SANI QUAD
Food Service Sanitizer™

Active Ingredients:
Octyl decyl dimethyl ammonium chloride... 2.25%
Dodecyl dimethyl ammonium chloride... 0.90%
Didecyl dimethyl ammonium chloride... 1.35%
Alkyl (C14, 50%; C12, 40%; C16, 10%)... 3.00%
Other Ingredients... 92.50%
TOTAL... 100.00%

KEEP OUT OF REACH OF CHILDREN
DANGER PELIGRO

See Side Panels For Precautionary Statements, First Aid, And Directions For Use
EPA REG. NO. 68367-0-1672
EPA EST. NO. 59046-1-311L, 5399-NC-119
Superscript refers to the first letter of the state code.

Can be used on food contact surfaces in a concentration range of 0.25 - 0.68 oz. per gallon (150-400 ppm active)

1 US gallon (3.8 liters)

Distributed by: Ecolab Inc.
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Manufactured in U.S.A. • 800-552-7772
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PRECAUTIONARY STATEMENTS
HAZARDS TO HUMANS AND DOMESTIC ANIMALS

DANGER. Corrosive. Causes irreversible eye damage and skin burns. Do not get in eyes, on skin, or on clothing.

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.

IF ON SKIN OR CLOTHING: Take off contaminated clothing. Rinse skin immediately with plenty of water for 15 - 20 minutes.

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

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.

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

STORAGE AND DISPOSAL

Store in original container in areas inaccessible to children. Nonrefillable container. Do not reuse or refill this container. Clean container promptly after emptying. Triple rinse as follows: Fill container ¼ full with water and reclose the container. Agitate vigorously and dispose of rinseate. Repeat two more times. Wrap container and put in trash or offer for recycling if available.

Sani Quad Food Service Sanitizer is an effective sanitizer at 150 ppm active quat for use on food contact surfaces in 400 ppm hard water against: Escherichia coli, Staphylococcus aureus.

Sani Quad Food Service Sanitizer is an effective sanitizer at 200 ppm active quat for use on food contact surfaces in 500 ppm hard water against: [Community-Associated] Methicillin-Resistant Staphylococcus aureus - [CA-MRSA] (MRSA) (NRSS94) (USA300), [Community Associated] Methicillin-Resistant Staphylococcus aureus - [CA-MRSA] [MRSA] (NRSS123) (USA400), Vibrio cholerae, Campylobacter jejuni, Escherichia coli, Escherichia coli 0157:H7, Klebsiella pneumoniae, Listeria monocytogenes, Salmonella enterica, Shigella sonnei, Staphylococcus aureus - Methicillin-Resistant [MRSA], Yersinia enterocolitica.

Sani Quad Food Service Sanitizer is an effective sanitizer at 400 ppm active quat for use on food contact surfaces in 1000 ppm hard water against: Escherichia coli, Staphylococcus aureus.
Sani Quad Food Service Sanitizer kills:
**Bacteria:** Staphylococcus aureus (Staph), Salmonella enterica (Salmonella), Brevibacterium ammonigenes (Brevibacterium), Campylobacter jejuni (Campylobacter), Escherichia coli (E. coli), Escherichia coli pathogenic strain 0157:H7, (pathogenic E. coli), Klebsiella pneumoniae (Klebsiella), Listeria monocytogenes (Listeria), Pseudomonas cepacia (Pseudomonas), Salmonella typhi (Salmonella), Yersinia enterocolitica, (Community Associated) Methicillin-Resistant Staphylococcus aureus - (CA-MRSA) [MRSA] (NRS123) (USA400)
**Viruses:** *Herpes Simplex Virus Type 1 (Herpes), Herpes Simplex Virus Type 2 (Herpes), Influenza A2/ Hong Kong (Influenza), Influenza (Box Virus), Norwalk Virus - Feline Calicivirus, Kills Pandemic 2009 H1N1 influenza A virus (formerly called swine flu)*

**Fungi:** Trichophyton mentagrophytes (Athlete’s Foot Fungus), (Cause of Ringworm), Aspergillus niger

**Use Sani Quad Food Service Sanitizer** on washable hard, nonporous surfaces of exteriors of appliances, bathroom fixtures, bathtubs (fiberglass), cabinets, chairs, coats and trays of pans of air conditioning and refrigeration equipment and heat pumps, conductive flooring, counters (countertops), countertop laminates, desks, doorknobs, floors, garbage cans, highchairs, exterior surfaces of microwave ovens, outdoor furniture except cushions and wood frames, exterior surfaces of refrigerators, refrigerated storage and display equipment, showrooms, shower stalls (fiberglass), sinks (bathroom, kitchen), stoves (stovetops), tables (non-wooden picnic tables), tanning beds, telephones, toilet bowl surfaces, tubs (fiberglass), glazed tiles, walls, blenders, chopping blocks, plastic and other nonporous, cooking utensils, coolers, cutlery, cutting boards, plastic and other nonporous, dishes, eating utensils, food processors, glassware, ice chests, kitchen equipment, refrigerator bins used for meat, fruit, vegetables and eggs, silverware, frozen drink (beverage) machines and plastic food storage containers, Other hard nonporous surfaces made of: glazed ceramic, glazed enameled surfaces, glazed porcelain, laminated surfaces, metal, plastic (such as polystyrene or polypropylene), sealed, granite, sealed limestone, sealed marble, sealed slate, sealed stone, sealed terra cotta, sealed terrazzo, stainless steel, vinyl and plastic upholstery, finished woodwork.

**Use Sani Quad Food Service Sanitizer in:** Restaurants, Cafeterias, Institutional kitchens, Bathrooms, Kitchens, Hotels, Institutions, Institutional facilities, Schools.

**DIRECTIONS FOR USE**

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

**DISINFECTION / VIRUCIDAL / FUNGICIDAL DIRECTIONS:**
Add 3-1/2 oz. of Sani Quad Food Service Sanitizer per 4-1/2 gallons of water (0.78 oz. of Sani Quad Food Service Sanitizer per gallon of water) (or equivalent dilution) to disinfect hard, nonporous surfaces. Before use in federally inspected meat and poultry food processing plants and dairies, food products and packaging materials must be removed from the room or carefully protected.

When used on surfaces in areas such as locker rooms, dressing rooms, shower and bath areas and exercise facilities, this product is an effective fungicide against Trichophyton mentagrophytes (the athlete's foot fungus). Apply the solution to the affected area with a cotton tip or other applicator. Do not use on the skin or mucous membranes.

For spray applications, use a coarse spray device. Spray 6 - 8 inches from surface; rub with brush, sponge or cloth. Do not breath spray. Note: For spray applications, cover or remove all food products.

Treated surfaces must remain wet for 10 minutes. Wipe dry with a clean cloth, sponge or mop or allow to air dry. Rinse food contact surfaces such as counter tops, tables, picnic tables, appliances and / or stove tops with potable water prior to reuse. Do not use on glasses, dishes or utensils as a disinfectant. For heavily soiled areas, a preliminary cleaning is required.

**BACTERICIDAL STABILITY OF USE-DILUTION:** Tests confirm that the use solution of this product, when stored in a sealed container such as a spray bottle, remains effective for up to 7 days. If product becomes visibly dirty or contaminated, the use-dilution must be discarded and fresh product prepared. Always use clean, properly labeled containers when diluting this product. Bactericidal stability of the use-dilution does not apply to open containers such as buckets or pails.

This product is not for use on medical device surfaces.

**TO SANITIZE FOOD PROCESSING EQUIPMENT, UTENSILS, AND OTHER FOOD CONTACT ARTICLES REGULATED BY 40 CFR § 180.940(a) (IN A THREE COMPARTMENT SINK):**
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 by immersing articles with a solution of 2 oz. of Sani Quad Food Service Sanitizer per 2-7/8 - 7/3-4 gallon of water (0.25 - 0.68 oz. of Sani Quad Food Service Sanitizer per gallon of water) (150 - 400 ppm active quat) (or equivalent dilution) for at least 60 seconds. Articles too large for immersing must be thoroughly wetted by rinsing, spraying, or swabbing.
5. Remove immersed items from solution to drain and then air dry. Non-immersed items must also be allowed to air dry. Do not rinse.

**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 potable water.
4. Sanitize in a solution of 2-4 oz. of Sani Quad Food Service Sanitizer per 2-7/8 gallon of water (0.34 - 0.68 oz. of Sani Quad Food Service Sanitizer per gallon of water) (200 - 400 ppm active quat). 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. Prepare a fresh sanitizing solution at least daily or when visibly soiled or diluted.

**NOTE:** A clean potable water rinse following sanitization is not permitted under Section HFS 196, Appendix 7-204.11 of the Wisconsin Administrative Code (reference 4CFR 180.940(a)).