**Sanitizing Food Contact Surfaces:**

1. **Pre-flush, scrape or pre-soak articles to be washed.**

2. **Prepare the sanitizing use solution by adding 2 oz. of this product per 3-1/2 gallons water (200 ppm active quat), or alternative quaternary.**

3. **Rinse with potable water.**

4. **Sanitize in a solution prepared by diluting 2 oz. of this product per 3-1/2 gallons water to 200 ppm quaternary level.**

5. **Drain and allow equipment or utensils to air dry.**

**Using a Diversey 1.5L J-23 Bottle Template:**

- **CUTOFF 2.625”**
- **LAYFLAT 7.625”**
- **WEB 15.25”**
- **LAYFLAT 7.625”**
- **WEB 15.25”**
- **BACK 4 13/32”**
- **SPOUT SIDE 3 7/32”**
- **FRONT 4 13/32”**
- **SIDE 3 7/32”**

**No POTABLE WATER RINSEING of equipment is required. Prepare a fresh solution daily or more frequently if soil is apparent.**

**NOTE:** Read and check carefully all information, including the specifications in this box. The job will not be sent to print until final okay is received. All information contained on the label and in this box are the responsibility of the final approver.
**Hard Surface Sanitizer**

For Institutional Use

**ACTIVE INGREDIENTS:**
- n-Alkyl (60% C14, 30% C16, 5% C12, 5% C18) dimethyl benzyl ammonium chloride .........................................................................100.00%
- n-Alkyl (68% C12, 32% C14) dimethyl ethylbenzyl ammonium chloride ..........................................................2.25%
- Other Ingredients: Water (97.2%), SLES (0.8%), EDTA (1.0%), Benzalkonium chloride (0.5%), Quaternary complex

**OTHER INGREDIENTS:**
- Water (97.2%)
- SLES (0.8%)
- EDTA (1.0%)
- Benzalkonium chloride (0.5%)
- Quaternary complex

**USES:**
- Use as a hard surface sanitizer in food service establishments, and other institutions where housekeeping is of prime importance.

**DIRECTIONS FOR USE:**
1. Pre-flush, scrape or pre-soak articles to be washed.
2. Prepare the sanitizing use solution by adding 2 oz. of this product per 3.5 gallons water (200 ppm active quat), or equivalent dilution.
3. Apply sanitizing solution by immersion, coarse spray, mop, wipe, flood techniques or circulation techniques as appropriate to the equipment or surface to be treated. Allow a contact time of at least one minute.
4. Allow surfaces to drain thoroughly and air dry before resuming operation. Do not rinse.

**STORAGE AND DISPOSAL:**
- Store in a cool, dry area.
- Keep out of reach of children.
- Do not store in area with direct sunlight or freezing temperature.
- Do not contaminate water, food, or feed.

**RECIPE:**

**For Institutional Use**
- Use as a hard surface sanitizer in food service establishments, and other institutions where housekeeping is of prime importance.

**KEEP OUT OF REACH OF CHILDREN DANGER**

**Poison Control Center or doctor or going in for treatment.**

**FIRST AID**

**IF IN EYES:**
- Rinse with plenty of water for 15-20 minutes. If irritation persists, call a Poison Control Center or doctor.

**IF ON SKIN OR CLOTHING:**
- Remove contaminated clothing and wash clothing before reuse.

**IF INHALED:**
- Remove victim to fresh air. If breathing is difficult, give oxygen. If breathing stops, call a Poison Control Center or doctor. Administer mouth-to-mouth breathing.

**IF SWALLOWED:**
- Do not induce vomiting, rinse mouth and drink large quantities of water. Call a Poison Control Center or doctor immediately.

**PRODUCT CODE:**
5509084

**CONTAINER DISPOSAL:**
- Comply with Federal, State, and Local regulations. Contact your State Pesticide or Environmental Control Agency, or the nearest EPA Regional Office for guidance.

**PESTICIDE STORAGE:**
- Store at 50° F to 120° F.
- Do not store in area with direct sunlight or freezing temperature.
- Do not contaminate water, food, or feed.

**LABELING REQUIREMENTS:**
- In accordance with Federal law, use this product in a manner consistent with its labeling.

**NFC: The responsibility of the final approver.**

**Environmental Note:**
- This product is a phosphate-free concentrated detergent, which provides effective cleaning and sanitization. It is best suited specifically for food processing plants, food service establishments, and other institutions where housekeeping is of prime importance.

**Special Handling:**
- Use as a hard surface sanitizer in food service establishments, and other institutions where housekeeping is of prime importance.

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