

CREW CARE SURFACE SANITIZER



DESCRIPTION

CREW CARE Surface Sanitizer is a ready to use sanitizer suitable for use as part of the galley cleaning and sanitizing program. CREW CARE Surface Sanitizer is used to sanitize food contact surfaces in food preparation and serving areas, such as galleys, mess rooms, and lounges, etc. CREW CARE Surface Sanitizer should be used on food contact surfaces after they have been cleaned with CREW CARE Tough Job Cleaner or CREW CARE Pot & Pan Cleaner. Regular use of CREW CARE Surface Sanitizer maintains hygienic conditions in the galley and reduces the probability of crew members becoming ill from foodborne disease.

CREW CARE Surface Sanitizer can be used on hard, non-porous surfaces such as: food preparation and storage surfaces, dishes, glassware, silverware, cooking utensils, eating utensils, plastic and other non-porous cutting boards, plastic and other non-porous chopping blocks, coolers, ice chests, refrigerator bins used to store meat, vegetables, fruit and eggs, and on Tupperware or similar storage items. CREW CARE Surface Sanitizer is excellent for sanitizing sinks before and after they are used. It is recommended for use as part of the vessel's food safety plan.

Food Contact Sanitizing Performance

As part of the accommodation cleaning regimen for health CREW CARE Surface Sanitizer eliminates 99.999% of the following bacteria on hard, non-porous surfaces in 60 seconds in 500 ppm hard water according to the AOAC Germicidal and Detergent Sanitizing Action of Disinfectants test: *Aeromonas hydrophila*, *Campylobacter jejuni*, *Clostridium perfringens*-vegetative, *Escherichia coli*, *Escherichia coli* O157:H7, *Escherichia coli* O111:H8, *Enterococcus faecalis* vancomycin resistant, *Enterobacter sakazakii*, *Klebsiella pneumoniae*, *Listeria monocytogenes*, *Salmonella enterica*, *Salmonella*



enteritidis, *Salmonella typhi*, *Shigella dysenteriae*, *Shigella sonnei*, *Staphylococcus aureus*, *Staphylococcus aureus* Methicillin resistant, *Streptococcus pyogenes*, *Yersinia enterocolitica*.

When used for sanitization of previously cleaned hard, non-porous food equipment or food contact items, NO POTABLE WATER RINSE is allowed.

APPLICATION & USE

It is a violation of US Federal Law and EU Directive to use CREW CARE Surface Sanitizer in a manner inconsistent with its labeling.

Food Contact Sanitizing Performance

Before use as a sanitizer, food products and packaging materials must be removed from the space or carefully protected. Prior to application, remove gross food particles and soil by a pre-flush or pre-scrape, and when necessary, presoak. Afterwards, thoroughly wash or flush surfaces or

FEATURES

- US EPA registered and EU Commission Regulation (EC) approved
- Phosphate free
- Neutral pH
- Effective sanitizer
- Ready to use
- Color and number coded packaging/Easy use instructions

BENEFITS

- Maintains hygienic conditions
- Mitigates foodborne illness and cross contamination from raw/cooked foods
- No phosphates in gray water waste stream
- Minimal impact on environment
- Right product for right application



Contact your Drew Marine representative for more information

objects with CREW CARE Tough Job Cleaner (surfaces) or CREW CARE Pot & Pan Cleaner (objects). Washing with either detergent must be followed by a potable water rinse. Let surfaces and objects dry before application of CREW CARE Surface Sanitizer sanitizing solution

For complete directions for use, handling and precautionary information, reference the product label and Material safety Data Sheet.

To sanitize immobile hard nonporous items such as tanks, chopping blocks, countertops, refrigerated storage, display equipment, food processing equipment, tables, appliances, stovetops and food work areas:

1. Apply product with a cloth, brush, sponge, auto scrubber, mechanical spray device or trigger spray device. For spray applications, spray 6 to 8 inches from surface. Do not breathe spray.
2. Rub with brush, sponge, or cloth.
3. Allow surface to remain wet for at least 60 seconds.
4. Allow sanitized surfaces to adequately drain and dry before contact with food.
5. NO POTABLE WATER RINSE IS ALLOWED.
6. Change cloth, sponge or towels frequently to avoid redeposition of soil.

To sanitize mobile hard nonporous items such as glassware, utensils, cookware, and dishware, glasses and eating utensils:

1. Immerse all utensils in this product for at least 60 seconds, making sure to immerse completely.
2. Allow sanitized surfaces to adequately drain before contact with food.
3. NO POTABLE WATER RINSE IS ALLOWED.

TYPICAL PHYSICAL PROPERTIES

Appearance:	Clear, orange liquid
Odor:	Mild
Flash Point:	None
Specific Gravity:	0.98
pH:	7.0

PACKAGING

CREW CARE Surface Sanitizer is part of CREW CARE module, CREW CARE QL-25, PCN 1AB3449.

CREW CARE Surface Sanitizer also has limited availability as a standalone purchase, delivered in a case of 6 x 1 quart(0.95L) containers (PCN 1AB3455).

As part of the CREW CARE Program, the products and containers are color and number coded for ease of use on board ensuring the right product is used for the right application.



IMPORTANT INFORMATION

Drew Marine maintains Safety Data Sheets on all of its products. Safety Data Sheets contain health and safety information for your development of appropriate product handling procedures to protect your employees.

Our Safety Data Sheets should be read and understood by all of your supervisory personnel and employees before using Drew Marine products.



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