

FOOD SERVICE SANITIZER

DESCRIPTION

This product is for use on hard, non-porous surfaces in: restaurants and bars, cafeterias, institutional kitchens, fast food operations, food storage areas, and food processing plants.

Please read entire container label for detailed instructions and safety information.

DIRECTIONS

FOOD CONTACT SANITIZING DIRECTIONS: Prior to application, remove gross food particles and soil by a pre-flush or pre-scrape and when necessary, presoak. Then thoroughly wash or flush objects with a good detergent or compatible cleaner, followed by a potable water rinse before applications of the sanitizing solution.

FOOD CONTACT SANITIZING PERFORMANCE FOR PUBLIC EATING PLACES, FOOD PROCESSING EQUIPMENT, UTENSILS AND OTHER HARD, NON-POROUS FOOD CONTACT SURFACES IN FOOD PROCESSING LOCATIONS, BAKERIES, CANNERIES, BEVERAGE PLANTS, RESTAURANTS AND BARS DIRECTIONS (REGULATED BY 40 CFR sec 180.940(a)(c)): Immerse pre-cleaned glassware, dishes, silverware, cooking utensils and other similar size food processing equipment in a solution of 0.75-2 oz. of this product per 4 gal. of water (0.19-0.5 oz. per gal. of water) (150-400 ppm active quat) (or equivalent use dilution) for at least 1 minute. Allow sanitized surfaces to adequately drain and then air dry before contact with food so that little or no residue remains. Do not rinse. For articles too large for immersing, apply a use solution of 0.75-2 oz. of this product per 4 gal. of water (0.19-0.5 oz. per gal. of water) (150-400 ppm active quat) (or equivalent use dilution) to sanitize hard, non-porous food contact surfaces with a brush, cloth, mop, sponge, auto scrubber, mechanical spray device. For spray applications, spray 6-8 inches from surface. Do not breathe spray. Surfaces must remain wet for at least 1 minute. Allow sanitized surfaces to adequately drain and then air dry before contact with food so that little or no residue remains. Do not rinse. Prepare a fresh solution daily or when visibly dirty. For mechanical application, use solution must not be reused for sanitizing applications.

FEATURES

- Versatile sanitizer
- Phosphate-free formulation
- Fragrance-free

ADVANTAGES

- Will not harm most surfaces
- Easy to use
- Can be used with a mop and bucket, trigger sprayers, sponge or by soaking

BENEFITS

- Economical concentrate
- Efficient and stable in use dilution
- Non-abrasive formula will not scratch surfaces

SPECIFICATIONS

Color Blue
Fragrance None
pH Range 6.5 - 7.0
Dilution Concentrated
Density 8.42

REORDER

S000042/1 gallon

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Guarantee: We guarantee your complete satisfaction with this product's performance. If dissatisfied for any reason, return any unused portion for credit within one year of the date of manufacture.