DIRECTIONS FOR USE

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

Food Contact Surface Sanitization Directions

Sanitizers: Recommended for use in public eating places, kitchens and food processing plants to sanitize food contact surfaces as identified below, like a sponge, cloth, or hard-pump style sprayer to apply CRC HydroForce® Surface Sanitizer. Prior to application, remove all gross food particles and dirt from surfaces which are to be sanitized, by a pre-wash, pre-scrape and when necessary, pre-rinse treatment. Thorpe Middle or lush surfaces with a good detergent, followed by a potable water rinse before applying this non-foaming sanitizer. Before use as a sanitizer in federally inspected meat and poultry plants and facilities, food products and packaging materials must be removed from the area or carefully protected. A potable water rinse is not allowed following use of any product or preparatory cleaning. Hard non-porous surfaces sanitized with this product must be adequately drained before contact with food.

CRC HydroForce® Surface Sanitizer is a 200 ppm (mg/L) active quaternary cationic disinfectant which kills 99.99% of bacteria Staphylococcus aureus (ATCC 6538), Escherichia coli O157:H7 ATCC 43895, Clostridium perfringens ATCC 13124 and Pseudomonas aeruginosa ATCC 6667. Use 20 gallons in 120 gallons of water in accordance with USDA-HD’s and Delimere Sanitizing Act of 1993-4102.

STORAGE AND DISPOSAL

DO NOT CONTAMINATE WATER, FISH OR FRESH PRODUCE WITH THIS PRODUCT.

PESTICIDE STORAGE: Store in an area inaccessible to children. Do not store near food, feed, cleaning or coming into contact with soils when.

CONTAINER DISPOSAL: Non-Hazardous container. Do not reuse or refill container. Clean container properly and then dispose of in a sanitary landfill.

PESTICIDE DISPOSAL: Pesticide wastes are usually hazardous. Immerse disposed waste in water to dissolve. Then mix with other non-hazardous waste and dispose of in a sanitary landfill.