Use Buckeye Sani-Q® in Hospitals, Day care centers, Schools, Salons, Bathrooms, Kitchen, Food Preparation Areas and Athletic Facilities. On non porous surfaces use, wetting materials, gaskets, exercise equipment and train handles. Use in food processing establishments. For use on 4 gallons per 4 gallons [or equivalent dilution] to pre-cleaned Hard Surfaces thoroughly wetting surfaces with a cloth, mop, sponge or coarse sprayer. Surfaces must remain wet for at least one minute (60 seconds) followed by a thorough draining and air drying. Do not rinse.

Immerse pre-cleaned glassware, dishes, silverware, cooking utensils and other similar size food processing equipment in 4 gallons per 4 gallons [or equivalent dilution] to pre-cleaned Hard Surfaces thoroughly wetting surfaces with a cloth, mop, sponge or coarse sprayer. Surfaces must remain wet for at least one minute (60 seconds) followed by thorough draining and air drying. Do not rinse.

Apply to sinks, countertops, refrigerated storage and display equipment and other sanitary surfaces by spraying or wiping down with a clean cloth, mop, sponge, brush, or sprayer.

WISCONSIN STATE BOARD OF HEALTH DIRECTIONS FOR EATING ESTABLISHMENTS
1. Scrape and pre-wash 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 oz. of Buckeye Sani-Q® per 4 gallons of water [or equivalent dilution]. Immerse all utensils for at least two minutes or for contact time specified by governing sanitary codes. 5. Placed sanitized utensils on a sink or drain board to air dry. 6. Prepare fresh sanitizing solution more or often if the use solution becomes diluted or soiled. For mechanical applications, use-solution may not be reused for sanitizing applications but may be reused for other purposes such as cleaning.

Apply to sink tops, counter tops, refrigerated storage and display equipment and other sanitary surfaces by spraying or wiping down with a clean cloth, mop, sponge, brush, or sprayer.

DISINFECTANT - SANITIZE - VIRUCIDE - ODORIZER
2700 Wagner Place • Maryland Heights • MO 63043 • USA
• 314.291.1900
Mfg by: Buckeye International, Inc.
Registration #:151310
Nonfood Compounds Program Registration # 513150

WASHING / DETERGENT / DISINFECTANT / FUNGICIDAL / Mildew Control DIRECTIONS: Add 3 oz. of Buckeye Sani-Q® per 5 gallons of water [or equivalent dilution] to disinfect hard, nonporous surfaces. Buckeye Sani-Q® is specifically designed for the food and food processing plants and dairy, food products and packaging materials must be removed from the room or carefully protected.

When used on surfaces in areas such as locker rooms, dressing rooms, shower and bath areas and exercise facilities, Buckeye Sani-Q® contains an effective fungicide against Trichophyton mentagrophytes [the athlete’s foot fungus] (a cause of ingrown of the foot).

Apply use-solution daily, on top, in sponge, sprayer or by immersion, thoroughly wetting surfaces. For sprayer applications, use a coarse spray device. Spray 6 - 8 inches from surface; rub with brush, sponge or cloth. Do not leave any residue.

Note: For spray applications, cover or remove all food products. Treat all surfaces of the room or area. Always use a clean cloth, sponge or mop or allow to air dry. Rinse food contact surfaces such as counter tops, tables, plastic tables, exteriors of appliances and / or stoves with potable water after a thorough wiping down with Buckeye Sani-Q®. Do not rinse.

For heavily soiled areas, precipitate first. For moldy or mildewed 3 oz. of Buckeye Sani-Q® per 5 gallons of water [or equivalent dilution] will effectively dilute the growth of mold and mildew and the odors caused by them when applied, hard, nonporous surfaces.

Follow disinfection instructions. Repeat treatment every seven days, or more often if new growth appears.

TO SANITIZE NON-FOOD CONTACT SURFACES:
Add 1 oz. of Buckeye Sani-Q® per gallon of water [or equivalent dilution] to sanitize pre-cleaned hard, nonporous surfaces. Apply sanitizing solution with a cloth, mop, sponge or by immersion, thoroughly wetting surfaces. For sprayer applications, use a coarse spray device. Spray 6 - 8 inches from surface; rub with brush, sponge or cloth. Do not leave any residue.

Note: For sprayer applications, cover or remove all food products. Treat all surfaces of the room or area. Always use a clean cloth, sponge or mop or allow to air dry. Rinse food contact surfaces such as counter tops, tables, plastic tables, exteriors of appliances and / or stoves with potable water after a thorough wiping down with Buckeye Sani-Q®. Do not rinse.

Follow disinfection instructions. Repeat treatment every seven days, or more often if new growth appears.

TO SANITIZE FOOD CONTACT SURFACES, FUTURES, MEAT AND POULTRY PROCESSING EQUIPMENT AND OTHER HARD SURFACES IN FOOD PROCESSING LOCATIONS, DAIRIES, RESTAURANTS AND BARS [THREE COMPARTMENT Sink]:
For sanitizing hard non-porous surfaces of food processing equipment, daily wiping, food equipment, utensils, dishes, silverware, glasses, sink tops, countertops, refrigerated storage and display equipment and other hard, nonporous surfaces.

Prior to application, remove gross food particles and soil by a pre-wash, pre-scrapes and, when necessary, pre-soak. Then thoroughly wash or flush objects with a good detergent or compatible cleaner, followed by a potable water rinse. Then use application of the sanitizing solution daily, or more often if new growth appears. Articles too large for immersing, apply a use-solution of 1 oz. of Buckeye Sani-Q® per 4 gallons of water [or equivalent dilution] to pre-cleaned hard surfaces thoroughly wetting surfaces with a cloth, mop, sponge or coarse sprayer. Surfaces must remain wet for at least one minute (60 seconds) followed by a thorough draining and air drying. Do not rinse.

Immerse pre-cleaned glassware, dishes, silverware, cooking utensils and other similar size food processing equipment in 4 gallons per 4 gallons [or equivalent dilution] to pre-cleaned Hard Surfaces thoroughly wetting surfaces with a cloth, mop, sponge or coarse sprayer. Surfaces must remain wet for at least one minute (60 seconds) followed by a thorough draining and air drying. Do not rinse.

 articles too large for immersing, apply a use-solution of 1 oz. of Buckeye Sani-Q® per 4 gallons of water [or equivalent dilution] to pre-cleaned hard surfaces thoroughly wetting surfaces with a cloth, mop, sponge or coarse sprayer. Surfaces must remain wet for at least one minute (60 seconds) followed by a thorough draining and air drying. Do not rinse.

Immerse pre-cleaned glassware, dishes, silverware, cooking utensils and other similar size food processing equipment in 4 gallons per 4 gallons [or equivalent dilution] to pre-cleaned Hard Surfaces thoroughly wetting surfaces with a cloth, mop, sponge or coarse sprayer. Surfaces must remain wet for at least one minute (60 seconds) followed by a thorough draining and air drying. Do not rinse.

Immerse pre-cleaned glassware, dishes, silverware, cooking utensils and other similar size food processing equipment in 4 gallons per 4 gallons [or equivalent dilution] to pre-cleaned Hard Surfaces thoroughly wetting surfaces with a cloth, mop, sponge or coarse sprayer. Surfaces must remain wet for at least one minute (60 seconds) followed by a thorough draining and air drying. Do not rinse.