PRECAUTIONARY STATEMENTS
HAZARDS TO HUMANS AND DOMESTIC ANIMALS

DANGER. Keep Out of Reach of Children. Corrosive. Causes irreversible eye damage and skin burns. Harmful if swallowed or absorbed through the skin. Do not get into eyes, on skin or on clothing. Wear goggles or face shield and rubber gloves and protective clothing when handling. Wash thoroughly with soap and water after handling and before eating, drinking, chewing gum, using tobacco or using the toilet. Remove contaminated clothing and wash clothing before reuse.

STORAGE AND DISPOSAL

Do not contaminate water, food, or feed by storage and disposal.

CONTAINER DISPOSAL: PESTICIDE STORAGE: Non-refillable container. Store only in original container. Do not reuse empty container. Store pesticides away from food, pet food, feed, seed fertilizers, and veterinary supplies. Keep this product under locked storage sufficient to make it inaccessible to children or persons unfamiliar with its proper use. Triple rinse as follows: Fill container ¼ full with water and rinse container. Agitate vigorously and dispose of rinseate. Repeat two more times. Wrap container and put in trash or offer for recycling if available.

RESIDUE REMOVAL INSTRUCTIONS: Triple rinse container promptly after emptying. Triple rinse as follows: Fill the container ¼ full with water and repeat. Shake for 10 seconds. Follow Pesticide Disposal instructions for rinse disposal. Drain for 10 seconds after the flow begins to drip. Repeat this procedure two more times.

Wisconsin State Division of Health
Directions for Eating Establishments
1. Scrape and pre-wash hard nonporous utensils and glasses whenever possible. Wash a good detergent or compatible cleaner.
2. Rinse with a good detergent or compatible cleaner.
3. Rinse with a good detergent or compatible cleaner.
4. Sanitize in a solution of 1-2 ounces of this product per 4 gallons of water (200-400 ppm active) (or equivalent use dilution). Immerse all utensils for at least 60 seconds or for contact time specified by governing sanitary code. For equipment and utensils too large to sanitize by immersion, apply use solution of 0.5-1 ounce of this product per 2 gallons of water (200-400 ppm active) (or equivalent use dilution) by rinsing, spraying or swabbing until thoroughly wetted for 60 seconds.
5. Place sanitized utensils on a rack or drain board to air-dry.
6. Change the solution at least daily or when use solution becomes visibly dirty.

KEEP OUT OF REACH OF CHILDREN
DANGER PELIGRO

See side panel for additional precautionary statements and first aid statements.

M-C 10 SANITIZER

Multiclean

600 Cardigan Road
Shoreview, MN 55126

Phone 651-481-1500

Web www.mult-clean.com

MSDSS Online

www.mult-clean.com

Net Contents: 1 U.S. Gallon 3.78 Liters

ACTIVE INGREDIENTS:

Alkyl (C14-60%, C16 30%, C18 5%, C19 5%)
dimethyl benzyl ammonium chloride 5.0%
Alkyl (C12 68%, C14 32%)
dimethyl ethylbenzyl ammonium chloride 5.0%

TOTAL 100.0%
Non-Food Contact Surface Sanitizer.

Food Contact Surface Sanitizer.

Kill 90.999% of bacteria like Escherichia coli, Campylobacter jejuni, Escherichia coli O157:H7, Staphylococcus aureus, Listeria monocytogenes, Yersinia enterocolitica and Shigella dysenteriae on hard non-porous food contact kitchen surfaces in 60 seconds.

Regular, effective cleaning and sanitizing of equipment, utensils and work or dining surfaces which could harbor food poisoning microorganisms minimizes the probability of contaminating food during preparation, storage or service. Effective cleaning will remove soil and prevent the accumulation of food residues, which may decompose or support the rapid development of food poisoning organisms or toxins. Application of effective sanitizing procedures reduces the number of those microorganisms which are present on equipment and utensils after cleaning, and reduces the potential for the transfer, either directly through tableware such as glasses, cups and flatware, or indirectly through food.

To prevent cross contamination, kitchenware and food contact surfaces of equipment must be washed, rinsed with potable water and sanitized after each use and following any interruption of operation during which time contamination may have occurred.

Where equipment and utensils are used for preparation of foods on a continuous or production line basis, utensils and the food contact surfaces of equipment must be washed, rinsed and sanitized at intervals throughout the day on a schedule based on food temperature, type of food and amount of food particle accumulation.

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

FOOD CONTACT SANITIZING DIRECTIONS
Before use as a sanitizer, food products and packaging materials must be removed from the room or carefully protected. Prior to application, remove gross food particles and soil by a pre-flush or pre-scrub and when necessary, presoak. Then thoroughly wash or flush objects with a good detergent or compatible cleaner, followed by a potable water rinse before application of the sanitizing solution.

FOOD CONTACT SANITIZING PERFORMANCE: At 1 ounce of this product per 4 gallons of water (or equivalent use dilution) (200 ppm active), this product eliminates 99.999% of the following bacteria in 60 seconds in 600 ppm hard water calculated as CaCO3, according to the Germicidal and Detergent Sanitizing Action of Disinfectants test: Aeromonas hydrophila, Listeria monocytogenes, Campylobacter jejuni, Shigella dysenteriae, Clostridium perfringens, Staphylococcus aureus, Enterobacter sakazukii, Streptococcus pyogenes, Escherichia coli, Yersinia enterocolitica, Enterococcus faecalis Vancomycin resistant, Escherichia coli O157:H7, Salmonella typh, Escherichia coli O111:NM.

FOOD CONTACT SURFACE SANITIZING DIRECTIONS: Apply a use solution of 1-2 ounces of this product per 4 gallons of water (200-400 ppm) (or equivalent use dilution) to sanitize hard nonporous surfaces with a brush, cloth, mop, sponge, mechanical spray device, coarse pump or trigger spray device or by immersion. For spray applications, spray 6-8 inches from surface. Do not breathe spray. Rub with brush, cloth, or sponge. Allow surface to remain wet for at least 90 seconds. Remove items from solution. Allow to air dry. NO POTABLE WATER RINSE IS ALLOWED following the use of this product as a sanitizer on previously cleaned hard, non-porous surfaces. Change cloth, sponge or towels frequently to avoid redeposition of soil. Change the solution at least daily or when use solution becomes visibly dirty. The used sanitizing solution must not be reused for sanitizing, but can be reused for other purposes such as cleaning.

SANITIZING OF FOOD PROCESSING EQUIPMENT, ICE MACHINES AND OTHER HARD NON- POROUS SURFACES IN FOOD CONTACT LOCATIONS, RESTAURANTS AND BARS DIRECTIONS: For sanitizing food processing equipment, refrigerated storage and display equipment and other hard, non-porous surfaces. Equipment and utensils must be thoroughly pre-flushed or pre-scrapped and, when necessary, presoaked to remove gross food particles.
1. Turn off refrigeration
2. Unit must be washed with a compatible detergent and rinsed with potable water before sanitizing.
3. Wash and rinse all surfaces thoroughly.
4. Apply a solution of 1-2 ounces of this product in 4 gallons of water (or equivalent use dilution) (200-400 ppm active) by mechanical spray device, direct pouring or by recirculating through the system.
5. Allow surface to remain wet for at least 60 seconds followed by complete draining.
6. Allow sanitized surfaces to adequately drain before contact with food and then allow surfaces to air dry.
7. NO POTABLE WATER RINSE IS ALLOWED.
8. Fresh solution must be used for each cleaning.
9. Return machine to service.

NON-FOOD CONTACT SANITIZING PERFORMANCE: At 1 ounce of this product per 4 gallons of water use level (or equivalent use dilution) (200 ppm active), this product was evaluated in the presence of 5% serum and found to be an effective one-step sanitizer with a 5-minute contact time against the following on hard non-porous surfaces: Enterobacter aerogenes, Staphylococcus aureus.

PREPARATION OF NON-FOOD CONTACT SANITIZER USE SOLUTION: For heavily soiled areas, a preliminary cleaning is required. Mix 1-ounce of this product with 4 gallons of water (or equivalent use dilution) (200 ppm active). Apply sanitizer solution to hard, non-porous non-food contact surfaces with a brush, cloth, mop, sponge, auto scrubber, mechanical spray device or trigger spray device or by immersion so as to thoroughly wet surface to be sanitized. For sprayer application, spray 6-8 inches from surface. Do not breathe spray. Rub with brush, cloth, or sponge. Treated surfaces must remain wet for 5 minutes. Allow to air dry. Change cloth, sponge or towels frequently to avoid redeposition of soil. Change the solution at least daily or more often when use solution becomes visibly dirty.