanitizing. When used at this concentration, no rinse is required prior to sanitizing.
 3. To sanitize, apply this product to the surface by pouring, squirting, or with a cloth, mop, sponge or sprayer, wetting the surface. For spray application, spray 6-8 inches from the surface.
 4. Allow surface to remain wet for 1 minute.
 5. Allow to drain and air dry. No water rinse required.
 6. Fresh solution must be prepared daily, when the use solution becomes visibly dirty or when the use solution tests below sanitizing concentration range.
- This product will kill viruses, including *Norovirus, on hard, non-porous food contact surfaces when used according to these directions.

FOR ONE-STEP CLEANING AND SANITIZING HARD, NON-POROUS, NON-FOOD CONTACT SURFACES:

1. Dilute this product to 0.27 - 0.55 fl. oz./gal in up to 500 ppm hard water.
 2. Heavily soiled surfaces must be pre-cleaned with this product prior to sanitizing.
 3. To clean and sanitize, apply this product to the surface by pouring, squirting, or with a cloth, mop, sponge or sprayer wetting the surface. For spray application, spray 6-8 inches from the surface. **Allow surface to remain wet for 5 minutes.**
 4. Allow surface to air dry. No water rinse required.
- This product will kill viruses, including *Norovirus, on hard, non-porous surfaces when used according to these directions.

| Food Contact Surface Sanitizing | | |
|--|-------------------------|---------------------------|
| | | Active Ingredients |
| Use Concentration: 0.27 - 0.55 fl. oz/gal | ppm DDBSA** | ppm Lactic Acid |
| | 272 - 700 | 704 - 1875 |
| Bacteria | ATCC Strain | Contact Time |
| <i>Staphylococcus aureus</i> | ATCC 6538 | 1 minute |
| <i>Escherichia coli</i> | ATCC 11229 | 1 minute |
| <i>Salmonella enterica</i> | ATCC 10708 | 1 minute |
| <i>Escherichia coli</i> O157:H7 | ATCC 35150 | 1 minute |
| <i>Listeria monocytogenes</i> | ATCC 19117 | 1 minute |
| <i>Campylobacter jejuni</i> | ATCC 33291 | 1 minute |
| <i>Shigella flexneri</i> | ATCC 29508 | 1 minute |
| <i>Shigella sonnei</i> | ATCC 11060 | 1 minute |
| <i>Yersinia enterocolitica</i> | ATCC 23715 | 1 minute |
| <i>Cronobacter sakazakii</i> | ATCC 12868 | 1 minute |
| <i>Staphylococcus aureus</i> Community Acquired Methicillin Resistant (MRSA) | ATCC BAA-1683 | 1 minute |
| Non-Food Contact Surface Sanitizing | | |
| | | Active Ingredients |
| Use Concentration: 0.27 - 0.55 fl. oz/gal | ppm DDBSA** | ppm Lactic Acid |
| | 272 - 700 | 704 - 1875 |
| Bacteria | ATCC Strain | Contact Time |
| <i>Staphylococcus aureus</i> | ATCC 6538 | 5 minutes |
| <i>Enterobacter aerogenes</i> | ATCC 13048 | 5 minutes |
| TO KILL NOROVIRUS on Food and Non-Food Contact Surfaces | | |
| | | Active Ingredients |
| Use Concentration: 0.27 - 0.55 fl. oz/gal | ppm DDBSA** | ppm Lactic Acid |
| | 272 - 700 | 704 - 1875 |
| Virus* | ATCC Strain | Contact Time |
| *Norovirus (Feline calicivirus surrogate) | ATCC VR-782, Strain F-9 | 30 seconds |
| ** Dodecylbenzenesulfonic Acid | | |

TO DISINFECT Hard, Non-Porous, Non-Food Contact Surfaces:

1. Dilute this product to 1.37 - 1.41 fl. oz./gal in up to 400 ppm hard water.
2. Surfaces must be pre-cleaned with this product prior to disinfecting.
3. To disinfect, apply this product to surface by flushing, mopping, sponging, wiping, or by hand pump coarse spray 6-8 inches from surface to wet surface.
4. Allow surface to remain wet for 10 minutes.
5. Wipe dry with a cloth, paper towel, clean mop, wet vacuum pickup, or allow to air dry. No rinse required for non-food contact surfaces.
6. Fresh solution must be prepared daily, when the use solution becomes visibly dirty or when the use solution tests below disinfection concentration range.

This product will kill viruses, including *Norovirus, on hard, non-porous surfaces when used according to these directions.

| Hard Surface Disinfection | | |
|---|-------------------------|-----------------|
| Active Ingredients | | |
| Use Concentration: 1.37 – 1.41 fl. oz./gal | ppm DDBSA** | ppm Lactic Acid |
| | 1380-1794 | 3571-4809 |
| Bacteria | ATCC Strain | Contact Time |
| <i>Staphylococcus aureus</i> | ATCC 6538 | 10 minutes |
| <i>Salmonella enterica</i> | ATCC 10708 | 10 minutes |
| <i>Pseudomonas aeruginosa</i> | ATCC 15442 | 10 minutes |
| Viruses* | ATCC Strain | Contact Time |
| *Norovirus (Feline calicivirus surrogate) | ATCC VR-782, Strain F-9 | 30 seconds |
| *Influenza A H3N2 | ATCC VR-544 | 30 seconds |
| *Influenza A H1N1 | ATCC VR-1736 | 30 seconds |
| *Influenza B | ATCC VR-1535 | 30 seconds |
| *Rhinovirus | ATCC VR-1607 | 30 seconds |
| ** Dodecylbenzenesulfonic Acid | | |

EPA Reg. No. 1677-260

Consult your Ecolab Specialist or call 1-800-35 CLEAN (352-5326) for specific use directions, service, or additional information.

PHYSICAL & CHEMICAL PROPERTIES

Appearance: Liquid
Color: Clear, Red
Odor: Sweet
pH: 1.4 – 2.6, (1%)

ACTIVE INGREDIENTS:
 Dodecylbenzenesulfonic Acid 12.8%
 Lactic Acid 24.1%
OTHER INGREDIENTS: 53.1%
TOTAL: 100.0%

PACKAGING & PRODUCT NUMBERS

| Size | Product Number |
|-------------------------|----------------|
| 2.5 US GAL (9.46 L) | 6102046 |
| 4 - 1 US GAL (3.78 L) | 6102047 |
| 2 - 0.53 US GAL (2.0 L) | 6102048 |