Eco-Wipe™ SW

**DIRECTIONS FOR USE**

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

**SANITIZING FOOD CONTACT SURFACES:** This product is for use in dairies, restaurants, bars, taverns, institutional kitchens, food handling and processing areas, and food preparation lines to sanitize pre-cleaned, hard, non-porous, food contact surfaces. Prior to application, 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 Eco-Wipe SW. For lightly soiled surfaces, use the first wipe to pre-clean the surface to be treated.

Eco-Wipe SW is a 400 ppm active quaternary pre-saturated wipe which kills 99.999% of bacteria: Staphylococcus aureus (Staph) (ATCC 6538) and Escherichia coli (E. coli) (ATCC 11229) in 60 seconds in accordance with the ADAC Germicidal and Detergent Sanitizing Action of Disinfectants test.

**TO SANITIZE HARD, NON-POROUS FOOD CONTACT SURFACES:** Each square inch of wipe will sanitize 128 square inches of surface. Allow the surface to remain wet for 60 seconds. Let surface dry. NO POTABLE WATER RINSE IS ALLOWED.

Use a fresh wipe for each new surface to be sanitized. Do not use to sanitize glassware, cookware, eating utensils and unfinished wooden cutting boards. Do not use to sanitize food preparation surfaces that are scored or gouged with narrow crevices that cannot be penetrated by wiping. Do not use to sanitize other food contact surfaces that by their design or configuration cannot be fully reached or covered by a wet wipe.

**SANITIZING NON-FOOD CONTACT SURFACES:** This product is for use in dairies, restaurants, bars, taverns, institutional kitchens, food handling and processing areas, and food preparation lines to sanitize pre-cleaned, hard, non-porous, non-food contact surfaces. Prior to application, 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 Eco-Wipe SW. For lightly soiled surfaces, use the first wipe to pre-clean the surface to be treated.

Eco-Wipe SW is a 400 ppm active quaternary pre-saturated wipe which kills 99.9% of bacteria: Staphylococcus aureus (Staph) (ATCC 6538) and Klebsiella pneumonia (ATCC 4352) in 30 seconds in accordance with the Sanitizer Test for Inanimate Non-Food Contact Surfaces.

Efficacy tests have demonstrated that Eco-Wipe SW is an effective sanitizer in the presence of organic soil load (5% blood serum) for food and non-food contact surfaces.

**STORAGE AND DISPOSAL**

Do not contaminate water, food, or feed by storage or disposal. DO NOT CONTAMINATE WATER, FOOD OR FEED BY STORAGE OR DISPOSAL. Remove contact lenses if present, after the first 5 minutes, then continue rinsing. Call a poison control center or doctor for treatment advice.

Have the product container or label with you when calling a poison control center or doctor or going for treatment. IF IN EYES: Hold eyes 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. Call a poison control center or doctor for treatment advice.

**PRECAUTIONARY STATEMENTS**

Hazard to Humans and Domestic Animals: Caution: Causes moderate eye irritation. Avoid contact with eyes or clothing. Wash thoroughly with soap and water after handling. Do not use for cleaning or sanitizing human or animal skin.

**FIRST AID**

Have the product container or label with you when calling a poison control center or doctor or going for treatment. IF IN EYES: Hold eyes 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. Call a poison control center or doctor for treatment advice.

**DISPENSER**

To start feed, remove cover and discard seal from container. From center of wipe roll, pull up wipe corner, twist into a point and thread it through the hole in the container cover. DO NOT PUSH FINGER THROUGH HOLE. Pull through about one inch. Replace cover. Pull out first wipe and snap off at a 90 degree angle. Remaining wipes feed automatically ready for next use. When through using, keep small center cap closed to prevent moisture loss. Do not flush.

**Eco-Wipe™ SW**

Quick Food Contact Surface Sanitizer

Antibacterial Formula Sanitizes Food and Non-Food Contact Surfaces

- Hard surface sanitizing wipe.
- Kills 99.999% bacteria that can cause food borne illness on hard, non-porous surfaces in just 60 seconds.
- Staphylococcus aureus (Staph), Escherichia coli (E. coli)
- 100 Premeasured, 100% pre-saturated wipe
- Ecolab Inc. - 370 N. Wabasha Street - St Paul MN 55102-1390 USA

**NOT AN XML**