Thermo-San Food Contact Surface Sanitizing Wipes

Pre-measured, premoistened sanitizing wipes for use on hard, non-porous food contact surfaces.

99.99% effective in 60 seconds against Staphylococcus aureus (ATCC #6538), Escherichia coli (ATCC #11229) and Shigella boydii (ATCC #9207) on hard, non-porous food contact surfaces.

For use in retail and institutional food establishments, food processing plants and other health department regulated food facilities.

Net Contents:

150 WIPES
5 x 5 in.
(12.7 x 12.7 cm)

Keep out of reach of children.

Caution:
See back panel for additional precautionary statements.

Net WT. 93 lbs (423.4 g)
AREAS OF USE IN FOOD SERVICE AND FOOD PREPARATION: This product is recommended for use in retail food establishments, including restaurants, supermarkets, food processing plants and other food service and food preparation settings where the prevention of cross contamination between treated surfaces is of primary importance.

FOR USE IN: Restaurants, Fast Food Chains, Cafeterias, Schools, Delicatessens, Food Processing Plants, Healthcare Food Service, Temporary Food Establishments and Airplanes.

DIRECTIONS FOR USE: It is violation of Federal Law to use this product in a manner inconsistent with its labeling. Product is ready for use, no mixing or measuring required.*

FOOD CONTACT SURFACES: For use on cleaned then rinsed hard, non-porous food preparation surfaces. Surfaces may include: probe portion of meat thermometers, probe portion of food thermometers, outside surface of beverage dispensers, food mixers, ice machines, griddles, chargrills and other similar hard, non-porous food contact surfaces except those excluded by this label.**

SANITIZING PROCEDURE: To sanitize, wipe enough for treated area to remain visibly wet for a minimum of 60 seconds. Let dry. No rinsing required.

*All applicable health inspection agency code requirements must be followed for cleaning, rinsing and sanitizing.

**Do not use to sanitize glassware, cookware, eating utensils, and wood cutting boards. Do not use to sanitize food preparation surfaces that are scored or gouged with narrow crevices that cannot be penetrated by wiping. Do not use to sanitize other food contact surfaces which, by their design or configuration, cannot be fully reached or covered by a wet wipe.

DISPENSING: To start feed: Remove lid and discard inner seal from canister. Find center of wipe roll, remove first wipe for use, twist corner of next wipe into a point and thread through the hole in the canister lid. Pull through about one inch. Replace lid. Dispense remaining wipes as necessary by pulling out at an angle. When not in use keep center cap of lid closed to prevent moisture loss.

PRECAUTIONARY STATEMENTS:
HAZARDS TO HUMANS AND DOMESTIC ANIMALS
CAUTION: Avoid contact with eyes. Do not use for cleaning or sanitizing human skin.
FIRST AID: 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 five minutes, then continue rinsing eye. Call a poison control center or doctor for treatment advice. Have the product container or label with you when calling a poison control center or doctor, or going for treatment.

STORAGE AND DISPOSAL: STORAGE: Do not use or store near heat or open flame. Use product only from original container.

WIPE DISPOSAL: Do not reuse wipe. Dispose of used wipe in trash. Do not flush in toilet.

DISPENSER DISPOSAL: Nonrefillable container. Do not reuse or refill this container. Triple rinse and offer for recycling. If recycling is not available, put in trash collection.

NSF LISTED 124802
NOT A BABY WIPE
NOT FOR IN-HOME USE