

PRECAUTIONARY STATEMENTS
HAZARDS TO HUMANS AND DOMESTIC ANIMALS
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.

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, nurseries, restaurants, bars, cafeterias, institutional kitchens, convenience stores, food storage areas, institutions, schools, camp grounds, USDA inspected food processing facilities, hotels and motels. This product is for use on the following washable hard, nonporous surfaces: floors, walls, countertops, stovetops, sinks, refrigerators, cabinets, highchairs, garbage cans, refrigerated storage and display equipment, tables, non-wooden picnic tables, outdoor furniture except cushions and wood frames, telephones, doorknobs, conductive flooring and hard nonporous surfaces made of metal, glazed porcelain, glazed ceramic, plastic, porcelain lining, stainless steel, enameled surfaces, finished woodwork, laminated surfaces, vinyl and plastic upholstery. This product is a ready-to-use sanitizer for hard nonporous non-food contact surfaces [200 ppm active] according to the method for Sanitizers - Non-Food Contact Surfaces, modified in the presence of 5% organic serum in 60 seconds against: Klebsiella pneumoniae, Staphylococcus aureus. This product is an effective sanitizer for use on pre-cleaned food contact surfaces in 60 seconds against: Campylobacter jejuni, Escherichia coli, ESBL Escherichia coli, Salmonella enterica, Shigella sonnei, Staphylococcus aureus, Vibrio cholerae, Yersinia enterocolitica.

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
Directions continue on right panel



spray san no-rinse

Cleaner - Sanitizer - Deodorizer

for Hospitals, Institutional and Industrial Use
Effective in the presence of 5% serum contamination

EPA Reg. No. 6836-290-48211 EPA Est. No. 48211-MO-01

Active Ingredients:	
Octyl decyl dimethyl ammonium chloride	0.0060%
Diocetyl dimethyl ammonium chloride	0.0024%
Didecyl dimethyl ammonium chloride	0.0036%
Alkyl (50% C₁₄, 40% C₁₂, 10% C₁₆) dimethyl benzyl ammonium chloride	0.0080%
Other Ingredients:	99.9800%
Total	100.0000%

KEEP OUT OF REACH OF CHILDREN
CAUTION

See side panel for Precautionary Statements and First Aid

Net Contents: 1 QT (32 FL. OZ 946 mL.)

Directions continued from left panel
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.

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 using this product [200 ppm active]. Immerse all utensils for at least two minutes or for contact time specified by governing sanitary code.
5. Place sanitized utensils on a rack or drain board to air dry.
6. Replace product 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)).

STORAGE AND DISPOSAL
Do not contaminate water, food or feed by storage or disposal.
Pesticide Storage: Open dumping is prohibited. Store in original container in areas inaccessible to children.
Container Disposal: Nonrefillable container. Do not reuse or refill this container. Triple rinse [or equivalent]. Offer for recycling or reconditioning or puncture and dispose of in a sanitary landfill, or incineration, or if allowed by state and local authorities, by burning. If burned, stay out of smoke.