

MAXIM[®]

Hard Surface Sanitizer *Tabletop and Decanter*

Features:

Sanitizes

Contains no abrasives

Food Contact and Non Food Contact Surface Sanitizer

Description

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

Directions

FOOD CONTACT SURFACE SANITIZING

DIRECTIONS:

- 1 Remove gross food particles and soil by a preflush, or pre-scrape and when necessary, pre-soak treatment.
- 2 Then thoroughly wash with a good detergent or compatible cleaner followed by a potable water rinse prior to application of the sanitizing solution.
- 3 Apply this product as is to sanitize hard nonporous surfaces with a brush, cloth, sponge or mechanical spray device.
- 4 For spray applications, spray 6-8 inches from surface. Do not breathe spray.
- 5 Rub with brush, cloth, or sponge.
- 6 Surfaces must remain wet for at least 1 minute.
- 7 Allow surfaces to air dry.
- 8 Do not rinse after use as a sanitizer.
- 9 Change cloth, sponge or towels frequently to avoid redeposition of soil. Change this product at least daily or when this product becomes visibly dirty. The used sanitizing solution must not be reused for sanitizing, but can be reused for other purposes such as cleaning.



Applications

This product is for use in:

- > Food services
- > Restaurants and bars
- > Hotels and motels

Specifications

Color	Colorless
Fragrance	None
pH Range	7.0 - 7.5
Dilution	RTU
Density	8.42

Packaging

12/1 quart	043000-12
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Product Certifications

EPA: 10324-107-45745

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