



# Sanitizer

## For Use On:

Floors  
Walls  
Sinks  
Silverware

Glasses  
Refrigerators  
Dishes  
Countertops

Tables  
Food Processing  
Equipment



## DESCRIPTION

An effective sanitizer for use in meatrooms, dairies, poultry plants, bars, restaurants, cafeterias, etc. For use on countertops, eating utensils, drinking glasses, or any hard inanimate, nonporous surface. Will sanitize at a use dilution of 1/4 ounce per gallon of water. No rinsing is required. At 1 ounce per 4 gallons this product (200 ppm active) eliminates 99.999% of the following bacteria in 60 seconds in 500 ppm hard water (calculated as CaCO<sub>3</sub>) according to the AOAC Germicidal and Detergent Sanitizing Action of Disinfectants test.

Campylobacter jejuni  
Shigella dysenteriae  
Escherichia coli  
Staphylococcus aureus  
Escherichia coli O157:H7  
Yersinia enterocolitica  
Listeria monocytogenes

## DIRECTIONS

It is a violation of federal law to use this product in a manner inconsistent with its labeling.

**FOR SANITIZING:** For use on hard non-porous surfaces such as counter tops, eating utensils, and drinking glasses. Remove gross filth and soil deposits. Pre-clean all surfaces prior to sanitizing. Thoroughly wet surfaces. Use 1 ounce per 4 gallons of water for a minimum contact time of 1 minute in a single application. Can be applied with mop, sponge or cloth as well as spraying or soaking. The recommended use solution is prepared fresh for each use then discarded. Drain thoroughly. Do not rinse.

Before use as a sanitizer in federally inspected meat and poultry plants and dairies, food products and packaging materials must be removed from the room or carefully protected. A potable water rinse is not required following use of this compound on previously cleaned hard surfaces provided that the surfaces are adequately drained for contact with food so that little or no residue remains.

**RESTAURANT AND BAR USE:** For use as a sanitizer on dishes, glassware, silverware, cooking utensils, wash with detergent, rinse thoroughly and immerse in a solution (1 ounce per 4 gallons of water) for at least 1 minute.

**BEVERAGE PLANTS:** For sanitizing of bottling or pre-mix dispensing equipment, after cleaning thoroughly rinse equipment with cold or luke warm water. Fill equipment with solution of 1 oz. per 4 gallons of water (200 ppm quat). Allow the solution to remain in contact with equipment for at least 1 minute or until operations resume at which time the sanitizing solution should be drained from the system. To insure the removal of flavors, it is suggested that during changeover between products, the system should be cleaned, rinsed and flushed with the sanitizing solution for at least 1 minute. Allow to drain completely before using.

## PRODUCT SPECIFICATIONS

<b>Active Ingredients:</b>	10%	<b>Solubility:</b>	Complete with water
<b>Color:</b>	Clear	<b>Rinsability:</b>	No rinsing is required
<b>Odor:</b>	None	<b>Flash Point:</b>	None (waterbased)
<b>Base:</b>	Quaternary ammonium chloride	<b>Hard Water Tolerance:</b>	750 ppm
<b>pH:</b>	7.5 - 8.0	<b>Biodegradability:</b>	Complete
<b>Viscosity:</b>	Water thin	<b>Storage/Stability:</b>	2 years
<b>Foam:</b>	Low to moderate	<b>Weight per Gallon:</b>	8.28 lbs./gal.
<b>Phosphate Content:</b>	None	<b>Freeze / Thaw Stability:</b>	Keep from freezing

Food Service Products