

## **Food Service Sanitizer Victoria Bay (S00004)**

For Use in Food Handling and Process Areas and Institutional Kitchens.  
EPA Reg. No. 10324-117-68168

See product label for complete mixing and use instructions.

**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:

### **Bactericidal Activity:**

*Aeromonas hydrophila*  
*Campylobacter jejuni*  
*Clostridium perfringens*-vegetative  
*Escherichia coli*  
*Escherichia coli* O157:H7  
*Enterococcus faecalis* Vancomycin Resistant  
*Enterobacter sakazakii*  
*Listeria monocytogenes*  
*Klebsiella pneumoniae*  
*Salmonella enterica*  
*Salmonella enteritidis*  
*Salmonella typhi*  
*Shigella dysenteriae*  
*Shigella sonnei*  
*Staphylococcus aureus*  
*Staphylococcus aureus* Methicillin Resistant  
*Streptococcus pyogenes*  
*Yersinia enterocolitica*