



## ACID SANITIZER FP<sup>®</sup> Surface Sanitizer



Use Acid Sanitizer FP to sanitize hard, non-porous surfaces of food processing equipment, dairy equipment, food utensils, dishes, silverware, glasses, sink tops, counter-tops, refrigerated storage areas and display equipment, and other hard surfaces. When used as directed, Acid Sanitizer FP helps control bacteria that cause spoilage. The fragrance-free formula can be used on processing equipment in food processing plants, USDA inspected food-processing facilities, federally inspected meat and poultry plants, and egg processing plants.



## FEATURES

- Quat and phosphoric acid hard, non-porous surface food contact sanitizer
- Contains no fragrances
- Sanitizes kitchen surfaces and floors
- Can be applied through foaming apparatus, low-pressure sprayers. Follow manufacturer's instructions when using this equipment.

## BENEFITS

- Kills 99.999% of bacteria like *Escherichia coli*, *Campylobacter jejuni*, *Escherichia coli* 0157:H7, *Staphylococcus aureus*, *Listeria monocytogenes*, *Yersinia enterocolitica*, and *Shigella dysenteriae* on hard, non-porous food contact surfaces in 60 seconds
- Not only sanitizes but also removes lime and scale in breweries and bottle washing
- Economical concentrate that can be used with a mop and bucket, trigger sprayers, sponge, or by soaking
- Easily and quickly dispersed in water to form a completely uniform solution

## CERTIFICATIONS

- Halal
- Kosher

## SPECIFICATION DATA

Dilution	1.5 oz/4 gal
pH	< 1.0
Color	Red
Fragrance	Mild
Specific Gravity @ 24°C/75°F	1.171
Stability: Shelf @ 24°C/75°F	1 year
Stability: Freeze/Thaw	Freezes and thaws with complete clarity

## DIRECTIONS FOR USE

### FOOD CONTACT SURFACE SANITIZING

Prior to application, remove gross food particles and soil by a pre-flush or pre-scrape and when necessary, pre-soak. 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.

### FOOD CONTACT SURFACE SANITIZING PERFORMANCE FOR PUBLIC EATING PLACES, DAIRY PROCESSING EQUIPMENT AND FOOD PROCESSING EQUIPMENT, UTENSILS AND OTHER HARD, NON-POROUS FOOD CONTACT SURFACES IN FOOD PROCESSING LOCATIONS, MEAT PLANTS, DAIRIES, BAKERIES, CANNERIES, BEVERAGE PLANTS, RESTAURANTS AND BARS:

Immerse pre-soaked glassware, dishes, silverware, cooking utensils and other similarly sized food processing equipment in a solution of 1.5 – 2 fl. oz. of this product per 4 gal. of water (0.38 – 0.5 fl. oz. per gal. of water) (300 – 400 ppm active quat) (or equivalent use dilution) for at least 1 minute. Allow sanitized surfaces to adequately drain and then air dry before contact with food. Do not rinse.

For articles too large for immersing, apply a solution of 1.5 – 2 fl. oz. of this product per 4 gal. of water (0.38 – 0.5 fl. oz. per gal of water) (300 – 400 ppm active quat) to sanitize hard, non-porous food contact surfaces with a brush, cloth, mop, sponge, auto scrubber, mechanical spray device, coarse trigger spray device. For spray applications, spray 6 – 8 inches from surface. Do not breathe spray. Surfaces must remain visibly wet for at least 1 minute. Allow sanitized surfaces to adequately drain and then air dry before contact with food. Do not rinse.

Prepare a fresh solution daily or when visibly dirty. For mechanical application, use solution must not be reused for sanitizing applications.

## ORDERING INFORMATION



## ADDITIONAL RESOURCES

Scan the QR code to access this product's safety information and documentation.



**SAFETY:** For institutional and industrial use only. Be sure to read all directions, precautionary and first aid statements on product labels before using this or any other Spartan product. If questions remain, consult your employer or a physician. Safety Data Sheets for all Spartan products are available from your authorized Spartan distributor and at [www.spartanchemical.com](http://www.spartanchemical.com). Workplace labels are available in English, Spanish, and French.

**GUARANTEE:** Spartan's modern manufacturing and laboratory control ensures uniform quality. If dissatisfied with performance of product, any unused portion may be returned for credit within 12 months of the date of manufacture.