AJAX® EXPERT™ LIQUID SANITIZER

CONCENTRATE

A SANITIZER-DEMONIZATOR FOR INSTITUTIONAL AND INDUSTRIAL USE.

RESTAURANT FOOD HANDLING AND PROCESSING AREAS, AND INSTITUTIONAL KITCHEN USE.

ACTIVE INGREDIENTS:
- Oxyethyl dimethyl ammonium chloride: 2.25%
- Diethyl dimethyl ammonium chloride: 0.96%
- Diethyl dimethyl ammonium chloride: 1.33%
- Alkyl (C14 60%; C12 40%; C10 10%) dimethyl benzyl ammonium chloride: 3.00%
- OTHER INGREDIENTS: 93.60%

TOTAL: 100.00%

KEEP OUT OF REACH CHILDREN. See side panel for precautionary statements.

DANGER PELIGRO

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 the eye.

IF ON SKIN OR CLOTHING: Take off contaminated clothing. Rinse skin immediately with plenty of water for 15-20 minutes.

IF SWALLOWED: Call a poison control center or doctor immediately for treatment advice. Have person sip a glass of water if able to swallow. Do not induce vomiting unless told to do so by the poison control center or doctor. Do not give anything by mouth to an unconscious person. 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.

NOTE TO PHYSICIAN: Probable mucosal damage may contraindicate the use of gastric lavage.

1 GALLON (3.78 L)

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DIRECTIONS FOR USE
IT IS A VIOLATION OF FEDERAL LAW TO USE THIS PRODUCT IN A MANNER INCONSISTENT WITH ITS LABELING.

TO SANITIZE FOOD CONTACT SURFACES, FOOD PROCESSING EQUIPMENT AND OTHER HARD SURFACES IN FOOD PROCESSING LOCATIONS, DAIRIES, RESTAURANTS AND BARS:

Dilution: Sanitizer (1:200) – 0.2 oz per 2.7 1/4 gallons of water (0.34 oz per gallon of water) (200 ppm active quat) Sanitizer (1:160) – 0.2 oz per 2.7 1/4 gallons of water (0.68 oz per gallon of water) (400 ppm active quat)

Use Ajax® Expert® Liquid Sanitizer to sanitize hard non-porous surfaces of food processing equipment, dairy equipment, utensils, dishes, silverware, glasses, sink tops, countertops, refrigerated storage areas and display equipment and other hard surfaces.

Prior to application, remove gross food particles and soil by a pre-flush, pre-scrape or, when necessary, pre-soak. 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.

Articles too large for immersion, apply a use-solution of 2 oz of Ajax® Expert® Liquid Sanitizer per 2.7 1/4 gallons of water (0.25 - 0.68 oz of Ajax® Expert® Liquid Sanitizer per gallon of water) (200 - 400 ppm active quat) or equivalent dilution) to pre-cleaned hard surfaces thoroughly wetting surfaces with a cloth, brush, sponge or coarse sprayer. Surfaces must remain wet for at least one minute followed by adequate draining and air drying. Do not rinse.

Inverse pre-cleaned glassware, dishes, silverware, cooking utensils and other similar size food processing equipment in a solution of 2 oz of Ajax® Expert® Liquid Sanitizer per 2.7 1/4 gallons of water (0.25 - 0.68 oz of Ajax® Expert® Liquid Sanitizer per gallon of water) (200 - 400 ppm active quat) or equivalent dilution) for at least 60 seconds. Drain thoroughly (and allow to air dry) before reuse. Do not rinse.

Prepare a fresh solution for each use. For mechanical application, use-solution may not be reused for sanitizing applications but may be reused for other purposes such as cleaning. Apply to sink tops, countertops, refrigerated storage and display equipment and other stationary hard non-porous surfaces by cloth, sponge or brush with coarse spray.

This product is not for use on medical device surfaces.

TO SANITIZE FOOD PROCESSING EQUIPMENT, UTEMSILS, AND OTHER FOOD CONTACT ARTICLES REGULATED BY 40 CFR § 180.840(A): Scrape, flush, or preclean articles (whether mobile or stationary) to remove gross food particles and soil. 2) Thoroughly wash articles with an appropriate detergent or cleaner. 3) Rinse articles thoroughly with potable water. 4) Sanitize by immersing articles with a use-solution of 2 oz of Ajax® Expert® Liquid Sanitizer per 2.7 1/4 gallons of water (0.25 - 0.68 oz of Ajax® Expert® Liquid Sanitizer per gallon of water) (200 - 400 ppm active quat) or equivalent dilution) for at least one minute. Articles too large for immersion should be thoroughly wetted by rinsing, spraying, or swabbing. 5) Remove immersed items from solution to drain and then air dry.

Non-immersed items should also be allowed to air dry. Do not rinse.

TO SANITIZE NON-FOOD CONTACT SURFACES: Add 2 oz của Ajax® Expert® Liquid Sanitizer per 5 3/4 gallons of water (0.34 oz of Ajax® Expert® Liquid Sanitizer per gallon of water) (200 ppm active quat) to sanitize hard, non-porous surfaces. Apply sanitizer solution with a cloth, mop, sponge, sprayer or by immersion, thoroughly wetting surfaces. For sprayer applications, use a coarse spray device. Spray 6-8 inches from surface, rub with brush, sponge, or cloth. Do not breathe spray. Treated surfaces must remain wet for one minute. Wipe dry with a sponge, mop or cloth or allow to air dry. Prepare fresh solution daily or more often if solution becomes visibly diluted, cloudy or soiled.

TO SANITIZE SOFT SERVE FOOD AND BEVERAGE DISPENSING EQUIPMENT: 1) Wash equipment with a compatible detergent and rinse with potable water prior to sanitizing. 2) Fill equipment with a solution of 2 oz of Ajax® Expert® Liquid Sanitizer per 2.7 1/4 gallons of water (0.25 - 0.68 oz of Ajax® Expert® Liquid Sanitizer per gallon of water) (200 - 400 ppm active quat), 3) Allow solution to remain in equipment for at least one minute. 4) Drain thoroughly and allow to air dry before reuse.

Do not rinse.

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