**H-129 Sanitizer**

**Kills 99.99% of bacteria in 60 seconds**

Formulated for 3rd Brth

**STORAGE AND DISPOSAL.** DO NOT CONTAMINATE WATER, FOOD, OR AGRICULTURAL CONCERN. DO NOT CONTAMINATE CREEK, STREAM, OR ANY OTHER BODY OF WATER.

- Pesticide wastes are acutely hazardous. Do not contaminate water, food, or household or agricultural products when disposing of pesticide wastes. See side panels for additional Precautionary Statements. HIL0012906 - EPA Reg. No. 1839-86-1658

**WISCONSIN STATE HEALTH DEPARTMENT-\textbf{HEALTH AND SAFETY INSTRUCTIONS FOR EATING ESTABLISHMENTS**

Sanitization of food processing equipment:

Equipment and utensils must be air dried before being stored in a walk-in cooler, refrigerated equipment, or any other site. Items must be allowed to air dry.

Sanitization of personal sanitaire using a vaporizer:

Equipment is vaporized using a vaporizer that evacuates food and equipment without having to remove the contents. Sanitizer is added to the tank prior to using the vaporizer. All appliances are washed with a compatible detergent and water, then rinsed with potable water. Sanitizer is applied to the equipment through a vaporizer, used in accordance with the directions. Sanitizer solution is applied to the equipment through the vaporizer, using the directions. Sanitizer solution is then allowed to remain in contact with the equipment for at least 10 minutes, then the equipment is rinsed with potable water. Sanitizer solution is then in contact with the equipment for at least 10 minutes, then the equipment is rinsed with potable water.