

CERTIFICATE OF ANALYSIS
SA-1412-33559

Attn: Steamerics™
 808 Hindry Ave.
 Inglewood, CA 90301

Test performed: Microbicidal efficacy of Optima™ Steam Cleaner, *Optimized laboratory conditions	LL SOP# 8566.5
Microbe <i>Campylobacter coli</i> (Doyle) Vernon and Chatelain	ATCC # 33559

Surface	Matrix	Duration of Cleaning	*Avg. Percent Elimination
Restaurant Grade Stainless Steel	Sterile Drinking Water, # of Runs: 5	Control	0%
		8 seconds	100%
		32 Seconds	100%


*Optimized conditions may not be representative of field conditions, see publication manuscript for details.
<http://www.foodsafetymagazine.com/signature-series/food-processing-surface-sanitation-using-chemical-free-dry-steam1/>



 Julie La, BS
 Director of Quality Assurance

3/12/16

 Date



 Stewart J. Lebrun, Ph.D.
 Study Director

3-12-16

 Date