

Frequently Asked Questions

**SINK & SURFACE
CLEANER
SANITIZER**

Table of Contents

<u>General</u>	3
<u>Claims</u>	4 – 5
<u>Use Application</u>	6 – 7
<u>Testing Use Solution Concentration</u>	8
<u>Visual Compliance System (Bucket)</u>	8 – 9
<u>Make Your Own Wipes – Disposable Dry Wipes System</u>	9 – 10

GENERAL QUESTIONS

What is Sink & Surface Cleaner Sanitizer?

Sink & Surface Cleaner Sanitizer is designed for use as a third-sink sanitizer as well as for cleaning and sanitizing hard, non-porous food-contact surfaces in a variety of applications in foodservice environments. Sink & Surface Cleaner Sanitizer is registered as a cleaner and sanitizer for use on hard, non-porous food-contact surfaces under EPA Registration Number 1677-260. The product has an EPA stamped and approved master label, and all product claims are registered with the EPA. The master label can be found on the EPA's website at the following address:

https://ofmpub.epa.gov/apex/pesticides/f?p=PPLS:8:13204421290663::NO::P8_PUID,P8_RINUM:529214,1677-260

What are the active ingredients?

Dodecylbenzenesulfonic Acid (DDBSA, 272 – 700 ppm) and Lactic Acid (704 – 1875 ppm)

Are the ingredients approved for food-contact surface sanitizing?

Yes, all ingredients in Sink & Surface Cleaner Sanitizer have been reviewed by the EPA and have been cleared under 40 CFR 180.940(a) for use in food-contact surface sanitizing solutions and are approved for use on food-contact surfaces. Sink & Surface Cleaner Sanitizer is also compliant with the US FDA Food Code (versions 1997 – 2017, sections 4-501.114, 4-501.115, 4-603.16, and 7-204.11) when used as directed on the product label.

Is Sink & Surface Cleaner Sanitizer Halal or Kosher?

Yes, Sink & Surface Cleaner Sanitizer is approved by the Islamic Food and Nutrition Council of America for both Halal and Kosher use.

Are there any material compatibility concerns I should be aware of?

Sink & Surface Cleaner Sanitizer has shown passing compatibility on approved hard, non-porous surfaces commonly found in foodservice. It is not recommended to use Sink & Surface Cleaner Sanitizer on sensitive surfaces such as brass and marble. For additional details, please contact your Ecolab representative.

Is this a solid or liquid product?

Sink & Surface Cleaner Sanitizer is a liquid.

CLAIMS QUESTIONS

What organisms is Sink & Surface Cleaner Sanitizer effective against for food-contact sanitizing?

Sink & Surface Cleaner Sanitizer is effective against the organisms listed in the table below when used as directed on food contact surfaces with no rinse required.

Food Contact Surface Sanitizing (Contact Time: 1 minute)		
Use Concentration: 0.27 – 0.55 fl. oz/gal	Active Ingredients	
	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 (Contact Time: 5 minutes)		
Use Concentration: 0.27 – 0.55 fl. oz/gal	Active Ingredients	
	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 and SARS-CoV-2 on (Food) (and) (Non-Food) Contact Surfaces		
(Use Concentration: 0.27 – 0.55 fl. oz/gal)	Active Ingredients	
	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)
*SARS – Related Coronavirus 2 (SARS-CoV-2)	BEI Resources NR-52281, Strain Isolate USA-WA 1/2020	(15 seconds)
**Dodecylbenzenesulfonic Acid		

Can Sink & Surface Cleaner Sanitizer be used against SARS-CoV-2, the virus that causes COVID-19?

Yes, Sink & Surface Cleaner Sanitizer has proven efficacy against SARS-CoV-2, the virus that causes COVID-19, in 15 seconds. This is included on the [EPA List-N](#) and can be found by using the Sink & Surface Cleaner Sanitizer EPA registration number 1677-260.

List N: Products with Emerging Viral Pathogens AND Human Coronavirus Claims for use against SARS-CoV-2

EPA Registration Number	Active Ingredient(s)	Product Name	Company	Follow the disinfection directions and preparation for the following virus	Contact Time (in minutes)
1677-260	Dodecylbenzenesulfonic acid; L-Lactic acid	S&S Sanitizer	Ecolab Inc	SARS-CoV-2	0.25

Why is this product listed as “S&S Sanitizer” on the EPA N-List?

Sink & Surface Cleaner Sanitizer (EPA Reg. No. 1677 -260) is also known as S&S Sanitizer under the same registration.

Is cleaning still required before sanitizing?

Yes, both the EPA and the FDA food code require a cleaning step prior to sanitizing hard, non-porous food contact surfaces. Sink & Surface Cleaner Sanitizer allows you to use one product for both steps. To ensure proper cleaning and sanitizing procedures, follow application-specific instructions from training materials. For hard surfaces, one side of a towel or a wipe should be used to clean, and the other side of the towel or wipe should be used to sanitize.

Does Sink & Surface Cleaner Sanitizer reduce (sanitize) the presence of viruses or does it completely inactivate them (disinfect)?

Sink & Surface Cleaner Sanitizer disinfects (destroys) Norovirus. With the Emerging Viral Pathogens claim, it also disinfects (destroys) viruses similar to SARS-CoV-2, the virus that causes COVID-19.

Is this product a hospital disinfectant?

Sink & Surface Cleaner Sanitizer is approved as a hospital disinfectant from 1.37 - 1.41 oz/gal when used according to the product label directions for use. At this concentration, a rinse is required on food contact surfaces.

USE APPLICATION QUESTIONS

At what concentration should I use Sink & Surface Cleaner Sanitizer to sanitize food utensils, food serving equipment, dishes, glasses, bar glasses, and silverware in a two- or three-compartment sink?

Testing solution should be between 0.27 – 0.55 oz/gal (corresponds to: 272 – 700 ppm DDBSA‡ and 704 – 1875 ppm Lactic Acid)

Can I use SINK & SURFACE CLEANER SANITIZER to replace a 1st sink detergent?

No, Sink & Surface Cleaner Sanitizer is not designed for use as a detergent in a 3-compartment sink. It is designed for use on light to medium foodservice soils and is not intended to be used as a replacement for heavy duty degreasers or manual pot and pan detergents.

Can I use SINK & SURFACE CLEANER SANITIZER to replace a 3rd sink sanitizer?

Yes, Sink & Surface Cleaner Sanitizer is designed for use as a sanitizer in a 3-compartment sink.

At what concentration should I use Sink & Surface Cleaner Sanitizer to clean and sanitize hard non-porous food-contact surfaces?

Testing solution should be between 0.27 – 0.55 oz/gal (corresponds to: 272 – 700 ppm DDBSA‡ and 704 – 1875 ppm Lactic Acid).

How often do I need to replace the use solution?

- 3rd sink sanitizer: replace when use solution becomes visibly dirty, when solution tests below food-contact sanitizing concentration range, or every 4 hours.
- Red sanitizer pails: replace when use solution becomes visibly dirty, when solution tests below food-contact sanitizing concentration range, or every 4 hours.
- Spray Bottles: Replace solution after 7 days
- Wipes saturated on site: Last for 7 days once wipes are saturated with solution

Is cleaning still required before sanitizing?

Yes, soils still need to be removed to allow Sink & Surface Cleaner Sanitizer to come in contact with hard non-porous surfaces. This requires two-steps with one product. To ensure proper cleaning and sanitizing procedures, follow application-specific instructions from training materials. For hard surfaces, one side of a towel or a wipe should be used to clean and the other side of the towel or wipe should be used to sanitize.

Can SINK & SURFACE CLEANER SANITIZER also be used in combination with a cleaner (traditional wash, rinse, sanitize process)?

Yes, a separate cleaner can be used in combination with Sink & Surface Cleaner Sanitizer, if desired. However, a rinse step is required when using a cleaner other than Sink & Surface Cleaner Sanitizer.

Can I use SINK & SURFACE CLEANER SANITIZER to replace a food-contact surface sanitizer?

Yes, Sink & Surface Cleaner Sanitizer is designed for cleaning and sanitizing hard, non-porous food-contact surfaces in a variety of applications in foodservice environments including, but not limited to, countertops, tabletops, eating utensils, kitchen equipment, and buffet counters.

Can I use SINK & SURFACE CLEANER SANITIZER to replace a general-purpose cleaner?

Yes, Sink & Surface Cleaner Sanitizer can be used as a cleaner to remove soils from a variety of surfaces. However, for heavy soils or for streak-free glass cleaning, a separate cleaner may be required.

Can I use SINK & SURFACE CLEANER SANITIZER to replace a restroom cleaner?

No, Sink & Surface Cleaner Sanitizer is not designed for use as a restroom cleaner.

Is there a recommended towel for the solution?

Unlike quat sanitizers, Sink & Surface Cleaner Sanitizer solution will absorb evenly into towels. Therefore, you can use towels of any material.

Will terry cloth towels bind the active ingredient?

No, Sink & Surface Cleaner Sanitizer has been tested with terry cloth and the active ingredients are not bound. They are readily released from the cloth.

What PPE are required?

When used as directed, the use solution requires no personal protective equipment.

Are there any other safety details to be aware of?

The product SDS can be found here: [ENGLISH](#), [SPANISH](#)

It is never recommended to mix chemicals together. As the product is acidic (as are other products found in a kitchen environment) it should specifically never be mixed with bleach or other chlorine-based products.

Can this product be used in electrostatic sprayers?

Yes, Sink & Surface Cleaner Sanitizer can be used in an electrostatic sprayer. Follow the use directions on the product label.

For customers who are interested in using electrostatic spraying in foodservice, please contact your Ecolab representative for more information.

TESTING USE SOLUTION CONCENTRATION

How do I know my solution is at the right concentration?

Sink & Surface Cleaner Sanitizer has a dual-active system. This means that there are two active ingredients that are tested with one test strip. When the solution is in spec, both actives are in the correct range. In order to test for the proper amount of active chemical in a use solution, Sink & Surface Cleaner Sanitizer test strips should be used. These test strips measure the concentration of Lactic Acid (0 – 3010 ppm) and DDBSA (0 – 1130 ppm) and are available through Ecolab Food Safety Solutions (FSS). Reference the wall chart for more information.

Can I use quat test strips?

No, quat test strips (QT40 / QT10) should **not** be used and will **not** work.

What temperature can Sink & Surface Cleaner Sanitizer be tested at?

Sink & Surface Cleaner Sanitizer can be tested using the test strips at any temperature, unlike quat test strips that require a specific temperature range for accuracy.

Is there information available for health departments?

Yes, all information for health departments is available on the product website, <https://www.ecolab.com/offerings/sink-surface-cleaner-sanitizer>, which can also be accessed via a QR code on the wall charts found at customer locations.

VISUAL COMPLIANCE SYSTEM (BUCKETS) QUESTIONS

What is the visual compliance system?

This new visual compliance system is an innovative bucket designed with a built-in window that holds a unique test strip to visually indicate when the sanitizing solution is in compliance. Sink & Surface Cleaner Sanitizer paired with the visual compliance system helps protect your reputation and customers.

How does it work?

- **Step 1:** Insert a new test strip into the sleeve in the bucket.
- **Step 2:** Fill the bucket with Sink & Surface Cleaner Sanitizer.
- **Step 3:** When the product begins to go out of compliance, the test strip will turn light purple/pink and a caution symbol will appear to indicate when it's time to change the solution.
- **Step 4:** Empty bucket and remove test strip from sleeve in bucket.
- **Step 5:** Replace test strip and dispense fresh solution into bucket.

How do I use the test strip to determine if my use solution is out of compliance?

The tests strips are designed to be dark blue when the solution is within the acceptable use range. When the product begins to go out of spec, the test strip will turn light purple/pink and a blue caution symbol will appear.

How long will a test strip last?

The test strips should be changed out every time the solution in the bucket is changed out. The food code requires a new solution to be prepared every 4 hours, so we recommend changing the strip at the same time.

Can I reuse the test strip for multiple solutions?

We recommend changing the test strip every time you change the Sink & Surface Cleaner Sanitizer solution.

Can the pail go through the dishmachine?

Yes. The Sink & Surface Cleaner Sanitizer Pail can be cared for in the same way other red and green cleaner/sanitizer pails are cared for.

Is there a shelf-life for the pail test strips? How long do they last?

The strips are replaced every time the solution is changed (e.g., once per shift or once per day). The shelf life for the pail test strips is one year.

Can I use the bucket and test strips to test the compliance of other sanitizer solutions?

No, the tests strips are designed exclusively for use with Sink & Surface Cleaner Sanitizer and would not give accurate information with other products.

Do the Visual Compliance System test strips replace the need for the Sink & Surface Cleaner Sanitizer test strips?

No, the Visual compliance test strips cannot be used to replace Sink & Surface Cleaner Sanitizer test strips because they do not test the full active range of the product. They are only meant to give an at-a-glance indication of whether the solution is still in spec or not. Customers will still need to use the Sink & Surface Cleaner Sanitizer test strips to ensure their use dilution falls within the acceptable concentration range.

MAKE YOUR OWN WIPES SYSTEM

How do I use a disposable wipes system with Sink & Surface Cleaner Sanitizer?

Follow these dry wipe preparation instructions to use wipes with Sink & Surface Cleaner Sanitizer:

- **Step 1:** Place roll of disposable wipes in reusable canister.
- **Step 2:** Pour 32oz of use dilution Sink & Surface Cleaner Sanitizer over wipes in a circular pattern. Allow wipes to soak for **5 minutes** before use.
- **Step 3:** Pull wipe through lid. Place lid on canister and pull first wipe through. (Wipes should be damp, but not dripping.)
- **Step 4:** Use one side to clean and the other side to sanitize.
- **Step 5:** Replace wipe when wipe is dry.

If I'm using Sink & Surface Cleaner Sanitizer with a disposable wipes system can I still use it as a cleaner and sanitizer?

Yes, one disposable wipe can be used to clean and sanitize a table using the following method:

- **Step 1:** Remove a wipe from the canister and clean the table surface using one side of the wipe.
- **Step 2:** Flip the wipe over or fold it in half.
- **Step 3:** Use the flipped or folded wipe to sanitize the clean table.

How can the wipes be tested to ensure they are in the correct concentration range?

Remove a wipe and squeeze/express the solution into a container and use the Sink & Surface Cleaner Sanitizer test strip to check concentration. More detailed instructions on the correct concentrations are on the Sink & Surface Cleaner Sanitizer wall chart. There is a separate wall chart for wipes with instructions depending on if the facility is using wipes.

Can replacement canisters and wipes be ordered?

Yes, replacement canisters and wipes are available through Institutional orders:

- 56-ct canister – 6 canisters per case: 6000246
- 56-ct wipes – 12 rolls of 56-count wipes per case: 6102274

What is the expiration of the saturated wipes once chemistry is added into the dry wipes and canister?

Once chemistry is added to the make your own wipes system, expiration is one week.

Do the canisters come with wipes inside?

No, the dry wipes and canisters must be purchased separately.

How far does a wipe go? How large of a surface could you clean and sanitize per wipe?

The surface area a wipe can cover largely depends on the amount of soils present and the conditions in which the wipe is being used. Without the presence of heavy soils, the wipes can be used on ~45 sq ft. This is equivalent to ~90 sq feet as it's a 2-step process to clean and sanitize.