

Food Services/Dining Usage Guide



Protexus Electrostatic Sprayers

- Touchless electrostatic disinfection with 3x more surface coverage
- Easy for staff to train & use
- Consistent, reliable application

PURTABS Disinfection & Sanitizing Tablets

- Convenient tablets that dissolve in tap water
- NSF D2 Food surface safe sanitizer
- Kills *C. diff*, *C. auris*, Norovirus, MRSA, Cold & Flu virus, and SARS-CoV-2 (COVID-19)

MFR. NO.	DESCRIPTION
ESPT334MG ESPT3.3G ESPT13.1G	334MG PURTABS – Food contact surface safe sanitizer (100 tabs/box) 3.3G PURTABS – Hospital grade disinfectant (200 tabs/tub) 13.1G PURTABS – Hospital grade disinfectant (200 tabs/tub)
PX200ES PX300ES	Protexus Electrostatic Handheld Sprayer Protexus Electrostatic Backpack Sprayer

DILUTION CHART

CONCENTRATION	KILL CLAIMS	PX200 HANDHELD	PX300 BACKPACK
100 PPM	Food contact surface sanitizer (No Rinse) (Staph, Salmonella, Listeria) - 1 min claim	(1) 334mg tab / 1qt	(1) 3.3g tab / 2 gal
1076 PPM	HIV, Hepatitis A, Hepatitis B - 10 min. claim, Hepatitis C - 2 min. claim SARS-CoV-2 (COVID-19) - 4 min. claim	(1) 3.3g tab / 1 qt	(8) 3.3g tab / 2 gal (2) 13.1g tab / 2 gal
2153 PPM	Norovirus - 1 min. claim	(2) 3.3g / 1 qt	(16) 3.3g tab / 2 gal (4) 13.1g tab / 2 gal
4306 PPM	<i>C. Diff</i> spore - 4 min. claim <i>C. auris</i> - 2 min. claim	(4) 3.3 g tabs / 1 qt	(32) 3.3g tab / 2 gal (8) 13.1g tab / 2 gal
5382 PPM	<i>Mycobacterium bovis</i> (TB) - 4 min. claim	(5) 3.3 g tabs / 1 qt	(10) 13.1g tab / 2 gal

See product insert for complete list of organism kill claims, dwell times and dilution information. Disclaimer: The Protexus Electrostatic Sprayer® has not been evaluated for use with solutions other than those from EarthSafe or the EvaClean Program. Disinfectants and sanitizers have differing usage guides, dwell times, and kill claims which can impact application results. EarthSafe makes no guarantees or warranties of any kind, either express or implied, including but not limited to, fitness for a particular purpose. Use of the Protexus Electrostatic Sprayer® is at the user's own risk. Improper care or use of the Protexus Electrostatic Sprayer® resulting in damage to the unit is not covered under manufacturer's warranty.

Food Services/Dining Usage Guide



DEFINITIONS

► CLEANING

Physically removes soil and debris from surfaces with detergents and water. Cleaning removes many germs and exposes any remaining to the effects of the sanitizer or disinfectant used after.

► DETERGENTS

Cleaning agents that help dissolve and remove soil from fabrics and surfaces. Soap can be considered a type of detergent.

► SANITIZING

Reducing germs on inanimate surfaces to levels considered safe by public health codes or regulations. Regular sanitizing is extremely important for food service areas.

► DWELL TIME

The amount of time a surface must remain wet with a sanitizer/disinfectant to work effectively.

► DISINFECTING

Disinfecting used EPA registered products with specific dwell times to kill harmful microorganisms and pathogens on surfaces. Be sure to use products that are effective against COVID-19.

► GERMS

Microscopic organisms that cause disease, such as bacteria, viruses, parasites and fungi.

SANITIZING IN DINING AREAS – FRONT OF HOUSE

AREAS	CONCENTRATION	SCHEDULE
Dining Area: (Tables, booths, chairs, seating, high chairs) Clean and sanitize with sprayer	100 ppm	Before/after service
Tables: Wipe spills & use designated cloths with sanitizing solution	100 ppm	During service
Dining Area: Remove all materials from table; clean & sanitize with sprayer. Sweep or dust mop non-carpeted floors & sanitize with sprayer; dry mop if needed	100 ppm	After services or as needed
Bathrooms: toilets, sinks, waste disposal areas, all door handles	1076 ppm	Daily or as needed

SANITIZING IN FOOD PREPARATION AREAS – BACK OF HOUSE

AREAS	CONCENTRATION	SCHEDULE
Equipment: (For use with Sanitizing sink or sprayer) utensils, grills, hoods, freezer, slicers, beverage machines, etc.) disassemble removable parts from equipment if non-stationary; wash, rinse, sanitize. Let air dry.	100 ppm	Equipment should be washed, rinsed and sanitized after each use
Food Prep & Working Surfaces: Sinks, faucets	100 ppm	Surfaces should be cleaned and sanitized after each use
Floors: Sweep or dust mop floors & sanitize with sprayer; dry mop if needed	100 ppm	Floors should be cleaned and sanitized as needed
Walls: Wash the walls to remove grease build up. Sanitize with sprayer	100 ppm	Monthly or as needed

OUTBREAK CONTROL

Cold & Flu, COVID-19, Salmonella, E. coli	1076 ppm	At onset / several times daily until controlled
Norovirus	2153 ppm	At onset / several times daily until controlled
C. diff, C. auris	4306 ppm	At onset / several times daily until controlled

*See product insert for complete list of organism kill claims, dwell times and dilution information