DIRECTIONS FOR USE

SMARTPOWER™ Sanitizer is an effective sanitizer for use on food contact surfaces in accordance with the Wisconsin Administrative Code. It is an effective sanitizer for use on food contact surfaces in restaurants, bars, cafeterias, institutional kitchens, food preparation areas, and food processing equipment in a use-dilution of 0.053 oz - 0.14 oz per gallon of water (or equivalent) (150-400 ppm active quat) to the pre-cleaned hard surface, with a cloth, mop, sponge, sprayer or by immersion, thoroughly wetting surfaces. Surfaces must remain wet for at least one minute (60 seconds) followed by adequate draining and air drying. Do not rinse.

FOR RESTAURANTS AND BARS:

1. Pre-clean glassware, dishes, silverware, cooking utensils and other similar size food contact surfaces. Rinse with potable water and sanitize after each use and following any interruption of operation during the day.

2. Sanitize in a solution of 0.07 oz – 0.14 oz of necessary, pre-soak. Thoroughly wash or flush objects with a good detergent or compatible cleaner. It is a violation of Federal Law to use this product in a manner inconsistent with its labeling. Sanitize in a solution of 0.07 oz – 0.14 oz of necessary, pre-soak. Thoroughly wash or flush objects with a good detergent or compatible cleaner, followed by a potable water rinse before application of the sanitizing solution.

3. Immerse pre-cleaned glassware, dishes, silverware, cooking utensils and other similar size food contact surfaces. Surfaces must remain wet for at least one minute (60 seconds) followed by adequate draining and air drying. Do not rinse.

4. Fresh sanitizing solution must be prepared at least daily or when visibly soiled or diluted.

5. Place sanitized utensils on a rack or drain board to air dry.

6. If the sanitizing solution concentration drops below 150 ppm, prepare a fresh solution with the specified concentration.

PRECAUTIONARY STATEMENTS

DANGER

DO NOT CONTAMINATE WATER, FOOD OR FEED by storage or disposal.

KEEP OUT OF REACH OF CHILDREN. CORROSIVE.

IF INHALED:

Call a Poison Control Center or doctor immediately for treatment advice. Have person sip a glass of water if able to swallow. Do not induce vomiting unless told to do so by the poison control center or doctor. Do not give anything by mouth to an unconscious person.

IF SWALLOWED:

Probable mucosal damage may contraindicate the use of gastric lavage.

Call a Poison Control Center or doctor immediately for treatment advice. Have person sip a glass of water if able to swallow. Do not induce vomiting unless told to do so by the poison control center or doctor. Do not give anything by mouth to an unconscious person.

IF ON SKIN OR CLOTHING:

Take off contaminated clothing. Rinse skin with plenty of water for at least 15 minutes. Cover the affected area with a bandage or cloth. Call a Poison Control Center or doctor immediately for treatment advice. For medical emergency information call (877) 231-2615 or call collect 0 (952) 853-1713.

PUBLIC OR ENVIRONMENTAL HEALTH AGENTS

FOR RESTAURANTS

If you need advice or information, contact your State Pesticide or Environmental Control Agency, or Hazardous Waste representative at the nearest EPA Regional Office for guidance.

HAZARDS TO HUMANS AND DOMESTIC ANIMALS

NOTICE TO USERS

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DO NOT USE SMARTPOWER™ Sanitizer on any hot surface, on clothes, or on skin. If SMARTPOWER™ Sanitizer comes in contact with eyes, flush with water. If SMARTPOWER™ Sanitizer comes in contact with pets or livestock, wash them thoroughly with soap and water.

SMARTPOWER™ Sanitizer is a mild cationic quaternary ammonium based sanitizing solution designed for use in food service operations in a use-dilution of 0.053 oz - 0.14 oz per gallon of water (or equivalent). SMARTPOWER™ Sanitizer is non-corrosive, non-irritating, and non-toxic, conforming to the Food and Drug Administration standards for food contact surfaces. SMARTPOWER™ Sanitizer sanitizes previously cleaned and rinsed non-porous food contact surfaces such as: Stainless steel, Vinyl and plastic, Vinyl graphics, Glazed ceramic, Glazed enameled surfaces, Glazed porcelain, Iron, Laminated surfaces, Metal, Plastic, Ceramic, Glass, Granite, Stainless steel, Wood, China, Steel, Ceramalux, Other cutters and chopping blocks, and other hard non-porous surfaces.

This product will sanitize previously cleaned and rinsed non-porous food contact surfaces such as: Stainless steel, Vinyl and plastic, Vinyl graphics, Glazed ceramic, Glazed enameled surfaces, Glazed porcelain, Iron, Laminated surfaces, Metal, Plastic, Ceramic, Glass, Granite, Stainless steel, Wood, China, Steel, Ceramalux, Other cutters and chopping blocks, and other hard non-porous surfaces.

Staphylococcus aureus.

Listeria monocytogenes, Staphylococcus aureus

Escherichia coli, Staphylococcus aureus, Shigella sonnei

Listeria monocytogenes, Staphylococcus aureus, Enterobacter sakazakii, Listeria innocua, Listeria monocytogenes, and Shigella sonnei.

Listeria monocytogenes, Staphylococcus aureus, Enterobacter sakazakii, Listeria innocua, Listeria monocytogenes, and Shigella sonnei.

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