Enviro San™

Commercial Sterilant for Aseptic Manufacturing and Packaging Equipment for Food Processing

ACTIVE INGREDIENTS:
- Hydrogen Peroxide: 11.2%
- Peroxyacetic Acid: 15.2%

INERT INGREDIENTS: ........................................................ 73.6%

TOTAL:........................................................................................ 100.0%

KEEP OUT OF REACH OF CHILDREN

DANGERS TO HUMANS AND DOMESTIC ANIMALS
DANGER:
- Corrosive. Causes irreversible eye damage and skin burns. May be fatal if inhaled or absorbed through the skin. Harmful if swallowed. Do not get in eyes, on skin or on clothing. Do not breathe vapor or spray mist. Wear protective eyewear (goggles, face shield, or safety glasses), protective clothing and rubber gloves. Wash thoroughly with soap and water after handling, and before eating, drinking, chewing gum, using tobacco or using the toilet. Remove contaminated clothing and wash clothing before reuse. Wear a mask or pesticide respirator jointly approved by Mine Safety and Health Administration and the National Institute for Occupational Safety and Health.

PHYSICAL AND CHEMICAL HAZARDS:
- Strong oxidizing agent. Corrosive. Do not use in concentrated form. Mix only with water according to label instructions. Never bring concentrate in contact with other sanitizers, cleaners or organic substances.

STORAGE & DISPOSAL

DO NOT CONTAMINATE WATER, FOOD OR FEED BY STORAGE OR DISPOSAL.

PESTICIDE STORAGE: Product must be kept cool and in a vented container to avoid any explosion hazard.

NEVER RETURN PRODUCT TO THE ORIGINAL CONTAINER AFTER IT HAS BEEN REMOVED. Avoid all contaminants, especially dirt, caustic, reducing agents, and metals. Contamination and impurities will reduce shelf life and can induce decomposition. In case of decomposition, isolate container, dose container with cool water and dilute with large volumes of water.

PESTICIDE DISPOSAL: Pesticide wastes are acutely hazardous. Improper disposal of excess pesticide, spray mixture, or rinsate is a violation of Federal law. If these wastes cannot be disposed of by use according to label instructions, contact your State Pesticide or Environmental Control Agency, or the Hazardous Waste representative at the nearest EPA Regional Office for guidance.

CONTAINER HANDLING AND DISPOSAL:
- Non-refillable container. Do not reuse or refill the container. Store rinse in按照 container. Empty remaining contents into application equipment or a mix tank. Fill the container 1/4 full with water. Replace and tighten closures. Tip container on its side and roll it back and forth, ensuring all least one complete revolution for 30 seconds. Stand the container on its end and tip it back and forth several times. Turn the container over onto its other end and tip it back and forth several times. Empty the rinse into application equipment or a mix tank or store rinse for later use or disposal. Repeat procedure two more times. Then offer for recycling or reconditioning if appropriate or puncture and dispose of in a sanitary landfill or by incineration.

FIRST AID

IF IN EYES: Hold eye open and rinse slowly and gently with water for 15-20 minutes. Remove contact lenses, if present, after the first 5 minutes, then continue rinsing eye. Call a poison control center or doctor for treatment advice.

IF ON SKIN OR CLOTHING: Take off contaminated clothing. Rinse skin immediately with plenty of water for 15-20 minutes. Call a poison control center or doctor for treatment advice.

IF SWALLOWED: Call a poison control center or doctor for treatment advice. Have person sip a glass of water if able to swallow. Do not induce vomiting unless told to do so by a poison control center or doctor. Do not give anything by mouth to an unconscious person.

FOR EMERGENCY MEDICAL INFORMATION, CALL TOLL-FREE 1-800-328-0026. OUTSIDE NORTH AMERICA, CALL 1-651-222-5352. Have the product container or label with you when calling a poison control center or doctor, or going for treatment.

NOTE TO PHYSICIAN: Probable mucosal damage may contraindicate the use of gastric lavage.

STORAGE & DISPOSAL

DO NOT CONTAMINATE WATER, FOOD OR FEED BY STORAGE OR DISPOSAL.

PESTICIDE STORAGE: Product must be kept cool and in a vented container to avoid any explosion hazard.

NEVER RETURN PRODUCT TO THE ORIGINAL CONTAINER AFTER IT HAS BEEN REMOVED. Avoid all contaminants, especially dirt, caustic, reducing agents, and metals. Contamination and impurities will reduce shelf life and can induce decomposition. In case of decomposition, isolate container, dose container with cool water and dilute with large volumes of water.

PESTICIDE DISPOSAL: Pesticide wastes are acutely hazardous. Improper disposal of excess pesticide, spray mixture, or rinsate is a violation of Federal law. If these wastes cannot be disposed of by use according to label instructions, contact your State Pesticide or Environmental Control Agency, or the Hazardous Waste representative at the nearest EPA Regional Office for guidance.

CONTAINER HANDLING AND DISPOSAL: Non-refillable container. Do not reuse or refill the container. Store rinse in按照 container. Empty remaining contents into application equipment or a mix tank. Fill the container 1/4 full with water. Replace and tighten closures. Tip container on its side and roll it back and forth, ensuring all least one complete revolution for 30 seconds. Stand the container on its end and tip it back and forth several times. Turn the container over onto its other end and tip it back and forth several times. Empty the rinse into application equipment or a mix tank or store rinse for later use or disposal. Repeat procedure two more times. Then offer for recycling or reconditioning if appropriate or puncture and dispose of in a sanitary landfill or by incineration.
COMMERCIAL STERILIZATION OF MANUFACTURING, FILLING, AND PACKAGING EQUIPMENT FOR FOOD PROCESSING

Enviro San can be used to sterilize manufacturing equipment such as pipelines, pumps, tanks, vats, fillers, evaporators, and pasteurizers. Refer to the equipment manufacturer’s instructions to determine how to sterilize the equipment in place or to disassemble the equipment for sterilization by immersion. It is suitable for use on equipment or surfaces composed of glazed porcelain, plastic (such as polypropylene and polyethylene), stainless steel, or glass.

**Enviro San at 60°C**

Prior to use of this product, remove gross soil particles from equipment surfaces, thoroughly clean surfaces, and follow with a potable water rinse. Commercially sterilize clean manufacturing, filling, and packaging equipment with a concentration of 3.7 ounces of Enviro San concentrate per 1.0 gallon of water (1.0% to 4.4% by weight) at a temperature of 50 - 60°C. Sterilization solution must be maintained at a minimum of 400 ppm peroxyacetic acid. Use immersion, coarse spray or circulation techniques as appropriate to sterilize the equipment. Surfaces must be exposed to the solution for a period of not less than 40 seconds unless a longer time is specified by the governing food processing authority. After thorough draining, rinse surfaces with a disinfected water rinse free of pathogenic bacteria or sterile water. This product when used per label directions is effective against Bacillus subtilis and Clostridium sporogenes in water up to 500 ppm hardness.

**Enviro San at 50°C**

Prior to use of this product, remove gross soil particles from equipment surfaces, thoroughly clean surfaces, and follow with a potable water rinse. Commercially sterilize clean manufacturing, filling, and packaging equipment with a concentration of 4.4 ounces of Enviro San concentrate per 1.0 gallon of water (4838 ppm peroxyacetic acid by weight) at a temperature of 50 - 60°C. Sterilization solution must be maintained at a minimum of 3000 ppm peroxyacetic acid. Use immersion, coarse spray or circulation techniques as appropriate to sterilize the equipment. Surfaces must be exposed to the solution for a period of not less than 19 seconds unless a longer time is specified by the governing food processing authority. After thorough draining, rinse surfaces with a disinfected water rinse free of pathogenic bacteria or sterile water. This product when used per label directions is effective against Bacillus subtilis and Clostridium sporogenes in water up to 500 ppm hardness.

**Commercial Sterilant for Aseptic Manufacturing and Packaging Equipment for Food Processing**

**KEEP OUT OF REACH OF CHILDREN**

**DANGER**

**ENVIRONMENTAL HAZARDS**

Do not discharge effluent containing this product into lakes, streams, ponds, estuaries, oceans, or other waters unless in accordance with the requirements of a National Pollutant Discharge Elimination System (NPDES) permit and permitting authority has been notified in writing prior to discharge. Do not discharge effluent containing this product to sewer systems without previously notifying the local sewage treatment plant authority. For guidance contact your State Water Board or Regional Office of the EPA.

**DIRECTIONS FOR USE**

It is a violation of Federal law to use this product in a manner inconsistent with its labeling.

**COMMERCIAL STERILIZATION**

Enviro San can be used in food processing aseptic packaging systems as a commercial sterilant to treat clean, non-porous food packaging materials and equipment. This product is effective as a commercial sterilant when the solution is prepared in water of up to 500 ppm hardness. Refer to Directions for Use to determine the suitable application with alternative concentrations and contact times. Where a minimum concentration is specified in the use instructions a test kit or titration method is recommended for verifying that the appropriate concentration is maintained.

**COMMERCIAL STERILIZATION OF FOOD PACKAGING MATERIALS**

**Enviro San at 60°C**

Commercially sterilize clean, non-porous food packaging materials with a concentration of 5.0 ounces of Enviro San concentrate per 1.0 gallon of water (6597 ppm peroxyacetic acid by weight) at a temperature of 60°C - 70°C. Sterilization solution must be maintained at a minimum of 2000 ppm peroxyacetic acid. Use immersion, coarse spray or circulation techniques as appropriate to sterilize the food packaging material. Surfaces must be exposed to the solution for a period of not less than 90 seconds unless a longer time is specified by the governing food processing authority. After thorough draining, rinse surfaces with a disinfected water rinse free of pathogenic bacteria or sterile water. This product when used per label directions is effective against Bacillus subtilis and Clostridium sporogenes in water up to 500 ppm hardness.

**Enviro San at 50°C**

Commercially sterilize clean, non-porous food packaging materials with a concentration of 3.7 ounces of Enviro San concentrate per 1.0 gallon of water (4838 ppm peroxyacetic acid by weight) at a temperature of 50 - 60°C. Sterilization solution must be maintained at a minimum of 3000 ppm peroxyacetic acid. Use immersion, coarse spray or circulation techniques as appropriate to sterilize the food packaging material. Surfaces must be exposed to the solution for a period of not less than 40 seconds unless a longer time is specified by the governing food processing authority. After thorough draining, rinse surfaces with a disinfected water rinse free of pathogenic bacteria or sterile water. This product when used per label directions is effective against Bacillus subtilis and Clostridium sporogenes.

**Sanitizing Food Contact Surfaces**

Prior to use of this product, remove gross soil particles from surfaces, thoroughly clean surfaces, and follow with a potable water rinse. Sanitize clean surfaces with a concentration of 0.0 - 0.38% v/v (1000 to 1000 ppm v/v or 1 to 1.8 ounces per 8 gallons of water) at room temperature. Use immersion, coarse spray or circulation techniques as appropriate to sanitize the surfaces. All surfaces must be exposed to the sanitizing solution for a period of not less than one minute unless otherwise specified by governing sanitary code. Allow surfaces to drain thoroughly and air dry. Do not rinse. This product when used per label directions is effective against Staphylococcus aureus and Escherichia coli.

**Sanitizing Non-Food Contact Surfaces**

Prior to use of this product, remove gross soil particles from surfaces, thoroughly clean surfaces, and follow with a potable water rinse. Sanitize clean surfaces with a concentration of 0.2 - 1.5% v/v (2000 to 15,000 ppm v/v or 2 or 5 oz, per 8 gallons of water) at a temperature of 25 to 45°C. Use immersion, coarse spray or circulation techniques as appropriate to sanitize the surfaces. All surfaces must be exposed to the sanitizing solution for a period of not less than five minutes unless otherwise specified by governing sanitary code. Allow surfaces to drain thoroughly before resuming operations. Drainage may be followed by a potable or sterile water rinse. This product when used per label directions is effective against Enterobacter aerogenes, Escherichia coli, Listeria monocytogenes, Pseudomonas aeruginosa, Salmonella typhimurium, Staphylococcus aureus, Klebsiella pneumoniae, and Lactobacillus maliformans.

**ANTIMICROBIAL RINSE OF PRE-CLEANED OR NEW RETURNABLE OR NONRETURNABLE CONTAINERS**

To reduce the numbers of beverage spoilage organisms apply Enviro San at a concentration of 2 to 10 ounces per gallon of water (0.58% to 4.4% by weight) at a temperature of 40 to 65°C for at least 7 seconds. After thorough draining, rinse surfaces with a disinfected water rinse free of pathogenic bacteria or sterile water. To reduce the number of beverage spoilage organisms apply Enviro San at a concentration of 6 to 25 ounces per gallon of water (1.0% to 4.4% by weight) at ambient temperature for at least 10 seconds. After thorough draining, rinse surfaces with a disinfected water rinse free of pathogenic bacteria or sterile water.

**BOOSTER FOR ALKALINE AND ACIDIC DETERGENTS TO CLEAN FOOD PROCESSING EQUIPMENT**

Enviro San is an effective oxygen bleach cleaning booster for use with alkaline and acidic detergents. For cleaning applications as a detergent booster, use 2 to 8 ounces per gallon of water (0.58% to 4.3% by weight) to aid in the removal of organic soils. All hard non-porous food contact surfaces treated with this booster must be rinsed thoroughly with a potable water rinse followed by sanitizing with an approved food contact surface sanitizer.

**NOTE:** This product in its use solutions is compatible with stainless steel and aluminum surfaces. If product is intended to be used on any surface, it is recommended that you apply product to a smaller test area to determine compatibility before proceeding with its use.

See other label for Precautionary Statements and First Aid.

**EPA Reg. No. 1677-185**


Supersectant refers to first letter of date code.

This product may be patented: www.ecolab.com/patents