

MAXIM PLUS[™]

LABEL SYSTEM

Sanitizing Hand Soap

Features:

Cationic Surfactants

Proven Germ Killer

Does Not Dry Skin

Description

This product is an effective sanitizing hand soap for use in federally inspected meat and poultry processing plants. This product is also recommended for use in food processing plants and restaurants by personnel prior to handling food and/or food processing equipment and effectively reduces bacterial flora on the skin.

Directions

- **1 Wet hands and apply soap**
Mojarse las manos y aplicar jabón
- **2 Lather by rubbing hands together**
Hacer espuma frotándose las manos
- **3 Scrub hands for 20 seconds**
Frotarse las manos durante 20 segundos
- **4 Rinse well under clean, running water**
Enjuagar abundantemente con agua corriente limpia
- **5 Dry with clean cloth or allow to air dry**
Secar con un paño limpio o dejar secar al aire



Applications

For dispensers in:

- > Food Processing Plants
- > Restaurants
- > Other food handling facilities

Specifications

Color Colorless
Fragrance None
pH Range 7.0 - 7.5
Dilution RTU
Density 8.40

Packaging

4/1 gallon 027600-41