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 in federally inspected meat and poultry processing plants and facilities, food products and packaging materials must be pre-cleaned and sanitized to effectively control the growth of Clostridium perfringens-vegetative, Escherichia coli O157:H7, Staphylococcus aureus, Klebsiella pneumoniae, Salmonella enterica, Listeria monocytogenes, Klebsiella pneumoniae, Salmonella enterica, Listeria monocytogenes, and Staphylococcus aureus. Enterobacter sakazakii

NOTE: This product is an effective food contact sanitizer in 1 minute at 2.67 oz per 4 gal. of 1000 ppm hard water (400 ppm active) on hard, non-porous surfaces. Sufficient heat must be supplied to the solution to maintain its temperature at 120°F during sanitation.

FOOD CONTACT SANITIZING DIRECTIONS

Prior to application, remove gross food particles and soil by a pre-scrub or pre-soak and, if necessary, pre-wash. Then thoroughly wash or rinse all food processing equipment and surfaces. For spray applications, spray 6-8 inches from the surface to be sanitized. Maintain a spray that is visible to the operator. Allow sprayed surfaces to adequately drain and then dry before contact with food. Do not pre-soak.

FOOD CONTACT SANITIZING DIRECTIONS

To control mold and mildew (Aspergillus niger).

To prevent cross contamination from areas in animal areas and the packaging and storage areas of foodstuffs, it is imperative to remove each product by the mechanical or chemical means before entering the area.

FOOD CONTACT SANITIZING DIRECTIONS

Corrosive. Causes irreversible eye damage and skin burns. Harmful if swallowed, inhaled or absorbed through the skin. Avoid contact with eyes, skin, and clothing. Use with adequate ventilation. Keep out of reach of children.

GLOVE SIP SANITIZER DIRECTIONS

To prevent cross contamination from areas in animal areas and the packaging and storage areas of foodstuffs, it is imperative to remove each product by the mechanical or chemical means before entering the area.

ALL SURFACES MUST BE CLEANED AND DISINFECTED IN ACCORDANCE WITH LABEL DIRECTIONS PRIOR TO FOGGING

METHICILLIN RESISTANT BACTERIA (Methicillin Resistant Staphylococcus aureus, MRSA)

We recommend that the area be disinfected using a minimum of 2.67 oz of this product per 4 gal. of water (150 – 400 ppm active) solution. When used foraja purposes, 200 ppm active quat is sufficient to control C. perfringens-vegetative, Escherichia coli O157:H7, Staphylococcus aureus, Klebsiella pneumoniae, Salmonella enterica, Listeria monocytogenes, and Staphylococcus aureus.

METHICILLIN RESISTANT BACTERIA (Methicillin Resistant Staphylococcus aureus, MRSA)

For a complete list of organisms that have been tested, please see the product package insert. This product is effective when used as directed on hard, non-porous surfaces. Please use only the product described in the directions provided on the label. This product is an effective food contact sanitizer in 1 minute at 2.67 oz per 4 gal. of 1000 ppm hard water (400 ppm active) on hard, non-porous surfaces. Sufficient heat must be supplied to the solution to maintain its temperature at 120°F during sanitation.

For use as an animal premise disinfectant/virucide*: Apply a solution of 3.5 oz of this product per 4 gallon of water (or equivalent use dilution) to disinfect hard, non-porous surfaces with a sponge, brush, cloth, by immersion, mechanical spray device, hand pump, coarse pump or trigger spray device. For spray applications, spray 6-8 inches from the surface to be sanitized. Maintain a spray that is visible to the operator. Allow sprayed surfaces to adequately drain and then dry before contact with food. Do not pre-soak.