**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.

**IF INHALED:** 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 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.

**Super San 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
- E. coli (coli), Klebsiella pneumoniae, Listeria monocytogenes, Salmonella enterica, Shigella sonnei, Staphylococcus aureus, Vibrio cholerae, Yersinia enterocolitica, (Community Associated) Methicillin-Resistant Staphylococcus aureus - [CA-MRSA] (MRSA) (NRS384) (USA300), (Community Associated) Methicillin-Resistant Staphylococcus aureus - [CA-MRSA] (MRSA) (NRS123) (USA400)

**Super San Food Service Sanitizer** kills  
- (Viruses): Staphylococcus aureus (Staph), Salmonella enterica (Salmonella), Brevibacterium ammoniagenes (Brevibacterium, Campylobacter jejuni (Campylobacter), Escherichia coli (E.coli), Escherichia coli pathogenic strain 0157H7 (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)

**DIRECTIONS FOR USE**

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

**DISINFECTANT/VIRUCIDAL/FUNGICIDAL DIRECTIONS:** Add 1 oz. of Super San Food Service Sanitizer per 4 gallons of water (or equivalent dilution) to disinfect hard, nonporous surfaces. Before use in federally inspected meat and poultry food processing plants and facilities, food processing and packaging materials must be removed from the room or carefully protected. When used on surfaces in areas such as locker rooms, dressing rooms, showers and bath areas and exercises facilities, this product is an effective fungicide against Trichophyton mentagrophytes (the athlete's foot fungus).

Apply use-solution with a cloth, mop, sponge, sprayer, or by immersion, thoroughly wetting surfaces.

For sprayer applications, use an atomizer spray device. Spray 6 - 8 inches from surface; rub with brush, sponge or cloth. Do not breathe spray. Note: For spray applications, cover or remove all food products. Treated surface 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, exteriors of appliances and / or stove tops with potable water prior to reuse. Do not use on glasses, dishes, or utensils as a desinfectant. For heavily soiled areas, preclean first.

This product is not for use on medical device surfaces.

**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 keep 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.

**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 prewash 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 use-solution of 1 oz. of Super San Food Service Sanitizer per 4 1/2 - 12 gallons of water (1/2 - 4 oz. of Super San Food Service Sanitizer per 18 gallons of water (150 - 400 ppm active quat) (or equivalent dilution) for 10 seconds. Articles too large for immersion 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 and compatible cleaner.
3. Rinse with potable water.
4. Sanitize in a solution of 1 oz. of Super San Food Service Sanitizer per 4 1/2 - 9 gallons of water (1 oz. of Super San Food Service Sanitizer per 18 gallons of water) (200 - 400 ppm active quat). Immerse all utensils for at least two minutes or for contact time specified by governing sanitary codes.
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 HFS 196, Appendix 7-204.11 of the Wisconsin Administrative Code (reference 40 CFR 180.940(a)).