SANITE 75 HF

Disinfectant • Non-Food Contact Sanitizer

For Institutions, Industrial Sites, Restaurants, Food Handling and Process Areas, and Federally Inspected Meat and Poultry Plants.

DIRECTIONS FOR USE

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

Before using this product, food products and packaging materials must be removed from the room or carefully protected.

1. Pre-clean heavily soiled areas. Place 1 oz of this product per gal. of water (or equivalent use dilution) at all entrances to buildings, hatcheries and at all the entrances to production and packaging rooms.

2. Apply foam onto hard, non-porous surface areas. Do not apply foam onto hard, non-porous surfaces against: Pseudomonas aeruginosa, Salmonella enterica, Staphylococcus aureus.


4. Apply use solution of 1 oz of this product per gal. of water (or equivalent use dilution) of sanitizing solution. The spray/foam must cover the entire path of the doorway. Set the system so that a continuous wet blanket of sanitizer solution is delivered to the floor.

5. Do not mix other foam additives with the sanitizing solution.

6. For food processing or other facilities that have installed entryway sanitation systems. This product is an entryway sanitation system and is installed at entrances to buildings, hatcheries and at all the entrances to production and packaging rooms. Keep out of reach of children.

7. Follow the instructions for use when not using Lafferty equipment

8. Do not use this product to clean or disinfect glassware, utensils, dishes or interior surfaces of appliances.

STORAGE AND DISPOSAL

Do not contaminate water, food, or feed by storage and disposal.

PESTICIDE STORAGE: Store only in original container. Keep this product under locked storage sufficient to make it inaccessible to children or persons unfamiliar with its proper use.

PESTICIDE DISPOSAL: Pesticide wastes are acutely hazardous. Improper disposal of excess pesticide, spray mixture or rinse is a violation of Federal Law. If these wastes cannot be disposed of by use according to label instructions, contact your State Environmental Protection Agency or the Environmental Protection Agency.

CONTAINER HANDLING: Non-Refillable Container. Do not re-use or refill this container. Triple rinse container (or equivalent) and drain. After emptying, triple rinse as follows: Fill the container $$1/2$$ full with water. Replace and tighten closures. Tip container on its side and roll it back and forth, ensuring at least one complete revolution, for 30 seconds. Stand container upright and tip end to tip and back forth several times. Store container out of reach of children or persons unfamiliar with its proper use.

FOOD PROCESSING PREMISES

For use as a disinfectant in food processing plants/premises, food service establishments:

1. Pre-clean heavily soiled areas. Apply use solution of 1 oz of this product per gal. of water (or equivalent use dilution) to disinfect hard, non-porous surfaces with a sponge, brush, cloth, mop, by immersion, auto scrubber, mechanical spray device, hand pump trigger spray device, coarse trigger spray device. For spray applications, spray 6-8 inches from surface. Do not breathe spray. Treated surfaces must remain wet for 1 minute. Prepare a fresh solution daily or when visibly dirty.

2. Keep out of reach of children.

FOAMING DISINFECTANT DIRECTIONS

(Use the following instructions when not using Lafferty equipment)

FOAMING DISINFECTANT: Using a foam generator or similar device, set equipment according to manufacturers’ instructions to deliver proper dilution of 1:128 dilution of this product with water 1 oz of this product per gal. of water or equivalent use dilution. Application by holding foam nozzle (wand) to drain or drainage (opening) trough. Foam for at least 10 seconds or longer depending upon length of drain pipe to sanitizer. Using a foam equipment manufacturer’s recommendations, use solution for 1 minute prior to entering area. Foam area must be washed and replaced daily or when it appears visibly soiled or dirty.

FOAMING NON-FOOD CONTACT SANITIZING PRODUCT:

For one fresh solution daily or when visibly dirty.

WESMAR CO. INC.

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NET CONTENTS: 55 Gal. (208 L)

LOT #: 137824

ESL 031016

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SHOE BATH DIRECTIONS:

To prevent cross contamination from area to area and the packaging and storage areas of food processing areas, place a foam layer approximately 0.5 to 2 inches thick made from a solution of 1 to 1.5 oz. of this product per gal. of water (or equivalent use dilution) (780 -1170 ppm active) at all entrances to buildings, hatcheries, production and packaging rooms by using a foam generating machine or aerator to apply foam layer. Follow the foaming directions as outlined above. Apply solution for 1 minute prior to entering area. Foam area to be washed and replaced daily or when it appears visibly soiled or dirty.