



Quaternary Sanitizer

Food Contact Sanitizer, Institutional, Restaurant, Food Handling and Process Areas, Bar and Institutional Kitchen Use, Laundry Sanitizer.



PRODUCT USES

Disinfects and deodorizes hard surfaces, and is a no-rinse sanitizer for food service utensils, pots, pans, counters, chopping blocks, tables and kitchen equipment. This product is safe for use in food service establishments, when used as directed below. E.P.A. approved sanitizer for institutional and commercial laundry.

Deodorizes hard surfaces, and is a no-rinse sanitizer for food service utensils, pots, pans, counters, chopping blocks, tables and kitchen equipment. This product is for use in food service establishments, when used as directed below. E.P.A. registered sanitizer for institutional and commercial laundry. **Quaternary Sanitizer (EPA registration No.10324-81-70053) has demonstrated effectiveness against viruses similar to the 2019 Novel Coronavirus (COVID-19) on hard, non-porous surfaces. COVID-19 is caused by SARS-CoV-2. COMPLETE kills similar viruses and therefore can be used against SARS-CoV-2 when used in accordance with the directions for use against Poliovirus Type 1 on hard, non-porous surfaces. Refer to the CDC website at <https://www.cdc.gov/coronavirus/2019-nCoV/index.html> for additional information.** Solution should be .78 oz per gallon of water (450 ppm) for 10 minutes.

OPERATOR BENEFITS

- “No Rinse” formula saves time and labor.
- Designed for “3rd Tank Sink” sanitizing and for general disinfecting.
- Deodorizes unpleasant odors, including the mop head.
- Mild on hands and this delivers economical use-cost.
- Kills HIV-1 on laundry in commercial, industrial and institutional applications.

DIRECTIONS FOR USE

General Disinfection: Add 3 ounces of this product to 5 gallons of water for disinfection against Staphylococcus aureus, Listeria monocytogenes, and Yersinia enterocolitica.

1. Add 3 ounces of this product per 5 gallons of water.
2. Apply solution with mop, cloth, sponge or hand pump sprayer. Wet all surfaces.
3. Allow to remain wet for 10 minutes, then remove excess liquid.

Kitchen Equipment, Utensils and Food Preparation Surface Sanitization: When used as directed this product is an effective sanitizer against Escherichia coli, Escherichia coli O157:H7, Staphylococcus aureus, Yersinia Enterocolitica, and Listeria monocytogenes.

1. Remove all gross food soils from areas to be sanitized.
2. Rinse with a potable water rinse.
3. To sanitize pre-cleaned food contact surfaces, prepare a 200 ppm active quaternary solution by adding 1.36 ounces of this product to four gallons of water.
4. Flood the area to be sanitized with a 200 ppm active quaternary solution for at least 60 seconds.
5. Remove the excess or drain the use-solution from the surface and air dry.
6. NO POTABLE RINSE IS REQUIRED.

Laundry Sanitation: When used as directed this is an effective sanitizer against Staphylococcus aureus, Klebsiella pneumonia, Pseudomonas aeruginosa, Methicillin-resistant Staphylococcus aureus (MRSA).

1. This product is used in the final, warm rinse cycle at a low water level.
2. Dilute this product 1.33 ounces per gallon of water (16 ounces per 100 lbs. of dry laundry) (780 ppm active quat); then add to wash in the final rinse, or dispense directly through dispensing equipment.
3. Run for a minimum of 5 minutes. Retreat if necessary.

PRODUCT SPECS

Pack sizes:	4/5 GAL	Color:	Clear
Characteristics:	Non-viscous liquid	Odor:	Pleasant
Rinsability:	Excellent	Foam:	Controlled
Flammability:	NA	pH in conc. form:	6.0 - 9.0
Biodegradable:	E.P.A. Registered	Phosphorous content:	0.0%

IMPORTANT OPERATOR INFORMATION

SDS: Refer to Safety Data Sheet (SDS) supplied by your distributor for information on emergency response, safe usage, hazards, first aid, and proper product handling.

Emergency Response Phone: 1-800-424-9300

Statement of Practical Treatment: If swallowed: Dilute by giving large amounts of water and call a physician.

Product Precautions: For eye or skin contact: Flush with cool water for 15 minutes and call a physician.

Shipping Classification: **DANGER: CORROSIVE** Harmful if swallowed. Injurious to eyes and skin. **KEEP OUT OF REACH OF CHILDREN.**

UN 1903, Disinfectants, Liquid, Corrosive, N.O.S., Class 8, PG III (Contains Ammonium Chloride) **CORROSIVE**

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