



spray san no-rinse

RTU CLEANER
SANITIZER
DEODORIZER

Product Properties

COLOR: Colorless
ODOR: Odorless
VISCOSITY: 10 cps
pH : 9.5
SPECIFIC GRAVITY: 1.00
FOAMING: Low (Flash)
ACTIVE INGREDIENTS: Quaternary ammonium chlorides

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

Description

This product is an effective sanitizer-cleaner for use on food contact as well as non-food contact surfaces. It eliminates 99.9% of *Staphylococcus aureus* and *Klebsiella pneumoniae* in 60 seconds. This product is for use in hospitals, medical and dental offices, nursing homes, day care centers, restaurants, bars, cafeterias, institutional kitchens, convenience stores, food storage areas, institutions, schools, camp grounds, hotels and motels. This product is for use on the following washable hard, nonporous surfaces: floors, walls, countertops, stovetops, sinks, appliances, refrigerators, cabinets, highchairs, garbage cans, refrigerated storage and display equipment, tables, non-wooden picnic tables, outdoor furniture (except cushions and wood frames), telephones and doorknobs.

Directions For Use

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

SANITIZING NON-FOOD CONTACT SURFACE DIRECTIONS: Apply this product as is to sanitize hard nonporous surfaces with a cloth, mop, sponge, wiper or sprayer. Rub with a brush, sponge, wiper or cloth. Treated surfaces must remain wet for 60 seconds. Allow to air dry. For sprayer applications, use a coarse spray device. Spray 6 - 8 inches from surface. Avoid breathing spray.

SANITIZING FOOD CONTACT SURFACE DIRECTIONS: Use this product (200 ppm active) for sanitizing and cleaning of equipment and utensils in food processing, dairy industry, bars, restaurants, institutional kitchens, meat and poultry processing plants. Prior to application, remove gross food particles and soil by a pre-wash, pre-scrape, or pre-flush, and when necessary pre-soak. Thoroughly wash or flush equipment or utensils with a good detergent or compatible cleaner followed by a potable water rinse before applying sanitizer.

Apply this product to pre-cleaned hard non-porous surfaces with cloth, mop, sponge, or sprayer or by immersion. Surfaces must remain wet for 60 seconds. Drain thoroughly and allow to air dry before reuse.

This product can be used in accordance with the U.S. Public Health Service food service sanitization recommendations.

U.S. PUBLIC HEALTH SERVICE

FOOD SERVICE SANITIZATION RECOMMENDATIONS

CLEANING AND SANITIZING: Equipment and utensils shall 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 clean water.
3. Sanitize equipment and utensils by immersion in this product (200 ppm active) for at least 60 seconds at a temperature of 75°F.
4. For equipment and utensils too large to sanitize by immersion, apply this product (200 ppm active) by rinsing, spraying or swabbing until thoroughly wetted.
5. Allow sanitized surface to drain and air dry.

KEEP OUT OF REACH OF CHILDREN

CAUTION. Causes moderate eye irritation. Avoid contact with eyes or clothing. Wash thoroughly with soap and water after handling.

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. 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.

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Letter of guarantee available upon request.

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REFER TO PRODUCT LABEL AND SDS
FOR ADDITIONAL INFORMATION