Apex™ Solid Quat Broad Range Sanitizer

Net Weight | Poids Net | Peso Neto:
0.9 kg (2 lb)

ACTIVE INGREDIENTS:
- Alkyl (60%C12, 30%C16, 5%C18, 5%C20) 18.93%
- Dimethyl benzyl ammonium chloride 18.93%
- Alkyl (68%C16, 32%C18) 62.14%
- Dimethyl ethylbenzyl ammonium chloride 18.93%

TOTAL: 100.00%

KEEP OUT OF REACH OF CHILDREN

DANGER
See Inside this Label for Complete Directions for Use, Precautionary Statements and First Aid

Medical Emergency: (877) 231-2615 or call collect 0 (952) 853-1713.
EPA Reg. No. 5389-20
EPA Est. No. 1677-MN-1 (P), 5389-NC-1 (G)
Superscript refers to the first letter of date code.

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Greensboro, NC 27409-9790, USA
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PRECAUTIONARY STATEMENTS
HAZARDS TO HUMANS AND DOMESTIC ANIMALS

DANGER

KEEP OUT OF REACH OF CHILDREN. CORROSIVE. Causes irreversible eye damage and skin burns. Do not get in eyes, on skin or on clothing.
Wear goggles or face shield, rubber gloves, and protective clothing. May be fatal if swallowed or absorbed through the skin. Remove contaminated clothing and wash before re-use. Wash thoroughly with soap and water after handling and before eating, drinking, chewing gum, using tobacco, or using the toilet.

FIRST AID

Have the product container or label with you when calling a poison control center or doctor, or going for treatment.

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.

IF ON SKIN OR CLOTHING: Take off contaminated clothing. Rinse skin with plenty of water for 15-20 minutes. Call a poison control center or doctor for treatment advice.

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 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.
For medical emergency information call (877) 231-2615 or call collect 0 (952) 853-1713.
NOTE TO PHYSICIAN: Probable mucosal damage may contraindicate the use of gastric lavage.

STORAGE AND DISPOSAL

DO NOT CONTAMINATE WATER, FOOD OR FEED BY STORAGE OR DISPOSAL

PESTICIDE STORAGE: Keep product dry in tightly closed container when not in use. Store in cool, dry, well-ventilated area away from heat or open flame.

PESTICIDE DISPOSAL: Pesticide wastes are acutely hazardous. Improper disposal of excess pesticide, spray mixture, or rinseate is a violation of Federal Law. If these wastes cannot be disposed of by use according to label instructions contact your State Pesticide or Environmental Control Agency, or Hazardous Waste representative at the nearest EPA Regional Office for guidance.

CONTAINER DISPOSAL: (Block wrap) - Container is destroyed by removing the product. Discard completely empty packet in trash. (Carton) Offer carton for recycling, if available, or discard in trash

Use Apex™ Solid Quat Broad Range Sanitizer in restaurants, bars, cafeterias, institutional kitchens, food preparation and storage areas, and convenience stores where sanitization of food contact surfaces is of prime importance.

This product will sanitize previously cleaned and rinsed nonporous food contact surfaces such as: countertops, stovetops, sinks, dishes, glassware, silverware, cutlery and other eating and cooking utensils, plastic and other nonporous cutting boards and chopping blocks, and other hard nonporous surfaces.

Apex™ Solid Quat Broad Range Sanitizer is an effective sanitizer for use on food contact surfaces in 60 seconds at 200 - 400 ppm active and up to 500 ppm hard water against: Escherichia coli, Staphylococcus aureus

Regular, effective cleaning and sanitizing of equipment, utensils, and work or dining surfaces which could harbor hazardous microorganisms minimizes the potential for contaminating food during preparation, storage or service. Effective cleaning will remove soil and prevent the accumulation of food residues, which may decompose or support the rapid development of food poisoning organisms or toxins. Application of effective sanitizing procedures reduces the number of those disease-causing organisms which may be present on equipment and utensils after cleaning, and reduces the potential for the transfer, either directly through tableware such as glasses, cups and flatware or indirectly through food.
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