AJAX EXPERT® LIQUID SANITIZER

Cross-contamination is a major housekeeping and food safety concern. Ajax® Expert® Liquid Sanitizer has been formulated to aid in the reduction of cross-contamination on treated surfaces in institutions, schools and industry. Use Ajax® Expert® Liquid Sanitizer in restaurants, cafeterias, institutional kitchens, food preparation areas and food storage areas, food processing plants, USDA inspected food processing facilities, day care centers, nursing homes, convenience stores, schools, institutional facilties, hotels and motels.

AJAX® Expert® Liquid Sanitizer meets Sanitizer Test Standards for non-food contact surface sanitizers. At 1,000 ppm active, it is an effective one-step sanitizer by eliminating 99.9% of Staphylococcus aureus and Klebsiella pneumoniae in 60 seconds.

AJAX® Expert® Liquid Sanitizer meets AOAC Germicidal & Detergent standards for sanitizing previously cleaned food-contact surfaces.

AJAX® Expert® Liquid Sanitizer is an effective sanitizer at 400 ppm active for use on food contact surfaces in 1,000 ppm hard water against: Escherichia coli, Staphylococcus aureus.

AJAX® Expert® Liquid Sanitizer is an effective sanitizer at 200 ppm active for use on food contact surfaces in 500 ppm hard water against: Campylobacter jejuni, Escherichia coli, Staphylococcus aureus, Listeria monocytogenes, Salmonella enterica, Shigella genus, Staphylococcus aureus-Methicillin-Resistant and Yersinia enterocolitica.

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.

Regular, effective sanitizing procedures reduces the number of these organisms which may be 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 the preparation of foods on a continuous or production-line basis, utensils and the food-contact surfaces of equipment must be washed, rinsed with potable water and sanitized at intervals throughout the day on a schedule based on food temperature, type of food, and amount of food particle accumulation.

Articles that can be immersed in solution must remain in solution for 60 seconds. Articles or surfaces too large for immersion must be thoroughly wetted or flooded by rinsing, spraying or swabbing. Allow all sanitized surfaces to drain and air dry.

CONTINUED ON PANEL TO RIGHT
**PROFESSIONAL PRODUCTS**

**CONTAINER:** 1 PINT (16 Fl. Oz.) (0.473 l) or 1 GALLON (128 Fl. Oz.) (3.785 l)

**INFORMATION:** This product is designed for use in industrial and professional settings. Please read the instructions carefully before use.

**INSTRUCTIONS FOR USE:**

1. **Food Processing Equipment:** Use according to the manufacturer’s instructions. Ensure that all equipment is properly sanitized and cleaned before and after use.
2. **Non-Food Contact Surfaces:** Use as directed on the label. Ensure that all surfaces are properly cleaned and sanitized.
3. **Disinfecting Wipes:** Use as directed on the label. Ensure that all surfaces are properly cleaned and sanitized.
4. **Sanitizing Wipes:** Use as directed on the label. Ensure that all surfaces are properly cleaned and sanitized.
5. **Disinfectant Wipes:** Use as directed on the label. Ensure that all surfaces are properly cleaned and sanitized.

**STORAGE AND DISPOSAL:**

- Do not contaminate water, food, or feed by storage or disposal.
- Pesticide storage: In good condition, store in the original container in a cool, dry, well-ventilated place.
- Pesticide disposal: Follow all local, state, and federal regulations.
- Hazards to humans and domestic animals: Read the label carefully before use. Follow all precautions and warnings on the label. Store out of the reach of children and pets.

**WASTE DISPOSAL:**

- Non-hazardous household waste:
  - Do not mix with other household or hazardous waste.
  - Disposal of waste:
    - Follow all local, state, and federal regulations.

**Hazardos waste disposal:**

- Non-hazardous waste:
  - Do not mix with other hazardous waste.
  - Disposal of waste:
    - Follow all local, state, and federal regulations.

**SAFETY PRECAUTIONS:**

- Avoid contact with skin, eyes, and clothing.
- Wash hands thoroughly with soap and water after handling.
- Store in accordance with local and federal regulations.

**REFERENCES:**

- The Federal Register, 40 CFR Part 801.
- The Environmental Protection Agency, Use of Insecticides and Fungicides in Food, 40 CFR Part 180.

**COMPANY INFORMATION:**

- Professional Products
- 1-800-313-8226
- Made in U.S.A.

**LABEL INFORMATION:**

- This product is labeled for use in food processing equipment and non-food contact surfaces.
- Use as directed on the label for best results.
- Store in a cool, dry, well-ventilated place.
- Keep out of reach of children and pets.

**COMPANY LICENSING:**

- This product is licensed for use in the United States.
- All rights reserved.

**COMPANY LOCATION:**

- Professional Products
- 1-800-313-8226
- Made in U.S.A.