No-Rinse Sanitizer

Zep ProVisions No-Rinse Sanitizer is for use in: restaurants, cafeterias, pizza rooms, fast food operations, bars, lounges, cocktail lounges, food storage areas, food preparation areas, diner showrooms, bakeshop showrooms, and靓丽 storage. This product may be used on washable hard, non-porous surfaces:

- Protein preparation and storage areas
- Dishwashers, glass washers, steamers, ovens, plastic and other non-porous cutting boards, ovens, etc.
- Kitchen equipment: refrigerators, room service refrigerators, cutters, blenders, coffee grinders, coffee makers
- Countertops, Starr® Maxwells, stovetops, sinks, appliances, refrigerators, ice machines
- Glass, metal, stainless steel, glass vials, plastic, mineral, colored sealed glass, sealed glass, sealed mastic, plastic, chrome, vinyl

For heavily soiled areas, a pre-cleaning step is required. Food contact surfaces must be washed, rinse with potable water and sanitized after each use and following any interruption of operation during which time contamination may have occurred. Zip ProVisions No-Rinse Sanitizer meets HUDaría 50 ppm for Sanitizing areas and surfaces.