Eco-Wipe™ Duo

Designed to clean, then sanitize lightly soiled, hard, nonporous food contact surfaces

- 99.999% effective in 60 seconds against *Staphylococcus aureus, Escherichia coli, Shigella boydii,* and *Listeria monocytogenes* on hard, nonporous food contact surfaces.
- For use in food processing facilities where dry cleaning is critical to your operation.
- Incorporate as part of your food safety program
- Leaves no harsh chemical residue

**ACTIVE INGREDIENTS:**
- Didecyl dimethyl ammonium chloride .................. 0.023%
- Alkyl (50% C_{14}, 40% C_{12}, 10% C_{16})
  dimethyl benzyl ammonium chloride ............ 0.015%

**OTHER INGREDIENTS:** ........................................ 99.962%

**TOTAL:** ................................................................ 100.000%

**NET CONTENTS:**
- 95 PRE-MOISTENED WIPES
- 7.75 X 9 IN (19.7 X 22.9 CM)
- NET WEIGHT: 2.59 LB (1.17 KG)

**KEEP OUT OF REACH OF CHILDREN**

**EPA Reg. No.:** 9480-H3-1677
**EPA Est. No.:** 9480-NY-1

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This product is recommended for use in retail food establishments including: food processing plants, and other food service and food preparation settings where the control of the hazards of cross-contamination between treated surfaces is of primary importance.


DISPENSING: Remove lid and discard inner seal. Find center wipe and pull through lid. For optimal use, pull wipes at an angle. When not in use keep lid closed to prevent moisture loss.

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

TO SANITIZE HARD NON POROUS FOOD-CONTACT SURFACES:
For Lightly Soiled Surfaces: Use an Eco-Wipe Duo wipe to clean the surface to be treated. Sanitize with additional Eco-Wipe Duo Wipes. Wipe enough for treated area to remain wet for one [1] minute. Let air dry. No rinsing required.

For heavily soiled surfaces: Remove all food particles and soil from surfaces that are to be sanitized by thoroughly washing the surfaces with a detergent, followed by a potable water rinse before applying Eco-Wipe Duo. Wipe enough for treated area to remain wet for one [1] minute. Let air dry. No rinsing required.

Items may include: Appliances, Backsplashes, Conveyer belts, Counter tops, Cutting boards, Food trays, Food carts, Food preparation tables, Food manufacturing/processing equipments/parts, Fridges, Mixers, Nonwood cutting boards, Nozzles, Probe portion of food thermometers, Ranges, Range tops and hoods, Reach-in refrigeration and freezer units, Scales, Slicers, Walk-in refrigeration and freezer units and Work tables.

Exterior Surfaces of: Broilers, Cooking surfaces, Food mixers, Griddles, Grills, Ice machines, Pulpers, Ovens, Steam tables and other similar hard, nonporous food contact surfaces.

TO SANITIZE HARD NONPOROUS NONFOOD-CONTACT SURFACES:
Cleaning and Sanitizing Procedure: Use a Eco-Wipe Duo wipe to clean the surface to be treated. Sanitize surface with Eco-Wipe Duo wipes. Wipe enough for treated area to remain wet for 15 seconds. Let air dry. No rinsing required.

Items may include: Display cabinets, doorknobs, drain boards, employee areas, garbage cans, faucets, floors, sinks, stall doors, telephones, tiled walls, toilet seats, and/or rims, towel dispensers, vanities, trashcans.

99.9% effective in 15 seconds against Staphylococcus aureus and Enterobacter aerogenes.

PRECAUTIONARY STATEMENTS
HAZARDS TO HUMANS AND DOMESTIC ANIMALS
PHYSICAL OR CHEMICAL HAZARDS:
Combustible. Do not use or store near heat or open flame.
Do not use on natural marble, windows, unpainted wood, brass, clear plastic or colored grout.

STORAGE AND DISPOSAL
STORAGE: Do not store near heat or open flame. Use product only from original container.
WIPE DISPOSAL: Do not reuse wipe, offer for recycling. If recycling is not available, put in trash collection.
CANISTER DISPOSAL: Do not reuse this container. Rinse and recycle. If recycling is not available, put in trash.