Hard Surface Sanitizer
For School, Restaurant, Food Handling and Processing Areas, Bar, and Institutional Kitchen Use

ACTIVE INGREDIENTS:
Octyl decyl dimethyl ammonium chloride 0.780%
Diocetyl dimethyl ammonium chloride 0.312%
Didecyl dimethyl ammonium chloride 0.468%
Dioctyl dimethyl ammonium chloride 0.312%
Octyl decyl dimethyl ammonium chloride 1.040%
OTHER INGREDIENTS
97.400%

TOTAL 100.000%

KEEP OUT OF REACH OF CHILDREN
DANGER PELIGRO
See side panel for Precautionary Statements

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.

IF ON SKIN OR CLOTHING: Take off contaminated clothing. Rinse skin immediately with plenty of water for 15 – 20 minutes.

IF SWALLOWED: Call a Poison Control Center or doctor or go for treatment. Never give anything by mouth to an unconscious person.

CALL A POISON CONTROL CENTER OR DOCTOR IMMEDIATELY FOR TREATMENT.

NOTE TO PHYSICIAN: Probable mucosal damage may constitute the use of gastric lavage.

PRECAUTIONARY STATEMENTS
HAZARDS TO HUMANS AND DOMESTIC ANIMALS
DANGER. Corrosive. Causes irreversible eye damage and skin burns. Do not get in eyes, on skin, or on clothing. Harmful if swallowed or absorbed through the skin. Wear protective eyewear, protective clothing and protective gloves when handling. Avoid breathing spray mist. Wash thoroughly with soap and water after handling and before eating, drinking, chewing gum, using tobacco or using the toilet. Remove and wash contaminated clothing before reuse.

This product has been cleared under 40 CFR 190.940(a) for use on Food Processing Equipment and Utensils in Food Establishment and Food Contact Surfaces, Food Processing Equipment and Utensils in Food Processing Plants and other food contact articles at a concentration of 150-400 ppm active.

Hard Surface Sanitizer is an effective sanitizer at 200 ppm active for use on food contact surfaces in 500 ppm hard water against: Campylobacter jejuni, Escherichia coli, Serratia marcescens, Listeria monocytogenes, Salmonella enteritidis, Staphylococcus aureus, Staphylococcus aureus-MRSA, Staphylococcus aureus-Community Associated Methicillin-Resistant, Vibrio cholera. Yersinia enterocolitica.

Hard Surface Sanitizer is an effective sanitizer at 150 ppm active for use on food contact surfaces in 400 ppm of hard water against: Escherichia coli, Staphylococcus aureus. Hard Surface Sanitizer is an effective sanitizer at 400 ppm active for use on food contact surfaces in 1000 ppm of hard water against: Escherichia coli, Staphylococcus aureus.

DIRECTIONS FOR USE
It is a violation of federal law to use this product in a manner inconsistent with its labeling.

TO SANITIZE FOOD CONTACT SURFACES, FOOD PROCESSING EQUIPMENT AND OTHER HARD SURFACES IN FOOD PROCESSING LOCATIONS, DIETARIES, RESTAURANTS AND BARS:

1. Scrape and pre-wash utensils and glasses whenever possible.
2. Wash with a good detergent or compatible cleaner.
3. Rinse articles thoroughly with potable water.
4. Sanitize in a solution of 1 - 2 oz. of this product per gallon of water (200-400 ppm active quat).
5. Place sanitized utensils on a rack or drain board to air-dry.
6. Prepare a fresh sanitizing solution at least daily or when visibly soiled or diluted.

NOTE: A clean potable water rinse following sanitization is not permitted under Section HFS 196, Appendix 7-204.11 of the Wisconsin Administrative Code.

TO SANITIZE FOOD CONTACT SURFACES:

1. Scrape, flush, or presoak articles to remove gross food particles and soil.
2. Wash with a good detergent or compatible cleaner.
3. Rinse with potable water.
4. Sanitize in a solution of 1 - 2 oz. of this product per gallon of water (200-400 ppm active quat).
5. Immure all utensils for at least two minutes or for contact time specified by governing sanitary code.
6. Place sanitized utensils on a rack or drain board to air-dry.

TO SANITIZE NON-FOOD CONTACT SURFACES:

1. Thoroughly wash equipment and utensils in hot detergent solution.
2. Rinse utensils and equipment thoroughly with potable water.
3. Sanitize equipment and utensils by immersing in a use solution of 1 - 2 oz. of this product per gallon of water (150-400 ppm active quat) for at least 60 seconds at a temperature of 75°F.
4. For equipment and utensils too large to be sanitized by immersion, apply a use-solution of 1 - 2 oz. of this product per gallon of water (150-400 ppm active quat) by spraying, swabbing or spraying until thoroughly wet.
5. Allow sanitized surface to drain and air dry. Do not rinse.

TO SANITIZE FOOD PROCESSING EQUIPMENT, UTENSILS, AND OTHER FOOD CONTACT SURFACES REGULATED BY 40CFR § 180.940(a):

1. Scrape, flush, or presoak articles to remove gross food particles and soil.
2. Wash with a good detergent or compatible cleaner.
3. Rinse with potable water.
4. Sanitize in a solution of 1 - 2 oz. of this product per gallon of water (100 - 200 ppm active quat) for at least 60 seconds at a temperature of 75°F.
5. Allow sanitized surface to drain and air dry. Do not rinse.

STORAGE AND DISPOSAL
Do not contaminate water, food or feed by storage or disposal.

Pesticide Storage: Open dumping is prohibited. Store in original container in areas inaccessible to children.

Pesticide Disposal: Pesticide wastes are acutely hazardous. Improper disposal of excess pesticide, spray mixture or rinsewater is a violation of Federal Law. If these wastes cannot be disposed of by use, follow the laboratory instructions, contact your State Pesticide or Environmental Control Agency, or the Hazardous Waste representative at the nearest EPA Regional Office for guidance.

Container Disposal: Nonrefillable container. Do not reseal or refill this container. Wrap empty container and put in trash.

U.S. PUBLIC HEALTH SERVICE FOOD SERVICE SANITATION RECOMMENDATIONS
CLEANING AND SANITIZING:
Equipment and utensils must be thoroughly pre-flushed or pre- scrubbed and when necessary, pre-soaked to remove gross food particles and soil.
1. Thoroughly wash equipment and utensils in hot detergent solution.
2. Rinse utensils and equipment thoroughly with potable water.
3. Sanitize equipment and utensils by immersing in a use solution of 1 - 2 oz. of this product per gallon of water (150-400 ppm active quat) for at least 60 seconds at a temperature of 75°F.
4. For equipment and utensils too large to be sanitized by immersion, apply a use-solution of 1 - 2 oz. of this product per gallon of water (150-400 ppm active quat) by spraying, swabbing or spraying until thoroughly wet.
5. Allow sanitized surface to drain and air dry. Do not rinse.

WISCONSIN STATE BOARD OF HEALTH DIRECTIONS FOR EATING ESTABLISHMENTS

1. Scrape and then rinse all utensils and glasses whenever possible.
2. Wash with a good detergent or compatible cleaner.
3. Rinse with potable water.
4. Sanitize in a solution of 1 - 2 oz. of this product per gallon of water (100-200 ppm active quat).
5. Immure all utensils for at least two minutes or for contact time specified by governing sanitary code.
6. Place sanitized utensils on a rack or drain board to air-dry.

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