STERILEX
Innovative Solutions for Microbial Control

BIRKO
your partner in food safety

TOTAL FACILITY HIGH FOAM DISINFECTION PROGRAM

WE HAVE YOUR OPERATION COVERED

A food production facility's master sanitation schedule often calls for periodic intensified cleaning that supplements daily cleaning, disinfection and sanitation routines. These deep cleans can be triggered by positive microbial results or may be part of a routine preventative maintenance schedule.

Periodic, non-routine sanitation events may include:

Periodic Total Facility Disinfection Events

Shock the entire facility with a deep disinfection/biofilm removal treatment to eliminate all harborage niches from the facility to bring the plant to a new microbial baseline.

Seasonal Processing

Harvest-season produce processing, line additions and changes for seasonal food products

Cooler & Storage Clean Outs

Areas such as grading and sorting coolers, distribution centers and product holding areas

Construction

New facility builds or expansions, line additions, planned and unplanned maintenance events, equipment installs

Emergency/Disaster

One-off events such as flooding will require several remediation steps, including microbial disinfection.

Sterilex's proprietary **PerQuat®**-based disinfectants and biofilm removal agents are specifically designed to eliminate microbial harborages and remove biofilm in your facility, as well as killing tough microorganisms. It can be used to disinfect specific processing rooms that may be affected by any of the activities mentioned above or to shock treat complete processing facilities on a periodic basis in a cost-effective manner.

BENEFITS SUMMARY

A total facility disinfection application with Sterilex products results in the following benefits:

Total Facility Microbial Baselining

- Kills biofilm bacteria and removes biofilm in areas not regularly scheduled for sanitation cycles
- Eliminates microbial harborage niches throughout your entire facility to reach a new level of facility cleanliness

Higher yields due to microbial reduction in areas not routinely cleaned

- Less product on hold, downgraded or discarded due to microbial contamination

Improved Regulatory Compliance

- Inspector, auditor and customer satisfaction with a best practice
- Proven disinfection tool in the food safety plan

Confidence in Your Process

- Chemistry specifically designed for disinfection in food manufacturing environments
- Total facility disinfection in a manner that is less expensive than other products currently in use, compatible with most equipment and facility surfaces and compatible with wastewater systems

RECOMMENDED PROTOCOL

A total disinfection application with Sterilex PerQuat technology aims to eliminate microbial harborages and bring your facility to a new microbial baseline. The total facility disinfection event can either be a one-time high-foam decontamination treatment or the start of a high-level disinfection and biofilm control program, depending on facility needs. All facility surfaces that are not within a routine cleaning schedule should be treated through either route.

Preparation

1. Identify potential harborage niches utilizing **Indicon® Gel**, ATP or microbial swabbing.
2. Decide if the application will be a high foaming decontamination event (A) or part of a regular shock treatment disinfection protocol (B).
3. Pre-treat all possible surfaces with an alkaline detergent or degreaser, followed by a water rinse.

Total Disinfection Application

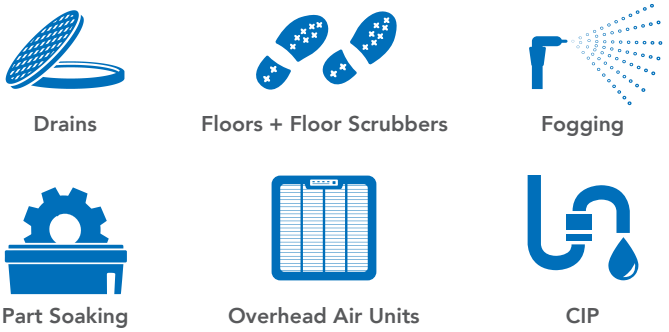
1. **High Foam Application:** A. For highest quality foam profile, prepare a solution of **Sterilex Ultra Disinfectant Cleaner Solution 1** and **Sterilex Ultra Activator Solution** (do not use Ultra Soft Metal Activator) at a 1:1–1:1:2 ratio for use in a high volume, rinsed tank foamer. Use solution within 8 hours of mixing.

   Shock Treatment: B. Prepare a solution of Sterilex Ultra Disinfectant Cleaner Solution 1 and Sterilex Ultra Soft Metal Activator at a 1:1:8–1:1:10 ratio (12.8–16 oz of each solution/gallon of water) for use in a high volume, rinsed tank foamer. At this concentration 3–5 consecutive, daily treatments must be used for full program success. Use solution within 8 hours of mixing.
2. Generously foam all overheads, walls, equipment, floors and drains to ensure thorough coverage. Allow chemistry to soak in all crevices of treated surfaces.
   a. **Minimum contact time:** 10 minutes
   b. **Recommended Contact Time:** 30 minutes
   c. **Water Temperature:** 100°F to 140°F
3. Rinse all surfaces thoroughly with a potable water rinse.

Verify Results and Transition Program

1. Reapply Indicon Gel or re-sample areas identified prior to event to ensure full removal of biofilm and pathogens.
2. For problem areas/repeat positives, utilize the recommended practices following disinfection to determine the frequency of treatment needed to keep biofilm and pathogens from returning.
3. Evaluate effectiveness of sanitation program on an ongoing basis through routine, random sampling of equipment and environmental areas.

STANDARD BEST PRACTICE STERILEX PROGRAMS



Reach out to your Birko or Sterilex representative to learn more.

RECOMMENDED POST-DISINFECTION PRACTICES

Daily

Use **Sterilex Ultra Step**, an EPA-registered solid floor sanitizer, on production floors, in hallways and on top of drains to kill food pathogens such as *Listeria*, *E. coli*, and *Salmonella* between sanitation applications.

Weekly

Sterilex Ultra Disinfectant Cleaner Solution 1 and **Ultra Soft Metal Activator** should be used at least 3x/week in RTE facilities and at least 1x/week in other areas to control biofilms.

Periodically

Revisit total disinfection events in accordance with your facility's master sanitation schedule.

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