# Technical Bulletin



# **Zero Count**Food Services Sanitiser

# **Product Description:**

ZERO COUNT is a no rinsing hard surfaces sanitiser for use in food preparation and service areas where there is a requirement for high standards of sanitation for food contact surfaces.

ZERO COUNT satisfies the criteria for TGA Option C as a Commercial grade Disinfectant when used as described at 1:5 dilution according to manufacturer of the Quaternium Ammonium Compound disinfectant.

- Satisfies the criteria required for a no rinse sanitiser in food processing & food manufacturing facilities.
- Versatile formulated also to be used as a spray and wipe on all non-porous surfaces.
- May be diluted up to 10:1 for rinse free spray surface sanitising.
- Quick Drying dries thoroughly and quickly without spotting or streaking.

## **Application:**

It is a recommendation that ZERO COUNT be used as a freshly made up (each day) solution in a 500 ml jet spray bottle and that any unused solution is emptied at the end of each day, then rinse the container and allow to drain. A new fresh solution may be made in the container the next day.

To use diluted ZERO COUNT, spray on the surface covering a large area to maximise contact time, and then allow excess to drain, no need to rinse. Allow to dry.

ZERO COUNT can also be used as a cutlery and utensil soak / commercial disinfectant.

### **Food Safety Statement:**

With regard to the use of this product as a cleaner and / or sanitiser that may have incidental contact with food:

- 1) The raw materials / ingredients of this product are permitted as 'processing aids' as listed under clause 12 of the Food Standard Code 1.3.3 (Food Standards Australia New Zealand FSANZ) or
- 2) Are Generally Regarded As Safe (GRAS) according to the US Food and Drug Administration (FDA) or are recognised in the US Code of Federal Regulations (CFR) Title 21 part 178 as indirect food additives.

When used in accordance with the directions described in this product technical bulletin, this product complies with these recognised food safety parameters.



SHELF LIFE: As a quality assured manufacturer, Castle Chemicals has a stringent Quality assurance programme. As part of this regime, the label on this product shows a batch number and date of manufacture. This product has a shelf life of 12 months from the label printed date of manufacture. This information contained herein is based on data considered accurate. However, no warranty is expressed or implied regarding the accuracy of these data or the results to be obtained from the use thereof. Castle Chemicals assumes no responsibility for personal injury or property damage to vendees, users or third parties caused by the material. Such vendees or users assume all risks associated with the use of material.

Page 1 of 1