Rinse-Free Sanitizing Wipes

Fast & Effective Food Contact Surface Sanitizer

• Kills 99.9% of Bacteria in just 30 Seconds!
• Eliminates Odors

DIRECTIONS FOR USE
Use a solution of 4 teaspoons in 1 gal of water in food contact areas. Rinse thoroughly with water after sanitizing.

Keep Out of Reach of Children

CAUTION
See side panels for additional precautionary statements.

NET CONTENTS:
2.6 lbs (1179 g)
120 Pre-Moistened Wipes

USE ON FOOD CONTACT SURFACES IN FAMILIES, SCHOOLS, OFFICES, LUNCHROOMS, SCHOOL BUS LUNCHROOMS, RESTROOMS, KITCHENS, FOOD HANDLING AND PREPARATION AREAS, AND FOOD PREPARATION LINES WITHOUT THE REQUIREMENT OF A POTABLE WATER RINSE AFTER SANITIZING.

Kills 99.9% of Bacteria in just 30 seconds!
Kills 99.99% of bacteria that can cause food borne illnesses on hard, non-porous surfaces in just 60 seconds.

PRECAUTIONARY STATEMENTS
Contains lactic acid (3.8%), hydrogen peroxide (3.3%), sodium hydroxide (2.2%), chlorine dioxide (0.5%)

STORAGE AND DISPOSAL
Do not contaminate water, food or the food storage area.

CONTAINER STORAGE/REPROCESSING:
Disposal of excess wipes in trash is not recommended. Do not use in areas where there is a potential for chlorine disinfectant to contaminate.

RECOMMENDED: Container for disposal of used or used by non-dispositions.

CAUTION: Causes moderate eye irritation. Avoid contact with eyes or clothing. Wash thoroughly with soap and water after handling.

FIRST AID
If in eyes: Wash out with water. Protect eyes from further contamination.

SDS:
SDS:
SDS: