

EPA Registered, RTU 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 O157:H7*, *Listeria monocytogenes*, *Shigella dysenteriae*, *Staphylococcus aureus* and *Yersinia enterocolitica*.



Where To Use

For Institutional and Industrial Use, School, Dairy, Farm, Restaurant, Food handling and process areas, Federally Inspected Meat & Poultry Plants, Bar and Institutional Kitchen use

Dilution

Ready-To-Use

Directions

Ready to Use Food Contact and Surface Sanitizer is 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

SANITIZATION OF FOOD CONTACT IMMOBILE SURFACES: food processing equipment, counter tops, chopping blocks, tanks, tables, picnic table, appliances, stovetops and food work areas.

Available in convenient 32 oz. spray bottle.

Technical Specifications

COLOR:	Colorless	VISCOSITY:	Water Thin
FORM:	Liquid	STORAGE(Unopened):...	1 Year @R.T.
SCENT:	None	BIODEGRADABLE:	Yes
pH:	6-8	WEIGHT/CASE:	15 lbs.
FLASH POINT:..	N/A	SHIPPING CLASS:	N/A
FOAM:	Low	PACKAGING:	6x32 oz.
TYPE:	Liquid Sanitizer		