SUPERSAN

Multiple Purpse Non-Rinse Acid Cleaner Food Contact Sanitizer. For Dairies, Dairy Demes, Grist Mill, Farms, Groceries, Beverages, Food Handling and Process Areas, Restaurants, Bars and Institutional Kitchen Use. For Non-Food Contact Sanitation in: Schools, Colleges, Churches, Athletic Facilities, Health Clubs

KEEP OUT OF REACH OF CHILDREN
DANGER PELIGRO

DIRECTIONS FOR USE

Before using this product, food products and packaging materials must be removed from the room or carefully protected. 

MULTIPURPOSE ACCENT (FOR USE IN CLEANING PERFORMANCE): At 1 ounce of this product to 4 gallons of water (200 ppm active) use solution for thorough cleaning and sanitizing of food processing equipment and facilities.

PREPARATION OF NON-FOOD CONTACT SANITIZER USE SOLUTION: Add 1 ounce of this product to 4 gallons of water (200 ppm active) use solution for non-food contact sanitizing. 

FOOD CONTACT SANITIZATION: To prevent cross contamination from area to area in animal areas, and the packaging and storage areas of food plants, use 1 ounce of this product to 4 gallons of water (200ppm active) use solution in all food processing equipment and facilities. Be sure to sanitize all areas before the next use.

FOOD CONTACT SANITIZATION: To prevent cross contamination from area to area, in the production and packaging areas, use 1 ounce of this product to 4 gallons of water (200ppm active) use solution for 5 minutes prior to entering area. Change the sanitizing solution in the bath at least daily or when use becomes visibly dirty.

ENTRYWAY SANITIZATION SYSTEMS: To prevent cross contamination from area to area, set the system to deliver 0.5 to 1 ounce of water (400 - 500 ppm active) of sanitizing solution. The spigot must cover the entire path of the doorway, set the system so that a continuous wet blanket of sanitized solution is delivered to the floor.

FOOD CONTACT PROCESSING EQUIPMENT SANITIZING DIRECTIONS

Before use as a sanitizer in public eating places, federally inspected meat and poultry plants and dairies, food products and packaging materials must be removed from the room or carefully protected. Prior to application, remove gross food particles and soil by a pre-flush or pre-scrub and when necessary, presoak. Then thoroughly wash or flush objects with a good detergent or compatible cleaner, followed by a potable water rinse before application of the sanitizing solution.

FOOD CONTACT SANITIZING PERFORMANCE: At a minimum of 1 and a maximum of 2 ounces of this product (200-400 ppm) this product eliminates 99.99% of the following bacteria in 60 seconds in 500 ppm hard water calculated as CaCO3 according to the AOAC General Method for the Determination of Total Coliforms and Enterobacteriacea.

IN FOOD PROCESSING LOCATIONS, DAIRIES, RESTAURANTS AND BARS DIRECTIONS: For sanitizing pre-cleaned processing equipment, dairy equipment, food utensils, dishes, silverware, eating utensils, glasses, sink, sinks, counters, refrigeration storage and display equipment and other hard, non-porous food contact surfaces, apply use solution of 1 to 2 ounces per 4 gallons of water (200-400 ppm) with a cloth, brush, mop, sponge, abrasive scrubber, mechanical sprayer device, trigger spray device or by immersion. For spray dilution, apply 1 ounce of this product to 1 gallon of water (200-400 ppm) or 1 part of this product to 4 parts of water (200 ppm active). You are sure to have an effective sanitizing solution. Apply solution to the area to be sanitized. The used sanitizing solution must be rinsed with potable water, but can be reused for other purposes such as cleaning.

SANITIZING EGG SHELLS INTENDED FOR FOOD DIRECTIVES

To sanitize previously cleaned food-grade eggs in shell egg and egg product processing plants, spray with a solution of 1-2 ounces of this product per 4 gallons of warm water (200-400 ppm active). The solution must be warmer than the eggs, but not exceed 130°F. Wet eggs thoroughly and allow to drain. Eggs sanitized with this product must be subjected to a potable water rinse only if they are to be broken immediately for use in the manufacture of egg products. Eggs must be reasonably dry before casings or breaking. Prepare a fresh solution at least daily or when use becomes visibly dirty. The used sanitizing solution may be re-used. It is not advisable to use the Potable Water Rinse for any other purpose.

U.S. PUBLIC HEALTH SERVICE FOOD SERVICE SANITATION RECOMMENDATIONS

CLEANING AND SANITIZING

1. Thoroughly wash equipment and utensils in a hot detergent solution.
2. Rinse utensils and equipment thoroughly with potable water.
3. Sanitize equipment and utensils by immersion in 1-2 ounces of this product per 4 gallons of water use solution for at least 60 seconds at a temperature of 170°F.
4. For equipment and utensils too large to sanitize by immersion, apply use solution of 1.0 to 2.0 ounces to 4 gallons of water (200-400 ppm active) by spraying, spraying or swabbing until thoroughly wet for 60 seconds. Articles that can be immersed in solution must remain in solution for 60 seconds. Articles too large for immersion must be thoroughly wetted for 60 seconds by spraying, spraying or swabbing.
5. Let surfaces drain and then air dry.
6. NO POTABLE WATER RINSE IS ALLOWED.
7. Change cloth, sponge or towels frequently to avoid redeposition of soil. Prepare a fresh solution at least daily or when use solution becomes visibly dirty. The used sanitizing solution must not be re-used for sanitizing, but can be reused for other purposes such as cleaning.

SOLD BY: WESMAR CO. INC.
5720 204th Street SW, Lynnwood, WA 98036
(206) 783-5344

QUALITY • SERVICE • INTEGRITY • MADE IN U.S.A.

D.E. Reg. No. 10324-67-10428;
WESMAR CO. INC.
5720 204th Street SW, Lynnwood, WA 98036
(206) 783-5344

EPA Reg. No.: 10324-67-10428;
EPA Est. No.: 10428-WA-3

Label Revision: 10/30/2012

DATE: 03/012
LOT #: 203012Y

NET CONTENTS: 15 GALLONS (208 L)
Nonfood Compounds

D 2
Reg. No.: 134543
PRECAUTIONARY STATEMENTS

HAZARDS TO HUMANS AND DOMESTIC ANIMALS

DANGER: KEEP OUT OF REACH OF CHILDREN. Causes irreversible eye damage and skin burns. Harmful if swallowed or absorbed through skin. Harmful if inhaled. Avoid breathing spray mist. Do not get into eyes, skin or on clothing. Wear protective glasses or face shield and rubber gloves and protective clothing when handling. Wash thoroughly with soap and water after handling and before eating, drinking, chewing gum, using tobacco or using the toilet. Remove contaminated clothing and wash clothing before reuse.

ENVIRONMENTAL HAZARD:
This product is toxic to fish.

PHYSICAL OR CHEMICAL HAZARD:
Do not use or store near heat or open flame. Do not mix with oxidizers, organic solvents and degreasers.

FIRST AID

Have the product container or label with you when calling a poison control center or doctor, or for obtaining treatment.

IF ON SKIN OR CLOTHING: Take off contaminated clothing. Rinse skin immediately with plenty of water for 15-20 minutes. Call a poison control center or doctor for treatment advice.

IF IN EYES: Hold eyes open and rinse slowly and gently with water for 15-20 minutes. Remove contact lenses, if present, after first 5 minutes, then continue rinsing eye. Call a poison control center or doctor for treatment advice.

IF SWALLOWED: Call a poison control center or doctor immediately for treatment advice. Have person sip a glass of water if not able to swallow. Do not induce vomiting unless told to do so by a poison control center or doctor. Do not give anything by mouth to an unconscious person.

IF INHALED: Move person to fresh air. If person is not breathing, call 911 or an ambulance, then give artificial respiration, preferably mouth-to-mouth, if possible. Call a poison control center or doctor for further treatment advice.

NOTE TO PHYSICIAN: Probable systemic damage may contraindicate the use of gastric lavage.

STORAGE AND DISPOSAL

Do not contaminate water, food, or feed by storage or disposal. CONTAINER DISPOSAL/PESTICIDE STORAGE: Non-refillable container. Store empty container in a secure location, out of the reach of children. Do not reuse empty containers. Store pesticides away from food, pet food, feed, water, fertilizers, and veterinary supplies. Keep the product container locked to prevent unauthorized access by persons unfamiliar with its proper use. Triple rinse as follows: Fill container 1/2 full with water and reduceit for container. Agitate vigorously and dispose of rinses. Repeat two more times. Rinse container and put in trash or other proper disposal if available.

RESIDUE REMOVAL INSTRUCTIONS: Triple-rinse container promptly after emptying. Triple rinse as follows: Fill container 1/4 full with water on rinse. Shake 10 seconds. Follow Pesticide Disposal instructions for residual disposed. Drain for 10 seconds after the flow begins to drip. Repeat this procedure two more times.

Sold by:

REVISED: 10/20/12
LOT #: 100312X
NET CONTENTS: 1 GALLON (3,785 L)
NATF: 1003128

SUPERSAN


KEEP OUT OF REACH OF CHILDREN

PREGNANCY: Consult a physician before using this product.

DANGER PELIGRO

See left panel for additional precautionary statements and first aid statements.

NONFOOD COMPOUNDS: D2 Reg. No. 1348434

ACTIVE INGREDIENTS:

- Choral (Diethyl Dimethyl) Ammonium Disulfate 3.075%
- Diethyl(dimethyl) Ammonium Chloride 1.5375%
- Ethylene diamine tetraacetic acid 0.10%
- Chlorine 4.10%

TOTAL:

100.00%

DIRECTIONS FOR USE

This is a vehicle of Federal Law to use this product in a manner consistent with its labeling. Before using this product, food products and packaging material must be removed from the area or sanitized. NON-FOOD CONTACT SANITIZING PERFORMANCE: At 1 ounce of this product for 4 gallons of water (1:250 ppm active) this product is an effective one-step sanitizer in 100 ppm hard water as CaCO3 with a 5 minute contact time against the following hard-on-food surface: Environmental engineering, Dairy processing areas. PREPARATION OF NON-FOOD CONTACT SANITIZER SOLUTION: Add 1 ounce of this product for 4 gallons of water (250 ppm active). Apply contaminate solution to pre-cleaned, hard, non-porous non-food contact surfaces with a brush or cloth, mop, sponge, auto scrubber, mechanical spray device or by immersion so as to thoroughly wet the surface to be sanitized. For smaller applications, use 8.8 inches for surface. Do not breathe spray. Rub with brush, cloth or sponge. Treated surfaces must remain wet for 5 minutes.

Wipe up excess liquid. Change cloth, sponge or sponges frequently to avoid contamination of soil. Prepare a fresh solution at least daily or when use solution becomes visibly soiled. A fresh rinse is required.

SHEDDING BATH SANITIZING DIRECTIONS: To prevent cross contamination from areas to areas in a common area, the packing and storage areas of foods plants, when tanks containing one inch of sterile water sanitizing solution must be placed at all entrances to buildings, hatchways and at all the entrances to the production and packaging areas. Spray washroom surfaces and place in 1 to 8 ounces of this product per 4 gallons of water (100 ppm active) use solution for 5 minutes prior to entering area. Change this sanitizing solution in the bath of less daily or when use solution becomes visibly soiled. ENTIRE BATH SANITIZING SYSTEMS: To prevent cross contamination from area to area, put the system to deliver 1.5 to 1.0 ounce per gallon of water (100 - 200 ppm active in sanitizing solution). The system must cover the entire path of the sanitizing. Set the system on that is thoroughly wetted and sanitized to touchers of solution to deliver the floor. Do not mix other food additions to the sanitizing solution.

FOOD CONTACT SANITIZING EQUIPMENT SANITIZING DIRECTIONS:

Before use as a sanitizing in public eating places, however in mixed food plants and dairy, food products and packaging material must be removed from the room or sanitized. Prior to application, remove gross food particles and tied by use of a 30-50 or 30-300 ppm when necessary, a thin thoroughly wet cloth stands with a good to moderately compatible cleaner, followed by a potable water rinse before application of the sanitizing solution. FOOD CONTACT SANITIZING PERFORMANCE: At a minimum of a 1 and a maximum of 3 minutes per gallon (250-350 ppm) this product replaces 69.89‰ of the following bacteria in 60 seconds in 50 ppm hard water calculated at CaCO3 according to the AAGC Standard and Determinant Sanitizing Action of Pharmacists Test. Campylobacter jejuni, Escherichia coli, Escherichia coli O157:H7, Listeria monocyctogenes, Salmonella enterica, Salmonella typhimurium, Salmonella minnesota, Staphylococcus aureus, Yersinia enterocolitica.

SANTIZING OF FOOD PROCESSING EQUIPMENT AND OTHER HARD, NON-FOOD CONTACT SURFACES IN FOOD PROCESSING LOCATIONS, DAIReY, RESTAURANTS AND BARS DIRECTIONS: For sanitizing pre-cleaned food processing equipment, every equipment, food processor, slicers, choppers, extruders, rolling mills, kneads, crossmixers, refrigerated storage and display equipment and all other hard, non-food contact surfaces, apply use solution of 1 to 2 ounces per gallon of water (250-450 ppm with a brush, cloth, mop, sponge, auto scrubber, mechanical spray device, spray trigger device or immersion. For small applications, spray it to 8 inches from surface. Do not breathe spray. Rub with brush, cloth, sponge. From a Closed Loop Oligotrophic, apply 250-450 ppm active the solution to be sanitized. Surfaces must remain wet for at least 5 minutes. Let surfaces dry and then air dry. NO POTABLE WATER SANITIZED IS ALLOWED. Change cloth, sponge or sponges frequently to avoid contamination of soil. A fresh solution must be prepared at least daily or when use solution becomes visible dry. The sec 912 sanitizing solution must not be re-used for sanitizing, but can be reused for other purposes such as cleaning. SANTIZING EGG SHELLS INTENDED FOR FOOD DIRECTIONS: To sanitize previously washed-grade eggs in shell egg and egg product processing plants, spray with a solution of 1.2 ounces of this product per 4 gallons of water (200-400 ppm active). The solution must be warmer than the eggs, but not exceed 100°F. Wash eggs thoroughly and allow to drain. Eggs sanitized with this product must be subjected to a potable water rinse only if they are to be broken immediately for use in the manufacture of egg products. Eggs must be reasonably dry prior to drying or baking. Prepare a fresh solution at least daily or when use solution becomes visibly soiled. The solution must not be re-used for sanitizing eggs. Water only; clean, which eggs can be sanitized. Only, cracked or purchased eggs cannot be sanitized. FOR PORK, Poultry, and Lamb PORK OR LAMB SANITIZATION FOR RECOMMENDATIONS CLEANING AND SANTIZING: Thoroughly wash equipment and utensils in hot detergent solution.

1. Rinse utensils and equipment thoroughly with potable water.
2. Sanitize equipment and utensils by immersing in 1/2 to 2 ounces of this product per 4 gallons of water use solution for at least 30 minutes at temperatures of 70°F.
3. For equipment and utensils too large to be sanitized by immersion, apply use solution of 1:5 to 2:5 ounces of 4 gallons of water (250-400 ppm active) by spraying or soaping or washing until thoroughly wetted for 30 seconds. Articles that can be immersed in solution must remain in solution for 30 seconds. Articles too large for immersion must be thoroughly wetted for 30 seconds by spraying, soaping or washing.
4. Let surfaces dry and then air dry.
5. NO POTABLE WATER SANITIZED IS ALLOWED.
6. Change cloth, sponge or sponges frequently to avoid contamination of soil. Prepare a fresh solution at least daily or when use solution becomes visibly dry. The used sanitizing solution must not be re-used for sanitizing, but can be reused for other purposes such as cleaning.

Waste treatment system (e.g., composting system) is subject to specific regulations and requirements.