

S&S Sanitizer FAQs

What is S&S Sanitizer?

S&S Sanitizer is designed for use as a third-sink sanitizer as well as for cleaning and sanitizing hard, non-porous food-contact surfaces in a variety of applications in foodservice environments. S&S Sanitizer is registered as a cleaner and sanitizer for use on hard, non-porous food-contact surfaces under EPA Registration Number 1677-260. The product has an EPA stamped and approved master label, and all product claims are registered with the EPA. The master label can be found on the EPA's website at the following address:

https://ofmpub.epa.gov/apex/pesticides/f?p=PPLS:8:13204421290663::NO::P8_PUID,P8_RINUM:529214,1677-260

What are the active ingredients?

Dodecylbenzenesulfonic Acid (DDBSA, 272 – 700 ppm) and Lactic Acid (704 – 1875 ppm)

Are the ingredients approved for food-contact sanitizing?

Yes, all ingredients in S&S Sanitizer have been reviewed by the EPA and have been cleared under 40 CFR 180.940(a) for use in food-contact surface sanitizing solutions and are approved for use on food-contact surfaces. S&S Sanitizer is compliant with 2017 US Food Code sections 4-501.114, 4-501.115, 4-603.16 and 7-204.11 and is acceptable for use as directed on the product label.

What organisms is S&S Sanitizer effective against for food-contact sanitizing?

When used as directed for food-contact sanitizing, S&S Sanitizer will kill norovirus on food utensils, food serving equipment, dishes, glasses, silverware, and hard, non-porous surfaces. It is also effective against:

Food Contact Surface Sanitizing (Contact Time: 1 minute)		
Use Concentration: 0.27 – 0.55 fl. oz/gal	Active Ingredients	
	ppm DDBSA**	ppm Lactic Acid
	272 - 700	704 - 1875
Bacteria	ATCC Strain	Contact Time
<i>Staphylococcus aureus</i>	ATCC 6538	(1 minute)
<i>Escherichia coli</i>	ATCC 11229	(1 minute)
<i>Salmonella enterica</i>	ATCC 10708	(1 minute)
<i>Escherichia coli</i> O157:H7	ATCC 35150	(1 minute)
<i>Listeria monocytogenes</i>	ATCC 19117	(1 minute)
<i>Campylobacter jejuni</i>	ATCC 33291	(1 minute)
<i>Shigella flexneri</i>	ATCC 29508	(1 minute)
<i>Shigella sonnei</i>	ATCC 11060	(1 minute)
<i>Yersinia enterocolitica</i>	ATCC 23715	(1 minute)
<i>Cronobacter sakazakii</i>	ATCC 12868	(1 minute)
<i>Staphylococcus aureus</i> Community acquired Methicillin Resistant (MRSA)	ATCC BAA-1683	(1 minute)
Non-Food Contact Surface Sanitizing (Contact Time: 5 minutes)		
Use Concentration: 0.27 – 0.55 fl. oz/gal	Active Ingredients	
	ppm DDBSA**	ppm Lactic Acid
	272 - 700	704 - 1875
Bacteria	ATCC Strain	Contact Time
<i>Staphylococcus aureus</i>	ATCC 6538	(5 minutes)
<i>Enterobacter aerogenes</i>	ATCC 13048	(5 minutes)
TO KILL NOROVIRUS on (Food) (and) (Non-Food) Contact Surfaces (Contact Time: 30 seconds)		
(Use Concentration: 0.27 – 0.55 fl. oz/gal)	Active Ingredients	
	ppm DDBSA**	ppm Lactic Acid
	272 - 700	704 - 1875
Virus*	ATCC Strain	Contact Time
*Norovirus (Feline calicivirus surrogate)	ATCC VR-782, Strain F-9	(30 seconds)
**Dodecylbenzenesulfonic Acid		

At what concentration should I use S&S Sanitizer to clean and sanitize hard non-porous food-contact surfaces?

Testing solution should be between 0.27 – 0.55 oz/gal (corresponds to: 272 – 700 ppm DDBSA† and 704 – 1875 ppm Lactic Acid)

At what concentration should I use S&S Sanitizer to sanitize food utensils, food serving equipment, dishes, glasses, bar glasses, and silverware in a two- or three-compartment sink?

Testing solution should be between 0.27 – 0.55 oz/gal (corresponds to: 272 – 700 ppm DDBSA† and 704 – 1875 ppm Lactic Acid)

How do I know my solution is at the right concentration?

In order to test for the proper amount of active chemical in a use solution, S&S Sanitizer test strips should be used. Reference the wall chart for more information.

Can I use quat test strips?

No, standard quat test strips (QT40 / QT10) should **not** be used and will **not** work.

How do I get S&S Sanitizer test strips?

Ecolab will supply several test strip kits to the customer and to the aligned TMs at the time of installation for the market test. If additional test strips are needed, please contact Jill Schomers or Matt Rhodes (jill.schomers@ecolab.com or matthew.rhodes@ecolab.com).

How often do I need to replace the use solution?

- For the 3rd sink sanitizer: replace when use solution becomes visibly dirty, when solution tests below food-contact sanitizing concentration range, or every 4 hours.
- For the red sanitizer pails: replace when use solution becomes visibly dirty, when solution tests below food-contact sanitizing concentration range, or every 4 hours.
- For the spray bottles: fresh solution must be prepped daily

Can I use S&S to replace a 1st sink detergent?

No, S&S Sanitizer is not designed for use as a detergent in a 3-compartment sink.

Can I use S&S to replace a 3rd sink sanitizer?

Yes, S&S Sanitizer is designed for use as a sanitizer in a 3-compartment sink.

Can I use S&S to replace a food-contact surface sanitizer?

Yes, S&S Sanitizer is designed for cleaning and sanitizing hard, non-porous food-contact surfaces in a variety of applications in foodservice environments including, but not limited to, countertops, tabletops, eating utensils, kitchen equipment, and buffet counters.

Can I use S&S to replace a general-purpose cleaner?

Yes, S&S Sanitizer can be used as a cleaner to remove soils from a variety of surfaces. However, for heavy soils or for streak-free glass cleaning, a separate cleaner may be required.

Can I use S&S to replace a bathroom cleaner?

No, S&S Sanitizer is not designed for use as a bathroom cleaner.

What PPE are required?

When used as directed, the use solution requires no personal protective equipment.

S&S Sanitizer Pail FAQs

How do I use the test strip to determine if my use solution is out of compliance?

The tests strips are designed to be dark blue when the solution is within the acceptable use range. When the product begins to go out of spec, the test strip will turn light purple/pink and a blue caution symbol will appear.

How long will a test strip last?

The test strips should be changed out every time the solution in the bucket is changed out. The food code requires a new solution to be prepared every 4 hours, so we recommend changing the strip at the same time.

Can I reuse the test strip for multiple solutions?

At this time we recommend changing the test strip every time you change the S&S Sanitizer solution.

Can I use the bucket and test strips to test the compliance of other sanitizer solutions?

No, the tests strips are designed exclusively for use with S&S Sanitizer and would not give accurate information with other products.

Can the S&S Sanitizer Pail go through the dishmachine?

Yes. The S&S Sanitizer Pail can be cared for in the same way the previous red sanitizer pails were.

S&S Sanitizer Make Your Own Wipes FAQs

How do I use a disposable wipes system with S&S Sanitizer?

Follow these dry wipe preparation instructions to use wipes with S&S Sanitizer:

Step 1: Place roll of disposable wipes in canister

Step 2: Pour 32oz of use dilution S&S Sanitizer over wipes in a circular pattern. Allow wipes to soak for **5 minutes** before use.

Step 3: Pull wipe through lid. Place lid on canister and pull first wipe through. (Wipes should be damp, but not dripping.)

If I'm using S&S Sanitizer with a disposable wipes system can I still use it as a cleaner and sanitizer?

Yes, one disposable wipe can be used to clean and sanitize a table using the following method:

Step 1: Remove a wipe from the canister and clean the table surface using only 1 side of the wipe.

Step 2: Flip the wipe over or fold it in half.

Step 3: Use the flipped or folded wipe to sanitize the clean table.

Can replacement canisters and wipes be ordered?

Yes, replacement canisters and wipes are available through Institutional orders:

56 ct Canister – 6 Canisters/Case - 600246

56 ct Wipes – 12 Rolls/Case - 600248

Can I use the bucket and test strips to test the compliance of other sanitizer solutions?

No, the tests strips are designed exclusively for use with S&S Sanitizer and would not give accurate information with other products.