



KAY® Surface Sanitizer



For Restaurant, Bar and Institutional Kitchen Use
An effective sanitizer for use on food contact surfaces

Active Ingredients:	
Octyl decyl dimethyl ammonium chloride	2.25%
Diocetyl dimethyl ammonium chloride	0.90%
Didecyl dimethyl ammonium chloride	1.35%
Alkyl (C ₁₂ , 50%; C ₁₂ , 40%; C ₁₀ , 10%) dimethyl benzyl ammonium chloride.....	3.00%
Other Ingredients.....	92.50%
Total	100.00%

KEEP OUT OF REACH OF CHILDREN
DANGER PELIGRO

PRECAUTIONARY STATEMENTS

HAZARDS TO HUMANS AND DOMESTIC ANIMALS

DANGER. Corrosive. Causes irreversible eye damage and skin burns. Do not get in eyes, on skin, or on clothing. Harmful if swallowed or absorbed through the skin. Wear protective eyewear (goggles, face shield, or safety glasses), protective clothing and protective gloves (rubber, chemical resistant) when handling. Wash thoroughly with soap and water after handling and before eating, drinking, chewing gum, using tobacco, or using the toilet. Remove and wash contaminated clothing before reuse.

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.

IF ON SKIN OR CLOTHING: Take off contaminated clothing. Rinse skin immediately with plenty of water for 15–20 minutes.

IF SWALLOWED: Call a poison control center or doctor immediately for treatment advice. Have person sip a glass of water if able to swallow.

Do not induce vomiting unless told to do so by the poison control center or doctor. Do not give anything by mouth to an unconscious person. 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.

NOTE TO PHYSICIAN: Probable mucosal damage may contraindicate the use of gastric lavage.

Medical Emergency: (877) 231-2615 or call collect 0 (952) 853-1713.

EPA Reg. No. 6836-70-5399
EPA Est. No. 5389-NC-1(G), 59046-TX-2(X)
Superscript refers to the first letter of date code.

Net Contents: 33.8 US fl oz (1 L)



KAY® Surface Sanitizer is an effective sanitizer at 150 ppm active quat for use on food contact surfaces in 400 ppm hard water against:

• *Escherichia coli*, *Staphylococcus aureus*
KAY® Surface Sanitizer is an effective sanitizer at 200 ppm active quat for use on food contact surfaces in 500 ppm hard water against:

• *Campylobacter jejuni*, *Escherichia coli*, *Escherichia coli* 0157:H7, *Klebsiella pneumoniae*, *Listeria monocytogenes*, *Salmonella enterica*, *Shigella sonnei*, *Staphylococcus aureus*, *Staphylococcus aureus*-Community Associated Methicillin-Resistant [CA-MRSA][NRS384][USA300], *Staphylococcus aureus*-Community Associated Methicillin-Resistant [CA-MRSA][NRS123][USA400], *Staphylococcus aureus*-Methicillin-Resistant [MRSA], *Yersinia enterocolitica*, *Vibrio cholerae*

DIRECTIONS FOR USE

It is a violation of Federal law to use this product in a manner inconsistent with its labeling.

TO SANITIZE FOOD CONTACT SURFACES, FOOD PROCESSING EQUIPMENT AND OTHER HARD SURFACES IN FOOD PROCESSING LOCATIONS, DAIRIES, RESTAURANTS AND BARS IN A THREE COMPARTMENT SINK: Use KAY® Surface Sanitizer to sanitize hard nonporous surfaces of food processing equipment, dairy equipment, food utensils, dishes, silverware, glasses, sink tops, countertops, refrigerated storage areas and display equipment and other hard nonporous surfaces. Prior to application, remove gross food particles and soil by a pre-flush, pre-scrub or, when necessary, pre-soak. Then thoroughly wash or flush objects with a good detergent or compatible cleaner followed by a potable water rinse, before application of the sanitizing solution. Articles too large for immersing, apply a use solution of 0.25-0.68 oz. of KAY® Surface Sanitizer per gallon of water (150-400 ppm active quat) or equivalent dilution to pre-cleaned hard surfaces thoroughly wetting surfaces with a cloth, mop, sponge, coarse sprayer. Surfaces must remain wet for at least 60 seconds followed by adequate draining and air drying. Do not rinse. Immerse pre-cleaned glassware, dishes, silverware, cooking utensils and other similar size food processing equipment in a solution of 0.25-0.68 oz. of KAY® Surface Sanitizer per gallon of water (150-400 ppm active quat) or equivalent dilution for at least 60 seconds. Drain thoroughly and allow to air dry before reuse. Do not rinse. Prepare a fresh sanitizing solution for each use. For mechanical application, use-solution may not be reused for sanitizing applications but may be reused for other purposes such as cleaning. Apply to sink tops, countertops, refrigerated storage and display equipment and other stationary hard nonporous surfaces by cloth, sponge or brush or coarse spray.

Manufactured by:
KAY CHEMICAL COMPANY
8300 Capital Drive, Greensboro, NC 27409-9790, USA
Manufactured in USA
Customer Service: (800) 529-5458

WISCONSIN STATE BOARD OF HEALTH DIRECTIONS FOR EATING ESTABLISHMENTS

- Scrape and pre-wash utensils and glasses whenever possible.
- Wash with a good detergent or compatible cleaner.
- Rinse with potable water.
- Sanitize in a solution of 0.34-0.68 oz. of KAY® Surface Sanitizer per gallon of water (200-400 ppm active). Immerse all utensils for at least two minutes or for contact time specified by governing sanitary code.
- Place sanitized utensils on a rack or drain board to air dry.
- Prepare a fresh sanitizing solution at least daily or when visibly soiled or diluted.

NOTE: A clean potable water rinse following sanitization is not permitted under Section HFS 196, Appendix 7-204.11 of the Wisconsin Administrative Code (reference 40 CFR 180.940 (a)).

TO SANITIZE NON-FOOD CONTACT SURFACES: Add 0.34 oz. of KAY® Surface Sanitizer per gallon of water (200 ppm active) or equivalent dilution to sanitize hard, nonporous surfaces. Apply sanitizer use-solution with a cloth, mop, sponge, sprayer or by immersion, thoroughly wetting surfaces. For sprayer applications, use a coarse spray device. Spray 6-8 inches from surface; rub with brush, sponge or cloth. Do not breathe spray. Note: For sprayer applications, cover or remove all food products. Treated surfaces must remain wet for 1 minute. Wipe dry with a sponge, mop or cloth or allow to air dry. Prepare fresh solution daily or more often if solution becomes visibly diluted, cloudy or soiled.

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.

Pesticide Disposal: Pesticide wastes are acutely hazardous. Improper disposal of excess pesticide, spray mixture or rinsate is a violation of Federal Law. If these wastes cannot be disposed of by use according to label instructions, contact your State Pesticide or Environmental Control Agency, or the Hazardous Waste representative at the nearest EPA Regional Office for guidance.

Container Disposal: Nonrefillable container. Do not reuse or refill this container. Clean container promptly after emptying. Triple rinse as follows: Fill container 1/4 full with water and reclose the container. Agitate vigorously, and dispose of rinsate consistent with pesticide disposal instructions. Repeat two more times. Then offer for recycling if available or puncture and dispose in sanitary landfill or by other procedures approved by state and local authorities. Follow pesticide disposal instructions for rinsate. If not triple rinsed, these containers are acute hazardous wastes and must be disposed in accordance with local, state, and federal regulations.

Las instrucciones en español se pueden obtener por medio de la Compañía Kay Chemical. Por favor llame al (800) 529-5458 o (336) 668-7290.

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