Redi San RTU™
Hard Surface Sanitizer
Cleaner – Sanitizer – Deodorizer

ACTIVE INGREDIENTS:
Octyl decyl dimethyl ammonium chloride.............................0.0060%
Dioctyl dimethyl ammonium chloride.................................0.0024%
Didecyl dimethyl ammonium chloride.................................0.0036%
Alkyl (50% C₁₄, 40% C₁₂, 10% C₁₆)
   dimethyl benzyl ammonium chloride.............................0.0080%
OTHER INGREDIENTS.........................................................99.9800%
TOTAL .............................................................................100.0000%

KEEP OUT OF REACH OF CHILDREN
CAUTION

SEE SIDE PANELS FOR PRECAUTIONARY STATEMENTS
FIRST AID AND DIRECTIONS FOR USE

EPA REG. NO. 6836-290-1677
EPA EST. NO. 58046-TX-02

Product No.
8000100
Net Contents: 1 Quart (0.9 L)
Redi San RTU Hard Surface Sanitizer is an effective sanitizer-cleaner for use on food contact as well as non-food contact surfaces.

Redi San RTU Hard Surface Sanitizer eliminates 99.9% of Staphylococcus aureus and Klebsiella pneumoniae in 60 seconds.

Redi San RTU Hard Surface Sanitizer is formulated for use in daily maintenance programs with a balance of detergents, biocides and malodor counteractants that deliver effective cleaning, sanitizing and malodor control.

Redi San RTU Hard Surface Sanitizer is for use in hospitals, medical and dental offices, nursing homes, day care centers, nurseries, restaurants, bars, cafeterias, institutional kitchens, convenience stores, food storage areas, public restroom, institutions, and schools.

Redi San RTU Hard Surface Sanitizer is for use on the following washable hard non-porous surfaces: floors, walls, countertops, stovetops, sinks, appliances, refrigerators, microwave ovens, cabinets, high chairs, garbage cans, glazed tiles, whirlpool bathtubs, shower stalls, urinals, toilet bowls, and other bathroom fixtures.

Redi San RTU Hard Surface Sanitizer is an effective sanitizer for use on pre-cleaned food contact surfaces in 60 seconds against: Campylobacter jejuni, Escherichia coli (E. coli), ESB Escherichia coli, Salmonella choleraesuis (Salmonella), Shigella sonnei, Staphylococcus aureus (Staph), Yersinia enterocolitica.

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 Redi San RTU Hard Surface Sanitizer as is to sanitize hard non-porous surfaces with a cloth, mop, sponge or sprayer. Rub with a brush, sponge 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 Redi San RTU Hard Surface Sanitizer (200 ppm active) for sanitizing and cleaning of equipment and utensils in food processing, dairy industry, bars, restaurants, institutional kitchens, meat and poultry processing plants.

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 Redi San RTU Hard Surface Sanitizer, a good detergent or compatible cleaner followed by a potable water rinse before applying as a sanitizer.

Apply Redi San RTU Hard Surface Sanitizer to pre-cleaned hard non-porous surfaces with cloth, mop, sponge, or sprayer or by immersion. Surfaces must remain wet for 60 seconds (one minute). Drain thoroughly and allow to air dry before reuse.

Redi San RTU Hard Surface Sanitizer can be used in accordance with the U.S. Public Health Service food service sanitization recommendations.

TOILET BOWL SANITIZATION DIRECTIONS: Empty water in toilet bowl or urinal and apply Redi San RTU Hard Surface Sanitizer to toilet bowl surfaces including under the rim with cloth, sponge, wiper/sprayer. Allow surfaces to remain wet for 60 seconds and flush.

U.S. PUBLIC HEALTH SERVICE FOOD SERVICE SANITIZATION RECOMMENDATIONS:
CLEANING AND SANITIZING: Equipment and utensils shall be thoroughly pre-flushed or pre-scraped and when necessary, pre-soaked to remove gross food particles and soil.
1. Thoroughly wash equipment and utensils in hot detergent solution.
2. Rinse utensils and equipment thoroughly with clean water.
3. Sanitize equipment and utensils by immersion in Redi San RTU Hard Surface Sanitizer (200 ppm active) for at least 60 seconds at a temperature of 75°F.
4. For equipment and utensils too large to sanitize by immersion, apply Redi San RTU Hard Surface Sanitizer (200 ppm active) by rinsing, spraying or swabbing until thoroughly wetted.
5. Allow sanitized surface to drain and air dry.

WISCONSIN STATE BOARD 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 using Redi San RTU Hard Surface 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.

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.

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. Have the product container or label with you when calling a Poison Control Center or doctor or going for treatment.

FOR EMERGENCY MEDICAL INFORMATION IN USA OR CANADA, CALL 1-800-328-0026.
FOR EMERGENCY MEDICAL INFORMATION WORLDWIDE, CALL 1-651-222-5352 IN USA.

STORAGE AND DISPOSAL
Store in original container in areas inaccessible to children. Do not store on side. Avoid creasing or impacting of side walls. Nonrefillable container. Do not reuse or refill this container. Clean container promptly after emptying. Triple rinse as follows: Fill container 1/4 full with water and reclose the container. Agitate vigorously and dispose of rinsate. Repeat two more times. Wrap container and put in trash or offer for recycling if available.

For questions or comments, call 1-866-444-7450.