Shield-Brite PAA 5.0

FOR COMMERCIAL USE ONLY

Biodegradable  Bactericide  Fungicide  Sanitizer  Disinfectant

Shield-Brite PAA 5.0 is a post harvest treatment for the prevention and control of pre-harvest and post-harvest diseases on all fruits and vegetables and other agricultural crops in dry form, drenches, hydro- and pre-sprayed, as well as surfaces, equipment and structures used in processing fresh harvest commodities.

ACTIVE INGREDIENTS:
- Hydrogen Peroxide
- Peroxyacetic Acid

OTHER INGREDIENTS:
- Water

DIRECTIONS FOR USE:

- Shield-Brite PAA 5.0 is an effective sanitizer, hard-surface sanitizer against fungal, viral, and bacterial - Staphylococcus aureus and Klebsiella pneumoniae. Use as a sanitizer on hard, non-porous surfaces such as floors, tabletops, walls, tables, chairs, benches, garbage cans, restrooms, foodservice fixtures, shelves, carts, mixer bases, mixer exteriors, cooler exteriors, tractor trailers, trucks, carts, trailers, vehicles, conveyors, fans, blades, drains, pipes, commercial, municipal, and process water handling systems, filter housings, valves, tanks, pumps, valves and systems.

SAFETY OF FOOD CONTACT SURFACES:
- Shield-Brite PAA 5.0 is an effective sanitizer for hard, non-porous personal equipment such as boots, gloves, hard hats, ranger, tools and equipment including but not exclusive to: boots, pants, suspenders, glasses, boots, shoes, gloves, lap, hats, head coverings, and snowboards.

PRECAUTIONARY STATEMENTS

This product is not for use on the seals inside which are manufactured from the following materials: resin, cellulose, foam, vinyl, plated porcelain, plastic, seated flexible, HDPE, PP, PVC, PTFE, nylon, stainless steel, stainless steel, wood, glass, tile, and glass.

1. Prior to use, remove all gross contamination with a cleaner or other suitable detergent and rinse with potable water.
2. Allow all surfaces to dry to no potable water residue is required

Fogging Instructions: Shield-Brite PAA 5.0 can be used as an admixture to acceptable manual cleaning and sanitizing to treat hard, non-porous surfaces:
- Prior to fogging, remove or carefully protect all food product and packaging materials.
- Prior to use of this product, remove gross contamination with a cleaner or other suitable detergent and rinse with potable water.
- Prior to use, ensure all equipment is thoroughly disinfected and ready for use.
- Ensure equipment is properly ventilated. Ventilate all personnel from the room during fogging and for a minimum of 1 hour after fogging, to ensure that there is no strong odor which is characteristic of peracetic acid, before allowing personnel to return to work area.
- Prior to use, ensure all surfaces to dry to no potable water residue is required.

SAFETY OF FOOD STORAGE AREAS:
- Remove all food prior to sanitation of food storage areas.
- Prior to use of this product, remove gross contamination with a cleaner or other suitable detergent and rinse with potable water.
- Prior to use of this product, ensure all equipment is thoroughly disinfected and ready for use.
- Prior to use, ensure all personnel from the room during fogging and for a minimum of 1 hour after fogging, to ensure that there is no strong odor which is characteristic of peracetic acid, before allowing personnel to return to work area.
- Ensure all surfaces to dry to no potable water residue is required.
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