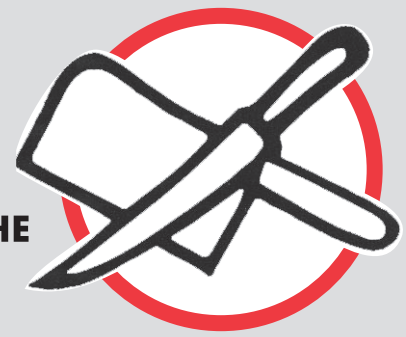


Since 1921

SPECIALIZED SANITARY CLEANING PROGRAM FOR THE MEATROOM



END OF DAY CLEANING



1. Store any meat and dispose of all waste.
2. Remove any gross filth.
3. Thoroughly hose down work area, floor, walls, work bench and meat cutting equipment with undiluted:

Prime Cut™ Heavy Duty Detergent

ITEM CODE EP-1101

To penetrate and loosen grease, fat and other soils.

4. Rinse thoroughly. Prime Cut™ is water soluble for excellent rinsability!

DURING THE DAY

When changing variety of meat, you must clean and sanitize work area.

1. Remove gross soil and dispose of waste.
2. Move meat products away from area to be cleaned.
3. Clean equipment and work area with:

Dical™-2

Quaternary Ammonium Sanitizer, Disinfectant, Deodorizer

ITEM CODE EP-679

Rinse free sanitizer and disinfectant • Multiple germicidal applications • For use in restaurant, bars, food processing, dairy, meat & poultry plants, nursing homes and hospitals as a free rinse sanitizer to kill **salmonella & listeria** when uses as directed • use in sanitizing sink for dishes, glasses and utensils or to spray down food processing areas and equipment • Most cost-effective sanitizer due to high concentration.

Keep hands clean between jobs with:

Complete Hand Cleaner

ITEM CODE A0065

Apply a small amount to wet hands and rub lightly to produce a rich lather. Completely coat hands working between fingers and nails to clean hands. Rinse with water.



MANUAL CLEANING (3 COMPARTMENT SINK)

(Machine parts, knives, trays, etc.)

1. In the first sink wash with:

E-Z Suds® Liquid Detergent

ITEM CODE EP-707

Works well on grease, soil, and fatty substances.

2. In the second sink, rinse items in clear, fresh water.
3. In the third sink, sanitize using:

Dical™-2

Quaternary Ammonium Sanitizer, Disinfectant, Deodorizer

ITEM CODE EP-679

Use in sanitizing sink for dishes, glasses and utensils or to spray down food processing areas and equipment. To clean and thoroughly disinfect parts, knives, etc. No rinsing required!



SANITIZING & CLEANING HAND TRUCKS, WAGONS, ETC.

1. Store any meat and dispose of all waste.
2. Remove any gross filth.
3. Thoroughly hose down work area, floor, walls, work bench and meat cutting equipment with undiluted:

Prime Cut™ Heavy Duty Detergent

ITEM CODE EP-1101

4. Thoroughly rinse with water.
5. Sanitize with:

Dical™-2

Quaternary Ammonium Sanitizer, Disinfectant, Deodorizer

ITEM CODE EP-679

Rinse free sanitizer and disinfectant • Multiple germicidal applications • For use in restaurant, bars, food processing, dairy, meat & poultry plants. Most cost-effective sanitizer due to high concentration.



RECEIVING DOCK & DUMPSTER

Thoroughly spray receiving dock and dumpster with undiluted:



Prime Cut™ Heavy Duty Detergent

ITEM CODE EP-1101

High-foaming Prime Cut™ cleans thoroughly and rinses easily.

After cleaning and rinsing use:

Odor Eliminator™

ITEM CODE #L2107

Heavy duty deodorant and malodor eliminator. Use anywhere there is an odor problem in mop water, carpet solutions, bathrooms, trash cans, shower curtains, pet accidents.

REFRIGERATOR AND FREEZER

Cool Freezer Cleaner™

ITEM CODE#C0650004 - 4x1 gal / C0650005 - 5 gal.

- Reduced temperature cleaner to be used in freezers, cold storage areas.
- Any area where below-freezing temperatures are encountered and cleaning must be done.
- Can be used manually or through floor scrubbing machines.

WORK AREAS



R.T.U. Surface Sanitizer

ITEM CODE: EP 720

EPA Registered, **Ready to Use Epic Food Contact Surface Sanitizer** is a ready to use 200 ppm active quat solution which eliminates (kills) 99.999% of the following bacteria (germs) in 60 seconds according to the AOAC Germicidal and Detergent

Sanitizing Action of Disinfectants test: Campylobacter jejuni, Escherichia coli, Escherichia coli O 157:H7, Listeria monocytogenes, Shigella dysenteriae, Staphylococcus aureus and Yersinia enterocolitica

For institutional and industrial use, school, dairy, farm, restaurant, food handling and process areas, federally inspected meat & poultry plants, bar and institutional kitchen use.

R.T.U. Epic Food Contact Surface Sanitizer for use in:

- Food processing plants, USDA inspected food-processing facilities, dairy and meat/poultry producing establishments
- Restaurants, bars, cafeterias, institutional kitchens, fast food operations and food storage areas
- Food establishments, coffee shops, donut shops, bagel stores, pizza stores, liquor stores.

DISPENSING AND TESTING EQUIPMENT

Dema 606T Dispenser

ITEM CODE# DEMA606T

Dispenses cleaning, rinsing and sanitizing solutions.

Completely non-electric and requires no additional plumbing. Tap-water operated. The 3/4" garden hose water inlet swivel fits to standard hose connections.

Includes:

- Foaming wand and quick disconnect on spray gun
- Standard inlet hose (10 feet long)
- Standard outlet hose (50 feet long)
- Metering tips to provide proper proportioning

652 Profill

ITEM# D6013

3 COMPARTMENT SINK

LIQUID RINSE LIQUID DETERGENT

Two station sink dispenser dispenses 2 products into a kitchen sink with the turn of a ball valve.

- Ideal for 3 sink compartments requiring detergent, clear water and a sanitizer product
- Metering tips determine dilution ratio for each chemical product
- Unit built with ASSE 1055B approved Action Gap backflow prevention.
- 4 GPM flow rate

Sanitizer Test Strips

ITEM CODE EP-120

- Insures quaternary sanitizing solutions are maintained at proper strength
- Easy to use
- Color change indicated solution strength

REMEMBER...PROPER CLEANSING AND SANITIZING EXTENDS SHELF LIFE OF MEAT AND INCREASES PROFIT!!:

DISTRIBUTED BY:

PRODUCTS MANUFACTURED BY:

Epic industries
A DIVISION OF **SIMONIZ**
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