Food Service Sanitizer Disinfectant & Sanitizer

DIRECTIONS FOR USE
It is a violation of Federal Law to use this product in a manner inconsistent with the directions on the label. Prior to application, remove gross food particles and soil by a pre-flush or presoak to remove soil. When necessary, presoak to remove gross food particles. For heavy soil, a pre-cleaning step is required. Do not mix with other toxic or corrosive materials. Do not mix with materials that produce harmful fumes. Do not use or store near heat or open flame. Do not use near or in the presence of flammable materials. Do not use or store near children.

SANITIZING OF FOOD PROCESSING EQUIPMENT AND OTHER HARD, NON-POROUS INANIMATE SURFACES:

1. Remove gross food particles and soil by a presoak or pre-flush before sanitizing. (Use this direction only if applicable)
2. Unit must be accessible to make it possible for all work surfaces to be cleaned or disinfected. (Use this direction only if applicable)
3. For heavily soiled areas, a pre-cleaning step is required.
4. Rinse with a potable water spray before applying the sanitizer solution. (Use this direction only if applicable)
5. Surfaces must be rinsed with a potable water spray prior to sanitizing. (Use this direction only if applicable)
6. Fresh solution must be used. (Use this direction only if applicable)
7. To prevent cross contamination, fresh solution must be used within 15 minutes. (Use this direction only if applicable)
8. Keep the product container in a clean, dry, and well-ventilated area. (Use this direction only if applicable)
9. Store the product container in a clean, dry, and well-ventilated area. (Use this direction only if applicable)
10. Do not mix with other toxic or corrosive materials. Do not mix with materials that produce harmful fumes. Do not use near or in the presence of flammable materials. Do not use or store near children.

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PRECAUTIONARY STATEMENTS
HAZARDS TO HUMANS AND DOMESTIC ANIMALS
DANGER. Corrosive. Causes irreversible eye damage and skin burns. Harmful if swallowed. Do not get into eyes, on skin or on clothing. Wash thoroughly with soap and water if skin contact occurs. Do not get on skin or clothing. Wash thoroughly with soap and water if skin contact occurs. No potable water rinse is allowed. Change cloth, sponge or towels frequently to avoid redeposition of soil. Do not use or store near children.

Physical or chemical hazards
Do not use or store near heat or open flame. Do not mix with oxidizers, alcohols, and solvents.

Inert ingredients
Alkyl (C12 68%, C14 32%) dimethyl ethylbenzyl ammonium chloride.............................5.0%

Active ingredients
Alcohol (56%, 42%, 4%, 5%, 42%) hydrobromic acid.............................1.0%
Alcohol (42%, 4%, 5%, 42%) hydrochloric acid.............................1.0%

INERT INGREDIENTS:

Storage and Disposal
Do not contaminate water, food, or feed by storage and disposal.

PESTICIDE STORAGE: Store only in original container. Keep this product under locked storage sufficient to make it inaccessible to children or persons unfamiliar with its proper use.

PESTICIDE DISPOSAL: Pesticides are acutely hazardous. Improper disposal of excess pesticide, spray mixture or rinse is a violation of Federal Law. If these wastes cannot be disposed of by use according to label instructions, contact your local environmental regulatory agency, the National Pesticide Information Center, or the most recent Federal hazardous waste generator regulations for disposal. Do not mix with other toxic or corrosive materials. Do not mix with materials that produce harmful fumes. Do not use near or in the presence of flammable materials. Do not use or store near children.

WASH INSTRUCTIONS: Food products and packaging materials must be washed with a compatible detergent and rinsed with potable water after handling and before eating, drinking, chewing gum, using tobacco or using the toilet. Remove contaminated clothing and washing cloth and clothing before reuse.

Enzymatic action
Enzymatic action is the process by which enzymes speed up chemical reactions in living things and help cells break down foods and other substances. Enzymes function best at a neutral or slightly alkaline pH, which is very close to the natural pH of human skin. Solution is distributed throughout the building or facility in a 1-2 ounce per 4 gallons per minute wave, with the wave concentrating on areas where people and food contact surfaces are present. Surface sanitation is the process of removing soil and microorganisms from surfaces and inanimate objects, through physical, chemical, or biological means. Sanitization is the process of removing soil and microorganisms from surfaces and inanimate objects, through physical, chemical, or biological means. The system is designed to deliver a 1-2 ounce per 4-gallons-per-minute wave, with the wave concentrating on areas where people and food contact surfaces are present. Do not mix with other toxic or corrosive materials. Do not mix with materials that produce harmful fumes. Do not use near or in the presence of flammable materials. Do not use or store near children.

For food, either meat or poultry, that is to be subsequently cooked in a food operation, the food shall be thoroughly rinsed with water, dried, and held at temperatures of 140°F or higher prior to use in a food operation.

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