

PLANT STARTUP DISINFECTION GUIDELINES

Several key federal agencies have released broad guidance documents on how to safely reopen food processing facilities. Each document stresses the need to develop a plan specific to each facility to address unique concerns and obstacles. A key component of any reopening plan is good hygiene practices, including cleaning and disinfection. This is the **ONLY** part of

Please refer to the CDC website at www.cdc.gov/coronavirus/2019-ncov for additional information on the outbreak.

a plan that can eliminate or inactivate Coronavirus and other pathogens on hard surfaces in your facility. Sterilex PerQuat[®] products enhance and expand disinfection protocols to ensure the safety of employees, facilities and products.

COVID-19 is caused by SARS-CoV-2 (Coronavirus). **Sterilex Ultra Disinfectant Cleaner Solution 1**, when combined with **Sterilex Ultra Activator Solution**, kills similar viruses and therefore can be used against SARS-CoV-2 (Coronavirus) when used in accordance with the directions for use against Feline calicivirus on hard, non-porous surfaces. The directions for use included here are consistent with these instructions. Please refer to the directions for use booklet for complete use instructions. We recommend following these instructions as a complement to your existing disinfection program.

ZONES 1–2: IF AN OUTBREAK OCCURS

In the event of a positive COVID-19 test associated with your facility, we recommend immediately moving to a "clean break" and implementing a total disinfection protocol. For a total facility disinfection event, we recommend five consecutive treatments to reset a microbial and viral baseline for the facility.





Total Disinfection Application

- Prepare solution of Sterilex Ultra Disinfectant Cleaner Solution 1 and Sterilex Ultra Activator Solution mixed at a 1:1:8–1:1:10 ratio (12.8–16 fl oz of each solution per gallon of water) for use in a high-volume, rinsed tank foamer. Use Sterilex product solution within 8 hours of mixing.
- 2. Generously foam all overheads, walls, equipment, floors and drains to ensure thorough coverage. Allow chemistry to soak in all crevices of treated surfaces.
 - o Minimum Contact Time: **10 minutes**
 - o Recommended Contact Time: 30 minutes
 - o Water Temperature: 100°F to 140°F
- 3. Rinse all food contact surfaces thoroughly with a potable water rinse.
- 4. Repeat procedure as needed.

ZONES 3-4: PUBLIC SPACES, HIGH TOUCH SURFACES + COMMON AREAS

While laws and food production guidelines tightly govern the cleaning and disinfection of Zones 1–2 to keep food contact surfaces and food-adjacent areas safe, viral outbreaks spread from person to person require expanded disinfection practices in all areas where employees congregate, especially Zones 3–4. We recommend disinfecting plexiglass employee dividers, restrooms, loading docks, offices, locker rooms, break rooms, shared tools and other high-touch surfaces multiple times a day.



Preparation

Put on proper PPE. This includes goggles and/or face shield, protective clothing, and rubber gloves.

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Prepare a Stock Solution

Prepare a stock solution of **Sterilex Ultra Disinfectant Cleaner Solution 1** and **Sterilex Ultra Activator Solution**.

- 1. Fill a graduated, 5-gallon bucket with 2 gallons of water.
- 2. Add 32 fl oz (1 qt) of Sterilex Ultra Disinfectant Cleaner Solution 1 to the bucket.
- 3. Add 32 fl oz (1 qt) of Sterilex Ultra Activator Solution to the bucket. The bucket should be filled to the 2.5 gallon (10 qt) line.

Note for Larger Volumes

The same ratios can be applied, adding 16 fl oz (0.5 qt) of Sterilex Ultra Disinfectant Cleaner Solution 1 and 16 fl oz (0.5 qt) of Sterilex Ultra Activator Solution for each additional gallon of water.

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Add Solution to Vessel

Add stock solution to the appropriate vessel for your preferred application method. Common application methods include mopping, spraying, foaming and wiping. Please **see the recommended equipment section** for potential options.





Apply Solution to Surface

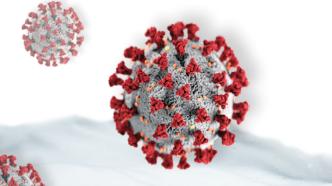
Apply stock solution to the surface. Allow surfaces to remain visibly wet for **AT LEAST 10 minutes**.

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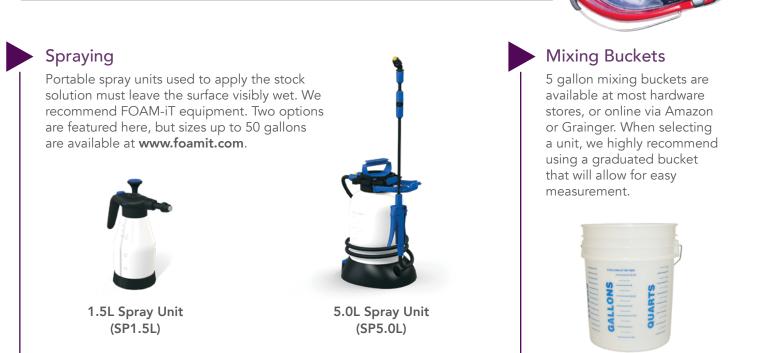
Post-Disinfection

Rinse all food contact surfaces and plexiglass employee dividers thoroughly with a potable water rinse. For **non-food contact surfaces**, wipe, rinse or let air dry.





RECOMMENDED EQUIPMENT



Foaming

While most portable foaming units will work, we recommend FOAM-iT equipment. The units featured here will provide ease of use, but sizes up to 50 gallons are available at **www.foamit.com**.



1.5L Foam Unit (F1.5L)



5.0L Foam Unit (F5.0L)

Large-Scale Foaming

We recommend the **EZBlend® Foam Unit**, which provides for additional ease of use.



METAL COMPATIBILITY REFERENCE

Compatibility chart for dilutions of Sterilex Ultra Disinfectant Cleaner Solution 1 and **Sterilex Ultra Activator Solution**. Compatibility testing conducted for 10 consecutive days (14,400 minutes of use). Simulates 5.5 years of daily treatments.

Metal	Compatibility	Plastic	Compatibility
304 Stainless	Compatible	HDPE	Compatible
316 Stainless	Compatible	LDPE	Compatible
Copper	Compatible	Polyethylene	Compatible
Carbon Steel	Semi-Compatible ¹	Polypropylene	Compatible
Cast Iron	Non-Compatible ³	PVC	Compatible
Galvanized	Non-Compatible ⁴	Teflon	Compatible
Brass	Non-Compatible⁵	Kalrez	Compatible
Aluminum	Non-Compatible ⁴	Delrin (polyacetal)	Compatible
¹ Minimal rusting observed, same compatibility as water ² Decomposition observed after 3 days of continuous exposure (4,320 minutes) ³ Can cause rusting on clean cast iron surface (similar to water) ⁴ Corrosion ⁵ Severe oxidation ⁶ Causes material decomposition		EPDM	Compatible
		BUNA-N	Compatible
		PET	Compatible
		Viton	Semi-Compatible ²
		Polycarbonate	Non-Compatible ⁶

Find more information online at sterilex.com/coronavirus.

Sterilex products are available from sanitation chemical providers. Please contact us for more information. 111 Lake Front Drive, Hunt Valley, MD 21030 | 1.800.511.1659 | www.sterilex.com | marketing@sterilex.com