Acid Sanitizer FP™

Active Ingredients:
- Octyl decyl dimethyl ammonium chloride ............. 3.0750%
- Didecyl dimethyl ammonium chloride ............. 1.5375%
- Dioctyl dimethyl ammonium chloride ............. 1.5375%
- Alkyl (C14, 50%; C12, 40%; C16, 10%) dimethyl benzyl ammonium chloride ............. 4.1000%

Inert Ingredients: .................................. 89.7500%

Total ............................................. 100.0000%

EPA Reg. No. 10324-67-5741
EPA Est. No. 5741-0H-1

Multi-Purpose No-Rinse Acid Food Contact Sanitizer For Food Handling and Process Areas, Restaurants and Institutional Kitchen Use

Acid Sanitizer FP for use in: Restaurants and institutional kitchens, Meat/poultry processing plants. This product may be used on washable hard, non-porous surfaces such as: Food preparation and storage areas, glass, metal, stainless steel, glazed porcelain, glazed ceramic, granite, marble, plastic, chrome and vinyl (test surfaces for compatibility first).

Keep out of reach of children. Danger
See side panel for additional precautionary statements and first aid.

Sold by: Spartan Chemical Company, Inc.
1110 Spartan Drive, Maumee, Ohio 43537
1-800-537-8990 / Medical Emergency: 888-314-6171 / www.spartanchemical.com

#3154 NET CONTENTS: 1 U.S. Gallon / 3.79 Liters
ACID SANITIZER FP™

This product has been cleared by the EPA in 40 CFR Section 180.440 (c) for use on food processing equipment and utensils at a concentration of 200-400 ppm active in the presence of 500 ppm hard water (CaCO₃). 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.

Before use in federally inspected meat and poultry food processing plants, food products and packaging materials must be removed from room or carefully protected.

Apply this product with a cloth, mop or mechanical spray device. When applied with a mechanical spray device, surfaces must be sprayed until thoroughly wetted. Treated surfaces must remain wet for 1 minute. For spray applications, use a coarse sprout stream with a 1-1/2 inch wide spray cone. Do not breathe spray.

NOTE: With spray applications, cover or remove all food products. Prepare a fresh solution at least daily or when use solution becomes visibly dirty. For heavily soiled areas, a preliminary cleaning is required.

FOOD CONTACT SANITIZER. Sanitizing of Food Processing Equipment and Other Hard Non-porous Surfaces in Food Processing Locations and Restaurants Directions:

For sanitizing food processing equipment, sink tops, countertops, refrigerated storage and display equipment and other hard non-porous surfaces.

NO POTABLE WATER RINSE IS ALLOWED.

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 applications of the sanitizing solution. Surfaces must remain wet for at least 1 minute followed by adequate draining and air drying. Apply a solution of 1 to 2 ounces of this product in 4 gallons of water, (200 - 400 ppm active) to pre-cleaned, hard surfaces thoroughly wetting surfaces with a cloth, mop, sponge, sprayer or by immersion.

For spray applications, use a coarse sprout stream with a 1-1/2 inch wide spray cone. Do not breathe spray. With spray applications cover or remove all food products. Surfaces must remain wet for at least 1 minute followed by adequate draining and air drying. A fresh solution must be prepared at least daily or when use solution becomes visibly dirty. For mechanical application use solution may not be reused for sanitizing applications. No potable water rinse is allowed after application of the sanitizing solution.

At a minimum of 1 to 2 ounces per 4 gallons (200-400 ppm) this product eliminates 99.999% of the following bacteria in 60 seconds in 500 ppm hard water (calculated as CaCO₃) according to the AGAC Germicidal and Detergent Sanitizing Action of Disinfectant test:

Campylobacter jejuni, Shigella dysenteriae, E. coli, Shigella flexneri, E. coli 0157:H7, Staphylococcus aureus, Listeria monocytogenes, Yersinia enterocolitica, Salmonella enterica

DIRECTIONS FOR SANITIZING FOOD PROCESSING EQUIPMENT AND UTENSILS

REGULATED BY 40 CFR sec 180.949(c)

1. Scrape, flush or presoak 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 articles using a solution of 0.25 to 0.5 ounces per gallon of hard water (200-400 ppm active). Articles that can be immersed in solution must remain in solution for 60 seconds. Articles too large for immersing should be thoroughly wetted by rinsing, spraying or swabbing.
5. Remove immersed items from solution to drain and then air dry. Non-immersed items must be allowed to air dry also.

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 skin. Harmful if inhaled. Avoid breathing spray mist. 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. Remove contaminated clothing and wash clothing before reuse.

PHYSICAL OR CHEMICAL HAZARDS

Do not mix with oxidizers, anionic soaps and detergents.

FIRST AID

Have the product container or label with you when calling a poison control center or doctor, or going for treatment.

IF ON SKIN OR CLOTHING: Take off contaminated clothing. Rinse skin immediately with plenty of water for 15-20 minutes. Call a poison control center or doctor for treatment advice.

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 eye. Call a poison control center or doctor for treatment advice.

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 a poison control center or doctor. Do not give anything by mouth to an unconscious person.

IF INHALED: Move person to fresh air. If person is not breathing, call 911 or an ambulance, then give artificial respiration, preferably mouth-to-mouth, if possible. Call a poison control center or doctor for further treatment advice.

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

STORAGE AND DISPOSAL

Store in original container in areas inaccessible to small children. Do not store on side. Avoid creasing or impacting of side walls. Do not reuse empty container. Wrap and discard in trash (or recycle).