Sparkkle INDUSTRIAL CLEANING

TECHNICAL DATA SHEET

Food Service Sanitizer

Product code: 300942 · Version 2.0 · Revision date: Nov 1, 2026 · EPA-registered

Product Description

A sanitizer formulated specifically for the three-sink system. Concentration is easily measured with test strips. EPA-registered.

Key Features & Benefits

- Formulated for the three-sink system
- Test-strip measurable concentration
- EPA-registered

Recommended Applications

Three-sink sanitizing · Food-contact surfaces · Utensils

Dilution

Three-sink sanitizing: 1 oz / 4 gal water (≈200 ppm)

Directions for Use

Dilute per test-strip target concentration. Immerse or wipe food-contact surfaces; no rinse required at labeled strength.

Typical Physical Properties

Appearance	Clear liquid
Color	Colorless
Odor	Mild
pH	6.0 to 8.0
Specific gravity	1.00 to 1.02
Solubility	Complete in water

Packaging & Ordering

Available sizes	4 × 1 gal
Product code	300942
Segments	Restaurants, Cafeterias, Bars & Pubs
Registration	EPA-registered

Handling & Safety

Signal word: CAUTION. Eye irritant in concentrate. Keep out of reach of children. Refer to the Safety Data Sheet (SDS) before use.