This product is recommended for use in federally inspected meat and poultry plants as a sanitizer for all surfaces not always requiring a rinse. This product is an effective sanitizer-cleaner for use on food contact surfaces. This product can be used with a mop and bucket, trigger sprayer, sponge or by soaking. This product is an effective sanitizer for use on pre-cleaned food contact surfaces in 60 seconds against: Campylobacter jejuni, E. coli, Escherichia coli, Salmonella enterica, Shigella sonnei, Staphylococcus aureus, Vibrio cholerae, Verminula enterococca.

This product is for use on the following washable hard, non-porous surfaces: floors, walls, countertops, stools, sinks, appliances, refrigerators, cabinets, highchairs, garbage cans, refrigerated storage and display equipment, tables, non-wooden picnic tables, chairs, telephones, doorknobs, shower stalls, and hard non-porous surfaces made of metal, glazed porcelain, glazed ceramic, plastic, stainless steel, enamelled surfaces, finished woodwork, vinyl and plastic upholstery.

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

SANITIZING FOOD CONTACT SURFACE DIRECTIONS: Use this product (200 ppm active) for sanitizing and cleaning of equipment and utensils in food processing, dairy industry, bars, restaurants, institutional kitchens, meat and poultry processing plants. Prior to application, remove gross food particles and soil by a pre-wash, pre-scrape, or pre-flush, and when necessary pre-soak. Thoroughly wash or flush equipment or utensils with a good detergent or compatible cleaner followed by a potable water rinse before applying sanitizer.

Apply this product to pre-cleaned hard non-porous surfaces with cloth, mop sponge, or by immersion. Surfaces must remain wet for 60 seconds (one minute). Drain thoroughly and allow to air dry before reuse.

U.S. PUBLIC HEALTH SERVICE FOOD SERVICE SANITIZATION RECOMMENDATIONS:
CLEANING AND SANITIZING: Equipment and utensils shall be thoroughly pre-flushed or prescraped 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 clean water. 3. Sanitize equipment and utensils by immersion in this product (200 ppm active) for at least 60 seconds at a temperature of 75°F. 4. For equipment and utensils too large to sanitize by immersion, apply this product (200 ppm active) by rinsing, spraying or swabbing until thoroughly wetted. 5. Allow sanitized surface to drain and air dry.

WISCONSIN STATE BOARD OF HEALTH DIRECTIONS FOR EATING ESTABLISHMENTS:
1. Scrape and pre-wash utensils and glasses whenever possible.
2. Use a good detergent or compatible cleaner.
3. Rinse with potable water.
4. Sanitize using this product (200 ppm active). 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 drain board to air dry.
6. Replace Sanibet RTU at least daily or when visibly soiled or diluted.

NOTE: A clean potable water rinse following sanitization is not permitted under HFS 196, Appendix 7-204.11 of the Wisconsin Administrative Code (reference 40 CFR 190.940 (a)).

PRECAUTIONARY STATEMENTS
Hazards to Humans and Domestic Animals
CAUTION
Causes moderate eye irritation. Avoid contact with eyes or clothing. Wash thoroughly with soap and water after handling.

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.
Call a poison control center or doctor for treatment advice. Have the product container or label with you when calling a Poison Control Center or doctor or going for treatment.

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

PESTICIDE STORAGE: Open dumping is prohibited. Store in original container or label with you when calling a Poison Control Center or doctor or going for treatment.

CONTAINER DISPOSAL: Nonrefillable container. Do not reuse or refill this container. Triple rinse (or equivalent). Offer for recycling or reconditioning.

SANDERSTON COMPANY
201 Scott Street, Box 219, Bellingham, WA 98227
Phone: 800-486-9260
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