SURFACE SANITIZING WIPE

KILLS 99.9% OF CONTACT SURFACES

INERT INGREDIENTS

TOTAL

Didecyldimethylammonium chloride ................................................................. 0.024%
.............................................................................................................. 100.000%

**See side panels for additional precautionary statements.

KILLS 99.9% OF BACTERIA IN JUST 30 SECONDS

Kills 99.9% of bacteria in just 30 seconds, in accordance with AOAC methods. This product is not intended for use on uncleaned surfaces. Do not use on unpainted wood.

To sanitize hard, non-porous surfaces:

1. Pre-clean the surface to be treated. This product is a 400 ppm (mg/L) active quaternary pre-saturated wipe which kills 99.9% of bacteria in just 30 seconds in accordance with the Sanitizer Test for Inanimate Non-Food Contact Surfaces.

2. Spread a thin even coating of the pre-saturated wipe onto the surface. Avoid applying excess product that may penetrate into the material or joint line.

3. Allow the surface to remain wet for 60 seconds. Let surface dry.

4. Use a fresh wipe for each new surface to be sanitized. Do not use to sanitize glassware, or animal skin.

This product is for use in homes, schools, dining rooms, bars, taverns, institutional kitchens, food handling and processing areas, pre-cleaned hard, non-porous surfaces. Do not use on unpainted wood.

Use a fresh wipe for each new surface to be sanitized. Do not use on unpainted wood.

No-Rinse Food Contact Sanitizer Wipe

To sanitize hard, non-porous food contact surfaces:

1. Remove all gross soil from surfaces that are to be sanitized. Thoroughly wash or flush the surfaces with a good detergent, followed by a potable water rinse before applying the wipe. On severely soiled surfaces or in the presence of organic soil load (5% blood serum) for food and non-food contact surfaces, soak wet wipes for 5 minutes at 120°F in accordance with the AOAC methods for Sanitizer Test for Inanimate Non-Food Contact Surfaces.

2. Spread a thin even coating of the pre-saturated wipe onto the surface. Avoid applying excess product that may penetrate into the material or joint line.

3. Allow the surface to remain wet for 60 seconds. Let surface dry.

4. Use a fresh wipe for each new surface to be sanitized. Do not use on unpainted wood.

EPA REG. NO. 1839-221-706

SANITIZE FOOD CONTACT SURFACES:

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To sanitize hard, non-porous surfaces:

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SURFACE SANITIZING WIPE

ANTIBACTERIAL FORMULA SANITIZES FOOD AND NON-FOOD CONTACT SURFACES

*Staphylococcus aureus (Staph), Pseudomonas aeruginosa

TOTAL

Active ingredients

Didecyldimethylammonium chloride 0.024%

Inert ingredients

40% isopropanol 51.50%

Total 100.000%

See side panels for additional precautionary statements.

EPA REG. NO. 1839-221-706

No-Rinse Food Contact Sanitizer Wipe

Each square inch of wipe will sanitize 1.28 square inches of surface. Allow the surface to remain wet for 60 seconds. Let surface dry.

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To sanitize hard, non-porous surfaces:

1. Remove all gross soil from surfaces that are to be sanitized. Thoroughly wash or flush the surfaces with a good detergent, followed by a potable water rinse before applying the wipe. On severely soiled surfaces or in the presence of organic soil load (5% blood serum) for food and non-food contact surfaces, soak wet wipes for 5 minutes at 120°F in accordance with the AOAC methods for Sanitizer Test for Inanimate Non-Food Contact Surfaces.

2. Spread a thin even coating of the pre-saturated wipe onto the surface. Avoid applying excess product that may penetrate into the material or joint line.

3. Allow the surface to remain wet for 60 seconds. Let surface dry.

4. Use a fresh wipe for each new surface to be sanitized. Do not use on unpainted wood.

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To sanitize hard, non-porous surfaces:

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2. Spread a thin even coating of the pre-saturated wipe onto the surface. Avoid applying excess product that may penetrate into the material or joint line.

3. Allow the surface to remain wet for 60 seconds. Let surface dry.

4. Use a fresh wipe for each new surface to be sanitized. Do not use on unpainted wood.

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