FIRST AID

IF IN EYES: Rinse eyes immediately with plenty of water for 15-20 minutes. Remove contact lenses, if present, after the first 5 minutes, then rinse some more. Get medical help immediately.

IF ON SKIN OR CLOTHING: Take off contaminated clothing. Rinse skin immediately with plenty of water or saline solution. Remove any contaminated clothing or shoes.

If swallowed, do not induce vomiting unless told to do so by a poison control center or doctor. Call a Poison Control Center or doctor or go in for treatment.

IN CASE OF EMERGENCY, CALL A POISON CONTROL CENTER OR DOCTOR FOR TREATMENT ADVICE.

NOTE TO PHYSICIAN:

Corrosive. Causes irreversible eye damage. Harmful if swallowed or absorbed through skin. Do not get on skin, eyes, or clothing. Avoid contact with skin. Wear protective eyewear, long-sleeved shirts and long pants.

Topical irrigation of eye with saline solution may reverse effects of exposure. Do not give anything by mouth to an unconscious person. If vomiting occurs, do not induce vomiting unless told to do so by a poison control center or doctor.

See also Precautionary Statements under Stokes on the label.

STORAGE AND DISPOSAL

Do not use or store near open heat or flame.

Nonrefillable container. Do not reuse or refill this container. Offer empty container for recycling, if available, or discard in trash.

Weigh hazardous waste with an approved scale at a facility licensed to handle hazardous waste. Contact your local municipality, your Hazardous Waste Manager or the Hazardous Waste Representative at the nearest EPA Regional Office for guidance.

PESTICIDE DISPOSAL

Keep from freezing.

When used as a non-food contact sanitizer this product reduces the following organisms with a 1 minute contact time on pre-cleaned, hard non-porous environmental surfaces:

- Staphylococcus aureus
- Streptococcus pyogenes
- Streptococcus pneumoniae
- Klebsiella pneumoniae
- Proteus vulgaris

Escherichia coli
- O103:H11 (STEC) (ATCC BAA-2215)
- O26:H11 (STEC) (ATCC BAA-2196)
- O111:NM (STEC) (ATCC BAA-2440)
- O121:H19 (STEC) (ATCC BAA-2219)
- O145:H18 (STEC) (ATCC BAA-2192)

Salmonella enterica
- Typhimurium (ATCC 13311)
- Enteritidis (ATCC 13076)
- Paratyphi A (ATCC 14028)
- Paratyphi B (ATCC 14026)
- Paratyphi C (ATCC 14027)
- Newport (ATCC 25415)
- Senftenberg (ATCC 1976)

Escherichia coli
- O157:H7

Listeria monocytogenes
- ATCC 11229

Streptococcus pyogenes, Streptococcus pneumoniae, and Staphylococcus aureus

Cronobacter sakazakii
- ATCC 6538

Vibrio cholerae
- O1

When used as an antimicrobial, non-food contact sanitizer this product reduces the following bacteria and fungi with a 1 minute contact time on pre-cleaned, hard non-porous environmental surfaces:

- Escherichia coli
- C. difficile
- E. coli O157
- S. enterica
- B. subtilis
- S. aureus
- S. pyogenes
- C. albicans

3. The treated outside surfaces of impermeable, non-edible packaging such as food wraps and meat casings may be exposed but the treated finished food products can further be processed or consumed.

To Sanitize Non-Food Contact Surfaces:

1. Prior to sanitization, remove gross particulate matter with a warm water flush, then wash equipment with a general cleaner. Apply SU 393 to the surface. Rinse with water or wipe clean. Allow to dry.

2. Apply sanitizing solution by coarse pump trigger sprayer to the equipment or surface to be treated. Allow a contact time of at least 1 minute.

3. Allow surfaces to drain thoroughly and air dry before resuming operation. Do not rinse.

To Sanitize Hard, Non-Porous Food Contact Surfaces and Equipment:

1. Prior to sanitization, remove gross particulate matter with a warm water flush, then wash equipment with a general cleaner. Apply SU 393 to the surface. Rinse with water or wipe clean. Allow to dry.

2. Apply sanitizing solution by coarse pump trigger sprayer to the equipment or surface to be treated. Allow a contact time of at least 1 minute.

3. Allow surfaces to drain thoroughly and air dry before resuming operation. Do not rinse.

Cleaning in Wet Environments:

Remove gross food particles and soil from the surface. Apply SU 393 to the surface. Rinse with water or wipe clean. Allow to dry.

Cleaning in Dry Environments:

Dry surfaces thoroughly. Do not rinse or wipe dry.

This product is designed for use in the following environments:

- Stainless steel
- Aluminum, copper, and formica.
- Water-sensitive equipment.

To Sanitize Non-Food Contact Surfaces:

- Staphylococcus aureus
- Streptococcus pyogenes
- Streptococcus pneumoniae
- Klebsiella pneumoniae
- Proteus vulgaris
- Enterococcus faecalis
- Salmonella enterica
- Typhimurium (ATCC 13311)
- Enteritidis (ATCC 13076)
- Paratyphi A (ATCC 14028)
- Paratyphi B (ATCC 14026)
- Paratyphi C (ATCC 14027)
- Newport (ATCC 25415)
- Senftenberg (ATCC 1976)

Escherichia coli
- O157:H7

Listeria monocytogenes
- ATCC 11229

Streptococcus pyogenes, Streptococcus pneumoniae, and Staphylococcus aureus

Cronobacter sakazakii
- ATCC 6538

Vibrio cholerae
- O1

When used as an antimicrobial, non-food contact sanitizer this product reduces the following bacteria and fungi with a 1 minute contact time on pre-cleaned, hard non-porous environmental surfaces:

- Escherichia coli
- C. difficile
- E. coli O157
- S. enterica
- B. subtilis
- S. aureus
- S. pyogenes
- C. albicans
SU® 393

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

For Continuous Treatment of Meat and Poultry or Fruit and Vegetable Conveyors:
Note: Allow surfaces to come to room temperature prior to sanitizing.
1. Remove gross food particles and excess soil by a pre-flush or pre-scrape.
2. Wash with a good detergent or compatible cleaner. Rinse equipment thoroughly with potable water. Then rinse equipment with a sanitizing solution.
3. To sanitize the belt, apply this product to conveyors with suitable feeding equipment. Controlled volumes of sanitizer are applied to return portion of conveyor through nozzles so located as to permit maximum drainage of sanitizer from equipment and to prevent puddles on top of belt.
4. During interruptions in operation, apply coarse spray to equipment, peelers, collators, slicers and saws with this product. Allow surfaces to remain wet for 1 minute. Conveyor equipment must be free of product when applying this coarse spray. Do not allow this solution to be sprayed directly on food.
5. Allow surfaces to drain thoroughly and air dry before resuming operation. Do not rinse.

Footwear Sanitizer Directions:
1. SU 393 is recommended as a sanitizer for use on outside surfaces of footwear
2. Remove soils from footwear before sanitizing.
3. Apply this product without dilution by spray to ensure exposure to sanitizer for at least 1 minute.
4. Allow surfaces to air dry. Do not rinse.

Glove Dip Sanitizer Directions:
1. To prevent cross contamination on treated surfaces in animal areas and the packaging and storage areas of food plants, dip pre-washed (plastic, latex or other synthetic rubber) non-porous gloved hands into a suitable clean container that contains enough sanitizer to cover the gloved area. Do not let sanitizer come into contact with the exposed skin.
2. Dip in solution for 1 minute. NO POTABLE WATER RINSE IS ALLOWED.
3. Change the sanitizer in the bath at least daily or when product appears dirty. Do not let sanitizer come into contact with exposed skin.

For Use as a General Cleaner:
Apply SU 393 to hard, non-porous surfaces. Wipe surfaces and let air dry.

For Use as a Deodorizer:
Apply SU 393 to hard, non-porous surfaces. Wipe surfaces and let air dry.

See the container label for use directions and additional required information for use, storage and disposal.

EPA Reg. No. 875-195

NOTE: Read and check carefully all information, including the specifications in this box. The job will not be sent to print until final okay is received. All information contained on the label and in this box are the responsibility of the final approver.

Brand: Diversey
Product: SU 393
Item: Reference Sheet
Date Started: 08/02/18
Size: 8.5 x 11
Product Code: 101101227
Tracking: REF90500
Replaces:
Coordinator: Michael Gudbaur
Designer: T. Piper
Revision History: