



Food Service Sanitizer

DISINFECTANT

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.

APPLICATIONS

- Disinfection of:
- Restaurants and bars
 - Institutional kitchens
 - Beverage plants

FEATURES

- Free-Rinsing
- Easy to Use
- Fragrance-Free

DIRECTIONS

TO DISINFECT FOOD SERVICE ESTABLISHMENT FOOD CONTACT SURFACES: For heavily soiled areas, a pre-cleaning step is required. For use on countertops, exterior surfaces of appliances, tables and other hard nonporous surfaces, add 4 ounces of this product to 5 gallons of water. Apply solution with a brush, mop, cloth, sponge, auto scrubber, mechanical spray device or by immersion so as to wet all surfaces thoroughly. For sprayer applications, spray 6-8 inches from surface. Rub with brush, cloth, or sponge. Allow surface to remain wet for 10 minutes. Wipe with clean cloth, sponge or paper towel. After use, all surfaces in the area must be thoroughly rinsed with potable water. Change cloth, sponge or towels frequently to avoid redeposition of soil. Prepare a fresh solution at least daily or when use solution becomes visibly dirty.

FOOD CONTACT SANITIZING PERFORMANCE: At 1 ounce per 4 gallons of water, this product eliminates 99.999% of the following bacteria in 60 seconds in 500 ppm hard water (calculated as CaCO₃) according to the Germicidal and Detergent Sanitizing Action of Disinfectants test: *Aeromonas hydrophila*, *Campylobacter jejuni*, *Clostridium perfringens*, *Enterobacter sakazakii*, *Escherichia coli*, *Enterococcus faecalis* Vancomycin resistant, *Escherichia coli* O157:H7, *Escherichia coli* O111:H8, *Listeria monocytogenes*, *Salmonella typhi*, *Shigella dysenteriae*, *Staphylococcus aureus*, *Streptococcus pyogenes*, *Yersinia enterocolitica*.

NON-FOOD CONTACT SANITIZING PERFORMANCE: At 1 ounce of this product per 4 gallons of water use level 200 ppm active, this product was evaluated in the presence of 5% serum and found to be an effective one-step sanitizer with a 3-minute contact time against the following on hard non-porous inanimate surfaces: *Enterobacter aerogenes*, *Staphylococcus aureus*.

SPECIFICATIONS

Color.....Colorless
 Fragrance.....None
 pH Range..... 7.0-7.5

Dilution0.25 - 0.8 oz./gal.
 EPA Registered..... Yes

ESL 020614

FS1702-414/1 gal.

