

Efficacy Bulletin

FP PRO™ Food Contact Sanitizer

EPA Reg. 5741-36

Updated: 10/24

Food Contact Surface Sanitization

This product sanitizes hard non-porous food contact surface according to the EPA Test Guideline 810.2300, Sanitizers for use on hard inanimate surfaces. All tests are completed under Good Laboratory Practice (GLP) conditions.

Organism	Sample	Log Reduction	Contact Time	Use Dilution
<i>Staphylococcus aureus</i> (ATCC 6538)	A	> 6.69	1 minute	Ready to Use
	B	> 6.69		
	C	> 6.69		
<i>Escherichia coli</i> (ATCC 11229)	A	> 7.32	1 minute	Ready to Use
	B	> 7.32		
	C	> 7.32		
<i>Salmonella enterica</i> (ATCC 10708)	A	> 7.78	1 minute	Ready to Use
	B	> 7.78		
<i>Pseudomonas aeruginosa</i> (ATCC 15442)	A	> 7.74	1 minute	Ready to Use
	B	> 7.74		
<i>Klebsiella pneumoniae</i> (ATCC 4352)	A	> 7.80	1 minute	Ready to Use
	B	>7.80		
<i>Escherichia coli</i> O157:H7 (ATCC 43888)	A	>7.77	1 minute	Ready to Use
	B	>7.77		
<i>Listeria Monocytogenes</i> (ATCC 7466)	A	> 7.24	1 minute	Ready to Use
	B	> 7.24		
<i>Enterobacter sakazakii</i> (ATCC 51329)	A	> 7.63	1 minute	Ready to Use
	B	> 7.63		
<i>Vibrio cholerae</i> (ATCC 11623)	A	> 7.40	1 minute	Ready to Use
	B	> 7.40		