



## **CHEMZ Surface & Equipment Sanitiser TDS**

- Chemz **Surface & Equipment Sanitiser** is a highly evaporative, no rinse ethanol based sanitiser for use wherever food is handled, prepared or served.
- Sanitises soft and hard surfaces.
- Kills a range of bacteria, enveloped viruses, fungi and yeast.
- Kills 99.99% of germs. Effective against a wide range of pathogens.
- Rapidly evaporates without leaving an odour
- QAC free
- Excellent for use on hard to reach areas.

### **WHAT BUGS WILL IT KILL?**

Ethyl alcohol will kill most bacteria, including mycobacteria, and is effective in concentrations over 60%.

Alcohol has particularly good activity against viruses such as herpes, HIV, Influenza, and Hepatitis B&C with moderate activity against Hepatitis A. It has also been shown to be effective in disinfecting surfaces contaminated with pandemic viruses such as Ebola and SARS Coronavirus and has some activity against Norovirus, Ebola virus, and several coronaviruses. The Journal of Hospital Infection concludes: *"Human corona viruses can remain infectious on inanimate surfaces for up to 9 days. Surface disinfection with 62-71% ethanol significantly reduces corona virus infectivity on surfaces within 1 min exposure time. We expect a similar effect against the SARS-CoV-2"*



Surface and Equipment Sanitiser is suitable for sanitising dry processing areas, food processing equipment, dairy equipment, food utensils, dishes, silverware, glasses, sinks and bench tops, display equipment, quality control equipment, tools and other non-porous surfaces. Can also be used on hands.

The sanitiser may react with some plastics and sensitive surfaces. If in doubt, test on a small inconspicuous area first.

### **DIRECTIONS FOR USE:**

It must be used at a sufficient distance from all edible product and packaging material so that there can be no possibility of contamination of product or packaging material as a result of use.

Surfaces must be visibly clean prior to application of sanitiser. Sprayed surfaces and utensils must be thoroughly wetted for at least 1 minute. This must be followed by draining and air drying. Food contact surfaces must be thoroughly drained to minimise residues. When used as a sanitiser in other circumstances, surfaces must be thoroughly rinsed with potable water before production starts.