



**Maintenance Solutions**

## SUMMARY OF ANTIMICROBIAL ACTIVITY

### SANI SPRAY

#### Food Contact Surface Sanitizer

##### Description

**SANI SPRAY** Food Contact Surface Sanitizer is a broad spectrum, neutral pH, hard surface food contact surface sanitizer. When used as directed, this product will deliver effective biocidal action against bacteria. This formulation is a blend of a premium active ingredients and water. Biocidal performance is attained when this product is used as is. **SANI SPRAY** can be used to sanitize a wide variety of hard surfaces such as countertops, cooking utensils, non-porous cutting boards, and food process equipment in food service establishments, homes, schools, bars, restaurants and cafeterias.

##### Regulatory Summary

##### Physical Properties

<b>EPA Registration No.</b>	10324-107 -8325	<b>pH of Concentrate</b>	6.0 – 8.0	<b>Flash Point (PMCC)</b>	>200°F
<b>USDA Authorization California Status</b>	None None	<b>Specific Gravity @ 25°C</b>	Approx. 1.00	<b>% Quat (mol. wt.360.5)</b>	0.022% min.
<b>Canadian PCP# Canadian Din #</b>	None None	<b>Pounds per gallon @ 25°C</b>	8.33	<b>% Volatile</b>	99+

## Food Contact Sanitizer

### Test method

Testing is performed per the AOAC method (AOAC Germicidal and Detergent Sanitizers) on 3 separate lots, one of which must be > 60 days old, against both *Escherichia coli* and *Staphylococcus aureus*. Acceptable results must demonstrate a 99.999% (5 log) reduction in the number of test microorganisms within 30 seconds.

- Contact times: 30 and 60 seconds
- Organic soil: None
- Test concentration: 200 ppm quaternary ammonium salt
- Test dilution: Ready-to-Use

	Sample	Log Reduction		Significance
		30 Seconds	60 Seconds	
<i>Staphylococcus aureus</i> ATCC #6538	A (60 days old)	7.0	7.0	Causes skin infections such as cellulites, boils, carbuncles, impetigo and postoperative wound infections. Can cause food poisoning. Both community and hospital infections such as bacteremia, endocarditis, meningitis, pneumonia and osteomyelitis.
	B	7.0	7.0	
	C	7.0	7.0	
<i>Escherichia coli</i> ATCC #11229	A (60 days old)	>7.0	>7.0	Causes severe foodborne disease. Infection often leads to bloody diarrhea and occasional kidney failure. Transmitted to man from contaminated (under cooked) meat and/or raw milk.
	B	>7.0	>7.0	
	C	>7.0	>7.0	
<i>Enterobacter aerogenes</i> ATCC #13048	A (60 days old)	>7.0	>7.0	
	B	>7.0	>7.0	
	C	>7.0	>7.0	

	Sample	Log Reduction		Significance
		30 Seconds	60 Seconds	
<i>Campylobacter jejuni</i> ATCC #29428	A	>7.0	>7.0	Common cause of diarrheal illness mostly carried by birds and transferred in under cooked meat.
	B	>7.0	>7.0	
<i>Escherichia coli</i> <i>O157:H7</i> ATCC #43888	A	>5.0	>5.5	A virulent strain of E. coli that can cause severe foodborne disease. Infection often leads to bloody diarrhea and occasional kidney failure. Transmitted to man from contaminated (under cooked) meat and/or raw milk
	B	>5.0	>5.5	
<i>Listeria monocytogenes</i> ATCC #984	A	>6.5	>7.0	Can cause serious foodborne illness listeriosis. Primarily occurs in pregnant women, newborns and persons with impaired immunity. Bacteria spread from meat and dairy products. Grows at refrigerated temperatures and can survive with little or no oxygen.
	B	>7.0	>7.0	
<i>Shigella dysenteriae</i> ATCC #9361	A	>7.5	>7.5	Symptoms include diarrhea which may be mild or severe, along with fever and nausea. The diarrhea may be watery or bloody. Vomiting and abdominal cramping may also occur. In general, S. dysenteriae, S. flexneri, and S. boydii account for most isolates in developing countries. Conversely, S. sonnei is most common and S. dysenteriae is least common in developed countries.
	B	>7.5	>7.5	
<i>Yersinia enterocolitica</i> ATCC #23715	A	>7.5	>7.5	<i>Yersinia enterocolitica</i> is a small rod-shaped, Gram-negative bacterium. <i>Yersinia enterocolitica</i> can infect the digestive tracts of humans, cats, dogs, pigs, cattle, and goats. Symptoms of yersiniosis include abdominal pain, fever, diarrhea and/or bloody diarrhea and sometimes vomiting. Symptoms typically occur within one to seven days after ingestion and often last for more than a week.
	B	>7.5	>7.5	