SANITIZATION: Remove gross food particles and soil from all surfaces by scraping, washing, brushing or scrubbing. Wash and rinse surfaces with water before sanitizing. To sanitize the food contact surfaces, prepare a 150-400 ppm active quaternary solution. Follow sanitization instructions for specific use site below.

GENERAL INSTRUCTIONS FOR SANITIZING UTENSILS:
1. Scrape and prewash utensils and glasses whenever possible.
2. Wash with a good detergent and rinse with potable water before sanitizing. To sanitize the food contact surfaces, prepare a 150-400 ppm active quaternary solution.
3. Rinse with clean water.
4. Sanitize in a solution of 1 solution for 16 gallons of water (200 ppm). Immerse all utensils for at least two minutes or for contact time specified by governing sanitary code.
5. Place sanitized utensils on a rack or drainboard to air dry.

NOTE: A clean potable water rinse following sanitization is not permitted.

RESTAURANTS AND BARS:
To sanitize mobile items such as drinking glasses, dishes and eating utensils, immerse in a 200 ppm active quaternary solution for at least one (1) minute, making sure to wet all surfaces completely. To make this 200 ppm active solution, place the open SENTINEL jug upside down in the dispenser. Turn on water flow to the dispenser and fill the sink, pail or soak tank to the proper level. Remove immersed items, drain the solution from the surface and air dry. Do not rinse with water after treatment. Prepare a fresh solution at least daily or more frequently if solution becomes diluted or soiled. When used as directed, the product is an effective sanitizer when diluted in water up to 400 ppm hardness as CaCO₃.

GENERAL INSTRUCTIONS FOR SANITIZING UTENSILS:
1. Scrape and prewash utensils and glasses whenever possible.
2. Wash with a good detergent and rinse with water after treatment. Prepare a fresh solution at least daily or more frequently if solution becomes diluted or soiled.

RECOMMENDED DIRECTIONS FOR USE:
To sanitize immobile items such as tanks, chopping blocks, counter tops and food processing equipment, prepare a 150-400 ppm active quaternary solution by placing the open SENTINEL jug upside down in the dispenser. Turn on water flow to the dispenser, directing the hose at the bottom of the dispenser to the sink, pail, hand pump trigger sprayer or the surface to be sanitized. Apply sufficient product by hand pump trigger sprayer, sponge, mop, cloth or by hosing down surfaces out of the dispenser outlet hose to flood the area with 150-400 ppm active quaternary solution for at least one (1) minute, making sure to wet all surfaces completely. If applied by spraying, use a coarse spray. Drain the use solution from the surface and air dry. Do not rinse surfaces with water after treatment. Prepare a fresh solution at least daily or more frequently if solution becomes diluted or soiled.

FOOD PROCESSING PROCESSES AND OTHER FOOD HANDLING INSTITUTIONS:
To sanitize immobile items such as tanks, counter tops and food processing equipment, prepare a 150-400 ppm active quaternary solution by placing the open SENTINEL jug upside down in the dispenser. Turn on water flow to the dispenser, directing the hose at the bottom of the dispenser to the sink, pail, hand pump trigger sprayer or the surface to be sanitized. Apply sufficient product by hand pump trigger sprayer, sponge, mop, cloth or by hosing down surfaces out of the dispenser outlet hose to flood the area with 150-400 ppm active quaternary solution for at least one (1) minute, making sure to wet all surfaces completely. If applied by spraying, use a coarse spray. Drain the use solution from the surface and air dry. Do not rinse surfaces with water after treatment. Prepare a fresh solution at least daily or more frequently if solution becomes diluted or soiled.

NOTE: A clean potable water rinse following sanitization is not permitted.