



# Product Data Sheet Product # 100

## EmSan

Sanitizer for Food Service Operations

EPA Reg. # 10324-81-65254

- EmSan is used to sanitize hard, non-porous surfaces of food processing equipment, dairy equipment, food utensils, dishes, silverware, glasses, sink tops, countertops, refrigerated storage areas and display equipment and other hard surfaces. EmSan Kills 99.999% of bacteria like *Escherichia coli*, *Campylobacter jejuni*, *Escherichia coli* O157:H7, *Staphylococcus aureus*, *Listeria monocytogenes*, *Yersinia enterocolitica* and *Shigella dysenteriae* on hard, non-porous food contact kitchen surfaces in 60 seconds.

### PRECAUTIONARY STATEMENTS HAZARDS TO HUMANS AND DOMESTIC ANIMALS

**DANGER.** Corrosive. Causes irreversible eye damage and skin burns. Harmful if swallowed, inhaled or absorbed through the skin. Avoid breathing spray mist. Do not get in eyes, on skin or on clothing. Wear goggles or face shield and rubber gloves and protective clothing when handling. Wash thoroughly with soap and water after handling and before eating, drinking, chewing gum, using tobacco or using the toilet. Remove contaminated clothing and wash clothing before reuse.

### ENVIRONMENTAL HAZARDS

This product is toxic to fish and aquatic invertebrates. Do not discharge effluent containing this product into lakes, streams, ponds, estuaries, oceans or other waters unless in accordance with the requirements of a National Pollutant Discharge Elimination System (NPDES) permit and the permitting authority has been notified in writing prior to discharge. Do not discharge effluent containing this product into sewer systems without previously notifying the local sewage treatment plant authority. For guidance contact your State Water Board or Regional Office of the EPA.

### FOOD CONTACT SANITIZING PERFORMANCE:

**This product is an effective food contact sanitizer in 1 minute at 1.36 oz. per 4 gal. of 500 ppm hard water {(200 ppm active)} on hard, non-porous surfaces:**

*Aeromonas hydrophila* {(ATCC 23213)}  
*Campylobacter jejuni* {(ATCC 29428)}  
*Clostridium perfringens*-vegetative {(ATCC 13124)}  
*Escherichia coli* {(ATCC 11229)}  
*Escherichia coli* O111:H8 {(ATCC BAA-184)}  
*Escherichia coli* O157:H7 {(ATCC 35150)}  
*Escherichia coli* O45:K-H- {(ECL 1001)}  
*Escherichia coli* O103:K-H8 {(ATCC 23982)}  
*Escherichia coli* O121:K-H10 {(ECL 39W)}  
*Escherichia coli* O26:H11 {(ATCC BAA-1653)}  
*Enterococcus faecalis* {Vancomycin Resistant} {(ATCC 51299)}  
*Enterobacter sakazakii* {(ATCC 29544)}  
*Listeria monocytogenes* {(ATCC 984)}  
*Klebsiella pneumoniae* {(ATCC 4352)}  
*Salmonella enterica* {(ATCC 10708)}  
*Salmonella enteritidis* {(ATCC 4931)}  
*Salmonella typhi* {(ATCC 6539)}  
*Shigella dysenteriae* {(ATCC 9361)}  
*Shigella sonnei* {(ATCC 25931)}  
*Staphylococcus aureus* {(ATCC 6538)}  
*Staphylococcus aureus* {Methicillin Resistant} {(ATCC 33592)}  
*Streptococcus pyogenes* {(ATCC 12344)}  
*Yersinia enterocolitica* {(ATCC 23715)}

### DIRECTIONS FOR USE

It is a violation of Federal Law to use EmSan in a manner inconsistent with its labeling.

### FOOD CONTACT SANITIZING DIRECTIONS

Prior to application, remove gross food particles and soil by a pre-flush or pre-scrape and when necessary, presoak. Then thoroughly wash or flush objects with a good detergent or compatible cleaner, followed by a potable water rinse before applications of the sanitizing solution.

### DILUTION LIST

1 oz. of EmSan per 4 gal. of water (0.25 oz. per gal. of water), 150 ppm active quat.  
1.36 oz. of EmSan per 4 gal. of water (0.34 oz. per gal. of water), 200 ppm active quat.  
2 oz. of EmSan per 4 gal. of water (0.5 oz. per gal. of water), 300 ppm active quat.  
2.67 oz. of EmSan per 4 gal. of water (0.67 oz. per gal. of water) 400 ppm active quat.

### U.S. PUBLIC HEALTH SERVICE FOOD SERVICE SANITIZATION RECOMMENDATIONS CLEANING AND SANITIZING

- Thoroughly wash equipment and utensils in a hot detergent solution.
- Rinse utensils and equipment thoroughly with potable water.
- Sanitize equipment and utensils by immersion in 1 – 2.67 oz. of EmSan per 4 gal. of water for at least 1 minute at a temperature of 75°F.
- For equipment and utensils too large to sanitize by immersion, apply use solution of 1 – 2.67 oz. of EmSan per 4 gal. of water by rinsing, spraying or swabbing until thoroughly wetted for 1 minute.
- Allow sanitized surfaces to adequately drain and then air dry before contact with food. Do not rinse.
- Prepare a fresh solution daily or when visibly dirty.

**Refer to Safety Data Sheet (SDS) and product label for detailed use instruction, safety, first aid, storage, and disposal information.**

### PHYSICAL PROPERTIES

Appearance – Clear red liquid  
Foaming – Moderate  
Fragrance - Mild Characteristic odor  
Density @ 25° C - 0.995 g/ml  
Flammability – > 200° F  
PH – 6-9 Typical

### AVAILABLE IN

4 x1 Gallon Case  
5 Gallon Pail

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