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SINK & SURFACE CLEANER SANITIZER

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INTRODUCTIONS

Sink & Surface Cleaner Sanitizer



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AGENDA

Sink & Surface Cleaner Sanitizer

1 Product Overview

2 Applications and usage

3 Add on components of the Sink & Surface Cleaner Sanitizer System

4 Questions & Answers

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Add on components of the Sink & Surface Cleaner Sanitizer System

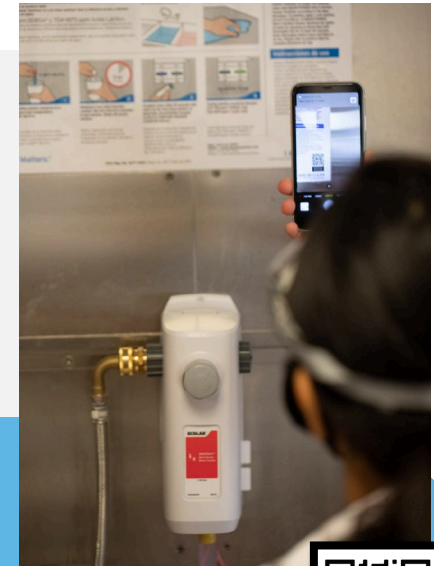
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Questions & Answers

HEALTH DEPARTMENT RESOURCES

Website

- <https://www.ecolab.com/sinksurfacesanitizer>
- Also access via QR code on product wall chart
- Whole section dedicated to health department resources



Health Department Resources

Sink & Surface Cleaner Sanitizer is registered as a cleaner and sanitizer for use on hard, non-porous food-contact surfaces under EPA Registration No. 1677-260.

Health Department Memo >

Commercial Label >

Frequently Asked Questions >

Safety Data Sheet >

Order Sink & Surface Test Strips >

Health Department Webinars >

Sink & Surface Cleaner Sanitizer



EPA

- EPA Registration number: 1677-260
- Also registered in all states

USE

- For use as a food contact surface cleaner and sanitizer

ACTIVE

- Brand new acid/anionic active system (**NOT** a quat or chlorine product)
- Dodecylbenzenesulfonic Acid (DDBSA) & Lactic Acid

APPLICATION

for use in both the 3rd sink and on food contact surfaces



TECHNICAL DETAILS

CLAIMS

- 1-min food contact surface sanitization
- Kills SARS-CoV-2 in 15-seconds¹
- Kills Norovirus, influenza, and the common cold viruses in 30-seconds²

DILUTION

- Food Contact Surface Sanitization: 0.27 – 0.55 oz/gal dilution rate
 - 272 – 700 ppm DDBSA and 704– 1875 ppm Lactic Acid
- Same concentration for food utensils, food serving equipment, dishes, 3rd sink

TESTING

- Specific test strips needed – Sink & Surface Cleaner Sanitizer Test Strips available at <https://foodsafety.ecolab.com>
- Quat test strips will NOT work
- Test strips work at any temperature (no need to wait for product to cool down)
- Customers will get test strips at installation

SAFETY

- No PPE required with use solution
- Avoid mixing with chlorine
- Product is not a source of VOCs



TEST STRIP DETAIL



<https://foodsafety.ecolab.com/>

Sink & Surface Cleaner Sanitizer Test Strips

Measures the concentration of Lactic Acid (0 - 3010 ppm) and DDBSA (0 - 1130 ppm) found in Sink & Surface Cleaner Sanitizer. Plastic vial contains 100 strips. Comparison chart included on the outside of the vial.

- Measurement can be taken at any temperature above 65F.
- Measurement requires 5 second dip into the test solution.
- Allow 10 seconds for color change to occur and compare the strip against the color chart on the vial.
- Adjust concentration of sanitizer accordingly.

Use with Ecolab Sink & Surface Cleaner Sanitizer

Quantity	Item Number
100 Test Strips	#20318-01-11

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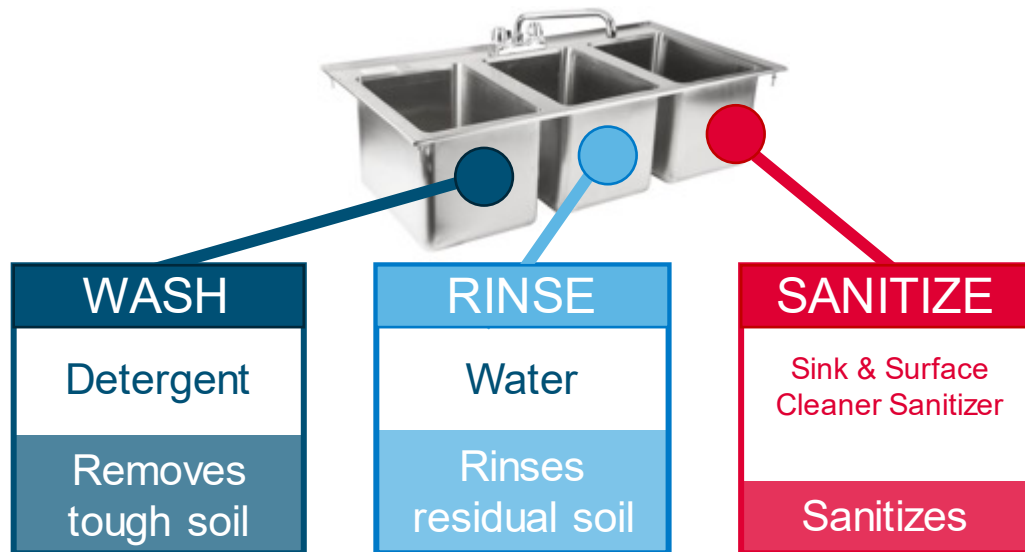
Add on components of the Sink & Surface Cleaner Sanitizer System

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Questions & Answers

PROCEDURES

SINK

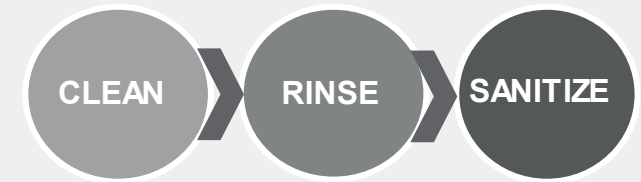


- Food contact sanitization and viricidal claims

FOOD CONTACT SURFACES

FROM

3 STEPS
2 PRODUCTS



TO

2 STEPS
1 PRODUCT



FOOD CONTACT SURFACES

Spray



SINK & SURFACE CLEANER SANITIZER

1 bucket, 1 towel/microfiber, 2 steps

Steps: Clean, Sanitize

Bucket



QUAT SANITIZER

3 buckets, 3 towels/microfibers, 3 steps

Steps: Clean, Rinse, Sanitize



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DRY DISPOSABLE WIPES SYSTEM

Wipes



Safe

Efficient

Versatile

- Tight-fitting lid reduces risk of spills and splashes
- Re-sealable slotted opening dispenses wipes one at a time
- One disposable wipe for a variety of needs on food contact surfaces

How it works

step

1

Load Roll



step

2

Add Solution*

*One spray bottle (32 fl oz)



step

3

Close & Go



FOOD CONTACT SURFACES – BUCKET

Bucket Visual Compliance System



Visual Compliance System

The bucket's unique window holds a test strip that indicates when it's time to change the solution, ensuring you stay in compliance.

- The window will change colors to indicate when it's time to change the solution
- Add fresh solution to bring the solution back to compliance
- Replaceable test strip



READY-TO-USE

- Surface Cleaner Sanitizer RTU
- EPA Registration 1677- 259

CONCENTRATE

- Sink & Surface Cleaner Sanitizer
- EPA Registration 1677-260

EPA Registration Number	Active Ingredient(s)	Product Name	Company	Follow the disinfection directions and preparation for the following virus	Contact Time (in minutes)	Formulation Type	Surface Type	Use Site	Emerging Viral Pathogen Claim?
1677-259	Dodecylbenzenesulfonic acid; L-Lactic acid	CW32A-RTU	Ecolab Inc	SARS-CoV-2	0.25	Ready-to-use	Hard Nonporous (HN); Food Contact No Rinse (FCNR)	Healthcare; Institutional; Residential	Yes
1677-260	Dodecylbenzenesulfonic acid; L-Lactic acid	S&S Sanitizer	Ecolab Inc	SARS-CoV-2	0.25	Dilutable	Hard Nonporous (HN); Food Contact No Rinse (FCNR)	Healthcare; Institutional; Residential	Yes

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QUESTIONS





THANK YOU!

Email: FSSWebinars@ecolab.com with any additional questions or comments for our team.