

Why Sanitize? - The Law Requires It! Good Health Demands It!



Microbial contamination is the food industry's main safety concern. Public Health Regulations require that all inanimate food contact surfaces be properly cleaned and sanitized to protect the public health from exposure to the hazards of disease transmitted through the cross-contamination of surfaces soiled with infectious microorganisms.

The soiling of food contact surfaces with germs takes place in the normal course of preparing, handling, and consuming food. Any surface which comes in contact with uncooked meat, poultry, or fish may become contaminated with bacteria such as E. coli. EPA has recognized that surfaces and articles such as glasses,

dishes, and utensils that become soiled with infectious microorganisms found in bodily fluids (saliva and/or blood) can be associated with potential for the transmission of disease, including HIV-1 (AIDS Virus) through cross contamination. Persons with infectious diseases patronize public eating and drinking establishments and can create a potential for the spread of disease.

Tested and evaluated under strict EPA testing protocols, STERAMINE 1-G TABLETS is the first sanitizing product to be developed that has been accepted and registered by the EPA as being effective in killing not only infectious bacteria but HIV-1 (AIDS Virus) as well.



The Multi-Purpose Sanitizer



Compare

Property	Chlorine Compounds	Steramine 1-G Tablets	Iodine Compounds	Liquid Quaternaries
Odor	yes	none	yes	none
Corrosive	yes	no	yes	yes
Skin Irritation	yes	no	yes	yes
Objectionable Residue	yes	no	yes	no
Stability	poor	good	fair	good
Visible Indication	none	yes	none	none
Probable Waste	yes	no	yes	yes
Probable Error	yes	no	yes	yes
Freezes	yes	no	yes	yes
Chemical Exposure Hazard Category*	I-Danger	II-Warning	I-Danger	I-Danger

*EPA classifies products into one of three chemical hazard categories based on a worker's risk of exposure to the concentrated product from ingestion, inhalation, and skin and eye contact. One of the three specific "signal words" (DANGER, WARNING, or CAUTION) must appear on each product label to properly identify which exposure hazard category the product represents.

- Category I - DANGER: Most toxic, risk of permanent injury or death.
- Category II - WARNING: Less toxic, risk of temporary injury.
- Category III - CAUTION: Least toxic, least risk of temporary injury.

STERAMINE™ 1-G Tablets

Steramine 1-G Tablets Meet All
Public Health and Regulatory Criteria for Safety and Effectiveness

U.S. Environmental
Protection Agency 

U.S. Public
Health Service 

U.S. Food and Drug
Administration 

The Multi-Purpose Sanitizer

Features and Uses

Each bottle contains 150 Tablets, which dilutes to 150 gallons. Cases contain 72 bottles per case- that's 10,800 gallons of sanitation per case!



Pre-measured – it's easy to use.

Simply use 1 tablet per gallon of water to accurately and easily prepare your sanitizing solutions at the proper concentration required by Health Department Regulations.



Visible – it turns water blue.

Tablets dissolve in water producing a distinct, clear, pale blue sanitizing solution which tells operators and inspectors at a glance that this sanitizer is in the final rinse sink.



Gentle – it won't irritate hands.

Sanitizing solutions are non-irritating to the hands, non-corrosive to metals, non-staining and odorless.



Economical – it's super concentrated.

Shipping cost are less per gallon because TABLETS are 50% active; liquids are only 2% to 12% active. You're not paying to ship water! These convenient tablets eliminate the handling and storage of bulky sanitizers; they end guesswork in measuring and prevent loss from breakage, spillage, or waste. Sanitizing solutions are long-lasting and usually remain effective all day. All of these advantages are available at an economical cost of only pennies per gallon.



Use as a third sink sanitizing rinse for glassware, dishes, and utensils.

Fast drying. Leaves glassware and dishes sparkling clear, free from film, odor, or residue.



Use for Spray Sanitizing

Food processing equipment, sinks, countertops, cutting boards, and all other non-porous articles and surfaces. May also be applied with a clean cloth or sponge.



Use for sanitizing food and beverage dispensing machines.

Clean and then circulate sanitizing solution through hot or cold beverage dispensing machines, yogurt and soft serve frozen dessert machines, and other types of food dispensing equipment.

Visit www.sanitize.com for more information, including MSDS Sheets!