



Food Processing

Food Plant Sanitation Program



Providing Quality Maintenance and Chemical Specialty Solutions with Unparalleled Customer Service



SPARTAN'S HIGH PERFORMANCE PRODUCTS

For over 55 years Spartan has earned wide recognition for its high quality, high performance products. Spartan Research and Development Laboratories are GLP compliant (Good Laboratory Practices). FDA (Food & Drug Administration) regulated products are manufactured in CGMP production facilities (Current Good Manufacturing Practices). All products are extensively field-tested to meet the ever-changing needs for improved sanitation in the Food Industry. Spartan products are so good, they're guaranteed!

Energy Efficient

Many of Spartan's cleaners, degreasers and sanitizers perform well in hot, warm or cold water. This is extremely important in meat, seafood and other food processing operations where reduction of high energy costs can positively impact the operating budget.

Compliance with Regulations

Spartan production facilities are FDA registered. All products are developed to assist compliance with the Food Safety Inspection Service (FSIS), the Food Quality Protection Act, FDA Food Code Book, OSHA, and other guidelines.

Economy

Formulated to minimize labor time, Spartan products are concentrates. They provide in-use cost economies and overall cost reduction. In addition, application specific dispensing systems are available to reduce labor time and to deliver product in accurate dilution.

Employee Training

Clear, concise product labeling in English and Spanish, charts, videos, and product application procedures are just a few of the many ways Spartan assists employee training.



Technical Support

Local distributor sales consultants and 70 highly-trained Spartan Regional Managers are readily available for field support and to solve your problems. For immediate access to Spartan Customer Service Representatives and Spartan technicians, simply call 1-800-537-8990.

We can help you validate cleaning with ATP units which use bioluminescence to verify and validate that a surface has been cleaned. ATP units are available for a discount through Hygiena (www.hygiena.net) and Neogen (www.neogen.com).





We can help you make sure your Sanitation Program is in compliance with third party audits, such as, SQF, BRC, AIB, and more.

Environmental Commitment

Spartan products conform to or surpass strict guidelines of the Environmental Protection Agency, Clean Water Act, Volatile Organic Compounds Regulations and Occupational Safety and Hazard Administration. Phosphate free. Biodegradable. Ozone-friendly. VOC compliant. Spartan products are packaged in recyclable, reusable and/or disposable containers.

Recent reports of *E. coli*, salmonella, listeria, cryptosporidium and cyclospora outbreaks in the meat, poultry, vegetable and fruit processing industries have resulted in tragic loss of life, serious public concern and tremendous loss of profits.

This situation presents a new paradigm for food processors...the need to implement more effective food safety functions and comply with FDA and other performance-oriented standards, i.e., the Hazard Analysis and Critical Control Points (HACCP) Systems that regulate the meat and poultry industries while maintaining minimal operating costs.

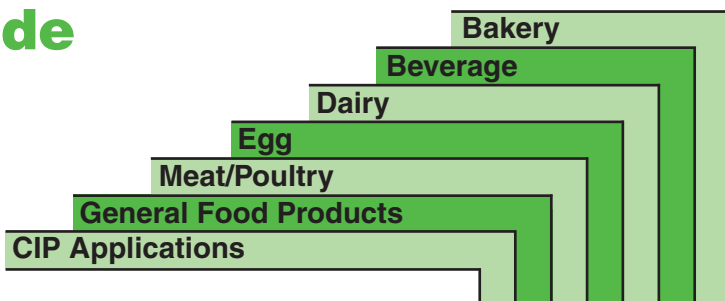
Spartan's Food Plant Sanitation Program includes all the essential elements needed to ensure a clean, sanitized facility. It provides products, equipment, appropriate procedures and worker-hygiene visual aids to prevent direct product contamination or adulteration and assist the elimination of foodborne bacteria.





Product Selection Guide

Use the following as a guide when selecting from Spartan's Food Plant Sanitation products.



Hard Surface Sanitizers											
Acid Sanitizer FP	Concentrated phosphoric acid formula cleans and sanitizes surfaces. No rinse. EPA Reg. No. 10324-67-5741. #3154 (K)
PAA Sanitizer FP	Peroxyacetic acid based sanitizer. Can be used to sanitize unprocessed fruits and vegetables. EPA Reg. No. 54289-3-5741. #3139
Sani-T-10® Plus	Quat-based sanitizer. No rinse sanitizing range of 150ppm to 400ppm. EPA Reg. #10324-117-5741. #3159 (K)
Sani-Tyze®	Food contact surface sanitizer. Ready-to-Use. EPA Reg. No. 10324-107-5741. #3195 (K)
SparCHLOR	Liquid, chlorinated sanitizer. EPA Reg. No. 5741-20001. #3090 (G)
Miscellaneous Products											
Eggs•So•Clean® Egg Washing Compound	Washing compound for egg shell washing. #3129 (K) (G)
Eggs•So•Clean® pH Booster	25% caustic solution to ensure proper pH of eggs. #3125 (K) (G)
Foam Additive FP	Foam increaser. #3109 (G)
Food Grade Machinery Lubricant	Lubrication for food processing equipment and machinery. #6525
Skin Care											
E2 Hand Wash & Sanitizer	One step skin cleanser for food service, processing and handling areas. #3056 (K)
Lite'n Foamy® E2 Hand Wash & Sanitizer	Foaming skin cleanser for food service, processing and handling areas. #3157 (K)
Specialty Products											
Green Solutions® Industrial Cleaner	A non-toxic, heavy-duty liquid cleaner. #3506 (G) (Green Seal)
Pathmaker	Concentrated low suds cleaner designed specifically for use with automatic floor scrubbing equipment. #0085 (K) (G)
SC-200	High alkaline heavy duty industrial cleaner. #2200 (K) (G)
SNB-130	Non-butyl, extra heavy duty detergent degreaser formulated for use in industrial and institutional facilities. #2130 (G)
Tough on Grease®	Water soluble, cleaner/degreaser featuring Polemic Technology to safely remove petroleum greases. #2034 (K) (G)

KEY

Product Available Worldwide	Certified Kosher	This product meets the Green Seal™ Standard for Cleaning Products for Industrial and Institutional Use, GS-37, based on its reduced human and environmental toxicity and reduced volatile organic compound content.
-----------------------------	------------------	---



Dispensing Equipment

UB Selecto

Multi-purpose sprayer and foamer. The UB Selecto comes with a 50 ft., 1/2 diameter hose and a foam/spray wand. Rugged, machined polypropylene. Choose from spray or foam applications remotely. Foam clean, rinse, and sanitize using two different chemicals. #920600



Select-O-Matic

Foam clean, rinse, and sanitize using two different chemicals. Automatic shut-off feature if more than one valve at a time is opened. Comes with 25 ft. hose. #920800



Foam-It® 15

Portable, lightweight, foam cleaning system applies thick, clinging foam solution to vertical and horizontal surfaces. Sprays foam up to 30 ft. at up to 50 gallons of foam per minute. Weighs only 63 lbs. and is easy to operate. #988400



Foam Gun Model 481

This portable foam gun is an excellent application tool for cleaners, degreasers, and sanitizers. No guesswork for proper dilutions, color-coded metering tips provide a sure concentration, so no product is wasted. #997300



Clean on the Go® 3-Sink System

Easy-to-use dispenser for 3-sink systems. Automatic dilution control at the push of a button provides fast filling at 3.5 gallons per minute. #905600



Push 3-Sink System

Dispenses 1 oz. per push. #905900

AutoDrain

Accurately and automatically dispense. Consume LIQ for economical drain and grease trap treatment.

AC #934100, Battery #934200

Lite'n Foamy® Dispenser

For use with Lite'n Foamy hand soaps. 1000mL removable reservoir is easy to clean and refill.

White: #975600, Black: #975700



Bulk Liquid Hand Soap Dispenser

1000mL reservoir is easy to clean, easy to fill, and the screw cap provides a closed environment to prevent cross-contamination.

White: #980900, Black: #981300



Other Dispensing Units

Doorway sanitizing units help to prevent the transport of contaminants in processing plants. Heavy-duty foam units help clean efficiently and effectively.

Contact your Spartan Regional Manager for more information about these or any other dispenser need you may have.





Training Materials & Sanitation Tools

Chemical Safety Chart

Bilingual 16.5" x 24.25" laminated chart provides safety information for using acid, alkaline and chlorine based products. #985100



Food Service Cleaning & Sanitizing Schedule

Bilingual 23" x 23" laminated wall chart. #989300

Daily Meatroom & Poultry Sanitation Chart

Bilingual 17" x 23" laminated wall chart. #989400



Food Processing Training Cards

Color-coded, bilingual cards simplify training and address standardization and safety issues. Heavy-duty laminate provides durability and resistance to acid and caustic products. Easy to read and follow. #947000 for complete set or order individually.



3-Sink Chart

Proper procedures for using a 3-sink system. #987900



Water Fill Line Sticker

Adheres to the front of sink to direct users how full to fill the sink with water. #921500



3-Sink System Sanitation Schedules

Four frequency of cleaning sanitation schedules for the grocery industry. Set of four: #925305

Deli/Bakery Department: #925301

Produce Department: #925302

Seafood Department: #925303

Meat Department: #925304



Wash Hands Sticker

Free stickers to support good hand washing habits.



Quat Check 1000

Tests in use parts per million of quaternary disinfectants. Use 0-1000 roll for disinfectants; 0-400 roll for sanitizers. Double roll dispenser provides approximately 100 tests. #994900

Hydrion Papers QT-10

Tests in use parts per million quaternaries. 0-400 roll for sanitizers. Provides approximately 50 tests. #983800

Insta-Test Strips

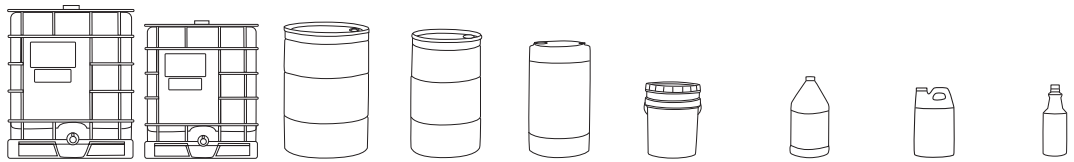
Provides in-use ppm of peracetic acid solution from 10 to 160 ppm. Includes 50 test strips. #993800

pH Papers/Spectral 1-14

Determines pH of cleaning solution. Single roll provides approximately 100 tests. #995300

Chlorine Test Papers

Provides in-use ppm of chlorine sanitizing solution from 10 to 200 ppm. #984900



Product Code by Size	330 GA Tote	275 GA Tote	55 GA Drum	30 GA Drum	15 GA Drum	5 GA Pail	GA/CS of 4	2 Liter/CS of 4	Qts/CS of 12
Acid Sanitizer FP		315460	315455	315430	315415	315405	315404		
Blue-Glo	311165		311155	311130	311115	311105	311104		311103
Caustic Cleaner FP		318960	318955	318930	318915	318905			
Chlorinated Degreaser		308060	308055	308030	308015	308005	308004		
Chlorinated Plus		307460	307455	307430	307415	307405			
DFP-32	300865		300855	300830	300815	300805	300804		
Eggs•So•Clean Egg Washing Compound		312960	312955			312905			
Eggs•So•Clean pH Booster			312555			312505			
Foam Additive FP									310903
Foaming Acid Cleaner FP		308160	308155	308130	308115	308105			
Foaming Caustic Cleaner FP		317960	317955	317930	317915	317905			
Freezer Cleaner FP		312860	312855	312830	312815	312805			
Golden-Glo	300065		300055	300030	300015	300005	300004		300003
High Acid Cleaner FP		308260	308255	308230	308215	308205	308204		
Inspector's Choice		304560	304555	304530	304515	304505	304504		
LFC		307560	307555	307530	307515	307505	307504		
Oven & Grill Cleaner				300460	300415		300404		319403
PAA Sanitizer FP			313955*				313904*		
Peroxy Protein Remover, Cleaner & Whitener		382160	382155	382130	382115	382105	382104	482202	
Sani-T-10 Plus		315960	315955	315930	315915	315905	315904	480102	
Sani-Tyze									319503
SparCHLOR		309060	309055	309030	309015	309005	309004		
SparClean Pot and Pan Detergent						765605	765604	484502	765603
Super-Glo								479002	

*PAA Sanitizer FP is packaged in HDPE 51.9 gallon drums (485 lbs); and 4.3 gallon jerri cans (40 lbs).

Distributed by:

Be sure to read all Directions, Precautionary and First Aid Statements on product labels before use of these or any Spartan products. Material Safety Data Sheets for all Spartan products are available from your authorized Spartan Distributor or by visiting www.spartanchemical.com.

Guarantee: Spartan's modern manufacturing and laboratory control insure uniform quality. If dissatisfied with performance of product, any unused portion may be returned for credit within one year of the date of manufacture. Use product as directed and read all precautionary statements.



Spartan Chemical Company, Inc.
 1110 Spartan Drive, Maumee, Ohio 43537
 1-800-537-8990
www.spartanchemical.com

INSPECTOR'S CHOICE[®]

FOAMING GREASE RELEASE CLEANER

PRODUCT DESCRIPTION:

Inspector's Choice is a blend of concentrated synthetic detergents formulated for meatrooms, supermarkets, packing plants, smokehouses...any area where removal of grease, animal and poultry blood and fat, and vegetable oil is a necessity. Water thin, pale yellow in color, Inspector's Choice has no objectable odor.

Designed to tackle tough cleaning and degreasing jobs, Inspector's Choice offers the following user benefits:

FAST, FOAMY, GREASE RELEASE ACTION:

Inspector's Choice is a blend of extremely heavy duty synthetic detergents, foam builders and a special booster for excellent hard water tolerance. When applied with a Spartan Foam Gun or through the Spartan Select-O-Matic, Inspector's Choice produces a thick, highly alkaline foam which has extraordinary wetting and grease lifting ability.

Most ordinary meatroom cleaners can emulsify greases and fats, but Inspector's Choice foam has a unique lifting action that actually brings the soils to the surface allowing them to be rinsed away. Animal fats, grease, blood and food soils roll away! Inspector's Choice leaves no insoluble residues on quarry tile and other cleaned surfaces.

FORMULATED WITH ENVIRONMENTAL NEEDS IN MIND:

Phosphate free. Biodegradable. Inspector's Choice contains no ingredients known to harm the environment.

USER FRIENDLY:

No butyl. No dyes. No perfume. Non-flammable. Inspector's Choice has no VOC's (Volatile Organic Compounds). No fumes or unpleasant odors, even when used with very hot water.

SURFACE SAFE:

Safe for use on all hard surfaces not harmed by water. Inspector's Choice will not harm glass -- will not remove paint or decals. A corrosion inhibitor in Inspector's Choice protects metal. Safe to use on aluminum at concentrations up to two parts of water to one part of Inspector's Choice.

ECONOMICAL:

Used at the recommended 1:20 dilution (6 oz./gal. water), Inspector's Choice is economical and competitively priced. In fact, controlled comparative testing shows Inspector's Choice offers superior cleaning ability to several higher priced products.

DIRECTIONS FOR USE:***SIMPLE TWO PRODUCT SYSTEM CLEANS AND SANITIZES!***

Inspector's Choice and Spartan Sani-T-10, EPA Registered Sanitizer, team up to meet stringent USDA requirements. These two products provide effective, economical cleaning and sanitizing.

Step by step, Daily Meatroom, Cooler and Display Case laminated Sanitation Chart is available.

EQUIPMENT NEEDED FOR CLEANING, DEGREASING AND SANITIZING:

- 1 Spartan Foam Gun to apply Inspector's Choice at 1:20 dilution (6 oz./gal.) for cleaning and degreasing
- 1 Spartan Foam Gun to apply Sani-T-10 at 1:512 dilution (¼ oz./gal.) for sanitizing
- Several 32 oz. spray bottles, properly labeled, for manual cleaning and sanitizing
- 1 metal "Y" splitter for water outlet

CLEANING AND DEGREASING WITH SPARTAN FOAM GUN:

1. Check floor drain and clear of debris.
2. Remove or cover all food.
3. Pick up or scrape away gross soil from surfaces and equipment. For large areas, use high pressure sprayer and hot water (145° minimum).
4. Fill Spartan Foam Gun bottle. Insert tan metering tip to provide 1:20 dilution (6 oz./gal.). Screw on lid and attach nozzle. Connect Foam Gun to hot water hose.
5. Spray Inspector's Choice onto all washable surfaces and let set for 5 minutes. Agitate as necessary. Do not allow foam to dry.
6. Rinse thoroughly using hot water and high pressure sprayer or garden hose.
7. Let surfaces air dry. Tilt tables and other movable equipment to remove excess water. Do not wipe dry.

SANITIZING WITH SPARTAN FOAM GUN:

When a sanitizing rinse is required, fill Spartan Foam Gun half way with water and fill with Sani-T-10. Remove metering tip and insert capillary tube with blue insert. This provides a 1:512 dilution (¼ oz. Sani-T-10/gal. water). Spray all washable surfaces. Let sanitized surfaces dry naturally. Tilt tables and other movable equipment to remove excess water. Do not wipe dry. No rinsing is required.

GENERAL CLEANING OF FLOORS, WALLS AND OTHER SURFACES:

Mix one part Inspector's Choice with 20 parts hot water (6 oz./gal.). Apply to surface using mop, sprayer, sponge or cloth. Agitate with abrasive pad or brush to remove heavy accumulations of vegetable oil, animal fat and grease. Thoroughly rinse cleaned surface.

TO CLEAN UTENSILS, FILTERS, AND EQUIPMENT PARTS:

Mix one part Inspector's Choice with 20 parts hot water (6 oz./gal.) and soak in bucket or sink. Scrub with abrasive pad, brush or sponge if necessary. Rinse thoroughly.

SPECIFICATION DATA:

Total Active Ingredients -- 23.6%

Specific Gravity -- 1.060 @ 24°C/75°F

Density -- 8.83 lbs./gal. @ 24°C/75°F

pH (Concentrate) -- 13.2-13.5

Flash Point (Cleveland Open Cup) -- None

Cloud Point -- None (-4°C to 100°C 25°F to 212°F)

Solvents -- None

Stability:

- a. Shelf @ 24°C/75°F -- Over one year
- b. Accelerated @ 49°C/120°F -- 90 days minimum
- c. Freeze/Thaw -- Thaws without separation

Miscibility -- Mixes well in all proportions with hot or cold water.

Rinsability -- Rinses freely with hot or cold water.

Toxicity -- Due to high pH, concentrated form should be considered a primary cutaneous irritant.

Contains biodegradable surfactants

Phosphate Free

Butyl Free

Authorized for use by the USDA

Kosher & Pareve

PACKAGING:

Inspector's Choice is packaged in a DOT-approved, 275-gallon disposable tote; recyclable HDPE (High Density Polyethylene) 55, 30, 15-gallon drums; 5-gallon pails and gallons, four per case. Label copy is provided in English and Spanish. Secondary labels are also available.

Be sure to read all Directions, Precautionary and First Aid Statements on product labels before use of this or any Spartan product. If questions remain, consult your employer or a physician. Material Safety Data Sheets for all Spartan products are available from your authorized Spartan distributor or by visiting www.spartanchemical.com.

GUARANTEE:

Spartan's modern manufacturing and laboratory control insure uniform quality. If dissatisfied with performance of product, any unused portion may be returned for credit within one year of the date of manufacture.