SYMPLICITY™
SANIBET™ MULTI-RANGE

Disinfectant • Sanitizer • Deodorizer

A highly concentrated EPA Registered Quaternary, no-rinse multi-range (150 - 400 ppm) sanitizer for third-sink sanitizing of dishes, glassware, silverware, and cooking utensils. Used in sanitizing hard (nonporous) surfaces, such as chopping blocks, cutting boards/blocks, dining tables, food service equipment and countertops. Symplicity™ Sanibet™ Multi-Range sanitizer delivers easy sanitation compliance with an expanded use-concentration range of 150 - 400 ppm to assist meeting regulatory requirements. Other applications include sanitizing and disinfecting floors, walls and other pre-cleaned non-porous surfaces.

Uses

- Institutional kitchens
- Dairies
- Food processing plants
- Hotels
- Hospitals
- Nursing homes
- Restaurants
- Schools

Features

- Multi-Range – Broad range end use dilutions from 150 - 400 ppm - adapts to various end-use situations.
- Versatile – Sanitizes food processing equipment, glassware and silverware.
- Concentrated – Use as little as 1/4 ounce per gallon of water for sanitizing.
- Disinfects floors, walls and other hard, non-porous surfaces.
- No rinse required when used as directed as a sanitizer.

Properties

Color	Pink
Flash point	None
Fragrance	None
pH	6 - 9
Shelf Life	1 year
ACTIVE INGREDIENTS	
Octyl decyl dimethyl ammonium chloride	3.00%
Dioctyl dimethyl ammonium chloride	1.20%
Didecyl dimethyl ammonium chloride	1.80%
Alkyl (C_{14}, 50%; C_{12}, 40%; C_{16}, 10%) dimethyl benzyl ammonium chloride	4.00%

Safety

DANGER. KEEP OUT OF REACH OF CHILDREN. 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.

Acceptance

Registered with the U.S. Environmental Protection Agency. EPA REG. NO. 6836-266-4170.

Available In

Case/4 - 2 L Bottles: Item #23747-00 (FASTDRAW®)
Case/4 - 1 Gallon (3.78 L): Item #23704-00
Pail/5 Gallon (18.9 L): Item #23705-00

Directions For Use

For School, Restaurant, Food Handling and Processing Areas, Bar and Institutional Kitchen Use. This product kills 99.99% of Foodservice Germs E. coli, Salmonella, and Listeria. This product is an effective sanitizer at 200 ppm active quat for use on food contact surfaces in 500 ppm hard water against: Campylobacter jejuni, (Community Associated) Methicillin-Resistant Staphylococcus aureus, Escherichia coli, Escherichia coli 0157:H7, Klebsiella pneumoniae, Listeria monocytogenes, Salmonella enterica, Shigella sonnei, Staphylococcus aureus, Staphylococcus aureus Methicillin-Resistant - MRSA, Yersinia enterocolitica and Vibrio cholerae.
DIRECTIONS FOR USE
It is a violation of Federal Law to use this product in a manner inconsistent with its labeling.
Disinfection Directions: Add 3 oz. of this product per 5 gallons of water to disinfect hard, nonporous surfaces. Before use in federally inspected meat and poultry food processing plants and dairies, food products and packaging materials must be removed from the room or carefully protected. When used on surfaces in areas such as locker rooms, dressing rooms, shower and bath areas and exercise facilities, this product is an effective fungicide against Trichophyton mentagrophytes the athlete's foot fungus. Apply use-solution with a cloth, mop, sponge, sprayer or by immersion, thoroughly wetting surfaces. For sprayer applications, use a coarse spray device. Spray 6 - 8 inches from surface; rub with brush, sponge or cloth. Do not breathe spray. Note: For spray applications, cover or remove all food products.
Treated surfaces must remain wet for 10 minutes. Wipe dry with a clean cloth, sponge or mop or allow to air dry. Rinse food contact surfaces such as counter tops, tables, picnic tables, exteriors of appliances and / or stove tops with potable water prior to reuse. Do not use on glasses, dishes or utensils as a disinfectant. For heavily soiled areas, preclean first.
Prepare a fresh solution daily or more often if the use solution becomes visibly diluted or soiled.
For Use on Finished Floors: To limit gloss reduction use this product at 3 oz. per 5 gallons of water. Apply with a damp mop or autoscrubber. **TO SANITIZE FOOD CONTACT SURFACES, FOOD PROCESSING EQUIPMENT AND OTHER HARD SURFACES IN FOOD PROCESSING LOCATIONS, DAIRIES, RESTAURANTS AND BARS (IN A THREE COMPARTMENT SINK):**
For sanitizing hard non-porous surfaces of food processing equipment, dairy equipment, food utensils, dishes, silverware, glasses, sink tops, countertops, refrigerated storage and display equipment and other hard nonporous surfaces.
Prior to application, remove gross food particles and soil by a pre-flush, or pre-scrape and, when necessary, pre-soak. Then thoroughly wash or flush objects with a good detergent or compatible cleaner, followed by a potable water rinse before application of the sanitizing solution. Articles too large for immersing, apply a use-solution of 1 oz. of this product per 2 - 5 gallons of water (150 - 400 ppm active quat) to precleaned hard surfaces thoroughly wetting surfaces with a cloth, mop, sponge, or coarse sprayer. Surfaces must remain wet for at least 60 seconds followed by adequate draining and air drying. Do not rinse. Immerse pre-cleaned glassware, dishes, silverware, cooking utensils and other similar size food processing equipment in a solution of 1 oz. of this product per 2 - 5 gallons of water (150 - 400 ppm active quat) for at least 60 seconds. Drain thoroughly and allow to air dry before reuse. Do not rinse.
Prepare fresh solution daily or more often if the use solution becomes diluted or soiled. For mechanical applications, use-solution may not be reused for sanitizing applications but may be reused for other purposes such as cleaning. Apply to sink tops, counter tops, refrigerated storage and display equipment and other stationary surfaces by cloth, sponge, brush or coarse spray.
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 1 oz. of this product per 2 - 5 gallons of water (150 - 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 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 1 oz. of this product per 2 - 5 gallons of water (150 - 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 1 oz. of this product per 2 - 5 gallons of water (150 - 400 ppm active quat) by rinsing, spraying or swabbing until thoroughly wet.
5. Allow sanitized surface to drain [and air dry]. Do not rinse.

WISCONSIN STATE BOARD OF HEALTH
DIRECTIONS FOR 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 - 2 oz. of this product per 4 gallons of water (200 - 400 ppm active quat). Immerse all utensils for at least two minutes or for contact time specified by governing sanitary codes.
5) Place sanitized utensils on a rack or drain board (to air-dry).
6) Prepare a fresh sanitizing solution at least daily or when visibly soiled or diluted.
NOTE: A clean potable water rinse following sanitization is not permitted under HFS 196, Appendix 7-204.11 of the Wisconsin Administrative Code (reference 40 CFR 180.940 (a)).

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