TABLE TOP SANITIZER - RTU

Victoria Bay

Quality products for everyday needs.

Ready-to-Use

DESCRIPTION

Regular, effective cleaning and sanitizing of equipment utensils and work or dining surfaces minimize the probability of contaminating food during preparation, storage or service which could harbor hazardous microorganisms. Quick and easy to use, Table Top Sanitizer - RTU is the perfect product for all food contact surfaces. Ready-to-use formula guarantees proper levels of active agents.

Table Top Sanitizer - RTU is the perfect "front of the house" cleaner/sanitizer while performing equally well in the "back of the house" on counters, cutting boards, slicers and other hard inanimate surfaces during the work day.

FEATURES	ADVANTAGES	BENEFITS
• Ready to Use	• No mixing required	• Always the effective, proper dilution
• No rinse required	• Reduces time to clean and sanitize	• Air dry sanitizer for all surfaces
• Versatile	• Sanitizes all surfaces	• Replaces multiple products
• Stable, effective formula	• Maintains strength	• Assured, effective, reduction of bacteria

DIRECTIONS

To be used in the following areas: Food Service Establishments, Homes, Schools, Institutions, Industries, Meat/Poultry/Food Processing Plants, Dairies, Bars, Restaurants and Cafeterias to sanitize hard, nonporous food contact surfaces as listed and identified below. Use a mop, sponge cloth or mechanical spray to apply sanitizing solution or immerse item in sanitizing solution. If a mechanical spray is used, the spray should be coarse. Prior to application, remove gross food particles and soil by a pre-flush or pre-scrape and when necessary, presoak. Then thoroughly wash or flush objects with a good detergent or compatible cleaner, followed by a potable water rinse before applications of the sanitizing solution. Before use as a sanitizer in federally inspected meat and poultry plants and dairies, food products and packaging materials must be removed from the room or carefully protected. A potable water rinse is not allowed following the use of this product as a sanitizer on previously cleaned hard nonporous surfaces provided that the surfaces are adequately drained before contact with food. This product is a ready to use 200 ppm active quat solution which eliminates 99.999% of the of the following bacteria in 60 seconds in 500 ppm hard water (calculated as $CaCo_3$) according to the AOAC Germicidal and Detergent Sanitizing Action of Disinfectants test. Campylobacter jejuni, Shigella dysenteriae, Escherichia coli, Staphylococcus aureus, Escherichia coli O157:H7, Yersinia enterocolitica, Listeria monocytogenes.

SPECIFICATIONS

Color	Clear	EPA Registered	Yes
Fragrance	None		
pH Range	7.0-7.5		
Dilution	RTU		
Density	8.34		

REORDER #

C00187-12/32 oz.

Guarantee: We guarantee your complete satisfaction with Table Top Sanitizer's performance. If dissatisfied for any reason, return any unused portion for credit within one year of the date of manufacture.