SINK SANITIZER
For School, Restaurant, Food Handling and Processing Areas, Bar and Institutional Kitchen Use

ACTIVE INGREDIENTS:
Cetyl Dimethyl Ammonium Chloride..............................3.0%
Cetyl Dimethyl Ammonium Chloride..............................1.2%
Amino Chloro Phenoxy Carbamate..............................1.8%
Ammonium Chloride..............................................4.0%
OTHER INGREDIENTS..............................................0.3%
TOTAL..........................................................10.0%

KEEP OUT OF REACH OF CHILDREN
DANGER
See right panel for Precautionary Statements

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 eyes.
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. 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.
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 muscle damage may contraindicate the use of gastric lavage.

PRECAUTIONARY STATEMENTS
HAZARDS TO HUMANS AND DOMESTIC ANIMALS
DANGER: Causes irreversible eye damage and skin burns. Do not get in eyes, on skin, or on clothing, harmful if swallowed or absorbed through the skin. Wear protective eyewear (goggles, face shield or safety glasses), protective clothing and protective gloves when handling. Wash thoroughly with soap and water after handling and before eating, drinking, chewing gum, using tobacco or using the toilet. Remove and wash contaminated clothing before reuse.

This product has been cleared under 40 CFR 195.840 (a) for use on Food Processing Equipment and Utensils in Public Eating Establishments and Food Contact Surfaces, Food Processing Equipment and Utensils in Food Processing Plants and other food-contact articles at a concentration of 150-400 ppm. Sink Sanitizer is an effective sanitizer at 200 ppm active for use on food contact surfaces in 300 ppm of tap water against Campylobacter jejuni, (Commonly Associated Mechanism-Resistant Staphylococcus aureus, Escherichia coli, Escherichia coli 0157:H7, E. coli, Klebsiella pneumoniae, Listeria monocytogenes, Salmonella enterica, Staphylococcus aureus, Staphylococcus epidermidis, MRSA, Vibrio parahaemolyticus, Vibrio cholerae. Sink Sanitizer is an effective sanitizer at 150 ppm active for use on food contact surfaces in 400 ppm of hard water against: Escherichia coli, Staphylococcus aureus.

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

TO SANITIZE FOOD PROCESSING EQUIPMENT, UTEMNLS, AND OTHER FOOD CONTACT SURFACES IN FOOD PROCESSING LOCATIONS, SHARERS, RESTAURANTS AND BARS (A THREE COMPARTMENT SINK):
1. Empty, flush, or remove utensils 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 0.20-0.50 oz. per gallon of water (150-400 ppm active quat) for at least 5 minutes. Articles too large for immersion must be thoroughly washed by rinsing, scrubbing, or swabbing.
5. Remove removed items from solution to drain and then air dry. Non-immersed items must be allowed to air dry. Do not rinse.

U.S. PUBLIC HEALTH SERVICE FOOD SERVICE SANITATION RECOMMENDATIONS
CLEANING AND SANITIZING:
Equipment and utensils must be thoroughly pre-washed or pre-scraped and then necessary, pre-processed to remove gross food particles and soil.
1. Thoroughly wash equipment and utensils in hot detergent solution.
2. Rinse utensils and equipment thoroughly with potable water.
3. Sanitize equipment and utensils in a solution of 0.20-0.50 oz. per gallon of water (150-400 ppm active quat) for at least 5 minutes at a temprature of 77°F.
4. For equipment and utensils too large to be sanitized by immersion, apply a use-solution of 0.20-0.50 oz. per gallon of water (150-400 ppm active quat) by rinsing, spraying or swabbing until thoroughly wet.
5. Allow sanitized surface to drain and 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 or compatible cleaner.
3) Rinse with potable water.
4) Sanitize in a solution of 2.25-3.5 oz. of this product per gallon 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 by air.
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 Section HFS 156, Appendix J-3011-4 of the Wisconsin Administrative Code (reference 40 CFR 195.840).

STORAGE AND DISPOSAL
Do not contaminate water, food or feed by storage or disposal.
Pesticide Storage: Open dumping is prohibited. Store in original container in areas inaccessible to children. Pesticide Disposal: Pesticide wastes are hereby hazardous. Improper disposal of pesticides, pesticide mixture or mixtures 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 the Hazardous Waste representative at the nearest EPA Regional Office for guidance. Container Disposal: Nonreleasable container: Do not reuse or refill this container. Clean container promptly after emptying. Mix with at least 25 gallons of water and pour down a sanitary drain or wastewater system. Avoid contamination of water supplies. Clean containers properly before returning them to storage. Reuse of containers is not permitted.

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APPROVED
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