



PAA SANITIZER

Peroxyacetic acid-based sanitizer/disinfectant



PAA Sanitizer is a peroxyacetic acid-based sanitizer/disinfectant developed for use on previously-cleaned hard, non-porous food contact surfaces in food and beverage plants, egg facilities, and eating establishments. Effective against *Staphylococcus aureus*, *Listeria monocytogenes*, *Salmonella enterica*, and *Escherichia coli*, PAA Sanitizer has demonstrated greater than 99.999% reduction of organisms after 60 seconds*. PAA Sanitizer can also be used as a fruit and vegetable water treatment.

EPA Registration Number: 63838-1-5741



PAA SANITIZER

FEATURES

- Sanitizes food contact surfaces in 60 seconds*
- Can be used in federally inspected meat and poultry facilities as a sanitizer
- May be used as a cleaning additive for clean-in-place (CIP) operations involving the circulation cleaning of pipelines, tanks, vessels, evaporators, HTSTs, and other food processing equipment
- No rinse necessary for sanitizing or fruit and vegetable treatment

BENEFITS

- Controls spoilage or decay-causing bacteria and fungi in water or ice that contacts raw or fresh, post-harvest or further processed fruits and vegetables in commercial operations and packing houses
- Provides greater than 99.999% reduction of organisms after 60 seconds*
- Disinfects as it cleans in one operation**
- Versatile product can be used for sanitizing conveyors, equipment, utensils, pipelines, tanks, vats, filters, evaporators, pasteurizers, and aseptic equipment

CERTIFICATIONS

- Star-K Kosher
- NSF
- OMRI

SPECIFICATION DATA

Dilution	1:20 – 1:768
pH	< 1.0
Color	Colorless
Fragrance	Vinegar odor
Specific Gravity @ 24°C/75°F	1.12
Flash Point	> 93°C/199°F
Stability: Shelf @ 24°C/75°F	1 year
Stability: Freeze/Thaw	Will withstand 3 cycles
EPA Registration Number	63838-1-5741

ADDITIONAL RESOURCES

Scan the QR code to access this product's safety information and documentation.



**Staphylococcus aureus*, *Escherichia coli*, *Salmonella enterica*, and *Listeria monocytogenes*

***Staphylococcus aureus*, *Salmonella enterica*, *Pseudomonas aeruginosa*, Trichophyton mentagrophytes, and *Escherichia coli* O157:H7

SAFETY: For institutional and industrial use only. Be sure to read all directions, precautionary and first aid statements on product labels before using this or any other Spartan product. If questions remain, consult your employer or a physician. Safety Data Sheets for all Spartan products are available from your authorized Spartan distributor and at www.spartanchemical.com. Workplace labels are available in English, Spanish, and French.

GUARANTEE: Spartan's modern manufacturing and laboratory control ensures uniform quality. If dissatisfied with performance of product, any unused portion may be returned for credit within 12 months of the date of manufacture.

DIRECTIONS FOR USE

For directions for use, please consult the product label.

APPLICATIONS

SANITIZING FOOD CONTACT SURFACES

This product can be used in federally inspected meat and poultry facilities as a sanitizer. Food contact sanitizer applications include:

- Sanitizing conveyors and equipment for meat, poultry, seafood, fruit, nuts and vegetables.
- Sanitizing of casing, shell, or hatching eggs
- Sanitizing eating, drinking, and food-prep utensils
- Sanitizing tableware
- Final sanitizing bottle rinse

ANTIMICROBIAL RINSE OF PRE-CLEANED OR NEW RETURNABLE OR NON-RETURNABLE CONTAINERS

ALKALINE DETERGENT CLEANING ADJUNCT (BOOSTER) TO CLEAN FOOD PROCESSING EQUIPMENT

NONFOOD-CONTACT HARD SURFACE DISINFECTION

This product can be used to disinfect the following surfaces in surgical and obstetrical suites, housekeeping services, physical therapy departments, nursing services, autopsy facilities, nursing homes, other healthcare facilities, schools, colleges, veterinary clinics, animal life science laboratories, industrial facilities, dietary areas, office buildings, recreational facilities, retail and wholesale establishments: floors, walls and other hard nonporous surfaces such as tables, chairs, countertops, bathroom fixtures, sinks, bed frames, shelves, racks, carts, refrigerators, coolers, tile, linoleum, vinyl, glazed porcelain, plastic, stainless steel, and glass.

TREATMENT OF FRUIT & VEGETABLE PROCESS WATER SYSTEMS

This product can be used in water or ice that contacts raw or fresh, post-harvest or further processed fruits and vegetables for the control of spoilage and decay-causing bacteria and fungi in commercial operations and packing houses. Applications include:

- Batch, continuous, or spray system processes
- Fogging in filling, packaging, and dispensing rooms or areas

ORDERING INFORMATION



#312700 #312705 #312755