FOOD CONTACT SURFACE SANITIZING DIRECTIONS: At 200 ppm active, this product was evaluated in the presence of 5% serum and found to be an effective sanitizer with a 3-minute contact time against the following on hard, non-porous surfaces: Enterobacter aerogenes, Staphylococcus aureus, Escherichia coli O157:H7, Enterococcus faecalis Vancomycin resistant, Enterococcus faecalis Vancomycin sensitive, Staphylococcus epidermidis, Aeromonas hydrophila, Campylobacter jejuni, Enterobacter sakazakii, Escherichia coli O157:H7, Escherichia coli O111:H8, Listeria monocytogenes, Shigella dysenteriae, Staphylococcus aureus, Streptococcus pyogenes, Salmonella typhi.

NON-FOOD CONTACT SANITIZER USE DIRECTIONS: For heavily soiled areas, a preliminary cleaning is required. Apply this product to hard, non-porous, non-food contact surfaces with a brush, cloth, sponge, or paper towel. Let stand for at least 1 minute. Allow surfaces to air dry. NO POTABLE WATER RINSE IS ALLOWED. Change cloth, sponge or towels frequently to avoid redeposition of soil. This product must not be reused for sanitizing, but can be reused for other purposes such as cleaning.

FOOD CONTACT SANITIZING PERFORMANCE: After 200 ppm active, this product can be used as a sanitizer in food processing equipment, refrigerated storage and display equipment, and other hard, non-porous surfaces. Food contact surfaces must be thoroughly pre-flushed or pre-scraped and, when necessary, pre-soaked to remove gross food remnants. 1. Turn off refrigeration. (Note: Use this direction only if applicable.) 2. Unit must be washed with a compatible detergent and rinsed with potable water before sanitizing. (Note: Use this direction only if applicable.) 3. Wash and rinse all surfaces thoroughly. 4. Apply this product by mechanical spray device or trigger spray device, direct pouring or by recirculating through the system. 5. Surfaces must remain wet for at least one minute. 6. Let surfaces drain and then air dry. 7. NO POTABLE WATER RINSE IS ALLOWED. 8. Fresh solution must be used for each cleaning. 9. Return machine to service.

STORAGE AND DISPOSAL: Do not contaminate water, food, or feed by storage and disposal. PESTICIDE STORAGE: Store only in original container. Keep this product under locked storage sufficient to make it inaccessible to children or persons unfamiliar with its proper use. PESTICIDE DISPOSAL: Pesticide wastes are acutely hazardous. Improper disposal of excess pesticide, spray mixture or rinsate is a violation of Federal law. These wastes cannot be disposed of by use according to label instructions, contact your Regional Office for guidance. CONTAINER HANDLING: Non-Refillable Container. Do not reuse or refill this container. Tin/Aluminum container promptly after emptying. Triple rinse container after permanent disposal of soil. This product must not be reused for sanitizing, but can be reused for other purposes such as cleaning.

Table Time 200®
Food Contact/Non-Food Contact Sanitizer - Cleaner - for Institutional, Industrial, School, Restaurant, Food Handling and Process Areas, Bar and Institutional Kitchen Use.

Contains no bleach.

ACTIVE INGREDIENTS:
Alkyd (C14 80%, C16 30%, C12 5%, C18 5%)
dimethyl benzyl ammonium chloride 0.001%
Alkyd (C14 60%, C16 20%, C18 20%) dimethyl ethyl ammonium chloride 0.001%

TOTAL:
2.0000%

SAFE OUT OF REACH OF CHILDREN

CAUTION: CUIDADO

SEE right panel for additional precautionary statements.

FIRST AID
IF ON SKIN: Take off contaminated clothing and wash skin immediately with plenty of water for 10-15 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 for treatment.

IF IN EYES: Remove contamination immediately. Rinse skin with water for 15 minutes. Call a poison control center or doctor for treatment advice. If rinse water is contaminated, keep away from children or unnecessary contact. Wash thoroughly with soap and water after handling and before eating, drinking, chewing gum, using tobacco or using the toilet.

ENVIRONMENTAL HAZARDS: This product is toxic to fish and aquatic invertebrates.

Table Time 200® 使用方向
食品接触/非食品接触消毒剂 - 清洁 - 适用于机构、工业、学校、餐厅、食品处理和过程区域、酒吧和机构厨房使用。

不含有漂白剂。

活性成分：
氯化二甲基苯甲基氯化铵 0.001%
氯化二甲基乙基氯化铵 0.001%

总量：
2.0000%

小心远离儿童。

警告：CUIDADO

请参见右侧面板以获取额外的警告声明。

急救
皮肤：脱掉受污染的衣物并用大量水冲洗皮肤，时间为10-15分钟。致电中毒控制中心或医生寻求治疗建议。请随身携带产品容器或标签。

眼睛：立即去除污染。用自来水冲洗眼睛15分钟。致电中毒控制中心或医生寻求治疗建议。如果冲洗水受污染，请远离儿童或不必要的接触。用肥皂和水彻底洗手，然后吃饭、饮水、嚼口香糖、使用烟草或使用厕所。

环境危害：此产品对鱼类和水生无脊椎动物有害。

NYCO Products Company
1533 Old 909 Rd. - Countryside, IL 60525
(800) 752-4754 - NYCO products.com

MADE IN THE USA