



# Sparta-San 10

**disinfectant and food contact surface sanitizer**

Sparta-San 10 is a truly versatile product. It is formulated to disinfect and sanitize hard, non-porous surfaces in food processing plants, shell egg and egg product processing plants, dairies, restaurants and bars.



Providing Quality Maintenance and Chemical Specialty Solutions with Unparalleled Customer Service



Spartan Chemical Company, Inc.  
1110 Spartan Drive  
Maumee, OH 43537 USA  
1-800-537-8990  
www.spartanchemical.com

### **BROAD-SPECTRUM DISINFECTANT**

Sparta-San 10 is registered with the Canadian Therapeutic Products Directorate, D.I.N. 02372878. The formula shows excellent disinfectant activity against the following pathogenic bacteria:

- Staphylococcus aureus
- Salmonella choleraesuis
- Listeria monocytogenes
- Yersinia enterocolitica
- Escherichia coli
- Escherichia coli 0157:H7
- Pseudomonas aeruginosa
- Vancomycin intermediate resistant Staphylococcus aureus (VISA).

### **NO-RINSE FOOD CONTACT SURFACE SANITIZER:**

When mixed at 8 ml Sparta-San 10 per 4 litres of water (200 ppm), Sparta-San 10 is not only an effective sanitizer, but an economical one as well!

### **SHELL EGG SANITIZER:**

Sparta-San 10, when mixed at 8 ml per 4 litres of water can be used to sanitize previously cleaned food-grade eggs.

### **EXCELLENT FOR USE IN FOOD ESTABLISHMENTS:**

Sparta-San 10 does not contain cleaning agents, perfumes, or any other additives that can be a problem in food-contact areas. Sparta-San 10 is authorized by the Canadian Food Inspection Agency for use in registered establishments.



### **WHERE TO USE:**

Sparta-San 10's properties make it an especially good product wherever a germicidal rinse is required. It can be used in bars, schools, motels, and grocery stores where bacterial contamination is a problem.

### **FOOD PROCESSORS, PRODUCERS, BAKERIES AND BREWERIES**

Use to sanitize utensils, storage bins, glasses, floors, walls, cold storage areas, etc.

### **RESTAURANTS AND BARS**

Use Sparta-San 10 to sanitize drinking glasses, utensils, storage bins, storage containers, and cold storage areas.

### **SHELL EGG PROCESSING PLANTS**

Sparta-San 10 can be used to sanitize previously cleaned food grade eggs

### **SCHOOLS**

Sparta-San 10 can be used for general sanitization of hard surface areas when cleaning isn't necessary. Sparta-San 10 can be used for kitchen sanitization.

### **MOTELS**

Sparta-San 10 can be used for kitchen sanitization and the sanitizing of glasses used in the rooms.

### **GROCERY STORES**

Sparta-San 10 can be used to sanitize food storage bins, cold storage areas, and the meat department.

### **DIRECTIONS FOR USE:**

**DISINFECTION** - To disinfect pre-cleaned, inanimate, hard surfaces apply this product with mop, cloth, sponge or coarse (trigger) spray so as to wet all surfaces thoroughly. Allow to remain wet for 10 minutes, then remove excess liquid. Prepare a fresh solution for each use.

### **DILUTION RATES:**

**GENERAL DISINFECTION** - Add 22 mL of this product per 4 Litres of water for disinfection against Staphylococcus aureus, Salmonella choleraesuis, Listeria monocytogenes, Yersinia enterocolitica, Escherichia coli and E. coli 0157:H7.

**HOSPITAL DISINFECTION** - Add 22 mL of this product per 4 Litres of water for disinfection against Pseudomonas aeruginosa

and Vancomycin intermediate resistant Staphylococcus aureus (VISA).

**EFFICACY TESTS HAVE DEMONSTRATED THAT THIS PRODUCT IS AN EFFECTIVE BACTERICIDE IN THE PRESENCE OF ORGANIC SOIL (5% BLOOD SERUM). PRECAUTIONS WHEN USING AS A DISINFECTANT:** Equipment and surfaces subjected to direct food contact must be thoroughly rinsed with potable water after cleaning with this product. Avoid contamination of food during use. Do not store in food processing or food storage area.

**SANITIZATION:** For use in restaurants, dairies, food processing plants, and bars. When used as directed this product is an effective sanitizer against Escherichia coli, Yersinia enterocolitica, and Staphylococcus aureus, E. coli 0157:H7, Shigella sonnei (ATCC 11060), Vibrio cholera (ATCC 14035), Methicillin resistant Staphylococcus aureus (MRSA) (ATCC 33592), Vancomycin resistant Enterococcus faecalis (VRE) (ATCC 51299), Klebsiella pneumoniae (ATCC 4352), Listeria monocytogenes (ATCC 35152), Salmonella typhi (ATCC 6539), Campylobacter jejuni (ATCC 29428).

Remove all gross food particles and soil from areas which are to be sanitized with good detergent, pre-flush, pre-soak or pre-scrape treatment. Rinse with a potable water rinse. To sanitize pre-cleaned and potable water-rinsed, non-porous, food contact surfaces, prepare a 200 ppm active quaternary solution by adding 8 mL of this product to 4 Litres of water.

To sanitize immobile items such as tanks, chopping blocks and counter tops, flood the area with 200 ppm active quaternary solution for at least 60 seconds making sure to wet all surfaces completely. Remove, drain the use solution from the surface and air dry. Prepare a fresh solution daily or more frequently as soil is apparent.

To sanitize mobile items such as drinking glasses and eating utensils, immerse in a 200 ppm active quaternary solution for at least 60 seconds making sure to immerse completely. Remove, drain the used solution from the surface and air dry. Prepare a fresh solution daily or more frequently as soil is apparent.



Spartan Chemical Company, Inc.  
 1110 Spartan Drive  
 Maumee, OH 43537 USA  
 1-800-537-8990  
 www.spartanchemical.com



When used for sanitization of previously cleaned food equipment or food contact items, limit the active quaternary to 200 ppm. NO POTABLE WATER RINSE IS REQUIRED. This product is an effective sanitizer when diluted in water up to 650 ppm hardness (CaCO<sub>3</sub>).

**SHELL EGG SANITIZATION:**

To sanitize previously cleaned food-grade eggs in shell egg and egg product processing plants, spray with a solution of 8 mL of this product in 4 Litres of warm water (200 ppm quat). The solution should be warmer than the eggs, but not to exceed 54 deg C. Wet eggs thoroughly and allow to drain. Eggs to be stored following treatment need not be rinsed. †Eggs sanitized with this product shall be subjected to a potable water rinse if they are to be broken immediately for use in the manufacture of egg products.

**Be sure to read all Directions, Precautionary**

**and First Aid Statements on product labels before use of this or any Spartan product. If questions remain, consult your employer or a physician. Material Safety Data Sheets for all Spartan products are available from your authorized Spartan distributor or by visiting [www.spartanchemical.com](http://www.spartanchemical.com).**

**SPECIFICATION DATA:**

Active Ingredients:  
 N-Alkyl (5%C12,60%C14,30%C16,5%C18) dimethyl benzyl ammonium chloride.....5.0%  
 N-Alkyl (68%C12,32%C14) dimethyl ethyl benzyl ammonium chloride.....5.0%  
 CONTAINS: Water  
 Appearance: Clear liquid  
 Colour: No colorant  
 Odour: Mild amine like  
 Specific Gravity: 0.992  
 pH: 7.0-8.0  
 Quat (%): 10%  
 D.I.N. 02372878

\*Note: This product is only available in Canada



Distributed by:

PACKAGING	
121304C	3.79 Litre Jug
121305C	18.95 Litre Pail

Label copy is provided in English and French. Secondary labels are also available.

GUARANTEE: Spartan's modern manufacturing and laboratory control insure uniform quality. If dissatisfied with performance of product, any unused portion may be returned for credit within one year of the date of manufacture. Use product as directed and read all precautionary statements.

For institutional and industrial use only.

© SCC 4/12 L1213C