

Cross contamination is of major housekeeping concern. This product has been formulated to aid in the reduction of cross-contamination on treated surfaces in schools, institutions and industry. A potable water rinse is not required when used as a sanitizer on food contact surfaces. This product may be applied through automatic washing systems, immersion tanks, foaming apparatus, low-pressure sprayers.

For use in: Food processing plants.

This product may be used on washable hard nonporous surfaces such as: Food preparation and storage areas, plastic and other nonporous cutting boards, coolers, ice chests, refrigerator bins used for meat, vegetables, and eggs. Kitchen equipment such as food processors, blenders, and other utensils. Countertops, stovetops, sinks, appliances, refrigerators, ice machines. Glass, metal, stainless steel, glazed porcelain, glazed ceramic, fiberglass, granite, marble, plastic, chrome and vinyl, enameled surfaces, painted woodwork, and Formica. Tables, chairs, lifts, washable walls, cabinets, doorknobs and garbage cans, outdoor furniture, telephones and drinking fountains. Exhaust fans, refrigerated storage and display equipment. Cooking utensils and other similar size food processing equipment can be sanitized by immersion. **NO POTABLE WATER RINSE REQUIRED.** This product has been cleared by the FDA in 21 CFR Section 178.1010 for use on food processing equipment, utensils, and other food – contact articles at a concentration of 150-400 ppm active; it meets AOAC Germicidal and Detergent Test Standards for food contact surfaces; it meets AOAC efficacy standards for hard surface sanitizers. To prevent cross contamination, kitchenware and food contact surfaces of equipment should be washed, rinsed with potable water and sanitized after each use and following any interruption of operation during which time contamination may have occurred.

DIRECTIONS FOR USE: It is a violation of Federal Law to use this product in a manner inconsistent with its labeling. **NOTE:** With spray applications cover or remove all food products. A fresh solution should be prepared at least daily or when use solution becomes visibly dirty. For heavily soiled areas, a preliminary cleaning is required.

To disinfect food service establishment food contact surfaces: (countertops, appliances, and tables) Before using this product food products and packaging materials must be removed from area or carefully protected. For heavily soiled areas, a pre-cleaning step is required. Apply solution with a mop, cloth, sponge or hand pump trigger sprayer so as to wet all surfaces thoroughly. For sprayer application use a coarse spray. Allow to remain wet for 10 minutes, then remove excess liquid and rinse the surface with potable water. Do not use on silver silverware, glasses, or dishes.

FOOD CONTACT SANITIZING DIRECTIONS

Sanitizing of Food Processing Equipment and Other Hard Surfaces in Food Processing Locations, Directions: For sanitizing food processing equipment, sink tops, countertops, refrigerated storage and display equipment and other hard non-porous surfaces. **NO POTABLE WATER RINSE IS ALLOWED.** Before use in federally inspected meat and poultry food processing plants, food products and packaging materials must be removed from room or carefully protected. A potable water rinse is not allowed following use of the product as a sanitizer on previously cleaned hard surfaces provided that the surfaces are adequately drained before contact with food so that little or no residue remains. To be used in the following areas: Meat/Poultry/Food Processing Plants to sanitize hard nonporous food contact surfaces as listed and identified in this label. 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 applications of the sanitizing solution. Apply solution to pre-cleaned, hard surfaces thoroughly wetting surfaces with a cloth, mop, sponge, sprayer or by immersion. For spray applications, use a coarse, pump or trigger sprayer. Spray 6 to 8 inches from surface, rub with brush, sponge, or cloth. Do not breathe spray mist. With spray applications cover or remove all food products. Surfaces should remain wet for at least 1 minute followed by adequate draining and air drying. A fresh solution should be

Manufactured For:
CANBERRA CORPORATION
3610 Holland-Sylvania Rd., Toledo, Ohio 43615

prepared at least daily or when use solution becomes visibly dirty. For mechanical application use solution may not be reused for sanitizing applications. **NO POTABLE WATER RINSE IS ALLOWED AFTER APPLICATION OF THE SANITIZING SOLUTION.** Apply to sink tops, countertops, refrigerated storage and display equipment and other stationary hard surfaces by cloth or brush or mechanical spray device. **NO POTABLE WATER RINSE IS ALLOWED AFTER USE AS A SANITIZER.** This Ready-to-Use sanitizer eliminates 99.999% of the of the following bacteria in 60 seconds in 500 ppm hard water (calculated as CaCO₃) according to the AOAC Germicidal and Detergent Sanitizing Action of Disinfectants test. *Campylobacter jejuni*, *Salmonella enteritidis*, *Escherichia coli*, *Shigella dysenteriae*, *Escherichia coli* O157:H7, *Staphylococcus aureus*, *Listeria monocytogenes*, *Yersinia enterocolitica*, *Salmonella choleraesuis*

SANITIZING FOOD CONTACT IMMOBILE SURFACES: (food processing equipment, counter tops, chopping blocks, tanks, tables, appliances, stovetops and food work areas.) 1. Remove all gross food particles and soil by pre-flush or pre-scrape. 2. Clean all surfaces thoroughly using a good detergent or cleaner. Tilt movable surfaces for proper drainage. Rinse with potable water. 3. Apply sanitizing solution, (350 ppm active solution) 4. Wet surfaces thoroughly for 1 minute. 5. Let surfaces drain and air dry. Do not rinse or wipe. 6. Fresh sanitizing solution should be prepared daily or more often if solution becomes diluted or soiled. When using this 350 ppm quaternary Ready-to-Use solution, for sanitization of previously cleaned food contact surfaces. **NO POTABLE WATER RINSE IS ALLOWED.** For mechanical operations: The use solution may be used once for sanitizing and re-used for cleaning.

SANITIZING OF FOOD PROCESSING EQUIPMENT (ICE MACHINES) AND OTHER HARD SURFACES IN FOOD CONTACT LOCATIONS. For sanitizing food processing equipment, refrigerated storage and display equipment and other hard non-porous surfaces. Equipment and utensils must be thoroughly preflushed or prescraped and when necessary presoaked to remove gross food particles. No Potable Water Rinse is allowed. 1. Turn off refrigeration 2. Wash and rinse all surfaces thoroughly. 3. Apply a solution by mechanical spray, direct pouring or by recirculating through the system. Surfaces must remain wet for at least one minute followed by complete draining and drying. Fresh solution should be prepared for each cleaning. No potable water rinse is allowed when product is used as directed. 4. Return machine to service.

DIRECTIONS FOR FOOD PROCESSING EQUIPMENT

Equipment and utensils must be thoroughly preflushed or prescraped and when necessary presoaked to remove gross food particles. Clean and rinse equipment thoroughly, then apply sanitizing solution. Allow surface to remain wet for at least 60 seconds. Drain thoroughly before use. No potable water rinse is allowed.

PRECAUTIONARY STATEMENTS

HAZARDS TO HUMANS AND DOMESTIC ANIMALS

CAUTION, Keep Out of Reach of Children. Causes moderate eye irritation. Avoid contact with eyes or clothing. Harmful if swallowed. Wash thoroughly with soap and water after handling.

PHYSICAL OR CHEMICAL HAZARDS

Do not mix with oxidizers, anionic soaps and detergents

STORAGE AND DISPOSAL

Do not contaminate water, food, or feed by storage and disposal.

PESTICIDE STORAGE: Do not store on side. Avoid creasing or impacting of side walls. Store in securely closed original container. Avoid storage at temperature extremes or in sunlight. Avoid shipping or storing below freezing. If product freezes, thaw at room temperature and shake gently to remix components. Use locked storage in an area that will prevent cross-contamination of other pesticides, fertilizer, food and feed. Store in locked area inaccessible to children.

CONTAINER DISPOSAL: Do not reuse empty container. Replace cap and securely wrap original container in several layers of newspaper and discard container in trash.

040507



RTU
830

FOOD SERVICE SANITIZER

FOOD CONTACT SURFACE SANITIZER

ACTIVE INGREDIENTS

Octyl Decyl Dimethyl Ammonium Chloride ... 0.01050%

Didecyl Dimethyl Ammonium Chloride 0.00525%

Diocetyl Dimethyl Ammonium Chloride 0.00525%

Alkyl (C₁₂, 50%; C₁₂, 40%; C₁₂, 10%)

dimethyl benzyl ammonium chloride .. 0.01400%

INERT INGREDIENTS 99.96500%

TOTAL 100.00000%

Keep Out of Reach of Children
CAUTION

FIRST AID

Have the product container or label with you when calling a poison control center or doctor, or going for treatment. **IF ON SKIN OR CLOTHING:**

Take off contaminated clothing. Rinse skin immediately with plenty of

water for 15-20 minutes. Call a poison control center or doctor for

treatment advice. **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. Call a poison control center or doctor for

treatment advice. **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 a poison control center or doctor. Do not give anything by mouth to an unconscious

person. **NOTE TO PESTICIDE APPLICATORS:** Probable mucosal damage may contraindicate the use of gastric lavage.

EPA Reg. No. 10324-110-8155 EPA Est. No. 8155-0H-1

Net Contents: One Quart (32 Fl. Oz.) 946 ml

