Sani-Cide FSC

Kills 99.99% of bacteria in 60 seconds

ACTIVE INGREDIENTS
Alkyl (60% C14, 30% C16, 5% C12, 5% C10) dimethyl benzyl ammonium chloride................. 0.01%
Alkyl (68% C12, 32% C14) dimethyl ethylbenzyl ammonium chloride.......................... 0.01%

INERT INGREDIENTS. ........................................... 99.98%

KEEP OUT OF REACH OF CHILDREN

CAUTION

FIRST AID: Have the product container or label with you when calling a poison control center or doctor; or going for treatment.

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 eye. Call a poison control center or doctor for treatment advice.

See side panels for additional precautionary statements:

Health 1 Fire 0 Reactivity 0

NET CONTENTS: 1 QUART (32 FL OZ) Made in the USA EPA REG. NO. 1536-182-5048 EPA EST. NO. 3046-MD-001 Distributed by: Celeste Industries Corporation 8221 Teal Drive, Suite 400 - Easton, MD 21601 - USA

Sani-Cide FSC

- Meets DCMC Germicidal & Detergent standards for sanitizing previously cleaned, food-contact surfaces.
- Has been cleared by EPA in the Code of Federal Regulations (40CFR 180.940) for use on food contact surfaces in public eating places, dairy-processing equipment and food-processing equipment and utensils without the requirement of a potable water rinse after sanitization.
- Contains no phosphorus

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

FOOD CONTACT SURFACE SANITIZATION DIRECTIONS

Sanitization: Recommended for use in households, public eating places (restaurants, cafes, bars, taverns), dairy and food processing plants to sanitize hard, non-porous, food contact surfaces as identified below. Use a mop, sponge, cloth, low pressure coarse sprayer or hand pump trigger sprayer to apply Sani-Cide FSC.

Prior to application, remove all gross food particles and soil from surfaces which are to be sanitized, by a pre-flush, pre-scrub or pre-scrape and when necessary, pre-soak treatment. Thoroughly wash or flush surfaces with a good detergent, followed by a potable water rinse before applying Sani-Cide FSC. Before use as a sanitizer in federally inspected meat and poultry plants and dairies, food products and packaging materials must be removed from the room or carefully protected. A potable water rinse is not allowed following use of this product on previously cleaned, hard non-porous surfaces provided that the surfaces are adequately drained before contact with food.

Sani-Cide FSC is a 200 ppm (mg/L) active quaternary solution which kills 99.99% of bacteria (Staphylococcus aureus (Staph) ATCC #6538, Escherichia coli (E. coli) ATCC #11229, Campylobacter jejuni ATCC #92418, Escherichia coli /O157:H7 ATCC #43896, Listeria monocytogenes ATCC #33312, Salmonella typh ATCC #6539, Shigella dysenteriae ATCC #12185 and Yersinia enterocolitica ATCC #65715, in 60 seconds in accordance with the ADAC Germicidal and Detergent Sanitizing Action of Disinfectants test.

To sanitize mobile items such as tanks, finished wood or plastic chopping blocks, food processing equipment (grinders, slicers, choppers), food work areas, finished wood or plastic table top, (wooden picnic tables), appliances (microwaves, stoves, refrigerators) and counter tops:

1. Remove all gross food particles and soil by pre-flush or pre-scrape.
2. Clean all surfaces thoroughly using a good detergent or cleaner.
3. Rinse moveable surfaces for proper drainage. Rinse with potable water.
4. Apply Sani-Cide FSC via hand pump trigger sprayer or low pressure coarse sprayer.
5. Let surfaces drain and air dry. Do not rinse or wipe.
6. This product must be replaced with fresh product daily or more frequently if it becomes visibly soiled.

To sanitize immobile items such as drinking glasses, cookware, dishware and eating utensils:

1. Scrape or pre-wash utensils, glassware, cookware, and dishware.
2. Wash with a good detergent.
3. Immerse articles in Sani-Cide FSC for 60 seconds (1 minute) or longer if specified by local government sanitary code.
4. Place sanitized articles on a rack or drain board to air dry. Do not rinse or wipe.

Sanitization of food contact surfaces in public eating places, dairy-processing equipment, and food-processing equipment and utensils regulated under 40CFR 180.940:

1. Scrape, flush, or pre-scrub articles (whether mobile or stationary) to remove gross food particles and soil.
2. Thoroughly wash articles with a good detergent.
3. Rinse articles thoroughly with potable water.
4. Sanitize by immersing articles in Sani-Cide FSC (200 ppm [mg/L]) active quaternary for at least 60 seconds (1 minute). Articles too large for immersion should be thoroughly wetted with Sani-Cide FSC by spraying, spraying or swabbing.
5. Remove immersed items from solution to drain and then let air dry. Non-immersed items should also be allowed to air dry.

PRECAUTIONARY STATEMENTS

HAZARDS TO HUMANS AND DOMESTIC ANIMALS

CAUTION. Causes moderate eye irritation. Avoid contact with eyes or clothing. Wash thoroughly with soap and water after handling and before eating, drinking, chewing gum or using tobacco.

STORAGE AND DISPOSAL

DO NOT CONTAMINATE WATER, FOOD, OR FEED BY STORAGE OR DISPOSAL.

PESTICIDE STORAGE: Store in an area inaccessible to children. Do not store on ice. Avoid creating or impacting water islets.

CONTAINER DISPOSAL: Nonrefillable container. Do not reuse or refill container. Clean container promptly after emptying. Triple rinse as follows: Fill container 1/4 full with water and recap. Agitate vigorously. Follow Pesticide Disposal instructions for rinsate disposal. Drain for 10 seconds after flow begins to drip. Repeat procedure two times, then offer for recycling or reconditioning if not available, puncture and dispose in a sanitary landfill.

PESTICIDE DISPOSAL: Pesticide wastes are acutely hazardous. Improper disposal of excess pesticide, spray mixture, or rinse water 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 Hazardous Waste representative at the nearest EPA Regional Office for guidance.

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Sani-Cide FSC

- Meets AOAC Germicidal & Detergent standards for sanitizing previously cleaned, food-contact surfaces.
- Has been cleared by EPA in the Code of Federal Regulations (40CFR 180.940) for use on food contact surfaces in public eating places, dairy-processing equipment and food-processing equipment and utensils without the requirement of a potable water rinse after sanitization.
- Contains no phosphorous

DIRECTIONS FOR USE

- It is a violation of Federal Law to use this product in a manner inconsistent with its labeling.

FOOD CONTACT SURFACE SANITIZATION DIRECTIONS

Sanitization: Recommended for use in households, public eating places (restaurants, cafeterias, bars, taverns), dairies and food processing plants to sanitize hard, non-porous, food contact surfaces as identified below. Use a mop, sponge, cloth, low pressure coarse sprayer or hand pump trigger sprayer to apply Sani-Cide FSC.

Prior to application, remove all gross food particles and soil from surfaces which are to be sanitized, by a pre-flush, pre-soak or pre-scrape and when necessary, pre-soak treatment. Thorougly wash or flush surfaces with a good detergent, followed by a potable water rinse before applying Sani-Cide FSC. Before use as a sanitizer in federally inspected meat and poultry plants and dairies, food products and packaging materials must be removed from the room or carefully protected. A potable water rinse is not allowed following use of this product on previously cleaned, hard non-porous surfaces provided that the surfaces are adequately drained before contact with food.

Sani-Cide FSC is a 200 ppm (mg/L) active quaternary solution which kills 99.99% of bacteria: Staphylococcus aureus (Staph) ATCC #6538, Escherichia coli (E. coli) ATCC #8739, Candida albicans ATCC #90028, Listeria monocytogenes ATCC #33091, Salmonella typhimurium ATCC #13311, Shigella dysenteriae ATCC #12388 and Norwalk enteric virus ATCC #23710, in 60 seconds in accordance with the AOAC Germicidal and Detergent Sanitizing Action of Disinfectants test.

To sanitize immobile items such as tanks, finished wood or plastic chopping blocks, food processing equipment (grinders, slicers, choppers), food work areas, finished wood or plastic tables (non-wooden picnic tables), appliances (microwaves, stoves, refrigerators) and counter tops:

1. Remove all gross food particles and soil by pre-flush or pre-scrub.
2. Clean all surfaces thoroughly using a good detergent or cleaner.
3. Rinse all surfaces thoroughly using a good detergent or cleaner.
4. Let surfaces drain and air dry. Do not rinse or wipe.
5. This product must be replaced with fresh product daily or more frequently if it becomes visibly soiled.

To sanitize mobile items such as drinking glasses, coolers, dinnerware and eating utensils:

1. Scrape and pre-wash utensils, glassware, coolers, and dishes.
2. Wash with a good detergent.
3. Immerse articles in Sani-Cide FSC for 60 seconds (1 minute) or longer if required, by local government sanitary code (200 ppm (mg/L) active quaternary solution) making sure to immerse completely.
4. Place sanitized articles on a rack or drain board to air dry. Do not rinse or wipe.

Sanitization of food contact surfaces in public eating places, dairy-processing equipment, and food-processing equipment and utensils regulated under 40 CFR 180.940:

1. Scrape, flush, or pre-soak articles (whether mobile or stationary) to remove gross food particles and soil.
2. Thoroughly wash articles with a good detergent.
3. Rinse articles thoroughly with potable water.
4. Sanitize by immersing articles in Sani-Cide FSC (200 ppm (mg/L) active quaternary) for at least 60 seconds (1 minute). Articles too large for immersion should be thoroughly washed with Sani-Cide FSC, by rinsing, spraying or swabbing.
5. Remove immersed items from solution to drain and then let air dry.

PRECAUTIONARY STATEMENTS

HAZARDS TO HUMANS AND DOMESTIC ANIMALS

CAUTION. Causes moderate eye irritation. Avoid contact with eyes or clothing. Wash thoroughly with soap and water after handling and before eating, drinking, chewing gum or using tobacco.

ENVIRONMENTAL HAZARDS

This product is toxic to fish. Do not discharge effluent containing this product into lakes, streams, ponds, estuaries, oceans or other waters unless in accordance with the requirements of a National Pollutant Discharge Elimination System (NPDES) permit and the permitting authority has been notified in writing prior to discharge. Do not discharge effluent containing this product to sewer systems without previously notifying the local sewage treatment plant authority. For guidance contact your State Water Board or Regional Office of the EPA.

STORAGE AND DISPOSAL

DO NOT CONTAMINATE WATER, FOOD, OR FEED BY STORAGE OR DISPOSAL

PESTICIDE STORAGE: Store in an area inaccessible to children. Do not store on site. Avoid creating or impacting site walls.

CONTAINER DISPOSAL: Nonrefillable container. Do not reuse or refill container. Clean container promptly after emptying. Empty container with 1/4 full water wash. Tip container on its side and roll it back and forth, ensuring at least one complete revolution for 30 seconds. Stand the container on its end and tip it back and forth several times. Turn the container over onto its other end and tip it back and forth several times. Follow Pesticide Disposal instructions for resinate disposal. Reprint this procedure two or more times, then offer for recycling or reconditioning. If not available, puncture and dispose in a sanitary landfill.

PESTICIDE DISPOSAL: Pesticide wastes are acute hazard. Improper disposal of excess pesticide, spray mixtures, or resinate is a violation of Federal Law. If those wastes cannot be disposed of by use according to label instructions, contact your State Pesticide or Environmental Control Agency, or Hazardous Waste representative at the nearest EPA Regional Office for guidance.