

# MAXIM<sup>®</sup>

## Food Service Sanitizer

### Disinfectant & Sanitizer DS 494

#### Features:

**Cleans, Disinfects and Deodorizes**

**Kills Influenza A Virus**

**Food Contact Sanitizer in 1 Minute**

#### 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.

**Disinfectant:** This product kills the following bacteria in 10 minutes at 2 oz. per gal. of 400 ppm hard water (1550 ppm active) and 5% soil on hard, non-porous surfaces: *Salmonella enterica*, *Staphylococcus aureus*, *Pseudomonas aeruginosa*.

**Food Contact Surface Sanitizer:** 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: *Aeromonas hydrophila*, *Campylobacter jejuni*, *Cronobacter sakazakii*, *Enterococcus faecalis*, *Escherichia coli*, *Listeria monocytogenes*, *Salmonella enterica* serovar Typhi, *Shigella dysenteriae*, *Staphylococcus aureus*, *Streptococcus pyogenes*, *Yersinia enterocolitica*.

#### Directions

##### FOR USE AS A DISINFECTANT, VIRUCIDE\* IN FOOD PROCESSING PLANTS/PREMISES:

- ① Pre-clean visibly soiled areas.
- ② Apply use solution of 2-3 oz. of this product per 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 visibly 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 treat 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:

- > Food processing facilities
- > Restaurants and public facilities
- > Schools

#### Specifications

Color ..... Colorless  
 Fragrance ..... None  
 pH Range ..... 7.0 - 7.5  
 Dilution ..... 0.25 - 2 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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