Entryway Sanitizing Systems

FOOD CONTACT SANITIZING PERFORMANCE FOR FOOD PROCESSING EQUIPMENT, UTENSILS AND OTHER HARD, NON-POROUS SURFACES OF WATER 

To prepare a 200, 300, or 400 ppm active solution use the following dilution table. Prepare the correct dilution ratio based upon the appropriate use site.

FOOD CONTACT SANITIZING DILUTION TABLE

<table>
<thead>
<tr>
<th>Active Solution</th>
<th>1 Gallon</th>
<th>4 Gallons</th>
<th>10 Gallons</th>
<th>20 Gallons</th>
</tr>
</thead>
<tbody>
<tr>
<td>200 ppm</td>
<td>0.65 oz</td>
<td>2.6 oz</td>
<td>5 oz</td>
<td>10 oz</td>
</tr>
<tr>
<td>300 ppm</td>
<td>0.9 oz</td>
<td>3.6 oz</td>
<td>5.4 oz</td>
<td>10.8 oz</td>
</tr>
<tr>
<td>400 ppm</td>
<td>0.7 oz</td>
<td>2.8 oz</td>
<td>5.6 oz</td>
<td>11.2 oz</td>
</tr>
</tbody>
</table>

FOOD CONTACT SANITIZING PERFORMANCE FOR FOOD PROCESSING EQUIPMENT, UTENSILS AND OTHER HARD, NON-POROUS SURFACES OF WATER IN FOOD PROCESSING, Lodging, Food Handling, Food Processing Plants, Food Plants, Dairy Processing Plants, Meat/Poultry Processing Plants, Canning Plants, Catering and Bakeries. For use in beer fermentation and holding tanks, bottling or pre-mix dispensing equipment and wine processing equipment and holding tanks.

Non-Food Contact Sanitizing Directions: This product is effective sanitizer in 1 minute at 1 oz. per 4 gal. of water (100-200 ppm active) and

General Disinfection Sanitizing: This product is an effective sanitizer in 1 minute at 1 oz. per 4 gal. of water (500 ppm active) in the presence of a combination of bacteria, viruses and yeast contamination. This product is an effective sanitizer in 1 minute at 1 oz. per 4 gal. per 500 ppm hard water at 202°C. To prevent cross contamination from area to area, in the packaging and storage areas of food plants, apply a foam layer 0.5 to 2 inches thick on non-food contact surfaces using a foam generator. Do not apply foam layer directly in contact with food or water. Do not re-use or re-apply foam layer. Remove all litter, droppings and manure from floors, walls and surfaces of barns, pens, stalls, chutes and other treated equipment which can contact food or water with soap or detergent, and rinse

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DIRECTIONS FOR USE

It is a violation of Federal law to use this product in a manner inconsistent with the instructions on this container.

Before using this product, food products and packaging materials must be removed from the care or protected.

DANGER.

Hazardous to Humans and Domestic Animals

- Corrosive. Causes severe eye damage and skin burns.
- Harmful if swallowed, inhaled or absorbed through the skin.
- Avoid breathing spray remains. Do not rinse. For articles too large for immersing, apply a use solution of 1-2 oz of this product per 4 gal of water (200-400 ppm active). Surfaces must remain wet for at least 1 minute or until operations resume at which time the sanitizing solution must be drained from the system. Allow sanitized surfaces to adequately drain and then air dry before contact with food or soiled or residue.

Do not use this product to sanitize the membrane element. Membrane element must be sterilized separately.

To prepare a fresh solution daily or when visibly dirty. For mechanical application, use solution must not be reused for sanitizing applications.

BRASS BEVERAGE DISPENSING AND SINGING DIRECTIONS: For sanitizing hard, non-porous bottling or pre-mix dispensing equipment and bottles or cups in the final rinse application. This product is to be proportioned into the final rinse water line of the bottle or cup rinser or into final rinse equipment on a solution of 1-2 oz of this product per 4 gal of water (200-400 ppm active). Surfaces must remain wet for at least 1 minute or until operations resume at which time the sanitizing solution must be drained from the system. Allow sanitized surfaces to adequately drain and then air dry before contact with food or liquid.

BEER FERMENTATION AND STORAGE TANK SANITIZATION DIRECTIONS: For sanitizing hard, non-porous bottling or pre-mix dispensing equipment and bottles or cups in the final rinse application. This product is to be proportioned into the final rinse water line of the bottle or cup rinser or into final rinse equipment. For spray applications, spray 6-8 inches from surface. Do not breathe spray. Surfaces must remain wet for at least 1 minute or until operations resume at which time the sanitizing solution must be drained from the system. Allow sanitized surfaces to adequately drain and then air dry before contact with food or liquid.
The sanitizer solution is delivered to the floor. Do not mix other foam additives with the sanitizing solution.

**ENTRYWAY SANITIZING SYSTEMS**

- The dilution rate is based upon the appropriate use site.
- To prepare a 200, 300, or 400 ppm active solution use the following dilution table. Prepare the correct
- Before using this product, food products and packaging materials must be removed from the room or carefully protected.

- **Campylobacter jejuni**, **Escherichia coli**
- **Shigella dysenteriae**, **Shigella flexneri**, **Staphylococcus aureus**, **Yersinia enterocolitica**.

- **General Disinfection Performance:**

- **Non-Food Contact Sanitizing Performance:**

- **If you do not understand the label, find someone to explain it to you in detail.**

For food processing plants, USDA inspected food-processing facilities, food storage areas, federally inspected meat and poultry plants, farms, dairies, egg processing plants, most public drinking water systems, catering and bakeries. For use on beer fermentation and holding tanks, bottling or pre-mix dispensing equipment and wine processing equipment and holding tanks.

### Non-Food Contact Sanitizing Directions

**This product** is an effective sanitizer in 5 minutes at 1 oz. per gal. of water (300 ppm active). Get bactericidal activity against a wide variety of microorganisms by using a spray or foaming solution. The following directions as manufactured by the manufacturer of the product. Scrape paint surfaces. Stand and walk through foamed area or allow to remain for 5 minutes prior to entering area. Tank area must be washed and replaced by using a 1 oz. per gal. (300 ppm active) solution to cover a 1 oz. per gal. (300 ppm active) area. Cardboard, wood or other materials may impair the effectiveness of the product. Any unused portions of this product should not be added with other sanitizing products.

**Shoe Foam Directions:** To prevent cross contamination on treated surfaces from area to area, in animal areas, entryways, and the packaging and storage areas of food plants, apply a foam layer approximately 0.5 to 2 inches thick made from a solution of 1 oz. to 1 oz. of the product per gal. of water (400-600 ppm active) and an additional base of 3 to 4 liters per 1000 square meters (300 ppm active) of concentration. Follow the foam's drying directions as manufactured by the manufacturer of the product. Scrape paint surfaces. Stand and walk through foamed area or allow to remain for 5 minutes prior to entering area. Tank area must be washed and replaced by using a 1 oz. per gal. (300 ppm active) solution to cover a 1 oz. per gal. (300 ppm active) area. Cardboard, wood or other materials may impair the effectiveness of the product. Any unused portions of this product should not be added with other sanitizing products.

**General Disinfection Performance:**

**Non-Food Contact Sanitizing Performance:**

### Food Sanitizing Directions

**For Food Contact Sanitizing Directions:**

- **FOOD SANITIZING DIRECTIONS:**

- **DIRECTIONS FOR USE:**

- **NOTE:**

- **BEER FERMENTATION AND STORAGE TANK SANITIZER DIRECTIONS**

- **ANIMAL PREMISES:**

- **Animal premised:**

- **For use as an Animal Premised Disinfectant:**

- **Environmental Hazards:**

- **STORAGE AND DISPOSAL**

- **Pesticide Disposal**

- **Storage and Disposal**

- **Food Sanitizing Process:**

- **Food Contact Sanitizing Directions**

- **Food Sanitizing Performance:**

- **RENEWABLE RESOURCES OF NON-POURABLE PRODUCTS:**

- **Sanitization of Interior Hard, Non-Porous Surfaces of Reverse Osmosis (RO) Units:**

- **Sanitization of Interior Hard, Non-Porous Surfaces:**

- **SANITIZATION OF INTERIOR HARD, NON-POROUS SURFACES OF REVERSE OSMOSIS (RO) UNITS:**

- **FLOOR WAX DIRECTIONS:**

- **Sanitization of Interior Hard, Non-Porous Surfaces:**

- **Sanitizing of Interior Hard, Non-Porous Surfaces:**

- **SAFETY PRECAUTIONS:**

- **Safety Information:**

- **Environmental Hazards:**

- **Sanitization of Interior Hard, Non-Porous Surfaces:**

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- **Sanitization of Interior Hard, Non-Porous Surfaces:**

- **Safety Information:**

- **Environmental Hazards:**

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- **Environmental Hazards:**