

QUATERNARY SANITIZER

FOOD CONTACT SURFACE AND INSTITUTIONAL LAUNDRY SANITIZER



PRODUCT USES

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. 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.
- 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

FOOD CONTACT SANITIZING PERFORMANCE REGULATED BY 40CFR sec 180.940(a)(c):

Immerse pre-cleaned glassware, dishes, silverware, cooking utensils and other similar size food processing equipment in a solution of 150 ppm to 400 ppm for at least 1 minute. Allow sanitized surfaces to adequately drain and then air dry before contact with food, so that little or no residue remains. Do not rinse. For articles too large for immersing, apply a use solution of 1-2.67 oz per 4 gallons of water (150-400 ppm active) to sanitize hard, non-porous food contact surfaces with a brush, cloth, mop, sponge, auto scrubber, mechanical spray device, hand pump, coarse pump or trigger spray device. For spray applications, spray 6-8 inches from surface. Do not breathe spray. Surfaces must remain wet for at least 5 minutes. Allow sanitized surfaces to adequately drain and then air dry before contact with food, so that little or no residue remains. Do not rinse. Prepare a fresh solution daily or when visibly dirty. For mechanical application, use solution must not be reused for sanitizing applications but may be used for other purposes such as cleaning.

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/Color: Clear: 4/1 Gal., 1/5 Gal. Light red: 2/1 Gal., 4/1 Gal., 1/30 Gal.

Characteristics: Non-viscous liquid

Flammability: NA

Rinsability: Excellent

Flammability: NA

Biodegradable: E.P.A. Registered

Odor: Pleasant

pH in conc. form: 6.0 - 8.0

Foam: Controlled

pH in conc. form: 6.0 - 8.0

Phosphorous content: 0.0%

SEE EFFICACY
DATA ON BACK

IMPORTANT OPERATOR INFORMATION

SDS:

Refer to the 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:

Product Precautions:

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

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

DANGER: CORROSIVE

Harmful if swallowed. Injurious to eyes and skin.

KEEP OUT OF REACH OF CHILDREN.

Shipping Classification:

Corrosive, N.O.S., Class 8, PG III (Contains Quaternary Ammonium Compound) **CORROSIVE**

EFFICACY DATA:

0.34 oz Per Gallon Dilution

1 Minute Contact Time

Food Contact Surface Sanitizer

- Campylocacter jejuni
- Escherichia coli O154:H7
- Klebsilla pneumoniae
- Listeria monocytogenes
- Salmonella choleraesuis
- Salmonella enteritidis
- Shigella dysenteriae
- Shigella sonnei
- Yersinia enterocolitica

0.25 oz Per Gallon Dilution

5 Minute Contact Time

Food Contact Surface Sanitizer

- Escherichia coli
- Staphylococcus aureus

1.33 oz Per Gallon Dilution

5 Minute Contact Time

Laundry Sanitizer

- Klebsiella pneumoniae
- Staphylococcus aureus
- Pseudomonas aeruginosa
- Methicillin Resistant Staphylococcus Aureus (MRSA)

0.78 oz Per Gallon Dilution

10 Minute Contact Time

Bacteria

- Burkholderia cepacia
- Campylobacter jejuni
- Corynebacterium ammoniagenes
- Enterococcus faecium - Antibiotic resistant
- Escherichia coli
- Klebsiella pneumoniae subsp pneumoniae
- Listeria monocytogenes
- Methicillin Resistant Staphylococcus Aureus (MRSA)
- Pseudomonas aeruginosa - Hospital Disinfection
- Salmonella (typhi) enterica
- Salmonella enterica cholerae - General disinfection
- Salmonella enterica cholerae - Hospital disinfection
- Shigella sonnei
- Staphylococcus aureus - General Disinfection
- Staphylococcus aureus - Hospital Disinfection
- Vancomycin resistant Enterococcus faecalis (VRE)

Viruses

- Avian Influenza Virus (H5N1) NIBRG-14
- Hepatitis B Virus
- Hepatitis C Virus
- Porcine Respiratory & Reproductive Syndrome Virus
- Herpes Simplex Type 2
- Human Coronavirus
- Human Immunodeficiency Virus - HIV-1 (associated with AID'S)
- Infectious Laryngotracheitis
- Infectious Bovine Rhinotracheitis
- Influenza A2
- Newcastle disease virus
- Herpes Simplex Type 1
- Porcine Rotavirus
- Pseudorabies
- Vaccinia
- Canine Coronavirus
- Transmissible Gastroenteritis