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TO: DHSS Bureau of Environmental Health Services (BEHS); Local Public

Health Agencies (LPHA)

THROUGH: Dusty Johnson, BEHS Bureau Chief

THROUGH: Mark Jenkerson, Food Operations Manager

FROM: Paige VanLoo, Retail Food Program Manager

SUBJECT: Ecolab Sink & Surface (S&S) Cleaner Sanitizer

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Ecolab has released a surface cleaner product-S&S Sanitizer. This product is designed for use as a third-sink sanitizer, as well as or cleaning and sanitizing hard, non-porous food-contact surfaces in a variety of application in foodservice environments. This product is registered as a cleaner and sanitizer through the Environmental Protection Agency (EPA) under EPA Registration Number 1677-260 and cleared under 40 CFR 180.940(a) for the use in food-contact surface sanitizing solutions and are approved for use on food-contact surfaces. Active ingredients are Dedecylbenzenesulfonic Acid and Lactic Acid.

Ecolab states the S&S Sanitizer is designed to be used in the sanitizing step of a three compartment sink, for sanitizing pails/buckets, and spray bottles. Solution needs to be at a concentration of 0.27-0.55 oz/gal (corresponds to: 272-700 ppm). To test this solution, S&S Sanitizer test strips from Ecolab must be used. Standard quat test strips should not be

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used and will not work. This product must be dispensed through a closed-loop system. Ecolab claims the S&S Sanitizer can be used in a variety of applications in foodservice environments including, but not limited to, countertops, tabletops, dishes, glasses, silverware, kitchen equipment, and buffet counters. If used according to manufacturer instructions, this product is effective against pathogens such as Listeria monocytogenes and E. coli 0157:H7, as well as norovirus. Contact time can range from 30 seconds to 5 minutes depending on the type of surface being sanitized (please see additional attachment for more information).

If this is the choice of sanitizer used in a foodservice establishment, the establishment is required to have the appropriate test strips according to 4-501.116 in the Missouri Food Code and be able to demonstrate to the regulatory authority that the solution can achieve sanitization and be used according to the manufacturer instructions. If the establishment is able to demonstrate an understanding of this product and use according to manufacturer instructions, it can be used as a sanitizer under Missouri Food Code 4-501.114. At this time, it is not a requirement for LPHAs to have these test strips with them during inspections.

Resources for additional information:

EPA Document: https://www3.epa.gov/pesticides/chem_search/ppls/001677-00260-20200205.pdf

Ecolab S&S Sanitizer information page: https://www.ecolab.com/offerings/sink-surface-

cleaner-sanitizer

Ecolab Documentation: additional attachment