

Formulated for use in daily maintenance programs with a balance of detergents, biocides and malodor counteractants that deliver effective cleaning, sanitizing and malodor control. It will not leave grit or soap scum. An effective sanitizer/cleaner for use on food contact as well as non-food contact surfaces. Eliminates 99.9% of *Staphylococcus aureus* and *Klebsiella pneumoniae* in 60 seconds. Meets EPA's Sanitizer Test standards for non-food contact sanitizers. A ready-to-use sanitizer for hard nonporous non-food contact surfaces (200 ppm active) according to the method for Sanitizers - Non-Food Contact Surfaces, modified in the presence of 5% organic serum in 60 seconds against *Klebsiella pneumoniae* and *Staphylococcus aureus*. An effective sanitizer for use on food pre-cleaned contact surfaces in 60 seconds against: *Campylobacter jejuni*, *Escherichia coli* (*E. coli*), *ESBL Escherichia coli - Extended spectrum beta-lactamase producing E. coli (ESBL E. coli)*, *Salmonella choleraesuis* (*Salmonella*), *Shigella sonnei* (*Shigella*), *Staphylococcus aureus* (*Staph*), *Vibrio cholerae*, *Yersinia enterocolitica*.

### Where To Use

Restaurants	Food Storage Areas	Offices	Hotels/motels
Food Processing	Facilities	Hospitals	Athletic facilities
Bars	Homes	Nursing Homes	Cafeterias
Institutional Kitchens	Schools	Public Restrooms	Vehicles



### Dilution

As is

### DIRECTIONS:

It is a violation of Federal law to use this product in a manner inconsistent with its labeling. **TOILET BOWL SANITIZATION DIRECTIONS:** Empty water in toilet bowl or urinal and apply this product to toilet bowl surfaces including under the rim with cloth, sponge, wiper/sprayer. Allow surfaces to remain wet for 60 seconds (one minute) and flush.

**SANITIZING NON-FOOD CONTACT SURFACE DIRECTIONS:** Apply this product as is to sanitize hard nonporous surfaces with a cloth, mop, sponge, wiper or sprayer. Rub with a brush, sponge, wiper or cloth. Treated surfaces must remain wet for 60 seconds (one minute). Allow to air dry. For sprayer applications, use a coarse spray device. Spray 6 - 8 inches from surface. Avoid breathing spray.

**SANITIZING FOOD CONTACT SURFACE DIRECTIONS:** Use this product (200 ppm active) for sanitizing and cleaning of equipment and utensils in food processing, dairy industry, bars, restaurants, institutional kitchens, meat and poultry processing plants. Prior to application, remove gross food particles and soil by a pre-wash, pre-scrape, or pre-flush, and when necessary pre-soak. Thoroughly wash or flush equipment or utensils with a good detergent or compatible cleaner followed by a potable water rinse before applying sanitizer. Apply this product to pre-cleaned hard non-porous surfaces with cloth, mop sponge, or sprayer or by immersion. Surfaces must remain wet for 60 seconds (one minute). Drain thoroughly and allow to air dry before reuse.

This product can be used in accordance with the U.S. Public Health Service food service sanitization recommendations.

### Technical Specifications

COLOR: ..... Transparent	STORAGE(Unopened): . 1 Year @R.T.
FORM: ..... Liquid	BIODEGRADABLE: ... Yes
SCENT: ..... Disinfectant	WEIGHT/GAL: ..... 8.4 lbs.
pH: ..... 7-9	SHIPPING CLASS: ..... None
FLASH POINT:..... None	PACKAGING: ..... 12x32 oz.
EPA Reg No: ..... 6836-290-18305	
TYPE:..... RTU No Rinse Quaternary Ammonium Sanitizer	

