**No-Rinse Sanitizer**

**Active Ingredients**
- Alkyl (60% C14, 30% C16, 5% C12, 5% C18) dimethyl benzyl ammonium chlorides
- Ethylbenzyl ammonium chlorides

**Inert Ingredients**
- Water

**General Use:**
- Restaurant, cafeterias, pizzerias, fast food operations, bars, taverns, cruise ships, lounges, food service areas, food establishments, coffee shops, doughnut shops, bakeries, and theaters.

**Directions for Use:**
- Use in food-contact areas without rinsing.
- Suitable for use in: restaurants, food processing plants, and bars.

**Food Contact Surface Sanitization Directions:**
- Sanitization: For use in: restaurants, food-processing plants, and bars.

**Fecal Oral Pathogen Inactivation:**
- This product is toxic to fish. Do not discharge containing this product into lakes, streams, ponds, ditches, or sewers. For discharge into a publicly owned sewer system, approval must be obtained from the appropriate local sewage treatment plant authority.

**Storage and Disposal:**
- Do not store at temperatures below 50°F or above 120°F.
- Do not mix with any other products.

**Precautionary Statements:**
- Hazards to humans and domestic animals.

**Environmental Hazards:**
- Do not reuse this product in systems without properly maintaining the local sewer treatment plant authority for guidance.

**CONTAINER DISPOSAL - Nonhazardous container:**
- Do not rinse container before filling. Offer for recycling where available. Dispose of punctured or damaged containers in accordance with state and local regulations.

**Disposal of Sanitizer Contaminated Waste:**
- Small spills may be mopped up, flushed with water or absorbed on some absorbent material and incinerated. Large spills should be contained, the material then removed, and disposal of approved methods for hazardous waste.