



RTU Sanitizer

FOOD CONTACT SURFACE SANITIZER



PHYSICAL PROPERTIES

Appearance: Red Liquid

Specific Gravity: 1.00

Odor: None

Ph (Conc.): 7-8

Flash Point: N/A

PACKAGING

12x32oz

EPA REG. NO. 1839-189-74357

EPA EST. NO. 74357-MO-01

ABOUT THIS PRODUCT

This product is designed for use in institutional kitchens, dining areas, food processing plants, food service establishments and public eating establishments (restaurants, bars, taverns, cafeterias) where sanitization of food contact surfaces is of prime importance. When used as directed, this product will sanitize previously cleaned and rinsed, non-porous, food contact surfaces: food holding tanks, eating utensils, drinking glasses, counter tops and finished wood or plastic chopping blocks.

DIRECTIONS

SEE PRODUCT LABEL FOR COMPLETE DIRECTIONS AND PRECAUTIONS

FOOD CONTACT SURFACE SANITIZATION DIRECTIONS

Sanitization: Recommended for use in households, public eating places (restaurants, cafeterias, bars, taverns), dairies and food processing plants to sanitize hard, non-porous, food contact surfaces as identified below. Use a mop, sponge, cloth, low pressure coarse sprayer or hand pump trigger sprayer to apply this ready-to-use product.

Prior to application, remove all gross food particles and soil from surfaces which are to be sanitized, by a pre-flush or pre-scrape and when necessary, pre-soak treatment. Thoroughly wash or flush surfaces with a good detergent, followed by a potable water rinse before applying this ready-to-use sanitizer.

Before use as a sanitizer in federally inspected meat and poultry plants and dairies, food products and packaging materials must be removed from the room or carefully protected. A potable water rinse is not allowed following use of this product on previously cleaned, hard non-porous surfaces provided that the surfaces are adequately drained before contact with food.

This ready-to-use product is a 200 ppm (mg/L) active quaternary solution which kills 99.999% of bacteria: *Staphylococcus aureus* (Staph) ATCC #6538, *Escherichia coli* (E. coli) ATCC #11229, *Campylobacter jejuni* ATCC #29428, *Escherichia coli* O157:H7 ATCC #43895, *Listeria monocytogenes* ATCC #35152, *Salmonella typhi* ATCC #6539, *Shigella dysenteriae* ATCC #12180 and *Yersinia enterocolitica* ATCC #23715, in 60 seconds in accordance with the AOAC Germicidal and Detergent Sanitizing Action of Disinfectants test.

PRECAUTIONARY STATEMENTS

HAZARDS TO HUMANS AND DOMESTIC ANIMALS. CAUTION. Causes moderate eye irritation. Avoid contact with eyes or clothing. Wash thoroughly with soap and water after handling and before eating, drinking, chewing gum or using tobacco.

STORAGE AND DISPOSAL

DO NOT CONTAMINATE WATER, FOOD, OR FEED BY STORAGE OR DISPOSAL.

Pesticide Storage: Store in an area inaccessible to children. Do not store on side. Avoid creasing or impacting of side walls.

Container Disposal: Nonrefillable container. Do not reuse or refill container. Clean container promptly after emptying. Triple rinse as follows: Fill container ¼ full with water and recap. Agitate vigorously. Follow Pesticide Disposal instructions for rinsate disposal. Drain for 10 seconds after flow begins to drip. Repeat procedure two more times, then offer for recycling or reconditioning. If not available, puncture and dispose in a sanitary landfill.

Pesticide Disposal: Pesticide wastes are acutely hazardous. Improper disposal of excess pesticide, spray mixture, or rinsate is a violation of Federal Law. If these wastes cannot be disposed of by use according to label instructions, contact your State Pesticide or Environmental Control Agency, or Hazardous Waste representative at the nearest EPA Regional Office for guidance.

CUI Solutions, Inc.

1841 VERNON ST. | N. KANSAS CITY, MO 64116 | 816-471-3602

FAX: 816-474-3302 | WWW.CUISOLUTIONS.COM