



Sanitizer

SANIQUAT SANITIZER

DESCRIPTION

A highly concentrated, multipurpose disinfectant designed to effectively do all types of sanitizing. This product is a dual chain quaternary ammonium chloride for use as a no-rinse sanitizer.

PRODUCT FEATURES / BENEFITS

- Multipurpose formulation / Gives cost effective use for a wide range of procedures
- High use dilutions / Provides the most economical use for sanitizing
- No rinse at specified dilutions / Saves labor while providing complete sanitization
- Odorless / Does not contain unwanted perfumes or odors that could prove to be objectionable

DIRECTIONS FOR USE

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

Before using this product, food products and packaging materials must be removed from the room or carefully protected.

FOOD CONTACT SURFACE SANITIZING DIRECTIONS

Prior to application, remove gross food particles and soil by a pre-flush or pre-scrape and when necessary, presoak. 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.

TO SANITIZE HARD, NON-POROUS FOOD CONTACT SURFACES, FOOD PROCESSING EQUIPMENT AND OTHER HARD, NON-POROUS SURFACES IN FOOD PROCESSING LOCATIONS, RESTAURANTS AND BARS IN A THREE COMPARTMENT SINK: Immerse pre-cleaned glassware, dishes, silverware, cooking utensils and other similarly sized food processing equipment in a solution of 1.0 fl. oz. of this product per 4 gal. of water (0.25 fl. oz. per gal. of water) for at least 1 minute. Allow sanitized surfaces to adequately drain and then air dry before contact with food. Do not rinse.

For articles too large for immersing, apply a use solution of 1.0 fl. oz. of this product per 4 gal. of water (0.25 fl. oz. per gal. of water) to sanitize hard, non-porous food contact surfaces with a brush, cloth, mop, sponge, auto scrubber, mechanical spray device, coarse trigger spray device. For spray applications, spray 6-8 inches from surface. Avoid breathing spray. Surfaces must remain visibly wet for at least 1 minute. Allow sanitized surfaces to adequately drain and then air dry before contact with food. Do not rinse.

Prepare a fresh solution daily or when visibly dirty. For mechanical application, use solution must not be reused for sanitizing applications.

DUAL-BLEND™ CHEMICAL MANAGEMENT SYSTEM 23 SANIQUAT INSTRUCTIONS: Remove cap and insert container into dispenser. See dispenser instructions for proper placement of container. Press button to dispense 1 fl. oz. of this product per 4 gal. of water of this product into a bucket, bottle, or other container.

SPECIFICATIONS

pH	7.9 ± 0.6
Density (lbs/gal)	8.26 ± 0.1
Color	Colorless
Odor	Slight detergent, characteristic
DUAL-BLEND® Dilution Ratio	1:512
Flash Point	None
Freeze Thaw Stable	Yes
Hard Water Stable	Yes
Staining	No
Irritating	No
Bacteriocidal	Broad Spectrum
Deodorizing	Excellent
Sanitizing	Excellent-No Rinse
Shelf Life	1 year minimum in original unopened container

SAFETY INFORMATION

PRECAUTIONARY STATEMENTS: Hazard to Humans and Domestic Animals. Danger: Keep out of reach of children. Causes severe eye and skin damage. Do not get in eyes, skin, or on clothing. Harmful if swallowed. Wear goggles or face shield and rubber gloves when handling. Avoid contamination of food. Remove and wash contaminated clothing. Statement of Practical Treatment: In case of contact, immediately flush eyes or skin with plenty of water for at least 15 minutes. For eyes, call a physician. Remove and wash all contaminated clothing before reuse. If swallowed, drink milk, egg whites, gelatin solution, or if these are not available, drink large quantities of water. Call a physician.

Note to Physician: Probable mucosal damage may contraindicate the use of gastric lavage. Measures against circulatory shock, respiratory depression and convulsion may be needed.

Authorized by USDA for use in federally inspected meat and poultry plants. Registered with the Environmental Protection Agency.

For sale to, use and storage by Service Personnel Only.