Ready-To-Use No-Rinse Sanitizer for use in hospitals, nursing homes, day care centers, restaurants, bars, cafes, institutional kitchens, convenience stores, food storage areas, institutions, schools, camp grounds, food processing plants, hotels and motels.

Ready-To-Use No-Rinse Sanitizer for use on the following washable hard, nonporous surfaces: floors, walls, countertops, elevators, sinks, appliances, refrigerated storage and display equipment, tables, non-wooden picnic tables, outdoor patio furniture except cushions and wood frames, hard nonporous surfaces made of metal, glazed porcelain, glazed ceramic, plastic, porcelain lining, stainless steel, enamel surfaces, finished woodwork, vinyl and plastic upholstery. Ready-To-Use No-Rinse Sanitizer is an effective sanitizer-cleaner for use on food contact as well as non-food contact surfaces. Ready-To-Use No-Rinse Sanitizer eliminates 99.9% of Staphylococcus aureus and Klebsiella pneumoniae in 60 seconds. Ready-To-Use No-Rinse Sanitizer meets EPA's Sanitizer Test standards for non-food contact sanitizers. Ready-To-Use No-Rinse Sanitizer is an effective sanitizer for use on pre-cleaned food contact surfaces in 60 seconds against: Campylobacter jejuni, Escherichia coli (E. coli) ESBL, Escherichia coli – Extended spectrum beta-lactamase producing E. coli (ESBL E. coli), Salmonella choleraesuis (Salmonella), Shigella sonnei (Shigella), Staphylococcus aureus (Staph), Vibrio cholera (Vibrio cholerae) Yersinia enterocolitica. Articles that can be immersed in solution must remain in solution for 60 seconds. Articles or surfaces too large for immersing should be thoroughly wetted or flooded by rinsing, spraying or swabbing. Allow all sanitized surfaces to drain thoroughly (and air dry). Si usted no entiende la etiqueta, busque a alguien para que se la explique a usted en detalle. (If you do not understand the label, find someone to explain it to you in detail).

DIRECTIONS FOR USE

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

SANITIZING NON-FOOD CONTACT SURFACE DIRECTIONS:

Apply Ready-To-Use No-Rinse Sanitizer as to sanitize hard nonporous surfaces with a cloth mop, sponge, wiper or sprayer. Run with a brush, sponge, wiper or cloth. Treated surfaces must remain wet for 60 seconds (one minute). Allow to air dry. For sprayer applications, use a coarse spray device. Spray 6 – 8 inches from surface. Avoid breathing spray.

SANITIZING FOOD CONTACT SURFACE DIRECTIONS:

Use Ready-To-Use No-Rinse Sanitizer (200 ppm active) for sanitizing and cleaning of equipment and utensils in bars, restaurants and institutional kitchens. Prior to application, remove gross food particles and soil by a pre-wash, pre-scrape, or pre-flush, and when necessary, pre-soak. Thoroughly wash or flush equipment or utensils with a good detergent or comparable cleaner followed by a potable water rinse before applying sanitizer. Apply Ready-To-Use No-Rinse Sanitizer to pre-cleaned hard non-porous surfaces with cloths, mop, sponge, or sprayer by immersion. Surfaces must remain wet for 60 seconds (one minute). Drain thoroughly and allow to air dry before reuse.

WISCONSIN STATE BOARD OF HEALTH DIRECTIONS FOR EATING ESTABLISHMENTS:

1. Scrape and pre-wash utensils and glasses until water runs clear.
2. Wash with a good detergent or comparable cleaner.
3. Rinse with potable water.
4. Sanitize using Ready-To-Use No-Rinse Sanitizer (200 ppm active). Immerse all utensils for at least two minutes or for contact time specified by governing sanitary code.
5. Place sanitized utensils on a rack or drain board to air dry.
6. Replace Ready-To-Use No-Rinse Sanitizer at least daily or when visibly soiled or diluted.

NOTE: A clean potable water rinse following sanitization is not permitted under HFS 196, Appendix 7-254.11 of the Wisconsin Administrative Code (reference 40 CFR 190.940 (a)).

PRECAUTIONARY STATEMENTS

HAZARDS TO HUMANS AND DOMESTIC ANIMALS

CAUTION: Causes moderate eye irritation. Avoid contact with eyes or clothing. Wash thoroughly with soap and water after handling.

STORAGE AND DISPOSAL

DO NOT CONTAMINATE WATER, FOOD, OR FEED BY STORAGE OR DISPOSAL.

PESTICIDE STORAGE: Open dumping is prohibited. Store in original container in areas inaccessible to children.

CONTAINER DISPOSAL: Nonreturnable container. Do not reuse or refill this container. Triple rinse (or equivalent). Offer for recycling or reconditioning or puncture and dispose of in a sanitary landfill, or incineration, or if allowed by state and local authorities, by burning. If burned, stay out of smoke.

For Medical Emergency ONLY call: 74 Hour
Emergency Response Number 1-888-923-4913
For Product Information, Contact Your Local Distributor

For Sale by:
U S Chemical Corporation
216 Vets Street
Whitewater, WI 53190

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