

Frequently Asked Questions

**SURFACE
CLEANER
SANITIZER RTU**

GENERAL QUESTIONS

What is Surface Cleaner Sanitizer RTU?

Surface Cleaner Sanitizer RTU is designed for cleaning and sanitizing hard, non-porous food-contact surfaces in a variety of applications in foodservice environments. Surface Cleaner Sanitizer RTU is registered as a cleaner and sanitizer for use on hard, non-porous food-contact surfaces under EPA Registration Number 1677-259. 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:8:16299787803859::NO::P8_PUID,P8_RINUM:529213,1677-259

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 Surface Cleaner Sanitizer RTU 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. Surface Cleaner Sanitizer RTU 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 Surface Cleaner Sanitizer RTU Halal or Kosher?

Yes, Surface Cleaner Sanitizer RTU 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?

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

Is this a solid or liquid product?

Surface Cleaner Sanitizer RTU is a liquid.

CLAIMS QUESTIONS

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

Surface Cleaner Sanitizer RTU 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) | | |
|--|--|-----------------|
| | 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) | | |
| | 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 | | |
| | 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 Surface Cleaner Sanitizer RTU be used against SARS-CoV-2, the virus that causes COVID-19?

Yes, Surface Cleaner Sanitizer RTU 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 Surface Cleaner Sanitizer RTU EPA registration number 1677-259.

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) | 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; Electrostatic spray | Hard Nonporous (HN); Food Contact No Rinse (FCNR) | Healthcare; Institutional; Residential | Yes |

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. Surface Cleaner Sanitizer RTU 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 Surface Cleaner Sanitizer RTU reduce (sanitize) the presence of viruses or does it completely inactivate them (disinfect)?

Surface Cleaner Sanitizer RTU 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.

USE APPLICATION QUESTIONS

Can I use Surface Cleaner Sanitizer RTU to replace a food-contact surface sanitizer?

Yes, Surface Cleaner Sanitizer RTU 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 Surface Cleaner Sanitizer RTU to replace a general-purpose cleaner?

Yes, Surface Cleaner Sanitizer RTU 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 Surface Cleaner Sanitizer RTU to replace a restroom cleaner?

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

Is there a recommended towel for the solution?

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

Will terry cloth towels bind the active ingredient?

No, Surface Cleaner Sanitizer RTU 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 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, Surface Cleaner Sanitizer RTU 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 ProClean representative for more information.