Quat Guard™ Sanitizer

STORAGE AND DISPOSAL

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

PESTICIDE STORAGE: Store in a dry place no lower in temperature than 50°F or higher than 120°F.

CONTAINER DISPOSAL: Do not reuse empty container (bottle, can, bucket). Wrap container and put in trash.

PESTICIDE DISPOSAL: Pesticide wastes are acutely hazardous. Improper disposal of excess pesticide, spray mixture, or rinsate is a violation of Federal Law. If these wastes cannot be disposed of by use according to label instructions, contact your State Pesticide or Environmental Control Agency, or the Hazardous Waste representative at the nearest EPA Regional Office for guidance.

SPILL OR LEAK PROCEDURES: Small spills may be mopped up, flushed away with water or absorbed on some absorbent material and incinerated. Large spills should be contained, the material then moved into containers and disposed of by approved methods for hazardous wastes.

PRECAUTIONARY STATEMENTS

HAZARDS TO HUMANS AND DOMESTIC ANIMALS

DANGER. KEEP OUT OF REACH OF CHILDREN. CORROSIVE. Causes irreversible eye damage and skin burns. Do not get in eyes, on skin, or on clothing. Wear goggles or face shield, rubber gloves and protective clothing. Harmful if swallowed. Remove contaminated clothing and wash before reuse. Wash thoroughly with soap and water after handling.

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ACTIVE INGREDIENTS

Alkyl (60% C₁₅, 30% C₁₄, 5% C₁₃, 5% C₁₂)
dimethyl benzyl ammonium chlorides..........................5.0%
Alkyl (68% C₁₅, 32% C₁₄)
dimethyl ethylbenzyl ammonium chlorides......................5.0%
INERT INGREDIENTS.............................................90.0%
TOTAL..........................................................100.0%

FIRST AID

Have the product container or label with you when calling a poison control center or doctor, or giving 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 eye. Call a poison control center or doctor for treatment advice.

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 INHALATION: Move person to fresh air. If person is not breathing, call 911 or an ambulance, then give artificial respiration, preferably by 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.

For Medical Emergency ONLY call:
24 Hour Emergency Response Number
1-800-660-6737

Net Contents: 3.78 L / 1 U.S. Gal.

unisource®
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This product is designed for use in food processing plants, food service establishments, restaurants, and bars where sanitation is of prime importance.

This product may be used on washable hard, non-porous surfaces: food preparation and storage areas, dishes, glassware, silverware, cooking utensils, plastic and other non-porous cutting boards, glass, glazed porcelain, glazed ceramic, sealed fiberglass, sealed granite, sealed marble, plastic, and vinyl.

EPA Reg. No. 1839-85-82440
EPA Est. No. 4822-WI-1(WT); 7546-WI-1(WT); 0312-WI-3[NW]
Lot code letters indicate establishment number.

For product information, contact your local distributor.

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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.

This product is not for use on critical and semi-critical medical device surfaces.

Sanitization: Recommended for use in restaurants, food processing plants, and bars. When used as directed on this product is an effective sanitizer at an active quaternary concentration of 200 ppm in public eating establishments against: Escherichia coli (ATCC 11228), Escherichia coli O157:H7 (ATCC 43099), Staphylococcus aureus (ATCC 6538), Yersinia enterocolitica (ATCC 23710), Listeria monocytogenes (ATCC 21332), Salmonella typhi (ATCC 6539), Shigella sonnenscheinii (ATCC 25260), Vibrio cholerae (ATCC 14507), Staphylococcus aureus (MRSA) (ATCC 33592), vancomycin-resistant enterococcus faecalis (VREF) (ATCC 31239), Campylobacter jejuni (ATCC 43929) and Klebsiella pneumoniae (ATCC 43522).

When used for sanitization of previously cleaned (public eating establishment food contact surfaces), food contact items: limit the active quaternary to 200 ppm. NO POTABLE WATER RINSE IS ALLOWED. This product is an effective sanitizer when diluted in water up to 650 ppm hardness (CaCO3). This product is an effective sanitizer against Escherichia coli when diluted in water up to 650 ppm hardness (CaCO3).

Remove all gross food particles and soil from areas, which are to be sanitized, with a good detergent, pre-flush, pre-scrub or pre-scrape treatment. Rinse with a potable water rinse. Prepare a fresh solution daily or more frequently as soil is apparent.

To sanitize pre-cleaned and potable water-rinsed, non-porous public eating establishment surfaces: prepare a 200 ppm active quaternary solution by adding 1 ounce of this product to 4 gallons of water, 2.5 ounces to 10 gallons of water, or 5 ounces to 20 gallons of water.

To sanitize pre-cleaned mobile items in public eating establishments (drinking glasses, dishes, eating utensils) immerse in a 200 ppm active quaternary solution for at least 60 seconds making sure to immerse completely. Remove items, drain the rinse-solution from the surface and air dry. Do not rinse.

To sanitize pre-cleaned public eating establishment surfaces (counters, tables, finished wood or plastic cutting boards), apply a 200 ppm active quaternary solution with a cloth, sponge, low pressure course sprayer or hand pump trigger sprayer making sure that the surface remains completely wet for at least 60 seconds and let air dry. Do not rinse.

WISCONSIN STATE DIVISION OF HEALTH
DIRECTIONS FOR EATING ESTABLISHMENTS

1. Surfaces and pre-wash utensils and glasses whenever possible.
2. Wash with a good detergent or compatible cleanser.
3. Rinse with clean water.
4. Sanitize in a solution of 1 ounce to 4 gallons of water (200 ppm active quaternary).
5. Immerse all utensils for at least two minutes or for contact time specified by governing sanitation code.
6. Place sanitized utensils on a rack or drain board to air dry.

NOTE: A clean potable water rinse following sanitization is not permitted under Section 156.13 of the Wisconsin Administrative Code.

See Reference Sheet for additional directions for use.

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Sanitization of beverage dispensing equipment:
1. Wash equipment with a compatible detergent and rinse with potable water prior to sanitizing.
2. Fill equipment with a use-solution of 0.25 ounce of this product per gallon of water (or equivalent dilution).
3. Allow use-solution to remain in equipment for at least 60 seconds.
4. Drain thoroughly and allow to air dry before reuse. Do not rinse with potable water.

Wisconsin State Division of Health Directions for Eating Establishments
1. Scrape and pre-wash utensils and glasses whenever possible.
2. Wash with a good detergent or compatible cleaner.
3. Rinse with clean water.
4. Sanitize in a solution of 1 ounce to 4 gallons of water (200 ppm active quaternary). 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. Fresh sanitizing solution should be prepared at least daily or when visibly soiled or diluted.

Note: A clean potable water rinse following sanitization is not permitted under Section HFS 196.13 of the Wisconsin Administrative Code.

This product is an effective sanitizer for food processing equipment, surfaces and utensils at an active quaternary concentration of 200-400 ppm against Escherichia coli (ATCC 11229), Escherichia coli O157:H7 (ATCC 43895), Staphylococcus aureus (ATCC 6538), Yersinia enterocolitica (ATCC 23715), Listeria monocytogenes (ATCC 35152), Salmonella typhi (ATCC 6539), Shigella sonnei (ATCC 11060), Vibrio cholera (ATCC 14035), Methicillin resistant Staphylococcus aureus (MRSA) (ATCC 35592), Vancomycin resistant Enterococcus faecalis (VRE) (ATCC 51299), Campylobacter jejuni (ATCC 29428) and Klebsiella pneumoniae (ATCC 4352).

When used for sanitization of previously cleaned food processing equipment and utensils, limit the active quaternary to a maximum of 400 ppm. NO POTABLE WATER RINSE IS ALLOWED. This product is an effective sanitizer when diluted in water up to 650 ppm hardness (CaCO₃). This product is an effective sanitizer against Klebsiella pneumoniae at a 200 ppm active quaternary concentration when diluted in water up to 500 ppm hardness (CaCO₃). At an active quaternary concentration of 300 ppm, it is an effective sanitizer against Klebsiella pneumonia when diluted in water up to 650 ppm hardness (CaCO₃).

To sanitize pre-cleaned immobile food processing equipment and surfaces (tanks, finished wood or plastic chopping blocks, counter tops, conveyors) flood the area with a 200 to 400 ppm active quaternary solution for at least 60 seconds, making sure to wet all surfaces completely. Drain the use-solution from the surface and air dry.

To sanitize pre-cleaned mobile food processing utensils (knives, grinders, shredders, cleavers, ladles), immerse in a 200 to 400 ppm active quaternary solution for at least 60 seconds, making sure to immerse completely. Remove, drain the use-solution from the surface and air dry.

Sanitization of food processing equipment: Equipment and utensils must be thoroughly pre-flushed or pre-scraped and when necessary pre-soaked to remove gross food particles. Clean and rinse equipment thoroughly, then apply sanitizing solution containing 1-2 ounces of this product per 4 gallons of water (or equivalent use dilution) (200-400 ppm active quaternary). No rinse is allowed.

Sanitization of Interior Hard, Non-Porous Surfaces of Ice Machines, Water Coolers, Water Holding Tanks and Pressure Tanks Ice Machines: Sanitization should occur after initial installation, after the machine is serviced and periodically during its use.
1. Shut off incoming water line.
2. Units/tanks must be washed with a compatible detergent and rinsed with potable water before sanitizing.
3. Prepare a solution of 2 ounces of sanitizer per 8 gallons of water (200 ppm active quaternary).
4. Circulate use-solution through machine making sure to wet all surfaces and allow a minimum contact of 60 seconds.
5. Drain the unit.
6. Return machine to normal operation.

Water Coolers, Water Holding Tanks and Pressure Tanks: Sanitization should occur after initial installation, after the system is serviced and periodically during its use.
1. Shut off incoming water line.
2. Units/tanks must be washed with a compatible detergent and rinsed with potable water before sanitizing.
3. Prepare a solution of 2 ounces of sanitizer per 8 gallons of water (200 ppm active quaternary).
4. Apply or circulate (if possible) to wet all surfaces and allow a minimum contact of 60 seconds.
5. Drain the unit.
6. Return to service by opening incoming water lines.

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