



**F-1000  
ONE STEP SANITIZER**

**B06**

# *TECHNICAL DATA SHEET*

**GENERAL INFORMATION**

F-1000 at 2 oz. per 7 3/4 gallons of water is an effective sanitizer for use on food contact surfaces in 60 seconds at 150 ppm active and 400 ppm hard water against:

Escherichia coli  
Staphylococcus aureus

F-1000 at 2 oz. per 5 3/4 gallons of water is an effective sanitizer for use on food contact surfaces in 60 seconds at 200 ppm active and 500 ppm hard water against:

Campylobacter jejuni  
Escherichia coli  
Escherichia coli 0157:H7  
Klebsiella pneumoniae  
Listeria monocytogenes  
Salmonella choleraesuis  
Shigella sonnei  
Staphylococcus aureus  
Yersinia enterocolitica

**FEATURES - RELATED BENEFITS**

- For hard, nonporous surfaces not requiring a rinse - Multiple uses
- Sanitizes precleaned surfaces - Food contact surface sanitizer
- Effective in 500 PPM hard water against Escherichia coli 0157:H7 and Staphylococcus aureus

**AREAS OF USE**

- Food preparation areas
- Food processing equipment
- Dairy equipment
- Food cooking utensils
- Silverware and glasses
- Sink and counter tops
- Refrigerated storage equipment
- Display equipment
- Beverage dispensing equipment

**EFFICACY DATA**

Effective in 500 PPM hard water against Escherichia coli 0157:H7 and Staphylococcus aureus

**TO USE**

**See label for complete directions and use only as directed.**

**SPECIFICATIONS**

**PHYSICAL STATE:** Liquid

**APPEARANCE:** Colorless

**FRAGRANCE:** Odorless

**PHOSPHATES:** No

**pH (concentrate):** 6.0 - 8.0

**EPA REGISTERED:** Yes

***Cello Professional  
Products***

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