FOOD CONTACT SANITIZING DIRECTIONS
Before use as a sanitizer in public eating places, food products and contact articles at a concentration of 200–400 ppm active. Effective one-step sanitizer with a 3-minute contact time against E. coli O157:H7, Yersinia enterocolitica.

SANITIZING OF FOOD PROCESSING EQUIPMENT AND OTHER SURFACES:
For heavily soiled areas, a pre-cleaning step is required. For use on countertops, exterior surfaces of appliances, refrigerated storage and display equipment and other hard, non-porous surfaces. Surface must remain wet for at least 60 seconds.

IN FOOD PROCESSING FACILITIES, BAKERIES, CANNERIES, FROZEN FOOD PROCESSING LOCATIONS, BAKING, CANNERY, AND INDUSTRIAL KITCHENS FOOD SERVICE SANITIZER

This product is toxic to fish.

STORAGE AND DISPOSAL
Do not contaminate water, food, or feed by storage and disposal. PESTICIDE STORAGE: Store only in original container. Keep product under locked storage sufficient to make it inaccessible to children or persons unfamiliar with its use. PESTICIDE DISPOSAL: Follow all federal, state, and local regulations. In the event of a spill, clean up by adsorption with an approved absorbent and in accordance with regulations established by the Environmental Protection Agency, or the Hazardous Waste Management Act. Beware of using, eating, drinking, chewing gum, using tobacco or using the toilet.

ENVIRONMENTAL HAZARDS
This product is corrosive. Causes irreversible eye damage and skin burns. Harmful if swallowed or absorbed through the skin. Do not leak on or into wood and metal products, including finished and unfinished wood and metal products including stained and varnished wood, and metal surfaces. Corrosive to most non-nitrile, urethane, and neoprene gloves and protective clothing when handling. Wash thoroughly with soap and water immediately after coming into contact with this product. Wash eating, drinking, chewing gum, using tobacco or using the toilet.

PRECAUTIONARY STATEMENTS
DANGEROUS. Causes irreversible eye damage and skin burns. Harmful if swallowed or absorbed through the skin. Do not leak on or into wood and metal products, including finished and unfinished wood and metal products including stained and varnished wood, and metal surfaces. Corrosive to most non-nitrile, urethane, and neoprene gloves and protective clothing when handling. Wash thoroughly with soap and water immediately after coming into contact with this product. Wash eating, drinking, chewing gum, using tobacco or using the toilet.

For medical emergencies call:
1-866-836-8855

For Industrial, Restaurant, Food Handling and Process Areas, and Institutional Kitchen Use. See right panel for additional precautionary statements.

STORAGE:
Store in a cool dry place. Protect from freezing.

DISPOSAL:
Inert inorganic material. Use regular trash service or Class 9 Special Waste.

Inert ingredients:
Propanediol 5%, Alkyl (C14 60%, C16 30%, C12 5%, C18 5%) dimethyl ethylbenzyl ammonium chloride

CaCO3, the concentration of 0.5-1 ppm active calculated as CaCO3 was used as a indicator. 

FOOD HANDLING AND PROCESSING FACILITIES:
Sanitize food processing equipment, dairy equipment, refrigerated storage and display equipment and other hard, non-porous surfaces, and food processing equipment, dairy equipment, refrigerated storage and display equipment and other hard, non-porous surfaces.

ADDITIONAL INFORMATION:
Nature of the hazard: This product contains dimethyl ethylbenzyl ammonium chloride, an ionically active quaternary ammonium chlorides which is capable of binding and decomposing proteins such as E. coli O157:H7 and Yersinia enterocolitica.

Other information:
This product is toxic to fish.

For Industrial, Restaurant, Food Handling and Process Areas, and Institutional Kitchen Use. See right panel for additional precautionary statements.

STORAGE:
Store in a cool dry place. Protect from freezing.

DISPOSAL:
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