Sanitizer

A concentrated sanitizer/deodorizer formulated especially for food contact surfaces. It is an ideal product for sanitizing food utensils, countertops, drinking glasses, dishes, and silverware, as well as refrigerated storage and display equipment.

- Formulated especially for food contact surfaces.
- Requires no rinsing.
- EPA registered sanitizer.

Technical Specifications

Appearance	Clear
Dilution Rate	1:256
Color	Golden Yellow
Scent	Non-Objectionable
Non Volatile Matter	3.50-4.50%
pH @ 25 deg. C	6.00 - 8.00
EPA Registration No.	EPA Reg. No. 47371-147-1658

Safety

See material safety data sheet and product for safety information, handling and proper use.

HMIS (Concentrate/RTU)

Flammability = 0/0 Health = 3/1 Reactivity = 0/0

Availability

HIL0082525 4 - 2.5 Liter Containers

Certifications, Registrations & Notes

NSF Registered

NSF D2, Nonfood Compound, Antimicrobial Products, Antimicrobial Agent Not Requiring Rinse

Directions

This is an EPA registered disinfectant. Please refer to the actual container label for complete directions. It is a violation of Federal law to use this product in a manner inconsistent with its labeling.

SANITIZER 1:256.....1 oz. per 2 gallons of water (150 ppm)

DEODORIZING DIRECTIONS: If surfaces are visibly dirty, preclean prior to deodorizing activity. Prepare a solution of 2 oz. of product per gallon of water. Apply use-solution with a cloth, sponge, mop, coarse trigger sprayer, or by soaking to thoroughly wet all surfaces. For sprayer applications, use a coarse spray device. Spray 6-8 inches from the surface, rub with a brush, cloth or sponge. Do not breathe spray. Let solution remain on the surface for a minimum contact time of 10 minutes. Wipe dry with a clean cloth or sponge or allow to air dry. The use solution is prepared fresh for each use then discarded. Rinsing is not necessary unless floors are to be waxed or polished. Food contact surfaces must be thoroughly rinsed with potable water. This product is not to be used on medical device surfaces.

MOLD AND MILDEW CONTROL DIRECTIONS: To control mold and mildew on hard, nonporous surfaces wash visible soil from the surface. Then apply a use-solution of 2 oz. per gallon of water with a mop, sponge, cloth, or coarse trigger sprayer so as to wet all surfaces thoroughly. Let air dry. Repeat application every 7 days to control recurrence of growth.

PO Box 909 ■ St. Joseph, MO 64502 ■ www.hillyard.com ■ 800.365.1555

FOR SANITIZING FOOD CONTACT SURFACES: For use on precleaned, hard, nonporous food contact surfaces including plastic and other hard nonporous cutting boards and chopping blocks, counter tops, tables, cooking and eating utensils, and drinking glasses. For heavily soiled areas, remove gross food particles by preflush, prescrape and presoak when necessary. Wash thoroughly with detergent or compatible cleaner then rinse with potable water prior to application of sanitizing solution. Use 1 oz. per 2 gallons of water (150 ppm quat) for a minimum contact time of 1 minute in a single application. Can be applied with a cloth, sponge, mop, coarse trigger sprayer, or by soaking. Eating utensils and drinking glasses must be sanitized by immersion. Thoroughly wet all surfaces. Drain thoroughly and air dry. Do not rinse.

Fresh sanitizing solution must be prepared at least daily or more often if the use solution becomes diluted. For mechanical applications, use solution may not be reused for sanitizing applications but may be reused for other purposes such as cleaning.

RESTAURANT AND BAR USE: For use as a sanitizer on dishes, glassware, silverware, eating and cooking utensils. For heavily soiled areas, remove gross food particles by preflush, prescrape and presoak when necessary. Wash thoroughly with detergent or compatible cleaner, then rinse with potable water prior to application of this product. Then immerse in a solution of 1 oz. per 2 gallons of water (150 ppm quat) for at least 1 minute. Drain thoroughly and air dry. Do not rinse.

FOR WISCONSIN ONLY # SANITIZING EATING AND DRINKING UTENSILS IN EATING ESTABLISHMENTS 1. Scrape and pre-wash utensils and glasses whenever possible. 2. Wash with a good detergent or compatible cleaner. 3. Rinse with potable water. 4. Sanitize in a solution of 1 fluid oz. per - 2 gallons of water. Immerse all utensils for at least two minutes or for a contact time specified by governing sanitary code. 5. Place sanitized utensils on a rack or drain-board to air dry. 6. Prepare fresh sanitizing solution at least daily or when visibly soiled or diluted. NOTE: A clean potable water rinse following sanitization is not permitted under Section HFS 196.13 of the Wisconsin Administrative Code.

Efficacy:

BACTERICIDAL ACTIVITY: 10 minute contact time, Isolates From AIDS Patients, Cryptococcus neoformans, Staphylococcus aureus, Pseudomonas aeruginosa, Streptococcus pneumoniae, Gram Positive Clinical Isolates Micrococcus luteus, Staphylococcus epidermidis, Streptococcus haemolyticus, Staphylococcus aureus (Toxic shock), Staphylococcus saprophyticus, Streptococcus pyogenes, Antibiotic Resistant Gram Positive Bacteria Staphylococcus aureus (Methicillin Resistant-MRSA, Community Associated Methicillin Resistant CA-MRSA PVL Positive, CA-MRSA Genotype- USA 400, Vancomycin Resistant Intermediate- VISA, Vancomycin Resistant-VRSA) Enterococcus faecalis (Vancomycin Resistant-VRE), Gram Negative Clinical Isolates Acinetobacter calcoaceticus var. anitratus Hafnia alvei, Brevundimonas diminuta, Acinetobacter calcoaceticus var. lwoffii, Klebsiella oxytoca, Pseudomonas fluorescens, Bordetella bronchiseptica, Klebsiella pneumoniae, Sphingomonas paucimobilis, Enterobacter agglomerans, Morganella morganii, Pseudomonas pseudomallei, Enterobacter cloacae, Proteus mirabilis, Pseudomonas putida, Enterobacter gergoviae, Proteus vulgaris, Pseudomonas stutzeri, Enterobacter liquefaciens, Pseudomonas aeruginosa, Serratia marcescens, Escherichia coli (Urinary), Burkholderia cepacian, Escherichia coli (Wound), Flavobacterium meningosepticum, Escherichia coli strain (0157:H7), Salmonella typhi, Pseudomonas aeruginosa, Streptococcus pyogenes, Salmonella enterica, Campylobacter jejuni, Streptococcus pneumoniae (PRSP), Listeria monocytogenes, Yersinia enterocolitica, Enterobacter aerogenes.

***VIRUCIDAL ACTIVITY:**

30 Second contact time: *HIV-1 (AIDS Virus)

10 minute contact time, *Cytomegalovirus, *Influenza A/Brazil Virus, *HCV (Hepatitis C Virus), *HBV (Hepatitis B Virus),

*Influenza B Virus (Allen strain), *Herpes Simplex Type 1 Virus, *Influenza C Virus (Taylor strain), *Adenovirus type 2, *Herpes Simplex Type 2 Virus, *Measles Virus,*Influenza A2-Asian Virus, *Human Coronavirus, *Parainfluenza type 1,*Vaccinia Virus,

30 minute contact time, *Poliovirus Type 1 (Chat strain)