GRADE A

Sanitizer, for Institutional and Industrial Use
For use in federally inspected meat and poultry plants

Product Properties

COLOR:	Colorless
ODOR:	Mild
pH USE DILUTION:	7.0
ACTIVE INGREDIENTS:	Quaternary ammonium chlorides

EPA REGISTERED
SLP - SECONDARY LABEL PROGRAM
HACCP COMPLIANT NO-RINSE FOOD CONTACT SURFACE SANITIZER
NOTE: NOT ALL DISINFECTANT AND SANITIZER PRODUCTS ARE AVAILABLE IN ALL STATES.

Description

This product has been cleared under 40 CFR 180.940 (a) for use on food Processing Equipment and Utensils in Dairies and Public Eating Establishments and Food Contact Surfaces, Food Processing Equipment and Utensils in Food Processing Plants and other food-contact articles at a concentration of 200 – 400 ppm active.
Regular, effective cleaning and sanitizing of equipment, utensils, and work or dining surfaces which could harbor food poisoning microorganisms minimizes the probability of contaminating food during preparation, storage or service. Effective cleaning will remove soil and prevent the accumulation of food residues, which may decompose or support the rapid development of food poisoning organisms or toxins. Application of effective sanitizing procedures reduces the number of those organisms which may be present on equipment and utensils after cleaning, and reduces the potential for the transfer, either directly through tableware such as glasses, cups and flatware or indirectly through food.
To prevent cross-contamination on treated surfaces, kitchenware and food-contact surfaces of equipment must be washed, rinsed with potable water and sanitized after each use and following any interruption of operation during which time contamination may have occurred.

Directions For Use

It is a violation of Federal Law to use this product in a manner inconsistent with its labeling.
TO SANITIZE FOOD PROCESSING EQUIPMENT, UTENSILS, AND OTHER FOOD CONTACT ARTICLES REGULATED BY 40 CFR § 180.940(a) IN A THREE COMPARTMENT SINK:

1. Scrape, flush, or presoak articles [whether mobile or stationary] to remove gross food particles and soil.
2. Thoroughly wash articles with an appropriate detergent or cleaner.
3. Rinse articles thoroughly with potable water.
4. Sanitize by immersing articles with a use-solution of 2 oz. of this product per 5 3/4 - 2 7/8 gallons of water (0.34-0.68 oz. of product per gallon of water) (200-400 ppm active quat) for at least 60 seconds. Articles too large for immersing must be thoroughly wetted by rinsing, spraying, or swabbing.
5. Remove immersed items from solution to drain and then air dry. Non-immersed items must also be allowed to air dry. Do not rinse.

U.S. PUBLIC HEALTH SERVICE FOOD SERVICE SANITIZATION RECOMMENDATIONS CLEANING AND SANITIZING:
Equipment and utensils must be thoroughly pre-flushed or pre-scraped and, when necessary, pre-soaked to remove gross food particles and soil.

1. Thoroughly wash equipment and utensils in hot detergent solution.
2. Rinse utensils and equipment thoroughly with potable water.
3. Sanitize equipment and utensils by immersion in a use solution of 2 oz. of this product per 5 3/4 - 2 7/8 gallons of water (0.34-0.68 oz. of product per gallon of water) (200-400 ppm active quat) for at least 60 seconds at a temperature of 75°F.
4. For equipment and utensils too large to sanitize by immersion, apply a use-solution of 2 oz. of this product per 5 3/4 - 2 7/8 gallons of water (0.34-0.68 oz. of product per gallon of water) (200-400 ppm active quat) by rinsing, spraying or swabbing until thoroughly wet.
5. Allow sanitized surface to drain and air dry. Do not rinse.

See product label for complete directions for use.

KEEP OUT OF REACH OF CHILDREN
DANGER. Corrosive. Causes irreversible eye damage and skin burns. Do not get in eyes, on skin, or on clothing. Harmful if swallowed or absorbed through the skin. Wear protective eyewear (goggles, face shield or safety glasses), protective clothing and protective gloves (rubber, chemical resistant) when handling. Wash thoroughly with soap and water after handling and before eating, drinking, chewing gum, using tobacco, or using the toilet. Remove and wash contaminated clothing before reuse.

First Aid

IF IN EYES: Hold eye open and rinse slowly and gently with water for 15 - 20 minutes. Remove contact lenses, if present, after the first 5 minutes, then continue rinsing eye.
IF ON SKIN OR CLOTHING: Take off contaminated clothing. Rinse skin immediately with plenty of water for 15 - 20 minutes.
IF SWALLOWED: Call a poison control center or doctor immediately for treatment advice. Have person sip a glass of water if able to swallow. Do not induce vomiting unless told to do so by the poison control center or doctor. Do not give anything by mouth to an unconscious person. Call a poison control center or doctor for treatment advice. Have the product container or label with you when calling a Poison Control Center or doctor, or going for treatment.
NOTE TO PHYSICIAN: Probable mucosal damage may contraindicate the use of gastric lavage.

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REFER TO PRODUCT LABEL AND SDS FOR ADDITIONAL INFORMATION