

SteriKleen™

**Hospital Grade, Concentrated
Virucidal, Sanitizing,
Disinfecting Solution**



SteriKleen is an approved Ready-To-Use, concentrated, virucidal, food safe, multi-purpose, mildly alkaline detergent engineered to effectively treat a wide variety of surfaces requiring sanitizing, disinfecting or odor reduction.

Recommended for use in, but not limited to: ● **Hospitals & Care Facilities** ● **Public & Private Transportation Vehicles** ● **Food Prep Areas** ● **Meat, Poultry, Fish & Dairy Processing Plants** ● **Garbage & Recycling Facilities** ● **Containers & Equipment**

SteriKleen can be used to disinfect hard and porous surfaces and is rated as effective for destruction of a wide range of viruses and pathogens, including: Adenovirus Type 5, Hepatitis B & C, HIV 1, influenza A, RSV, Avian Influenza virus and a wide range of bacterial pathogens, and fungi.



With its efficacy on a wide range of viruses, it is expected to be effective for destruction of COVID19 if used at full strength. SteriKleen is a 6.5% solution with an active "Quat" content: 0.357%

Will not harm paint, sensitive metals or other surfaces, even if left to dry.

Biodegradable and Environmentally Friendly.

For use as a Disinfectant: Use full strength. Spray on surface until wet and leave for 10 minutes or more. May be left to dry if rinsing is not required. Rinse food contact surfaces thoroughly with clean potable water prior to reuse.



HUMAN CORONAVIRUS DISINFECTION - Use SteriKleen at full strength. For Influenza Virus Type A and Human Coronavirus, treated surfaces must remain wet for 1 minute.

Consult SteriKleen Technical Data Sheet for more information.

Continued on back:
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SANITIZING SURFACES: (1 part SteriKleen to 17 parts water)

SteriKleen is an effective sanitizer on porous and non-porous surfaces. When used on surfaces such as floors, walls, tables, etc, spray **SteriKleen** directly on surface to be sanitized and leave on surface for a minimum of 60 seconds before cleaning with a clean cloth, paper towel or rinse with clean potable water.

SANITIZING FOOD CONTACT SURFACES: (1 part SteriKleen to 20 parts water)

SteriKleen is an effective sanitizer and cleaner for a wide variety of equipment and utensils in food processing, dairy industry, meat and poultry processing plants and farms. Dilute **SteriKleen** with 20 parts of clean, potable water to 1 part of **SteriKleen**. For heavily soiled equipment or utensils, pre-wash with **SteriKleen**. Rinse with clean water. Apply **SteriKleen** with a cloth, sprayer device, or immersion utensil or equipment in **SteriKleen**. Treated surfaces must remain wet for at least 60 seconds. Allow to air dry. Rinse with clean potable water. Prepare a fresh solution for every use. DO NOT reuse applied-use solution for sanitizing.

CLEANING AND SANITIZING KITCHEN UTENSILS:

Equipment and utensils shall be thoroughly pre-flushed and pre-scraped and when necessary, pre-soaked to remove gross food particles and soil.

1. Thoroughly wash equipment and utensils in a hot detergent solution
2. Rinse utensils and equipment thoroughly with clean water.
3. Sanitize equipment and utensils by immersion in a solution of 1 parts of **SteriKleen** to 20 parts clean potable water for at least 60 seconds at temperature of 24 °C (75°F).
4. For equipment and utensils too large to sanitize by immersion, apply 1 part of **SteriKleen** to 20 parts clean, potable water of SteriKleen by rinsing, spraying or swabbing until thoroughly wetted.
5. Allow sanitized surface to drain and air dry. Rinse with clean potable water.

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| Appearance | Clear |
| Odour | Extremely faint baby powder scent |
| Phosphates | < .01% |
| pH | At full strength 11.5 At 1 to 32 dilution 9.5* |
| Spec Gravity (concentrate) | 1.021 |

* Dependant on mineral content of the water