PRECAUTIONARY STATEMENTS
HAZARDS TO HUMANS AND DOMESTIC ANIMAL
CAUTION. Causes moderate eye irritation. Avoid contact with eyes or clothing. Wash thoroughly with soap and water after handling.

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 5 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 for going for treatment.

This product is an effective sanitizer-cleaner for use on food contact as well as non-food contact surfaces. It eliminates 99.9% of Staphylococcus aureus and Klebsiella pneumoniae in 60 seconds. This product is for use in hospitals and dental offices, nursing homes, day care centers, nurseries, restaurants, bars, cafeterias, institutional kitchens, convenience stores, food storage areas, institutions, schools, campgrounds, USDA inspected food processing facilities, hotels and motels.

This product is used for food surface sanitization and cleaning of equipment and utensils in food processing, dairy industry, bars, restaurants, institutional kitchens, convenience stores, food storage areas, institutions, schools, campgrounds, USDA inspected food processing facilities, hotels and motels.

This product is for use on the following washable hard, nonporous surfaces: floors, walls, countertops, stovetops, sinks, refrigerators, cabinets, highchairs, garbage cans, refrigerated storage and display equipment, tables, non-wooden picnic tables, outdoor furniture except cushions and wood frames, telephones, doorknobs, conduits, flooring and hard nonporous surfaces made of metal, glazed porcelain, glazed ceramic, plastic, porcelain, linoleum, stainless steel, enamelled surfaces, finished woodwork, laminated surfaces, vinyl and plastic upholstery.

This product is a ready-to-use sanitizer for hard nonporous non-food contact surfaces (200 ppm active) according to the method for Sanitizers - Non-Food Contact Surfaces, modified in the presence of 5% organic serum in 60 seconds against. Klebsiella pneumoniae, Staphylococcus aureus.

This product is an effective sanitizer for use on precleaned food contact surfaces in 60 seconds against Campylobacter jejuni, Escherichia coli, ESBL Escherichia coli, Salmonella enterica, Shigella sonnei, Staphylococcus aureus, Vibrio cholerae, Yersinia enterocolitica.

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

SANITIZING NON-FOOD CONTACT SURFACE DIRECTIONS: Apply this product as is to sanitize hard nonporous surfaces with a cloth, mop, sponge, wiper or sprayer. Rub with a brush, sponge, wiper or cloth. Treated surfaces must remain wet for 60 seconds. Allow to air dry. For sprayer applications, use a coarse spray device. Spray 6 - 8 inches from surface. Avoid breathing spray.

SANITIZING FOOD CONTACT SURFACE DIRECTIONS: Use this product (200 ppm active) for sanitizing and cleaning of equipment and utensils in food processing, dairy industry, bars, restaurants, institutional kitchens, convenience stores, food storage areas, institutions, schools, campgrounds, USDA inspected food processing facilities, hotels and motels. To sanitize hard nonporous surfaces with a cloth, mop, sponge, wiper or sprayer. Rub with a brush, sponge, wiper or cloth. Treated surfaces must remain wet for 60 seconds. Allow to air dry. For sprayer applications, use a coarse spray device. Spray 6 - 8 inches from surface. Avoid breathing spray.

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