



FP PRO™ FOOD CONTACT SANITIZER

No Rinse Food Contact Sanitizer



FP Pro Food Contact Sanitizer is an alcohol-based sanitizer developed for use on previously cleaned hard, non-porous food contact surfaces in food and beverage plants and food service establishments. With FP Pro Food Contact Sanitizer, you can sanitize⁶ surfaces and kill 99.9% of foodborne pathogens that may cause illness, including Salmonella, Listeria, and E.coli. FP Pro Food Contact Sanitizer has demonstrated greater than 99.999% reduction of organisms after 1 minute. The product is pre-mixed, ready to use and requires no rinse, even on food contact surfaces.

⁶ When the use-directions for food contact sanitization are followed



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FEATURES

- Use to sanitize food contact surfaces⁵, no rinse is required
- Contains 88% USDA certified biobased content
- Certified EPA designed for the environment
- No gloves or goggles required with expected use¹⁰

BENEFITS

- A quick, effective way to sanitize surfaces^{5,6}
- Dries quickly. Leaves no chemical residue
- Dye free. Fragrance Free.
- When used as directed, FP Pro Food Contact Sanitizer is effective against a wide variety of pathogenic microorganisms including *E. coli*, *Listeria monocytogenes*, and *Salmonella enterica*

CERTIFICATIONS

- Design for the Environment

⁵ Hard, non-porous Food Contact Surfaces

⁶ When the use-directions for food contact sanitization are followed

¹⁰ Avoid contact with eyes

DIRECTIONS FOR USE

FOR USE AS A FOOD CONTACT SANITIZER

Preclean surfaces prior to sanitizing. This product may be used to preclean surfaces. To sanitize, apply through a trigger sprayer, mechanical sprayer, or other coarse spray device, sponge, wipe, or total immersion. Surfaces must be thoroughly wetted. Treated surfaces must remain wet for 1-minute. When used as directed, FP PRO Food Contact Sanitizer is effective against the following bacteria: *Escherichia coli*, *Staphylococcus aureus*, *Salmonella enterica*, *Pseudomonas aeruginosa*, *Klebsiella pneumoniae*, *Listeria monocytogenes*, *Escherichia coli* O157:H7, *Enterobacter sakazakii*, and *Vibrio cholerae*.

SANITIZATION OF INTERIOR HARD, NON-POROUS SURFACES OF ICE MACHINES, WATER COOLERS, WATER HOLDING TANKS AND PRESSURE TANKS

Sanitization must occur after initial installation, after the machine is serviced, and periodically during its use. Shut off incoming water line to machine. Wash with a compatible detergent and rinse with potable water before sanitizing. Apply this product by mechanical spray, direct pouring, or by circulating through the system. Allow surfaces to remain visibly wet or solution to remain in equipment for at least 1-minute. Drain thoroughly before reuse and allow sanitized surfaces to adequately drain and then air dry before contact with liquid. Return machine to normal operation.

TO REFILL SPRAY BOTTLES

1. Remove trigger sprayer from empty bottle.
2. Unscrew cap on refill and pour contents directly into empty bottle.
3. Replace trigger sprayer and use as you normally would.

SPECIFICATION DATA

Dilution	Ready-to-use
pH	6.0 – 8.0
Color	Clear
Fragrance	Alcohol
Specific Gravity @ 24°C/75°F	0.86
Stability: Shelf @ 24°C/75°F	2 years minimum
Stability: Freeze/Thaw	Does not freeze
EPA Registration Number	5741-36

ORDERING INFORMATION



#307003



#307055

ADDITIONAL RESOURCES

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



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.

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