

MAXIM

Food Service Sanitizer

Features:

Kills 99.9% of institutional kitchen germs

Meets efficacy standards for hard, non-porous,
non-food contact surface sanitizers



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

Directions

FOOD CONTACT SANITIZING DIRECTIONS:

- Prior to application, remove gross food particles and soil by a preflush or pre-scrape and when necessary, presoak.
- 2 Then thoroughly wash or flush objects with a good detergent or compatible cleaner, followed by a potable water rinse before applications of the sanitizing solution.
- 3 Immerse pre-cleaned glassware, dishes, silverware, cooking utensils and other similar size food processing equipment in a solution of 0.75-2 oz. of this product per 4 gal. of water (0.19-0.5 oz. per gal. of water) (150-400 ppm active quat) for at least 1 minute.
- Allow sanitized surfaces to adequately drain and then air dry before contact with food so that little or no residue remains.
- 6 Do not rinse.
- **6** Prepare a fresh solution daily or when visibly dirty.
- For mechanical application, use solution must not be reused for sanitizing applications but may be used for other purposes such as cleaning.



Applications

Sanitizer for:

- > Restaurants and bars
- > Food processing equipment
- > Utensils, dishes, and glassware

Specifications

Color	Blue
Fragrance	None
pH Range	6.5 - 7.0
Dilution	0.75 - 2 oz. /gal.
Density	8.42

Packaging

4/64 ounce

900600-65T

Product Certifications

EPA: 10324-117-45745

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