



UNITED STATES ENVIRONMENTAL PROTECTION AGENCY  
WASHINGTON, DC 20460

OFFICE OF CHEMICAL SAFETY  
AND POLLUTION PREVENTION

January 23, 2018

Bridget Middleton  
Regulatory Specialist I  
Ecolab Inc.  
1 Ecolab Place  
St. Paul, MN 55102

Subject: Notification per PRN 98-10 – Minor label modifications  
Product Name: Ster-Bac Quat  
EPA Registration Number: 1677-231  
Application Date: January 2, 2018  
Decision Number: 537158

Dear Ms. Middleton:

The Agency is in receipt of your Application for Pesticide Notification under Pesticide Registration Notice (PRN) 98-10 for the above referenced product. The Antimicrobials Division (AD) has conducted a review of this request for its applicability under PRN 98-10 and finds that the action requested falls within the scope of PRN 98-10.

The label submitted with the application has been stamped “Notification” and will be placed in our records.

Should you wish to add/retain a reference to the company’s website on your label, then please be aware that the website becomes labeling under the Federal Insecticide Fungicide and Rodenticide Act and is subject to review by the Agency. If the website is false or misleading, the product would be misbranded and unlawful to sell or distribute under FIFRA section 12(a)(1)(E). 40 CFR 156.10(a)(5) list examples of statements EPA may consider false or misleading. In addition, regardless of whether a website is referenced on your product’s label, claims made on the website may not substantially differ from those claims approved through the registration process. Therefore, should the Agency find or if it is brought to our attention that a website contains false or misleading statements or claims substantially differing from the EPA approved registration, the website will be referred to the EPA’s Office of Enforcement and Compliance.

If you have any questions, you may contact Tara Flint via email at [flint.tara@epa.gov](mailto:flint.tara@epa.gov) or Eric Miederhoff at [Miederhoff.eric@epa.gov](mailto:Miederhoff.eric@epa.gov).

Sincerely,

A handwritten signature in blue ink that reads "E. Miederhoff". The signature is written in a cursive style with a large, stylized initial "E".

Eric Miederhoff  
Product Manager 31  
Regulatory Management Branch I  
Antimicrobials Division (7510P)  
Office of Pesticide Programs

# NOTIFICATION

1677-231

1/2/2018

The applicant has certified that no changes, other than those reported to the Agency have been made to the labeling. The Agency acknowledges this notification by letter dated:

01/23/2018

## Ster-Bac Quat

Sanitizer - Deodorizer

For Food, Dairy, Beverage, Meat, Poultry, Egg and Seafood Processing and Farm Use

For Farm, School, Dairy, Restaurant, Food Handling and Processing Areas, Bar and Institutional Kitchen Use

For use in federally inspected meat and poultry plants

An effective sanitizer for use on food contact surfaces

### Active Ingredient:

Didecyl dimethyl ammonium carbonate and  
Didecyl dimethyl ammonium bicarbonate ..... 7.5%

**Other Ingredients:** ..... 92.5%

**Total:** ..... 100.0%

**KEEP OUT OF REACH OF CHILDREN**

## DANGER – PELIGRO

(See [back], [side], [inside], [other] [fold-out] [booklet] [product container] [label(s)] [panel(s)] [container] for [complete] [additional] [information] [directions for use] [precautionary statements] [and] [first aid] [and] [storage and disposal])

### PRECAUTIONARY STATEMENTS

HAZARDS TO HUMANS AND DOMESTIC ANIMALS

**DANGER.** Corrosive. Causes irreversible eye damage and skin burns. May be fatal if swallowed or inhaled. Do not get in eyes, on skin or on clothing. Do not breathe vapor. Wash thoroughly with soap and water after handling and before eating, drinking, chewing gum, using tobacco or using the toilet. Harmful if absorbed through skin. Wear protective eyewear (goggles or face shield), protective clothing and protective (rubber or chemical resistant) gloves. Remove and wash contaminated clothing before reuse.

### 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.

**IF ON SKIN OR CLOTHING:** Take off contaminated clothing. Rinse skin immediately with plenty of water for 15-20 minutes.

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

**IF INHALED:** Move person to fresh air. If person is not breathing, call 911 or an ambulance, then give artificial respiration, preferably by mouth-to-mouth, if possible. Call a poison control center or doctor for treatment advice.

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.

**FOR EMERGENCY MEDICAL INFORMATION CALL TOLL-FREE: 1-800-328-0026  
OUTSIDE NORTH AMERICA, CALL 1-651-222-5352**

(Note to Reviewer: If container size is 5 gallons or greater, the following Environmental Hazards statement will appear on the final product label.)

#### **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 the 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.

**For Food Contact Surfaces, Food Processing Equipment and Utensils in Dairies and Public Eating Establishments and Food Contact Surfaces, Food Processing Equipment and Utensils in Food Processing Plants (40 CFR 180.940 (a)):**

*(Note to reviewer. On a final printed label, only one of the following dilution rates will be used in the sanitization sections below:*

1 fl. oz. of **STER-BAC QUAT** per 4 gallons of water [1/4 fl. oz. (0.25 fl. oz.) of **STER-BAC QUAT** per gallon of water] [150 ppm active quat]

or

1 fl. oz. of **STER-BAC QUAT** per 3 gallons of water [0.34 fl. oz. of **STER-BAC QUAT** per gallon of water] [200 ppm active quat]

or

1 fl. oz. of **STER-BAC QUAT** per 2 1/2 gallons of water [0.40 fl. oz. of **STER-BAC QUAT** per gallon of water] [240 ppm active quat]

or

1 fl. oz. of **STER-BAC QUAT** per 3 – 4 gallons of water (0.25 – 0.35 fl. oz. of **STER-BAC QUAT** per gallon of water) (150 – 200 ppm active quat)

or

1 fl. oz. of **STER-BAC QUAT** per 2 1/2 - 3 gallons of water [0.34 – 0.40 fl. oz. of **STER-BAC QUAT** per gallon of water] [200 – 240 ppm active quat]

or

1 fl. oz. of **STER-BAC QUAT** per 2 1/2 – 4 gallons of water 0.25 – 0.40 fl. oz. of **STER-BAC QUAT** per gallon of water] [150 – 240 ppm active quat]

#### **TO SANITIZE FOOD CONTACT SURFACES:**

or

**TO SANITIZE FOOD CONTACT SURFACES, FOOD PROCESSING EQUIPMENT AND OTHER HARD, NON-POROUS SURFACES IN FOOD PROCESSING LOCATIONS, DAIRIES, RESTAURANTS AND BARS (IN A THREE COMPARTMENT SINK):**

For sanitizing hard, non-porous surfaces of food processing equipment, dairy equipment, food

utensils, dishes, silverware, glasses, sink tops, countertops, refrigerated storage and display equipment and other hard, non-porous surfaces.

Prior to application, remove gross food particles and soil by a pre-flush, or pre-scrape and, when necessary, pre-soak. Then thoroughly wash or flush objects with a good detergent or compatible cleaner, followed by a potable water rinse before application of the sanitizing solution.

Apply a use-solution of *[insert appropriate dilution from box here]* (or equivalent dilution) to the pre-cleaned hard surface with a cloth, mop, sponge, [coarse] sprayer or by immersion, thoroughly wetting surfaces. Surfaces must remain wet for at least [one minute] [60 seconds] followed by adequate draining [and air drying]. Do not rinse.

Prepare fresh solution daily or more often if the use solution becomes diluted or soiled. For mechanical applications, use-solution **may must** not be reused for sanitizing applications but may be reused for other purposes such as cleaning.

Apply to sink tops, counter tops, refrigerated storage and display equipment and other stationary surfaces by cloth, sponge [or] brush [or coarse spray]. Immerse pre-cleaned glassware, dishes, silverware, cooking utensils and other similar size food processing equipment in a solution of *[insert appropriate dilution here]* (or equivalent dilution) for at least 60 seconds. Drain thoroughly [and allow to air dry] before reuse. Do not rinse.

#### **TO SANITIZE FOOD PROCESSING EQUIPMENT, UTENSILS, AND OTHER FOOD CONTACT ARTICLES REGULATED BY 40 CFR § 180.940(a) (IN A THREE COMPARTMENT SINK):**

1. Scrape, flush, or pre-soak articles (whether mobile or stationary) to remove gross food particles and soil.
2. Thoroughly wash articles with an appropriate detergent or cleaner.
3. Rinse articles thoroughly with potable water.
4. Sanitize by immersing articles with a use-solution of *[insert appropriate dilution here]* for at least 60 seconds. Articles too large for immersing must be thoroughly wetted by rinsing, spraying, or swabbing.
5. Remove immersed items from solution to drain [and then air dry]. Non-immersed items should be allowed to air dry. Do not rinse.

**STER-BAC QUAT** can be used in accordance with the U.S. Public Health Service food service sanitization recommendations.

### **U.S. PUBLIC HEALTH SERVICE**

#### **FOOD SERVICE SANITIZATION RECOMMENDATIONS CLEANING AND SANITIZING:**

Equipment and utensils must be thoroughly pre-flushed or pre-scraped and when necessary, pre-soaked to remove gross food particles and soil.

1. Thoroughly wash equipment and utensils in hot detergent solution.
2. Rinse utensils and equipment thoroughly with potable water.
3. Sanitize equipment and utensils by immersion in a use solution of *[insert appropriate dilution here]* (or equivalent dilution) for at least 60 seconds at a temperature of 75°F.
4. For equipment and utensils too large to sanitize by immersion, apply a use-solution of *[insert appropriate dilution here]* (or equivalent dilution) by rinsing, spraying or swabbing until thoroughly wet.
5. Allow sanitized surface to drain [and air dry]. Do not rinse.

## WISCONSIN STATE BOARD OF HEALTH

### **DIRECTIONS FOR EATING ESTABLISHMENTS:**

- 1) Scrape and pre-wash utensils and glasses whenever possible.
- 2) Wash with a good detergent or compatible cleaner.
- 3) Rinse with potable water.
- 4) Sanitize in a solution of *[insert a dilution of 200 ppm active or higher dilution from box above here]*. Immerse all utensils for at least two minutes or for contact time specified by governing sanitary code.
- 5) Place sanitized utensils on a rack or drain board (to air dry).

NOTE: A clean potable water rinse following sanitization is not permitted under HFS 196, Appendix 7-204.11 of the Wisconsin Administrative Code (reference 40 CFR 180.940 (a)).

### **TO SANITIZE [SOFT SERVE] [FOOD] [AND] [FROZEN] [BEVERAGE] DISPENSING EQUIPMENT:**

1. Wash equipment with a compatible detergent and rinse with potable water prior to sanitizing.
2. Fill equipment with a solution of *[insert appropriate dilution here]* (or equivalent dilution).
3. Allow solution to remain in equipment for at least 60 seconds.
4. Drain thoroughly [and allow to air dry] before reuse. Do not rinse.

### **TO SANITIZE ICE MACHINES:**

1. Turn off refrigeration.
2. Wash equipment with a compatible detergent and rinse with potable water prior to sanitizing.
3. Apply a solution of *[insert appropriate dilution here]* (or equivalent dilution) by mechanical spray, directly pouring, or by recirculating through the system.
4. Allow surfaces to remain wet or solution to remain in equipment for at least 60 seconds.
5. Drain thoroughly before reuse and allow to air dry.

### **TO SANITIZE SANITARY FILLING EQUIPMENT:**

Wash equipment with a compatible detergent and rinse with potable water prior to sanitizing. Prepare a use-solution of *[insert appropriate dilution here]* (or equivalent dilution) for final wash and rinse applications. Allow surfaces to remain wet for at least 60 seconds. Drain thoroughly [and allow to air dry] before reuse. Do not rinse.

### **TO SANITIZE BEER FERMENTATION AND STORAGE TANKS:**

Wash equipment with a compatible detergent and rinse with potable water prior to sanitizing. Prepare a use-solution of *[insert appropriate dilution here]* (or equivalent dilution) for mechanical or automated systems. Allow surfaces to remain wet for at least 60 seconds. Drain thoroughly [and allow to air dry] before reuse. Do not rinse.

### **WATERPROOF GLOVE SANITIZING DIRECTIONS:**

To prevent cross-contamination into processing areas of food plants, waterproof gloves must be sanitized prior to entering or re-entering those areas. Remove gross contamination from gloves before sanitizing. Then place gloved hand in a use-solution of *[insert appropriate dilution from box above here]* for sixty seconds. Change the solution in the bath at least daily or more often if the solution appears visibly diluted or soiled.

### **SANITIZING NON-POROUS GLOVED HANDS:**

To prevent the spreading of organisms into animal areas and the packaging and storage areas of food plants, dip, soak or spray pre-washed (plastic, latex or other synthetic rubber) gloved hands so that there is enough sanitizing solution to cover the gloved area. Do not let sanitizing solution come in contact with exposed skin. Make up the sanitizing solution by adding *[insert appropriate dilution from*

*box above here*]. Dip, soak or spray in solution and allow gloved hands to remain wet for at least 60 seconds. No potable water rinse is allowed. Change the sanitizing solution in the bath at least daily or when solution appears dirty.

#### **TO SANITIZE EGG SHELLS INTENDED FOR FOOD:**

To sanitize previously cleaned food-grade eggs in shell egg and egg product processing plants, spray with a use-solution of *[insert appropriate dilution here]* (or equivalent dilution). The solution must be equal to or warmer than the eggs, but not to exceed 130°F. Wet eggs thoroughly and allow to drain. Eggs sanitized with this product shall be subjected to a potable water rinse only if they are to be broken immediately for use in the manufacture of egg products. Eggs must be reasonably dry before casing or breaking. The solution must not be re-used for sanitizing eggs.

NOTE: Only clean, whole eggs can be sanitized. Dirty, cracked or punctured eggs cannot be sanitized.

#### **FOR CONTINUOUS TREATMENT OF CONVEYORS:**

Remove gross food particles and excess soil by a pre-flush or pre-scrape. Wash with a good detergent or compatible cleaner. Rinse equipment thoroughly with potable water, then rinse equipment with a sanitizing solution. During processing, apply **Ster-Bac Quat** at *[insert appropriate dilution from box above here]* to conveyors with suitable feeding equipment. Controlled volumes of sanitizer are applied to return portion of conveyor through nozzles so located as to permit maximum drainage of sanitizer from equipment and to prevent puddles on top of belt. During interruptions in operation, coarse spray equipment, peelers, collators, slicers and saws with **Ster-Bac Quat** solution of *[insert appropriate dilution from box above here]*. Conveyors and other equipment must be free of product when applying this coarse spray. Use *[insert appropriate dilution from box above here]*. [Must be 200 ppm AI Minimum] in Wisconsin dairy processing facilities.

*(For food processing or other facilities that have installed entryway sanitizing systems: )*

#### **ENTRYWAY SANITIZING SYSTEMS:**

To prevent cross-contamination from area to area, set the system to deliver [0.68 – 1.36 fl. oz. per gallon of water] [or equivalent dilution] [400 – 800 ppm active] of sanitizing solution. The [spray] [foam] must cover the entire path of the doorway. Set the system so that a continuous wet blanket of sanitizer solution is delivered to the floor.

Do not mix other foam additives to the sanitizing solution.

#### **SHOE BATH SANITIZER DIRECTIONS:**

To prevent cross-contamination into animal areas [and the packaging and storage areas of food plants], shoe baths containing one inch of freshly made sanitizing solution must be placed at all entrances to buildings [and hatcheries]. Scrape waterproof work [boots] [shoes] and place in a use-solution of 0.68 fl. oz. of **Ster-Bac Quat** per gallon of water [or equivalent dilution] [400 ppm] for 60 seconds prior to entering area. **[This optional statement is (Not for Use in California)]** If there is a heavy soil load or excessive traffic place work [boots] [shoes] in a use-solution of 1.02 – 1.36 fl. oz. per gallon of water [or equivalent dilution] [600 – 800 ppm active quat.]. Change the solution in the bath at least daily or more often if the solution appears diluted or soiled.

#### **SHOE FOAM SANITIZER DIRECTIONS:**

To prevent cross-contamination into animal areas and the packaging and storage areas of food plants, apply a foam layer approximately 1/2 to 2 inches thick made from a solution of 1.36 – 2.04 fl. oz. of **Ster-Bac Quat** per gallon of water (or equivalent dilution) (800 – 1200 ppm active), at all entrances to buildings, hatcheries, production and packaging rooms by using a foam generating machine or aerator to apply the foam layer. Follow the foaming directions as specified by the manufacturer of the foam generator or aerator. Scrape waterproof [work boots] [shoes]. Stand or walk through foamed area for 60 seconds prior to entering area. Foam area must be washed and



foam replaced at least daily or more often if the foam appears visibly diluted or soiled.

**TO DEODORIZE:** [Mix] [Use] [1 fl. oz] or [1 - 2 fl. oz.] or [1 – 4 fl. oz.] of **Ster-Bac Quat** per gallon of water to deodorize surfaces. Apply using a cloth, mop, sponge or sprayer. Wipe or allow to air dry.

**Ster-Bac Quat** is effective at eliminating odors on porous surfaces such as upholstery, drapes, carpets, bedding, shower curtains, mattresses and non-porous surfaces such as walls and floors. Excellent for fire restoration.

Other suggested uses: Homes, Veterinary Clinics, Fish Markets, Kennels, Trash Compactors, Offices, Beauty Salons, Locker Rooms, Health Spas, Conference rooms, Elevators, Smoking Areas, Lounges, Day Care Centers, Dry Cleaners, Theaters, Farms, Auditoriums and Churches.

#### **DEODORIZING DIRECTIONS:**

**Nursing Homes, Hospitals, Hotels, Schools, Restaurants:** Use [1 fl. oz] or [1 - 2 fl. oz.] or [1 – 4 fl. oz.] in chemical toilets, waste receptacles, bed pans, drainage bottles, diaper pails, hampers, disposals, commodes and air conditioner pans to eliminate odors.

**Mopping Solutions, Automatic Scrubbers:** Use [1 fl. oz] or [1 - 2 fl. oz.] or [1 – 4 fl. oz.] per gallon of water to eliminate undesirable odors.

**Laundry:** Use [1 fl. oz] or [1 - 2 fl. oz.] or [1 – 4 fl. oz.] per load added during the final rinse cycle to deodorize all offensive odors.

**Air Freshener/Automotive Uses:** 4 fl. oz. per gallon of water or desired concentration will effectively neutralize damp musty odors caused by mildew in storage areas, basements, closets and bathrooms. Effective on smoking and cooking odors (garlic, fish, onions, etc.). Automobile odors from tobacco, musty carpet smell and beverage smells will be eliminated.

**Carpets:** [½ – 1 fl. oz.] or [½ – 2 fl. oz.] per gallon of shampoo solution eliminates odors associated with urine, vomit, smoke, and mildew. Reapply after cleaning for freshening effects. Allow to dry.

**RV Holding Tanks:** Toilet waste: Cover bottom of holding tank with water and add [1 fl. oz] or [1 - 2 fl. oz.] or [1 – 4 fl. oz.] If odors return before it is time to empty the tank, simply add [1 fl. oz] or [1 - 2 fl. oz.] or [1 – 4 fl. oz.] to the tank. Kitchen waste: [1 fl. oz] or [1 - 2 fl. oz.] or [1 – 4 fl. oz.] of **Ster-Bac Quat** to gray water tank as needed to control malodors created by dirty dish water.

**Pet Odors:** Use 4 – 6 fl. oz. per gallon of water or desired concentration, for urine, feces, and vomit, in carpet and upholstery. Clean prior to application then spray onto affected areas. Test hidden area for colorfastness. Allow 10 minutes contact time. Then blot with clean cloth. Allow to dry. Also effective on pet bedding and litter boxes.

**Sewage Backup, Water Damage:** Use 2 – 4 fl. oz. per gallon of water or desired concentration. Spray over affected areas before and after cleaning and extraction. Allow 10 minutes contact time. Use proper ventilation; open windows.

**Cleaning Solution:** Dilute [1 fl. oz] or [1 - 2 fl. oz.] or [1 – 4 fl. oz.] per gallon of water for cleaning of kitchen counters, tables, walls, bathrooms, toilet seats, mopping floors and large routine applications.



DO NOT MIX WITH ANYTHING BUT WATER

## STORAGE & DISPOSAL

Do not contaminate water, food or feed by storage or disposal.

**PESTICIDE STORAGE:** Store in original container in areas inaccessible to children. Do not store on side. Avoid creasing or impacting of side walls.

**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:

(For containers 5 gallons or less.) Non-refillable container. Do not reuse or refill this container. **Triple rinse as follows: Fill container ¼ full with water and recap. Shake for 10 seconds. Drain for 10 seconds after the flow begins to drip. Follow Pesticide Disposal instructions for rinsate 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.**

(For containers >5-55 gallons.) Non-refillable container. Do not reuse or refill this container. **Triple rinse as follows: Empty remaining contents into application equipment or a mix tank. Fill the container ¼ full with water. Replace and tighten closures. Tip container on its side and roll it back and forth, ensuring at 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 rinsate into application equipment or a mix tank or store rinsate 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.**

**(300 gallon tote) Verify that the tote is empty. Do not rinse or clean. Seal tote and contact Ecolab for return.**

*(Note to reviewer: The following can be used for plastic or metal 55 gallon sizes and smaller – to be refilled only by customer for reuse of Ster-Bac Quat)*

Refillable container. Refill this container with pesticide only. Do not reuse this container for any other purpose. Cleaning the container before final disposal is the responsibility of the person disposing of the container. Cleaning before refilling is the responsibility of the refiller. To clean the container before final disposal, **empty the remaining contents from this container into application equipment or mix tank. Fill the container about 10 percent full with water.** Agitate vigorously and dispose of rinsate consistent with pesticide disposal instructions. Repeat **this rinsing procedure** two more times. **Then offer for recycling or reconditioning. If not available, puncture and dispose in sanitary landfill.** If not triple rinsed, these containers are acutely hazardous wastes and must be disposed of in accordance with local, state and federal regulations.

EPA Reg. No. 1677-231

EPA Est.: 1677-MN-1 (P), 60156-IL-1 (SI), 1677-CA-2 (R), 1677-TX-1 (D), 1677-IL-2 (J), 1677-GA-1 (M), 1677-WV-1 (V), 303-IN-1 (L), 58046-TX-2 (X), 5389-NC-1 (G)

Superscript refers to first letter of date code

**(Manufactured) (Distributed) by:**

Ecolab, Inc.  
1 Ecolab Place  
St. Paul, MN 55102

Net Contents:	1 U.S. Gallons (3.78 L)
	2.5 U.S. Gallons (9.45 L)
	5 U.S. Gallons (18.9 L)
	15 U.S. Gallons (56.8 L)
	30 U.S. Gallons (113.5 L)
	55 U.S. Gallons (208.2 L)
	300 U.S. Gallons (tote)

(Made in USA) (Made in United States of America)

This product may be patented | Ce produit peut être breveté | Este producto puede ser patentado:  
[www.ecolab.com/patents](http://www.ecolab.com/patents)

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(Si no puede leer en inglés, pregunte a su supervisor sobre las instrucciones de uso apropiadas antes de trabajar con este producto.)

**(Note to reviewer: The following is considered optional marketing language.)**

- Concentrate (Concentrated)
- Deodorizes (Deodorizer)
- (**Ster-Bac Quat**) Contains no [phosphates] phosphorous [or phosphorous compounds].

#### **Ster-Bac Quat**

- delivers non-acid performance in an economical concentrate.
- is an economical concentrate
- is diluted for use with a mop and bucket, trigger sprayers, sponge or by soaking.
- improves labor results by effectively controlling odors.
- deodorizes by killing microorganisms that cause offensive odors.
- is formulated for use in daily maintenance programs.
- is a complete, chemically balanced sanitizer that provides clear use solutions even in the presence of hard water.
- meets AOAC Germicidal & Detergent standards for sanitizing previously cleaned food-contact surfaces.
- has been cleared by the EPA in 40 CFR §180.940(a) for use on food processing equipment, utensils and other food-contact articles [at a concentration of 150 – 240 ppm active].
- is a sanitizer for use in all federally inspected meat and poultry plants, institutional and industrial facilities.
- can be used on food contact surfaces [in a concentration range of 150 – 240 ppm active].
- **Ster-Bac Quat** is an effective sanitizer.

**Ster-Bac Quat** (Kills) (Eliminates) (Removes) (Destroys) [*Insert pathogen or pathogens from lists on page 5*] on (pre-cleaned) environmental surfaces

#### Use **Ster-Bac Quat**:

- for sanitizing of ultrasound transducers, probes, mammography compressor plates and other hard nonporous surfaces. Will not cause swelling of transducer membrane or harm compressor plates.
- to sanitize salon / barber tools and instruments: combs, brushes, scissors, blades and manicure instruments.
- in kitchens and other household areas.
- as a sanitizer for all surfaces not always requiring a rinse in official establishments operating under the Federal meat, poultry, shell egg grading and egg products inspection programs.
- as a sanitizer on dishes, glassware, and utensils.
- as a sanitizer in bottling and beverage dispensing equipment.
- as a sanitizer in sanitary filling of bottles and cans.
- in sanitizing bottles or cans in the final rinse application, and for external spraying of filler and closing machines.

- as a sanitizer in beer fermentation and holding tanks.
- as a Food-Grade Shell-Egg sanitizer, with best results achieved in water temperatures ranging from 78°F – 110°F. **Ster-Bac Quat** may be applied through automatic washing systems, immersion tanks, foaming apparatus, and low pressure sprayers.
- in federally inspected meat and poultry facilities (as a sanitizer for all surfaces not always requiring a rinse).

**(Note to reviewer: The following is considered optional marketing language.)**

**Ster-Bac Quat** is an effective sanitizer for use on food contact surfaces in 500 ppm hard water against:

*Campylobacter jejuni* (ATCC 33560)  
*Escherichia coli* (ATCC 11229)  
*Escherichia coli* O157:H7 (ATCC 33150)  
*Klebsiella pneumoniae* (ATCC 4352)  
*Listeria monocytogenes* (ATCC 19115)  
*Salmonella typhimurim* (ATCC 23564)  
*Staphylococcus aureus* (ATCC 6538)  
*Yersinia enterocolitica* (ATCC 23715)

Regular, effective cleaning and sanitizing of equipment, utensils, and work or dining surfaces which could harbor food poisoning microorganisms minimizes the probability of contaminating food during preparation, storage or service. Effective cleaning will remove soil and prevent the accumulation of food residues, which may decompose or support the rapid development of food poisoning organisms or toxins. Application of effective sanitizing procedures reduces the number of those disease organisms which may be present on equipment and utensils after cleaning, and reduces the potential for the transfer, either directly through tableware such as glasses, cups and flatware or indirectly through food.

To prevent cross-contamination, kitchenware and food-contact surfaces of equipment must be washed, rinsed with potable water and sanitized after each use and following any interruption of operation during which time contamination may have occurred.

Where equipment and utensils are used for the preparation of foods on a continuous or production-line basis, utensils and the food-contact surfaces of equipment must be washed, rinsed with potable water and sanitized at intervals throughout the day on a schedule based on food temperature, type of food, and amount of food particle accumulation.

Articles that can be immersed in solution must remain in solution for 60 seconds.

Articles or surfaces too large for immersing must be thoroughly wetted or flooded by rinsing, spraying or swabbing.

Allow all sanitized surfaces to drain [and air dry]. **Ster-Bac Quat** fulfills the criteria of Appendix F of the Grade "A" Pasteurized Milk Ordinances 2003 Recommendations of the U.S. Public Health Services in waters up to 500 ppm of hardness calculated as CaCO<sub>3</sub> when evaluated by the AOAC Germicidal and Detergent Sanitizer Method.

## **PRODUCT DESCRIPTION**

Ster-Bac Quat is a blend of quaternary ammonium compounds.

Ster-Bac Quat is a liquid quaternary ammonium sanitizer.

5<sup>th</sup> generation quaternary ammonium food contact hard surface sanitizer.

Formulated for use in dairy processing facilities.

Formulated for use in food processing facilities.

Formulated for use in meat and poultry processing facilities.

Wide range of use in both raw and ready-to-eat processing facilities.

## **BENEFITS**

### **Saves Money**

Effectively controls odors.

### **Saves Time and Labor**

Convenient to use – easily proportioned through sprayers or injection meters.

Excellent foam profile when used in doorway sanitizing systems.

### **Promotes Quality Assurance**

Fifth generation quat is low foaming and has increased tolerance to hard water conditions.

Effective against bacteria listed on product label that may cause odor or spoilage problems within meat and poultry processing plants.

Effective against organisms listed on product label typically encountered in the processing of ready-to-eat meats.

EPA registered as a no-rinse sanitizer for use on hard, **non-porous** food-contact surfaces.

Helps enhance food safety when used in a total Ecolab product and professional services program.

Useful for a wide variety of applications as listed on the product label(s).

Ideal for deodorizing and no-rinse sanitizing.

Versatile.

Effective against *Listeria monocytogenes*.

### **Environmental Implication**

Formula ingredients contain no phosphorus.



Sanitizer  
Desinfectante

**(Note to reviewer: The following is considered optional marketing language.)**

**(AREAS OF USE:)**

Use **Ster-Bac Quat** in:

Kitchens	Fish processing plants
Day care centers	Food establishments
Nurseries	Food processing plants
	Food preparation areas
Bagel Stores	Food storage areas
Bars	Ice cream processing plants
Beer fermentation and holding tanks	Institutional facilities
Bottling or pre-mix dispensing equipment	Institutional kitchens
Bottle Washing	Liquor stores
Cafeterias	Meat processing plants
Cheese factories	Meat producing facilities
Citrus processing plants	Milk processing plants
Coffee Shops	Milk storage and handling systems
Convenience stores	Milk tanks [bulk]
Dairies	Milk pail inflations and tubing,
Dairy Farms	Pizza parlors
Dairy product dispensing equipment.	Poultry processing plants
Donut shops	Poultry producing facilities
Drinking fountains	Processing Plants [Milk, Citrus, Ice Cream]
Egg Processing plants	Restaurants
Fast food operations	USDA inspected food processing facilities
Fisheries	Wineries

**(Note to reviewer: The following is considered optional marketing language.)**

**(TYPES OF SURFACES:)**

Use **Ster-Bac Quat** on washable hard, non-porous surfaces of:

Appliances, exteriors	Food processors
Beer fermentation and holding tanks	Frozen Beverage Machines
Blenders	Glassware [glasses]
Bottling or premix dispensing equipment	Highchairs
Citrus processing equipment and holding tanks	Ice Chests
	Ice Machines
Coffee pots	Kitchen equipment
Coffee urns	Microwave ovens
Cooking utensils	Plastic Food Storage Containers
Coolers	Refrigerators
Counters (countertops)	Refrigerator bins used for meat, fruit, vegetables and eggs
Countertop laminates	
Chopping blocks, plastic and other nonporous	Refrigerated storage and display equipment
	Silverware
Cutlery	Sinks
Cutting boards, plastic and other nonporous	Stoves [stovetops]
	Tables [picnic tables]
Dishes	Tableware
Drinking fountains	Tea dispensers
Eating Utensils	Utensils
Exhaust fans	Water dispensers [hot]



**(Note to reviewer: The following is considered optional marketing language.)**

**(TYPES OF SURFACES:)**

Use **Ster-Bac Quat** on washable hard, non-porous surfaces of:

Chrome
Enamel
Fiberglass sinks
Glass
Glazed ceramic
Glazed enameled surfaces
Glazed porcelain
Laminated surfaces
Metal
Plastic [such as polystyrene or polypropylene]
Sealed granite
Sealed limestone
Sealed marble
Sealed Slate
Sealed Stone
Sealed Terra cotta
Sealed Terrazzo
Stainless steel
Upholstery, vinyl and plastic
Woodwork, finished