DIRECTIONS FOR USE: It is a violation of Federal Law to use this product in a manner inconsistent with its labeling.

Before using this product, food products and packaging materials must be removed from the room or carefully protected.

CLEANING INSTRUCTIONS: For all general cleaning, apply this product using a brush, cloth, sponge or spray device so as to thoroughly wet surface to be cleaned. For spray applications, spray 6-8 inches from surface. Do not breathe spray. Rub with brush, sponge, or cloth. Excess material must be wiped up or allowed to air dry. Change cloth, sponge or towels frequently to avoid redeposition of soil.

FOOD CONTACT SANITIZING DIRECTIONS: Before use as a sanitizer in public eating places, foods products and packaging materials must be removed from the room or carefully protected. Prior to application, remove gross food particles and soil by an pre-scrape or pre-wash and when necessary, presoak. Then thoroughly wash or flush objects with a good detergent in compatible cleaner, followed by a potable water rinse before application of the sanitizing solution.

FOOD CONTACT SANITIZING PERFORMANCE: This product is ready-to-use product and eliminates 99.999% of the following bacteria in 1 minute in 500 ppm hard water calculated as CaCO₃ according to the AOAC Germicidal and Detergent Sanitizing Test:

- Listeria monocytogenes
- Shigella dysenteriae
- Yersinia enterocolitica
- S. aureus
- L. monocytogenes
- Y. enterocolitica
- Salmonella typhi
- E. coli
- E. coli
- A. hydrophila
- C. perfringens
- C. jejuni
- S. aureus
- E. coli
- E. coli
- E. coli
- E. coli
- S. aureus

SANITIZER FOOD CONTACT IMMUNE HARD NONPOROUS INANIMATE ITEMS SURFACE TREATMENT PROCEDURE: Use with a good detergent or compatible cleaner. Follow label instructions carefully protected. Prior to application, remove gross food particles and soil by a pre-scrape. 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.

SANITIZATION FOOD CONTACT IMMOBILE HARD NONPOROUS INANIMATE ITEMS SURFACE TREATMENT PROCEDURE: Use with a good detergent or compatible cleaner. Follow label instructions carefully protected. Prior to application, remove gross food particles and soil by a pre-scrape. Then thoroughly wash or flush objects with a good detergent in compatible cleaner, followed by a potable water rinse before application of the sanitizing solution.

- Remove all gross food particles and soil by pre-flush or pre-scrape.
- Remove all gross food particles and soil by pre-flush or pre-scrape.
- Use with a good detergent or compatible cleaner. Follow label instructions carefully protected. Prior to application, remove gross food particles and soil by a pre-scrape. Then thoroughly wash or flush objects with a good detergent in compatible cleaner, followed by a potable water rinse before application of the sanitizing solution.
- Remove all gross food particles and soil by pre-flush or pre-scrape.
- Apply this product.
- Wet surfaces thoroughly for 1 minute.
- Let surfaces drain and air dry. Do not rinse or wipe. The used container must not be reused for sanitizing, but can be reused for other purposes such as cleaning.

PRECAUTIONARY STATEMENTS

HAZARDS TO HUMANS AND DOMESTIC ANIMALS

CAUTION: Harmful if absorbed through skin. Avoid contact with eyes, skin, or clothing. Wash thoroughly with soap and water after handling and before eating, drinking, chewing gum, using tobacco or using the toilet.

ENVIRONMENTAL HAZARDS

This product is toxic to fish and aquatic invertebrates.

FIRST AID: IF ON SKIN: Take off contaminated clothing. Rinse skin immediately with plenty of water for 10-15 minutes. 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 medical treatment.

FOOD Contact Sanitizer - Sanitizer for Institutional, Industrial, School, Restaurant, Bar and Institutional Kitchen Use.
Sani-Tyze®

Food Contact Surface Sanitizer
Cleaner - Sanitizer for Institutional, Industrial, School, Restaurant, Bar and Institutional Kitchen Use.

Kills 99.999% of bacteria like *Escherichia coli*, *Campylobacter jejuni*, *Escherichia coli* O157:H7, *Staphylococcus aureus*, *Listeria monocytogenes*, *Yersinia enterocolitica* and *Shigella dysenteriae* on hard non-porous food contact kitchen surfaces in 60 seconds.

This product is for use on hard, non-porous surfaces in:
- restaurants
- institutional kitchens
- cafeterias
- fast food operations

KEEP OUT OF REACH OF CHILDREN
CAUTION CUIDADO

See back panel for additional precautionary statements and first aid statements.

Sold by: Spartan Chemical Company, Inc.
1110 Spartan Drive, Maumee, OH 43537 / 1-800-537-8990

ACTIVE INGREDIENTS:
Alkyl (C14 60%, C16 30%, C12 5%, C18 5%) dimethyl benzyl ammonium chloride.......................... 0.01%
Alkyl (C12 68%, C14 32%) dimethyl ethylbenzyl ammonium chloride.......................... 0.01%
INERT INGREDIENTS........................................ 99.98%
TOTAL: .................................................. 100.00%

EPA Reg. No. 10324-107-5741
EPA Est. No. 5741-OH-1

NET CONTENTS:
15 US GAL. 56.78L
30 US GAL. 113.56L
55 US GAL. 208.20L
275 US GAL. 1040.99L
330 US GAL. 1249.19L
FOOD CONTACT SANITIZING PERFORMANCE: This product is a ready-to-use product at 200 ppm active and eliminates 99.999% of the following bacteria in 1 minute in 500 ppm hard water calculated as CaCO₃ according to the AOAC Germicidal and Detergent Sanitizers test:

- Aeromonas hydrophila
- Campylobacter jejuni
- Clostridium perfringens
- Enterobacter sakazakii
- Escherichia coli
- Enterococcus faecalis
- Vancomycin resistant
- Escherichia coli O157:H7
- Escherichia coli O111:H8

SANITIZATION FOOD CONTACT IMMOBILE HARD NONPOROUS INANIMATE ITEMS SURFACES (food processing equipment, countertops, chopping blocks, tanks, tables, picnic table, appliances, stovetops and food work areas):

1. Remove all gross food particles and soil by pre-flush or pre-scrape.
2. Clean all surfaces thoroughly using a good detergent or cleaner. Tilt movable surfaces for proper drainage. Rinse with potable water.
3. Apply this product.
4. Wet surfaces thoroughly for 1 minute.
5. Let surfaces drain and air dry. Do not rinse or wipe. The used sanitizing solution must not be reused for sanitizing, but can be reused for other purposes such as cleaning.