



F&B Divosan® Spectrum™/MC

A No-Rinse Sanitizer

Divosan® Spectrum sanitizer is a concentrated, quaternary sanitizer suitable for use in dairies, food processing, pharmaceutical, breweries and beverage operations.

Effective

- Sanitizes food contact and other hard nonporous surfaces and equipment
- Highly effective against a broad spectrum of pathogenic microorganisms & viruses
- Hard water tolerant up to 500 ppm

Versatile

- No rinse sanitizer for a broad range 200-400 ppm
- Many applications such as hard non porous surfaces sanitizing, fogging, entryway sanitizing systems, disinfection, vehicle disinfection, egg shell sanitizer

Phosphate-Free

- Does not contribute phosphorus to effluent
- Acceptable for use in areas that restrict phosphates

Discussion

Divosan® Spectrum sanitizer is multi-purpose product for use in a variety of food processing, beverage, brewing, pharmaceutical and dairy operations. When used as directed, this product is formulated to sanitize hard, non-porous, food contact surfaces. Divosan® Spectrum can be used as a general cleaner/disinfectant in food processing plants/breweries, to disinfect vehicles, and for treatment of animal housing facilities.



Divosan





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Use Instructions

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

To Sanitize Food Processing Equipment and Utensils:

Before use in federally inspected meat and poultry food processing plants and dairies, food products and packaging materials must be removed from room or carefully protected. A potable water rinse is not allowed following use of the product as a sanitizer on previously cleaned hard nonporous food contact surfaces provided that the surfaces are adequately drained before contact with food so that little or no residue remains.

1. Prior to sanitization, remove gross particulate matter with a warm water flush, then wash equipment with detergent or cleaning solution and follow with a potable water rinse.
2. Prepare the sanitizing use solution by adding 0.25-0.5 oz. per gallon of water (200-400 ppm active quat) (or equivalent dilution). Prepare a fresh solution at least daily or when use solution becomes visibly dirty.
3. Apply sanitizing solution by immersion, coarse spray, mop, wipe, food techniques or circulation techniques as appropriate to the equipment or surface to be treated. For spray applications, use a coarse pump or trigger sprayer. Spray 6-8 inches from surface. With spray applications cover or remove all food products. Allow a contact time of at least 1 minute.
4. Allow surfaces to drain thoroughly and air dry before resuming operation. Do not rinse.

WISCONSIN STATE DIVISION 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 0.25-0.5 oz. per gallon of water (200-400 ppm active quaternary) (or equivalent use dilution). 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.
6. Prepare fresh sanitizing solution at least daily or more often when visibly soiled or diluted.

NOTE: A clean potable water rinse following sanitization is not permitted under Section HSS 196, Appendix 7-204.11 of the Wisconsin Administrative Code.

To Sanitize Hard, Non-Porous Food Contact Surfaces and Equipment:

1. Prior to sanitization, remove gross particulate matter with a warm water flush, then wash equipment with detergent or cleaning solution and follow with a potable water rinse.
2. Prepare the sanitizing use solution by adding 0.25-0.5 oz. per gallon of water (200-400 ppm active quat) (or equivalent dilution).
3. Apply sanitizing solution by immersion, coarse spray, mop, wipe, food techniques or circulation techniques as appropriate to the equipment or surface to be treated. Allow a contact time of at least 1 minute.
4. Allow surfaces to drain thoroughly and air dry before resuming operation. Do not rinse.

For Use in Dairies, Beverage and Food Processing Plants Using Fogging Devices:

1. Prior to fogging, food products and packaging materials must be removed from the room or carefully protected.
2. After cleaning and disinfecting hard, non-porous surfaces as directed, fog desired areas using 1 quart per 1000 cubic feet of room area with a solution containing 1.5 oz. of product per gallon of water (1,200 ppm) (or equivalent use dilution). Use a remotely controlled fogging device and leave area before activating the fogger.
3. Vacate the area of all personnel during fogging and for a minimum of 2 hours after fogging. Areas being fogged must be placarded to prohibit entry.
4. After fogging is completed and the reentry interval satisfied, all food contact surfaces must be thoroughly rinsed with potable water prior to reuse.

NOTE: The fog generated is irritating to the eyes, skin and mucous membranes. Under no circumstances must a room be entered by anyone during fogging or within two hours of the completion of fogging (assuming a minimum of 4 air exchanges (ACH) per hour in the area being fogged, a minimum of 4 air exchanges (ACH) per hour in the facility after fogging). If the building must be entered, then the individuals entering the area must wear a self-contained respirator approved by NIOSH/MSHA, goggles, long sleeves and long pants.

FOGGING IS TO BE USED AS AN ADJUNCT TO ACCEPTABLE MANUAL CLEANING AND DISINFECTING OF ROOM AND MACHINE SURFACES. Clean-In-Place (CIP) Method for Dairy, Dairy Farm and Food Processing Facilities:

1. Thoroughly flush, clean and potable water rinse the system.
2. Prepare a required volume of sanitizer solution needed to sanitize the system by diluting 0.25-0.5 oz. of product per gallon water (providing 200-400 ppm available quat).
3. To sanitize entire system by circulation methods, run pumps for at least 2 minutes to thoroughly wet and sanitize all parts of system.

For Sanitization of Sanitary Filling Equipment (sanitizing bottles or cans in the Final rinse application):

The product is to be proportioned into the final rinse water line of the container washer or rinsed in the concentration of 200-400 ppm active quat.

1. Prepare a solution of 0.25-0.5 oz. of product per gallon of water (or equivalent use dilution) (200-400 ppm active) for the exterior application for the filler and closing machine.
2. Allow surfaces to remain wet for at least 1 minute.
3. Drain thoroughly and allow surface to air dry before reuse. No potable water rinse is allowed.



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For Continuous Treatment of Meat and Poultry or Fruit and Vegetable Conveyors:

1. Remove gross food particles and excess soil by a pre-flush or pre-scrape.
2. Wash with a good detergent or compatible cleaner. Rinse equipment thoroughly with potable water. Then rinse equipment with a sanitizing solution.
3. To sanitize the belt apply this product at a 200-400 ppm quat level (0.25-0.5 oz. per gallon) (or equivalent use dilution) 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.
4. During interruptions in operation, apply coarse spray to equipment, peelers, collators, slicers and saws with this product at a dilution of 200-400 ppm active quat. Allow surfaces to remain wet for 60 seconds. Conveyor equipment must be free of product when applying this coarse spray. Do not allow this solution to be sprayed directly on food.

Entryway Sanitizing Systems: To prevent cross contamination from area to area, set the system to deliver 0.51-1.02 oz. per 1 gallon of water (400-800 ppm active) of sanitizing solution. The spray 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.

Microbiological Efficacy

Divosan[®] Spectrum, when used as a food contact sanitizer at a 1:512 dilution (1.0 oz. of product per 4 gallons of water), in the presence of 500 ppm hard water, reduces the following bacteria by 99.999% with a 1 minute contact time on pre-cleaned, hard non-porous inanimate surfaces: *Campylobacter jejuni* (ATCC 29428), *Clostridium perfringens* (ATCC 13124), *Enterobacter sakazakii* (ATCC 29544), *Enterococcus faecalis* Vancomycin Resistant (VRE) (ATCC 51299), *Escherichia coli* O157:H7 (ATCC 43888), *Listeria monocytogenes* (ATCC 984), *Salmonella typhi* (ATCC 6539), *Shigella dysenteriae* (ATCC 9361), *Staphylococcus aureus* (ATCC 6538), *Yersinia enterocolitica* (ATCC 23715)

At a 1:160 dilution, using approved AOAC test methods, in the presence of 5% serum load and 10 minute contact time, unless otherwise noted, this product kills the following on hard non-porous inanimate surfaces:

***Veterinary Viruses:** *Avian Influenza A (H5N1) Virus, *Canine Coronavirus (VR-809), *Equine Arteritis Virus (VR-796), *Infectious Bovine Rhinotracheitis Virus (VR-188), *Porcine Respiratory and Reproductive Syndrome Virus (Clinical Isolate), *Pseudorabies Virus (VR-135) **See reference sheet for a complete list of organisms and additional directions for use.**

Shoe Bath Sanitizer Directions:

1. To prevent cross contamination from area to area in 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, hatcheries and at all the entrances to the production and packaging rooms.
2. Scrape waterproof shoes and place in a 0.25 oz. per gallon of water (or equivalent use dilution) (200 ppm active) solution for 3 minutes prior to entering area.
3. Change the sanitizing solution in the bath at least daily or when solution appears dirty.

Glove Dip Sanitizer Directions:

1. To prevent cross contamination from area to area in animal areas and the packaging and storage areas of food plants, dip pre-washed plastic, latex or other synthetic rubber non-porous gloved hands into a suitable clean container that contains enough freshly made sanitizing solution to cover the gloved area. Do not let sanitizing solution come into contact with the exposed skin.
2. Make up the sanitizing solution by adding 0.25-0.5 oz. per gallon of water (or equivalent use dilution) (200-400 ppm active).
3. Soak in solution for 1 minute. **NO POTABLE WATER RINSE IS ALLOWED.**
4. Change the sanitizing solution in the bath at least daily or when solution appears dirty.

Do not let sanitizing solution come into contact with exposed skin.

Technical data

EPA Reg. No.	70627-63
Form/Color	Clear yellow liquid
Scent	Quaternary
Specific Gravity	0.993
% P	0.0
pH (1%)	7.0
pH (neat)	7.0

The above data is typical of normal production and should not be taken as a specification.

Safe handling and storage information

Store in original closed containers, away from extreme temperatures. Full guidance on the handling and disposal of this product is provided in a separate Material Safety Data Sheet.

Product Compatibility

This product, at recommended use levels, can be used on any surface without risk of corrosion.

Test Kit

Test Kit #409882

Precautionary Statement

Refer to current Material Safety Data Sheet.