

# GRADE A



Sanitizer, Deodorizer for  
Institutional and Industrial Use  
For use in federally Inspected  
Meat and Poultry Plants

## Product Properties

COLOR: Colorless  
ODOR: Odorless  
pH USE DILUTION: 7.0  
ACTIVE INGREDIENTS: Quaternary ammonium  
chlorides

EPA REGISTERED

SLP - SECONDARY LABEL PROGRAM

HACCP COMPLIANT NO-RINSE FOOD CONTACT SURFACE SANITIZER

NOTE: NOT ALL DISINFECTANT AND SANITIZER PRODUCTS ARE AVAILABLE IN ALL STATES.

## Description

This product has been cleared under 40 CFR 180.940 (a) for use on food Processing Equipment and Utensils in Dairies and Public Eating Establishments, Food Contact Surfaces, Food Processing Equipment and Utensils, in Food Processing Plants and other food-contact articles at a concentration of 200 – 400 ppm active.

Regular, effective cleaning and sanitizing of equipment, utensils, and work or dining surfaces which could harbor food poisoning microorganisms minimizes the probability of contaminating food during preparation, storage or service. Effective cleaning will remove soil and prevent the accumulation of food residues, which may decompose or support the rapid development of food poisoning organisms or toxins. Application of effective sanitizing procedures reduces the number of those organisms which may be present on equipment and utensils after cleaning, and reduces the potential for the transfer, either directly through tableware such as glasses, cups and flatware or indirectly through food. To prevent cross-contamination, kitchenware and food-contact surfaces of equipment must be washed, rinsed with potable water and sanitized after each use and following any interruption of operation during which time contamination may have occurred.

Where equipment and utensils are used for the preparation of foods on a continuous or production-line basis, utensils and the food-contact surfaces of equipment must be washed, rinsed with potable water and sanitized at intervals throughout the day on a schedule based on food temperature, type of food, and amount of food particle accumulation. Articles that can be immersed in solution must remain in solution for 60 seconds. Articles or surfaces too large for immersing must be thoroughly wetted or flooded by rinsing, spraying or swabbing. Allow all sanitized surfaces to drain and air dry.

## Directions For Use

It is a violation of Federal Law to use this product in a manner inconsistent with its labeling.

**TO SANITIZE FOOD CONTACT SURFACES:** Use this product to sanitize hard nonporous surfaces of food processing equipment, dairy equipment, food utensils, dishes, silverware, glasses, sink tops, countertops, refrigerated storage areas and display equipment and other hard nonporous surfaces. Prior to application, remove gross food particles and soil by a pre-flush, pre-scrape or, when necessary, pre-soak. Then thoroughly wash or flush objects with a good detergent or compatible cleaner followed by a potable water rinse before application of the sanitizing solution. Articles too large for immersing, apply a use-solution of 2 oz. of this product per 5 3/4 - 2 7/8 gallons of water (0.34-0.68 oz. of product per gallon of water) (200-400 ppm active quat) to pre-cleaned hard surfaces, thoroughly wetting surfaces with a cloth, mop, sponge, or coarse sprayer. Surfaces must remain wet for at least one minute followed by adequate draining and air drying. Do not rinse. Immerse pre-cleaned glassware, dishes, silverware, cooking utensils and other similar size food processing equipment in a solution of 2 oz. of this product per 5 3/4 - 2 7/8 gallons of water (0.34-0.68 oz. of product per gallon of water) (200-400 ppm active quat) for at least 60 seconds. Drain thoroughly before reuse. Do not rinse. Prepare a fresh sanitizing solution daily or more often if the use solution becomes diluted or soiled. For mechanical application, use-solution may not be reused for sanitizing applications but may be reused for other purposes such as cleaning. Apply to sink tops, countertops, refrigerated storage and display equipment and other stationary hard nonporous surfaces by cloth, sponge or brush or coarse spray.

### KEEP OUT OF REACH OF CHILDREN

**DANGER.** Corrosive. Causes irreversible eye damage and skin burns. Do not get in eyes, on skin, or on clothing. Harmful if swallowed or absorbed through the skin. Wear protective eyewear (goggles, face shield or safety glasses), protective clothing and protective gloves (rubber, chemical resistant) when handling. Wash thoroughly with soap and water after handling and before eating, drinking, chewing gum, using tobacco, or using the toilet. Remove and wash contaminated clothing before reuse.

## First Aid

**IF IN EYES:** Hold eye open and rinse slowly and gently with water for 15 - 20 minutes. Remove contact lenses, if present, after the first 5 minutes, then continue rinsing eye.

**IF ON SKIN OR CLOTHING:** Take off contaminated clothing. Rinse skin immediately with plenty of water for 15 - 20 minutes.

**IF SWALLOWED:** Call a poison control center or doctor immediately for treatment advice. Have person sip a glass of water if able to swallow. Do not induce vomiting unless told to do so by the poison control center or doctor. Do not give anything by mouth to an unconscious person. Call a poison control center or doctor for treatment advice. Have the product container or label with you when calling a Poison Control Center or doctor, or going for treatment.

**NOTE TO PHYSICIAN:** Probable mucosal damage may contraindicate the use of gastric lavage.

Letter of guarantee available upon request.

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REFER TO PRODUCT LABEL AND MSDS  
FOR ADDITIONAL INFORMATION

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