Sink Sanitizer

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

ACTIVE INGREDIENT:
Didecyl Dimethyl Ammonium Chloride 1.33%

DO NOT USE on; and do not allow entry with water of: 120 F (49 C) or higher; metallic contact lenses; 20 FR; or within 15 minutes from contact lenses.

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KEEP OUT OF REACH OF CHILDREN
DANGER PELIGRO

See side panel for precautionary statements

FIRST AID

IF SWALLOWED:
Do not induc vomiting unless told to do so by a poison control center. Call a poison control center or doctor immediately. Do not give milk or water.

IF IN EYES:
Rinse eyes with abundant water for 15 minutes. Remove contact lenses, if present, and continue rinsing eyes. Call a poison control center or doctor immediately.

IF ON SKIN:
Wash with soap and water for at least 15 minutes or until clean. Call a poison control center or doctor immediately.

IF INHALED:
Move person to fresh air. If not breathing, give artificial respiration immediately. Call a poison control center or doctor immediately.

IF ON CLOTHING:
Remove clothing by peeling or brushing away. Wash clothing separately. Call a poison control center or doctor immediately.

PRECAUTIONARY STATEMENTS

HAZARDS TO HUMANS AND DOMESTIC ANIMALS

DANGER: Cautions - Causes irritation to damaged skin and skin Burns. Do not get in eyes, on skin, or on clothing. Harm if swallowed or absorbed through the skin. Avoid contact with eyes, face, hands or skin. Avoid contact with skin, face, and eyes. Wash thoroughly with soap and water after handling and before eating, drinking, chewing gum, using tobacco or eating the toilet. Remove and wash contaminated clothing before reuse.

This product has been cleared under 40 CFR 180.940(a) for use on Food Processing Equipment and Utensils in Food Processing Plants and other food-contact articles at a concentration of 150-400 ppm active quat.

Sink Sanitizer is an effective sanitizer at 200 ppm active quat for use on food contact surfaces in 500 ppm of hard water against: Listeria monocytogenes, Staphylococcus aureus, Staphylococcus aureus, Streptococcus pneumoniae, Campylobacter jejuni, E. coli, Salmonella spp., Salmonella spp., Salmonella spp., and S. Typhimurium.

Sanitize equipment and utensils by immersion in 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. Articles too large for immersing, apply a use solution of 0.20–0.50 oz. per gallon of water (150-400 ppm active quat) for at least 30 seconds. Do not rinse. Prepare fresh sanitizing solution daily or every shift if the use solution becomes diluted or soiled. For mechanical applications, use solutions may not be reused for sanitizing applications but may be reused for other purposes such as cleaning. Apply to air locks, cover tops, utensiled storage and display equipment and other stationary surfaces by cloth, sponge, brush or coarse spray.

TO SANITIZE FOOD PROCESSING EQUIPMENT, UTENSILS, AND OTHER FOOD CONTACT SURFACES REGULATED BY 40 CFR 180.940(a) IN A THREE COMPARTMENT SINK:
1. Scrub, flush, or pre-scan 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 0.25–0.35 oz. per gallon of water (250-400 ppm active quat) for at least 30 seconds.
5. Remove immersed 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

CLEANSING AND SANITIZING:
Equipment and articles must be thoroughly pre-rinsed or pre-scraped and when necessary, pre-scraped to remove gross food particles and soil.
1. Thoroughly wash equipment and utensils in hot detergents solution.
2. Rinse articles and equipment thoroughly with potable water.
3. Sanitize equipment and articles by immersion in a use solution of 0.25–0.35 oz. per gallon of water (250-400 ppm activequat) for at least 30 seconds at a temperature of 77°F.
4. Rinse articles and equipment to drain by submersion in a use solution of 0.25–0.35 oz. per gallon of water (250-400 ppm activequat) for at least 30 seconds. Do not rinse. Prepare fresh sanitizing solution daily or every shift if the use solution becomes diluted or soiled. For mechanical applications, use solutions may not be reused for sanitizing applications but may be reused for other purposes such as cleaning. Apply to air locks, cover tops, utensiled storage and display equipment and other stationary surfaces by cloth, sponge, brush or coarse spray.

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: This product contains active ingredients. In appropriate disposal of excess product, empty containers or misused is a violation of Federal Law. If these wastes cannot be disposed of by use according to label instructions, contact your State's Pesticide or Environmental Control Agency, or the Hazardous Waste representative at the nearest EPA Regional Office for guidance.

CONTAINER DISPOSAL: Nonhazardous container. Do not mix or reuse this container. Wrap empty container and put in trash.

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