



PHYSICAL PROPERTIES

APPEARANCE: Red Liquid

SPECIFIC GRAVITY: 1.075

ODOR: Characteristic

pH (Conc.): 6 to 7

FLASH POINT: N/A (WATER-BASED LIQUID)

ACTIVE INGREDIENTS:

Alkyl (60% C14, 30% C16, 5% C12, 5% C18 dimethyl benzyl ammonium chlorides – 5.000%

Alkyl (68% C12, 32% C14) dimethyl ethylbenzyl ammonium chlorides – 5.000%

INERT INGREDIENTS – 90.000%

TOTAL – 100.000%

EPA REG NO. 1839-86-7435

EPA EST NO. 74537-MO-1

AVAILABLE PACKAGING

12x32 oz. cases

4x1 gallon cases

SNAP FOR WEBSITE



Sanitizer

Food Service Sanitizer

ABOUT THIS PRODUCT

Food Service Sanitizer is quat-based sanitizer for all food service applications. It is intended for general sanitizing of hard surfaces such as tables counters and other food preparation surfaces. It is also intended as a sanitizing step in a three compartment sink application.

DIRECTIONS

Recommended for use in restaurants, dairies, food processing plants and bars. When used as directed this product is an effective sanitizer against Escherichia coli, Escherichia coli O157:H7, Staphylococcus aureus, Yersinia enterocolitica and Listeria monocytogenes. Remove all gross food particles/soil from areas to be sanitized with a good detergent, pre-flush, pre-soak or pre-scrape treatment. Rinse with potable water. To sanitize after pre-cleaning, prepare a 200ppm active quaternary solution by adding 1 ounce of product to 4 gallons water. Water temperature should range from 60° to 80° F. To sanitize pre-cleaned mobile items in public eating establishments (drinking glasses, dishes, eating utensils) immerse in a 200 ppm active quaternary solution for at least 60 seconds making sure to immerse completely. Remove items, drain the use-solution from the surface and air dry. Do not rinse.

To sanitize pre-cleaned public eating establishment surfaces (counters, tables, finished wood or plastic cutting boards), apply a 200 ppm active quaternary solution with a (cloth, sponge, low pressure coarse sprayer or hand pump trigger sprayer) making sure that the surface remains completely wet for at least 60 seconds and let air dry. Do not rinse.

To sanitize pre-cleaned dairy processing equipment (tanks, piping, pasteurizers, milking equipment) (apply a 200 ppm active quaternary solution with a low pressure coarse sprayer) or (circulate a 200 ppm active quaternary solution throughout the equipment). Surfaces must remain thoroughly wet for at least 60 seconds, followed by adequate draining and air drying. Do not rinse.

Sanitization of beverage dispensing equipment:

1. Wash equipment with a compatible detergent and rinse with potable water prior to sanitizing.
2. Fill equipment with a use-solution of 0.25 ounce of Sanitizer per gallon of water (or equivalent dilution).
3. Allow use-solution to remain in equipment for at least 60 seconds.
4. Drain thoroughly and allow to air dry before reuse. Do not rinse with potable water.

SAFE STORAGE & HANDLING

Warning: This product is intended for Industrial and institutional use. It can cause irritation and/ or damage to eyes and skin. Avoid contact by wearing protective devices such as safety glasses and rubber gloves. If contact to eyes or skin, flush with water for 10-15 minutes. If irritation persists, seek medical attention. Always read the Material Safety Data Sheet for additional precautions before using this product.