

# ServClean™

## SANITIZE

### For Restaurant, Bar and Kitchen Use

## PRODUCT INFORMATION SHEET

### FOOD CONTACT SANITIZER

**Product Use:** In Institutional, Food Handling and Process Areas, Bars and Institutional Kitchens. For sanitizing hard non-porous surfaces of food utensils, dishes, silverware, glasses, sink tops, countertops, refrigerated storage and display equipment and other hard non-porous surfaces.

### FOOD CONTACT SANITIZING PERFORMANCE:

**This product is an effective food contact sanitizer in 1 minute at 1.36 oz. per 4 gal. of 500 ppm hard water (200 ppm active) on hard, non-porous surfaces:**

Aeromonas hydrophila	Listeria monocytogenes
Campylobacter jejuni	Klebsiella pneumoniae
Clostridium perfringens-vegetative	Salmonella enterica
Escherichia coli	Salmonella enteritidis
Escherichia coli O111:H8	Salmonella typhi
Escherichia coli O157:H7	Shigella dysenteriae
Escherichia coli O45:K:H	Shigella sonnei
Escherichia coli O103:K:H8	Staphylococcus aureus
Escherichia coli O121:K:H10	Staphylococcus aureus Methicillin
Escherichia coli O26:H11	Resistant
Enterococcus faecalis	Streptococcus pyogenes
Enterobacter sakazakii	Yersinia enterocolitica

**This product is an effective food contact sanitizer in 1 minute at 1 oz. per 4 gal. of 300 ppm hard water (150 ppm active) on hard, non-porous surfaces:**

Escherichia coli  
Staphylococcus aureus

**This product is an effective food contact sanitizer in 1 minute at 2.67 oz. per 4 gal. of 1000 ppm hard water (400 ppm active) on hard, non-porous surfaces:**

Escherichia coli  
Staphylococcus aureus

**Directions for Use:** Please see product label for specific sanitizing directions.

### Product Code & Size

19319U-F6 Standard  
(1.89L / 0.50 U.S. Gal)

19319U-4 Dispenser Ready  
(3.78L / 1 U.S. Gal)

