Redi San RTU™ Hard Surface Sanitizer
Cleaner – Sanitizer – Deodorizer

**ACTIVE INGREDIENTS:**
- Diocetyl dimethyl ammonium chloride .................. 0.0060%
- Dodecyl dimethyl ammonium chloride ................ 0.0024%
- Alkyl (50% C12, 40% C10, 10% C8) dimethyl benzyl ammonium chloride .................. 0.0080%

**OTHER INGREDIENTS:** 99.9800%

**TOTAL:** 100.0000%

**KEEP OUT OF REACH OF CHILDREN CAUTION**

SEE SIDE PANELS FOR PRECAUTIONARY STATEMENTS

**FIRST AID AND DIRECTIONS FOR USE**

**EPA REG. NO. 836-290-1677**
**EPA EST. NO. 58046-TX-02**

Redi San RTU Hard Surface Sanitizer is an effective sanitizer-cleaner for use on food contact as well as non-food contact surfaces.

Redi San RTU Hard Surface Sanitizer eliminates 99.9% of Staphylococcus aureus and Klebsiella pneumoniae in 60 seconds.

Redi San RTU Hard Surface Sanitizer is formulated for use in daily maintenance programs with a balance of detergents, biocides and mold inhibitors that deliver effective cleaning, sanitizing and mold control.

Redi San RTU Hard Surface Sanitizer is for use in hospitals, medical and dental offices, nursing homes, day care centers, nurseries, restaurants, bars, cafeterias, institutional kitchens, convenience stores, food storage areas, public restroom, institutions, and schools.

Redi San RTU Hard Surface Sanitizer is for use on the following washable hard non-porous surfaces: floors, walls, countertops, stovetops, sinks, appliances, refrigerators, microwave ovens, cabinets, ovens, garbage cans, glassed tiles, whirlpool bathtubs, shower stalls, urinals, toilet bowls, and other bathroom fixtures.

Redi San RTU Hard Surface Sanitizer is an effective sanitizer for use on pre-cleaned food contact surfaces in 60 seconds against: Campylobacter jejuni, Escherichia coli (E. coli), E. coli O157:H7, Escherichia coli (Salmonella), Salmonella enterica, Shigella sonneii, Campylobacter jejuni, Escherichia coli (E. coli), ESBL Escherichia coli, K. pneumoniae, Klebsiella pneumoniae, Pseudomonas aeruginosa, Staphylococcus aureus (Staph), Yersinia enterocolitica.

**DIRECTIONS FOR USE**

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

**SANITIZING NON-FOOD CONTACT SURFACE DIRECTIONS:**

**Applying as a Sanitizer:**

1. Thoroughly wash equipment and utensils in hot detergent and water.
2. Rinse utensils and equipment thoroughly with clean water.
3. Place sanitized utensils on a rack or drain board to air dry.
4. For equipment and utensils too large to sanitize by air drying, place sanitized equipment and utensils for at least 10 minutes in Redi San RTU Hard Surface Sanitizer (200 ppm active) for at least 60 seconds at a temperature of 73°F.
5. Allow sanitized surface to drain and air dry.

**FOR EATING ESTABLISHMENTS**

1. Scrape and pre-wash utensils and glasses whenever possible.
2. Wash with a good detergent or compatible cleaner.
3. Rinse with clean water.
4. Sanitize using Redi San RTU Hard Surface Sanitizer (200 ppm active), immerse all utensils for at least two minutes or for contact time specified by governing sanitary code.
5. Place sanitized utensils on a rack or drain board to air dry.

**PRECAUTIONARY STATEMENTS HAZARDS TO HUMANS AND DOMESTIC ANIMALS**

**CAUTION.** Causes moderate eye irritation. Avoid contact with eyes or clothing. Wash thoroughly with soap and water after handling.

**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.

Call a poison control center or doctor for treatment advice.

**FOR EMERGENCY MEDICAL INFORMATION IN USA OR CANADA, CALL 1-800-328-0026.**

**FOR EMERGENCY MEDICAL INFORMATION WORLDWIDE, CALL 1-651-222-5302 IN USA.**

**STORAGE AND DISPOSAL**

Store in original container in areas inaccessible to children. Do not store on side. Avoid creasing or impacting of side walls.

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 rinseate. Repeat two more times. Wrap container and put in trash or offer for recycling if available.

For questions or comments, call 1-866-444-7450.