These towels are pretreated with cleaning and sanitizing chemicals to provide 100 PPM active ingredients for use in restaurants and other food service establishments on hard, non-food contact surfaces. When activated by water, they clean and sanitize vinyl, glazed tile, stainless steel, glass, including shelves, and the following hard non-porous surfaces: food service countertops, dining table tops and shelves in customer service areas. Immerse towels in 10 ounces of water and squeeze three or more times to activate the special cleaning and sanitizing solution to kill and control bacteria on hard non-porous, clean, or pre-cleaned surfaces. Dampered towels must be stored in cleaning and sanitizing solution between uses. These towels are not for cleaning or sanitizing food contact surfaces such as utensils, glassware, cookware or food preparation surfaces.

PREDATORY STATEMENTS:
HAZARDS TO HUMANS AND DOMESTIC ANIMALS
CAUTION: Causes moderate eye irritation. Harmful if absorbed through the skin. Avoid contact with skin, 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.
IF IN SKIN: Take off contaminated clothing. Rinse skin immediately with plenty of water for 15-20 minutes. 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.

For additional medical advice, call the following emergency phone number: 800-933-6464

DIRECTIONS FOR USE: It is a violation of federal law to use this product in a manner inconsistent with its labeling. Prior to use of this product, remove any gross dirt or soil. Do not use on food contact surfaces.
To clean and sanitize the following non-porous hard surfaces: vinyl, tile, stainless steel, chrome and glass, immerse one or more towels in a cleaning solution in accordance with the following use instruction: 1 towel = 1 pint of water, 2 towels = 1 quart of water, 3 towels = 1.5 quarts of water, 4 towels = 1 gallon of water. Squeeze towels three or more times to activate the cleaning and sanitizing solution. To clean and sanitize heavily soiled surfaces, visible food particles and other gross debris should be thoroughly removed before using the cleaning and sanitizing towels. Use a wet or dampened towel to clean and sanitize pre-cleaned surfaces. Allow surfaces to air dry. Store towels in the cleaning and sanitizing solution between uses.

Discard the cleaning and sanitizing solution after 8 hours of use, or sooner if the solution becomes dirty or visibly soiled. Discard used towels, along with the cleaning and sanitizing solution, or rinse and launder thoroughly before use for general cleaning.

To reactivate the system, rinse container with water and repeat the process with a fresh cleaning and sanitizing towel, as directed above.

Storage and Disposal:
Do not contaminate water, food, or feed by storage and disposal. Store in dry environment. Dispose of used towels and packaging in solid waste trash container.

If Spanish or French instructions are required call 1-800-635-2442
SI NECESITA INSTRUCCIONES EN ESPAÑOL O EN INGLÉS, LLAME AL 1-800-635-2442
SI DES INSTRUCTIONS EN ESPAÑOL, OU EN FRANÇAIS SONT NÉCESSAIRES, PRÉSENTEZ UN APPEL 1-800-635-2442

Directions for Use: It is a violation of federal law to use this product in a manner inconsistent with its labeling. Prior to use of this product, remove any gross dirt or soil. Do not use on food contact surfaces.
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Storage and Disposal:
Do not contaminate water, food, or feed by storage and disposal. Store in dry environment. Dispose of used towels and packaging in solid waste trash container.

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