

Food Service Sanitizer Victoria Bay (C00180, C00181, C00188)

For Institutional, Food Handling and Process Areas, Bars and Institutional Kitchens
and for Sanitizing Ice Machines.
EPA Reg. No. 10324-63-68168

See product label for complete mixing and use instructions.

DISINFECTION: This product kills the following bacteria in 10 minutes at 4 oz. per 5 gal. of water (625 ppm active) and 5% soil on hard, nonporous surfaces:

Pseudomonas aeruginosa
Salmonella enterica

Staphylococcus aureus

VIRUCIDAL* PERFORMANCE: This product kills the following viruses in 10 minutes at 4 oz. per 5 gal. of water (625 ppm active) and 5% soil on hard, non-porous surfaces:

Avian Influenza A (H5N1) Virus
Avian Influenza A/Turkey/Wisconsin Virus
Herpes Simplex Type 1 Virus
Herpes Simplex Type 2 Virus

Human Coronavirus
Influenza A (H1N1) Virus
Influenza A2/Japan Virus
Vaccinia Virus

FOOD CONTACT SANITIZING PERFORMANCE: This product is an effective food contact sanitizer in 1 minute at 1 oz. per 4 gal. of 500 ppm hard water (200 ppm active) on hard, non-porous surfaces:

Aeromonas hydrophila
Campylobacter jejuni
Clostridium perfringens
Enterobacter sakazakii
Enterococcus faecalis
Escherichia coli
Escherichia coli O26:H11
Escherichia coli O45:K:H-
Escherichia coli O103:K:H8

Escherichia coli O111:H8
Escherichia coli O121:K:H10
Escherichia coli O157:H7
Listeria monocytogenes
Salmonella typhi
Shigella dysenteriae
Staphylococcus aureus
Streptococcus pyogenes
Yersinia enterocolitica

NON-FOOD CONTACT SANITIZING PERFORMANCE: This product is an effective one-step sanitizer in 3 minutes at 1 oz. per 4 gal. of water (200 ppm active) and 5% soil on hard, non-porous surfaces:

Enterobacter aerogenes

Staphylococcus aureus

FUNGICIDAL PERFORMANCE: This product kills the following fungi in 10 minutes at 4 oz. per 5 gal. of water (625 ppm active) and 5% soil on hard, non-porous surfaces:

Trichophyton mentagrophytes (Athlete's foot fungus)