

MAXIM[®]

Food Service Sanitizer

Disinfectant & Sanitizer DS 494

Features:

- Cleans, disinfects and deodorizes*
- Kills Influenza A Virus*
- Will not harm most surfaces*

Description

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

Directions

FOOD PROCESSING PREMISES

FOR USE AS A DISINFECTANT, VIRUCIDE* IN FOOD PROCESSING PLANTS/PREMISES, FOOD SERVICE ESTABLISHMENTS:

- 1 Pre-clean heavily soiled areas.
- 2 Apply use solution of 4 oz. per 5 gal. of water (or equivalent use dilution) to disinfect hard, non-porous surfaces with a sponge, brush, cloth, mop, by immersion, auto scrubber, mechanical spray device, hand pump trigger spray device, coarse trigger spray device. For spray applications, spray 6-8 inches from surface. Do not breathe spray.
- 3 Treated surfaces must remain wet for 10 minutes.
- 4 Allow to air dry.
- 5 When disinfecting food contact surfaces used for food preparation, rinse surfaces thoroughly with potable water. This product must not be used to clean the following surfaces: utensils, glassware, dishes or interior surfaces of processing equipment.
- 6 Prepare a fresh solution daily or when visibly dirty.



Applications

This product is for use in:

- > Hospitals
- > Public areas
- > Schools

Specifications

Color	Colorless
Fragrance	None
pH Range	7.0 - 7.5
Dilution	0.25 - 0.8 oz. / gal.
Density	8.42

Packaging

4/1 gallon	049400-41
5 gallon	049400-05
4/64 ounce	900600-65T

Product Registration No.

EPA: 10324-63-45745

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