

Sanitizing & Disinfecting IN FOODSERVICE

Ecolab offers EPA-registered solutions to streamline cleaning procedures for foodservice operations and help ensure clean, safe and healthy environments.

Sink & Surface Cleaner Sanitizer and Peroxide Multi Surface Cleaner and Disinfectant both offer benefits to manage public health risks when used according to the label. Both products are proven effective against SARS-CoV-2.¹ This guide will provide a quick definition of where and why to use each product.

Sanitizing

REDUCES the number of **BACTERIA** in the environment, significantly.



Disinfecting

DESTROYS or irreversibly inactivates **BACTERIA & VIRUSES**.¹



FOODSERVICE SOLUTIONS

Sink & Surface Cleaner Sanitizer



FOOD CONTACT SURFACES

Cleans, sanitizes, and kills viruses in 2 steps on food contact surfaces without rinse

- Front of House
- Back of House
- Third Compartment Sink Sanitization

2-IN-1 CLEANER & SANITIZER

- Broad foodservice applications including food contact surfaces and third compartment sink sanitization
- Meets FDA Food Code requirements
- No PPE required (at use dilution)

CONFIDENCE IN CLEAN

- Kills SARS-CoV-2 in 15 seconds²
- Kills Norovirus, common cold and flu viruses in 30 seconds¹
- Sanitizes bacteria that causes foodborne illnesses in 1 minute

Peroxide Multi Surface Cleaner and Disinfectant



NON-FOOD CONTACT SURFACES

Cleans, disinfects, and kills viruses in 1 step on non-food contact surfaces

- Restrooms
- High Touchpoints
- Glass

3-IN-1 CLEANER & DISINFECTANT

- One product to disinfect and clean multiple hard surfaces to help make your cleaning process easier
- Streak-free performance on hard surfaces and glass
- No PPE required (at use dilution and when using a spray bottle application)

CONFIDENCE IN CLEAN

- Kills SARS-CoV-2 in 30 seconds³
- Kills Norovirus in 45 seconds⁴
- Hospital disinfection in 3-5 minutes⁴

Where

Why

Efficacy

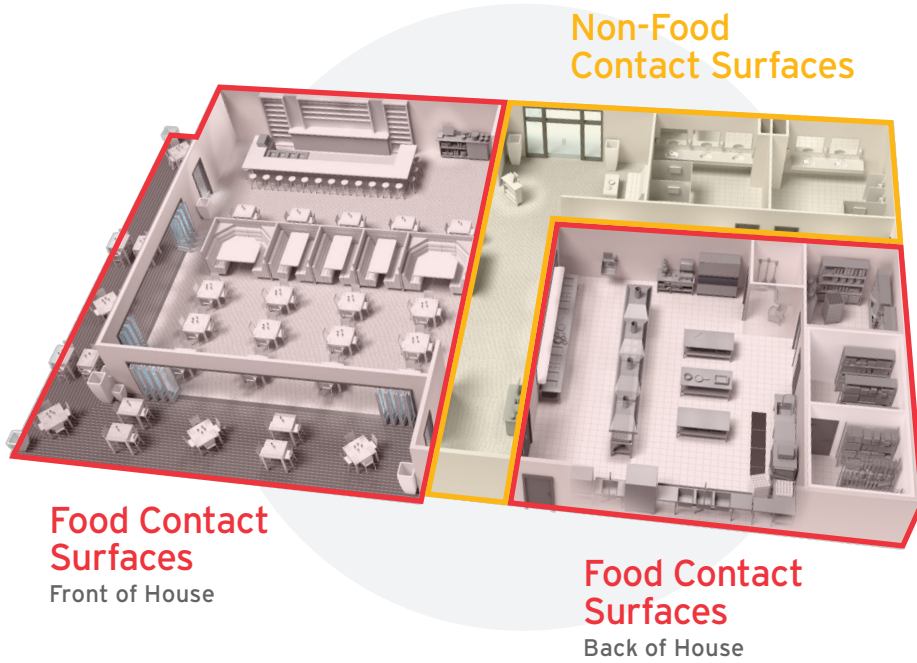
¹When used according to label

²Refer to label for complete use instructions. Claim approved by EPA, state approval is in progress

³When used according to the directions for use. Refer to EPA master label under #1677-238. This use is approved by EPA and approvals by state regulators are still in process.

⁴When used according to the directions for use. Refer to EPA master label under #1677-238.

PRODUCT APPLICATION



FOOD CONTACT SURFACES

Front of House
Tables, Bar Tops

Back of House
Food Prep Areas,
Tables, 3rd Sink

**Sink & Surface
Cleaner Sanitizer**

NON-FOOD CONTACT SURFACES

Restrooms
Toilets/Urinals, Tile,
Sinks, Stall Doors

High Touchpoints
Entry Doors,
Greeter Stations,
Waiting Areas

Glass
Windows, Mirrors,
Plexiglass

**Peroxide
Multi Surface
Cleaner and
Disinfectant**

PRODUCT COMPARISON



**Sink & Surface
Cleaner Sanitizer**



**Peroxide Multi Surface
Cleaner and
Disinfectant**

Cleaner	✓	✓
Food Contact Sanitizer	✓	✗
Disinfectant ¹	✗	✓
SARS-CoV-2 Kill Claim ²	15 SECONDS	30 SECONDS
Norovirus Kill Claim	30 SECONDS	45 SECONDS³
No rinse required on food contact surfaces	✓	✗
3rd Sink Application	✓	✗
Glass Cleaner	✗	✓
EPA Registered	EPA Reg. No. 1677-260	EPA Reg. No. 1677-238
No PPE Required (at use dilution)	✓	✓ ⁴
	Ecolab.com/SinkSurfaceSanitizer	Ecolab.com/PeroxideMSCD

¹Sink & Surface Cleaner Sanitizer is not a disinfectant, but does kill specific viruses including Norovirus, influenza, the common cold, and emerging viral pathogens.

²Refer to label for complete use instructions. Claim approved by EPA, state approval is in progress.

³When diluted at 6 oz/gal, per label instruction.

⁴No PPE required when using a spray bottle and when diluted according to label directions. Please refer to EPA master label 1677-238 for PPE requirements if using in electrostatic spraying application methods. Electrostatic spraying use is approved by EPA, state approval is in progress.