Sani-Rinse 496
Sanitizer - Deodorizer

For Home, Hospital, Institutional and Industrial Use
For Farm, School, Dairy, Restaurant, Food Handling and
Processing Areas, Bar and Institutional Kitchen Use

For use in federally inspected meat and poultry plants
An effective sanitizer for use on food contact surfaces

Active Ingredients:
Octyl decyl dimethyl ammonium chloride ........ 2.25%
Dioctyl dimethyl ammonium chloride .......... 0.90%
Didodecyl dimethyl ammonium chloride ......... 1.35%
Alkyl (C12, 50%; C14, 40%; C16, 10%)
dimethyl benzyl ammonium chloride .......... 3.00%
Inert Ingredients ..................................... 92.50%
Total .................................................. 100.00%

KEEP OUT OF REACH OF CHILDREN
DANGER PELIGRO

See side panel for Precautionary Statements and First Aid

EPA Reg. No. 6836-70-8829    EPA Est. No. 09829-CA-01
NET CONTENTS: One Gallon

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. Remove and
wash contaminated clothing before re-use.

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.

STORAGE AND DISPOSAL
Store in original container in areas inaccessible to children. Do not store on
side. Avoid creasing or impacting of side walls. Do not reuse empty container.
Discard in trash or recycle.
Dilution:
Sanitizer (1:376) 2 oz. per 5% gallons of water (0.34 oz. per gallon of water) (200 ppm active quat)
Sanitizer (1:486) 2 oz. per 7% gallons of water (0.25 oz. per gallon of water) (150 ppm active quat)

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

TO SANITIZE FOOD PROCESSING EQUIPMENT AND OTHER HARD SURFACES IN FOOD PROCESSING LOCATIONS, DAIRIES, RESTAURANTS AND BARS:
Use Sani-Rinse 496 to sanitize hard nonporous surfaces of food processing equipment, dairy equipment, food utensils, dishes, silverware, glasses, sink tops, countertops, refrigerated storage and display equipment and other hard surfaces.
Prior to application, remove gross food particles and soil by a pre-flush, or pre-scrape and, 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.
Apply a use solution of 2 oz. of Sani-Rinse 496 per 5% - 7% gallons of water (0.25 - 0.34 oz. of Sani-Rinse 496 per gallon of water) (150 - 200 ppm active quat) (or equivalent dilution) to pre-cleaned hard surfaces thoroughly wetting surfaces, surfaces. Surfaces must remain wet for at least 60 seconds (one minute) followed by adequate draining and air drying. Do not rinse. Prepare a fresh solution for each use. For mechanical application, use solution may not be reused for sanitizing applications, it 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, brush or coarse spray. Sanitize dishes, silverware, glasses, cooking utensils and other similar size food processing equipment by immersion.

TO SANITIZE FOOD PROCESSING EQUIPMENT, UTENSILS, AND OTHER FOOD CONTACT ARTICLES REGULATED BY 21CFR 178.1010:
1. Scrape, flush, or pre-soak articles (whether mobile or stationary) to remove gross food particles and soil.
2. Thoroughly wash articles with an appropriate detergent or cleaner.
3. Rinse articles thoroughly with clean water.
4. Sanitize by immersing articles with a use solution of 2 - 5% oz. of Sani-Rinse 496 per 7% gallons of water (0.25 - 0.66 oz. of Sani-Rinse 496 per gallon of water) (150 - 400 ppm active) (or equivalent dilution) for at least 60 seconds. Articles too large for immersing should be thoroughly wetted by rinsing, spraying, or swabbing.
5. Remove immersed items from solution to drain and then air dry. Non-immersed items should be allowed to air dry. Do not rinse.

J.S. PUBLIC HEALTH SERVICE FOOD SERVICE SANITATION RECOMMENDATIONS CLEANING AND SANITIZING:
Equipment and utensils must be thoroughly pre-flushed or pre-scraped and, when necessary, pre-soaked to remove gross food particles and soil.
1. Thoroughly wash equipment and utensils in hot detergent solution.
2. Rinse utensils and equipment thoroughly with clean water.
3. Sanitize equipment and utensils by immersion in a use solution of 2 oz. of Sani-Rinse 496 per 5% - 7% gallons of water (0.25 - 0.34 oz. of Sani-Rinse 496 per gallon of water) (or equivalent dilution) for at least 60 seconds at a temperature of 75°F.
4. For equipment and utensils too large to sanitize by immersion, apply a use solution of 2 oz. of Sani-Rinse 496 per 5% - 7% gallons of water (0.25 - 0.34 oz. of Sani-Rinse 496 per gallon of water) (or equivalent dilution) by rinsing, spraying or swabbing until thoroughly wet.
5. Allow sanitized surface to drain and air dry. Do not rinse.

O'SANITIZE BEVERAGE DISPENSING EQUIPMENT:
1. Wash equipment with a compatible detergent and rinse with potable water prior to sanitizing.
2. Fill equipment with a solution of 2 oz. of Sani-Rinse 496 per 5% - 7% gallons of water (0.25 - 0.34 oz. of Sani-Rinse 496 per gallon of water) (or equivalent dilution) (150 - 200 ppm active quat).
3. Allow solution to remain in equipment for at least 60 seconds.
4. Drain thoroughly and allow to air dry before reuse. Do not rinse.

Sani-Rinse 4
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Octyl decyl dimethyl ammonium chloride ......
Dioctyl dimethyl ammonium chloride ..........
Alkyl (C14, 50%; C12, 40%; C10, 10%)
dimethyl benzyl ammonium chloride ........
Inert Ingredients
Total

KEEP OUT OF REACH OF CH
DANGER PELIG
See side panel for Precautionary Stater
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NET CONTENTS: One Gel