

MONOGRAM® CLEAN FORCE® SINK & SURFACE CLEANER SANITIZER

FREQUENTLY ASKED QUESTIONS

What is MONOGRAM CLEAN FORCE Sink & Surface Cleaner Sanitizer?

MONOGRAM CLEAN FORCE Sink & Surface Cleaner 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. MONOGRAM CLEAN FORCE Sink & Surface Cleaner 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_RINU_M: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 MONOGRAM CLEAN FORCE Sink & Surface Cleaner 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. MONOGRAM CLEAN FORCE Sink & Surface Cleaner 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.

Does this product have an Emerging Pathogens claim?

Yes, MONOGRAM CLEAN FORCE Sink & Surface Cleaner Sanitizer has an Emerging Pathogens claim. MONOGRAM CLEAN FORCE Sink & Surface Cleaner Sanitizer has demonstrated effectiveness against viruses similar to 2019 Novel Coronavirus on hard, non-porous surfaces. Therefore, MONOGRAM CLEAN FORCE Sink & Surface Cleaner Sanitizer can be used against 2019 Novel Coronavirus when used in accordance with the directions for use against Norovirus on hard, non-porous surfaces. Refer to the CDC website at https://wwwnc.cdc.gov/travel/notices/alert/novel-coronavirus-china for additional information.

Can I use MONOGRAM CLEAN FORCE SINK & SURFACE CLEANER SANITIZER to replace a 1st sink detergent?

No, MONOGRAM CLEAN FORCE Sink & Surface Cleaner Sanitizer is not designed for use as a detergent in a 3-compartment sink. It is designed for us on light to medium foodservice soils and is not intended to be used as a replacement for heavy duty degreasers or manual pot and pan detergents.



Can I use MONOGRAM CLEAN FORCE SINK & SURFACE CLEANER SANITIZER to replace a 3rd sink sanitizer?

Yes, MONOGRAM CLEAN FORCE Sink & Surface Cleaner Sanitizer is designed for use as a sanitizer in a 3-compartment sink.

What organisms is MONOGRAM CLEAN FORCE Sink & Surface Cleaner Sanitizer effective against for food-contact sanitizing?

When used as directed for food-contact sanitizing, MONOGRAM CLEAN FORCE Sink & Surface Cleaner 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
Staphylococcus aureus	ATCC 6538	(1 minute)
Escherichia coli	ATCC 11229	(1 minute)
Salmonella enterica	ATCC 10708	(1 minute)
Escherichia coli O157:H7	ATCC 35150	(1 minute)
Listeria monocytogenes	ATCC 19117	(1 minute)
Campylobacter jejuni	ATCC 33291	(1 minute)
Shigella flexneri	ATCC 29508	(1 minute)
Shigella sonnei	ATCC 11060	(1 minute)
Yersinia enterocolitica	ATCC 23715	(1 minute)
Cronobacter sakazakii	ATCC 12868	(1 minute)
Staphylococcus aureus Community acquired Methicillin Resistant (MRSA)	ATCC BAA-1683	(1 minute)
	Non-Food Contact Surface Sanitizing (Contact Time: 5 minutes)	
Use Concentration:	Active Ingredients	
	ppm DDBSA**	ppm Lactic Acid
	ppiii DDB3A	ppiii Lacdo Acid
0.27 – 0.55 fl. oz/gal	272 - 700	704 - 1875
0.27 – 0.55 fl. oz/gal	272 - 700	704 - 1875
0.27 – 0.55 fl. oz/gal Bacteria	272 - 700 ATCC Strain	704 - 1875 Contact Time
0.27 – 0.55 fl. oz/gal Bacteria Staphylococcus aureus Enterobacter aerogenes	272 - 700 ATCC Strain ATCC 6538	704 - 1875 Contact Time (5 minutes) (5 minutes)
0.27 – 0.55 fl. oz/gal Bacteria Staphylococcus aureus Enterobacter aerogenes TO KILL NOR	272 - 700 ATCC Strain ATCC 6538 ATCC 13048 OVIRUS on (Food) (and) (Non-Food) Cont	704 - 1875 Contact Time (5 minutes) (5 minutes)
0.27 – 0.55 fl. oz/gal Bacteria Staphylococcus aureus Enterobacter aerogenes TO KILL NOR	272 - 700 ATCC Strain ATCC 6538 ATCC 13048 OVIRUS on (Food) (and) (Non-Food) Cont (Contact Time: 30 seconds)	704 - 1875 Contact Time (5 minutes) (5 minutes)
0.27 – 0.55 fl. oz/gal Bacteria Staphylococcus aureus Enterobacter aerogenes TO KILL NOR	272 - 700 ATCC Strain ATCC 8538 ATCC 13048 OVIRUS on (Food) (and) (Non-Food) Cont (Contact Time: 30 seconds) Active Ing	704 - 1875 Contact Time (5 minutes) (5 minutes) tact Surfaces
0.27 – 0.55 fl. oz/gal Bacteria Staphylococcus aureus Enterobacter aerogenes TO KILL NOR	272 - 700 ATCC Strain ATCC 6538 ATCC 13048 OVIRUS on (Food) (and) (Non-Food) Cont (Contact Time: 30 seconds) Active Ing	704 - 1875 Contact Time (5 minutes) (5 minutes) act Surfaces redients ppm Lactic Acid



At what concentration should I use MONOGRAM CLEAN FORCE Sink & Surface Cleaner 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 MONOGRAM CLEAN FORCE Sink & Surface Cleaner 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?

MONOGRAM CLEAN FORCE Sink & Surface Cleaner Sanitizer has a dual-active system. This means that there are two active ingredients that are tested with one test strip. When the solution is in spec, both actives are in the correct range. In order to test for the proper amount of active chemical in a use solution, Sink & Surface Cleaner Sanitizer test strips should be used. These test strips are available through Ecolab Food Safety Solutions (FSS). Reference the wall chart for more information.

Can I use quat test strips?

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

What temperature can MONOGRAM CLEAN FORCE Sink & Surface Cleaner Sanitizer be tested at?

MONOGRAM CLEAN FORCE Sink & Surface Cleaner Sanitizer can be tested at any temperature.

Is there information available for health departments?

Yes, all information for health departments is available via a QR code on the wall charts.

How often do I need to replace the use solution?

- <u>For the 3rd sink sanitizer</u>: 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: replace after one week.

Is this a solid or liquid product?

MONOGRAM CLEAN FORCE Sink & Surface Cleaner Sanitizer is a liquid.

Is cleaning still required before sanitizing?

Yes, soils still need to be removed to allow MONOGRAM CLEAN FORCE Sink & Surface Cleaner Sanitizer to come in contact with hard non-porous surfaces. This requires two-steps with one product. To ensure proper cleaning and sanitizing procedures, follow application-

KITCHEN HYGIENE | MONOGRAM CLEAN FORCE SINK & SURFACE CLEANER SANITIZER



specific instructions from training materials. For hard surfaces, one side of a towel or a wipe should be used to clean and the other side of the towel or wipe should be used to sanitize.

Can MONOGRAM CLEAN FORCE Sink & Surface Cleaner Sanitizer also be used in combination with a cleaner (traditional wash, rinse, sanitize process)?

Yes, a separate cleaner can be used in combination with MONOGRAM CLEAN FORCE Sink & Surface Cleaner Sanitizer, if desired.

Can I use MONOGRAM CLEAN FORCE Sink & Surface Cleaner Sanitizer to replace a food-contact surface sanitizer?

Yes, MONOGRAM CLEAN FORCE Sink & Surface Cleaner 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 MONOGRAM CLEAN FORCE Sink & Surface Cleaner Sanitizer to replace a general-purpose cleaner?

Yes, MONOGRAM CLEAN FORCE Sink & Surface Cleaner 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 MONOGRAM CLEAN FORCE Sink & Surface Cleaner Sanitizer to replace a restroom cleaner?

No, MONOGRAM CLEAN FORCE Sink & Surface Cleaner Sanitizer is not designed for use as a bathroom cleaner.

Is there a recommended towel for the solution?

Unlike quat sanitizers, MONOGRAM CLEAN FORCE Sink & Surface Cleaner Sanitizer solution will not absorb unevenly into towels. Therefore, you can use towels of any material.

Will terry cloth towels bind the active ingredient?

No, MONOGRAM CLEAN FORCE Sink & Surface Cleaner Sanitizer has been tested with terry cloth and the active ingredients are not bound. They are readily released from the cloth.

What PPE are required?

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