HARD SURFACE SANITIZER

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

ACTIVE INGREDIENTS:
- Chloroxylenol Ammonium Chloride .............................................. 0.776%
- Diethyl dimethyl ammonium chloride ........................................... 0.312%
- Didecyl dimethyl ammonium chloride ......................................... 0.488%

OTHER INGREDIENTS ................................................................. 1.040%

TOTAL ................................................................. 100.000%

KEEP OUT OF REACH OF CHILDREN

DANGER

See right panel for panel for Precautionary Statements

FIRST AID

NOT TO PHYSICIAN: Probable mucosal damage may contaminate the use of gastric lavage.

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A MODEL FOR FOOD PROCESSING EQUIPMENT, UTELETS, AND OTHER FOOD CONTACT ARTICLES REGULATED BY 40CFR § 193.246b

5. Remove immersed items from solution to drain and then air dry. Non-immersed items must also be allowed to air dry. Delan then.

U.S. PUBLIC HEALTH SERVICE FOOD SERVICE SANITIZATION RECOMMENDATIONS CLEANING AND SANITIZING: Equipment and utensils must be thoroughly pre-washed or pre-rinsed and when necessary, pre-rinsed to remove gross food particles and soil.
- Thoroughly wash equipment and utensils using hot detergent solution.
- Rinse utensils and equipment thoroughly with potable water.
- Sanitize equipment and utensils by immersion in a solution of 1:100 oz of this product per gallon of water (160-400 ppm active quat) for at least 10 minutes at a temperature of 72°F.
- For equipment and utensils too large to be sanitized by immersion, apply a solution of 1:10 oz of this product per gallon of water (160-400 ppm active quat) by spraying or swabbing until thoroughly wet.
- Allow sanitized surfaces to air and air dry. Do not rinse.

WISCONSIN STATE BOARD OF HEALTH DIRECTORS FOR EATING ESTABLISHMENTS

1. Sanitize in solution for 2-3 min, this product per gallon of water (160-400 ppm active quat). Immerse all utensils for at least 2 minutes or for contact time specified by governing sanitary code.
2. Rinse sanitized utensils on a rake or drain board to dry.
3. Rinse with potable water.
4. Sanitize in a solution of 1:10 oz, this product per gallon of water (200-400 ppm active quat).
5. Add 0.5% sodium chlorite solution to solution at least daily or when visibly soiled or dulled.

NOTES:
- A demon table water rinse following sanitization is not permitted under Section 40CFR § 193.246b.

TO SANITIZE NON-FOOD CONTACT SURFACES:

Add 1 oz. of this product per gallon of water (or equivalent diluter) to sanitize precooked hard, nonporous surfaces.

Apply sanitize solution with a cloth, mop, sponge, sprayer or by immersion. Thoroughly wetting surfaces. For spray applications, use a coarse spray device. Spray 6-8 inches from surface, rub with brush, sponge or cloth. Avoid breathing spray. Note: For spray applications, carriers or remove all food products. Treated surfaces must remain wet for 5 minutes. Wipe dry with a sponge, mop or cloth or allow to air dry. Prepare fresh solution daily or more often if solution becomes visibly diluted, dirty or soiled.

STORAGE AND DISPOSAL

Do not contaminate water, food or feed by storage or disposal.

Pesticide Storage: Open dumping or storage in areas accessible to children. Pesticides Disposed: Pesticide waste are acutely hazardous, improper disposal of excess pesticides, spray material or residue 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: Non-Returnable containers. Do not store or refill this container. These containers primarily for cleaning. These containers not for shipping and do not recondition. Affix vapor, and disposal of container consistent with pesticide disposal instructions. Follow these instructions for disposal instructions for each container. For instance, if not filled mixed, these containers are acute hazardous waste and must be disposed in accordance with local, state, and federal regulations.