

REDI SAN RTU™

Hard Surface Sanitizer

Cleaner - Sanitizer - Deodorizer

Active Ingredients:

Octyl decyl dimethyl ammonium chloride...0.0060%
Dioctyl dimethyl ammonium chloride.....0.0024%
Didecyl dimethyl ammonium chloride.....0.0036%
Alkyl (50% C₁₄, 40% C₁₂, 10% C₁₆)
dimethyl benzyl ammonium chloride.....0.0080%
Other Ingredients.....99.9800%
TOTAL.....100.0000%

KEEP OUT OF REACH OF CHILDREN

CAUTION/PRECAUCIÓN

See side panel for Precautionary Statements
and First Aid

EPA REG. NO. 6836-290-1677

EPA EST. NO. 58046-TX-2(X), 5389-NC-1(G)

Superscript refers to the first letter of the date code.

Net Contents: 1 US quart (0.9 liters)

Distributed by: Ecolab Inc.

1 Ecolab Place • St. Paul, MN 55102 U.S.A.

Manufactured in U.S.A. • 800-532-7732

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Contains no phosphates

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.

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.

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.

Medical Emergency: (800) 391-1504

Redi San RTU Hard Surface Sanitizer is 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*.

Redi San RTU Hard Surface Sanitizer is an effective sanitizer for use on pre-cleaned food contact surfaces in 60 seconds against: *Campylobacter jejuni*, *Escherichia coli* (E. coli), *ESBL Escherichia coli* - (ESBL E. coli), *Salmonella enterica* (Salmonella), *Shigella sonnei* (Shigella), *Staphylococcus aureus* (Staph), *Vibrio cholerae* and *Yersinia enterocolitica*.

Redi San RTU Hard Surface Sanitizer is formulated for use in daily maintenance programs with a balance of detergents, biocides and malodor counteractants that deliver effective cleaning, sanitizing and malodor control.

Redi San RTU Hard Surface Sanitizer is an effective sanitizer-cleaner for use on food contact as well as non-food contact surfaces.

Redi San RTU Hard Surface Sanitizer eliminates 99.9% of *Staphylococcus aureus* and *Klebsiella pneumoniae* in 60 seconds.

Redi San RTU Hard Surface Sanitizer is for use in medical and dental offices, nursing homes, day care centers, nurseries, restaurants, bars, cafeterias, institutional kitchens, convenience stores, food storage areas, public rest rooms, institutions, and schools.

Redi San RTU Hard Surface Sanitizer is for use on the following washable hard, nonporous surfaces: floors, walls, countertops, stovetops, sinks, appliances, refrigerators, microwave ovens, cabinets, highchairs, garbage cans, glazed tiles, whirlpool bathtubs, bathtubs, shower stalls, urinals, toilet bowls, and other bathroom fixtures.

Si usted no entiende la etiqueta, busque a alguien para que se la explique a usted en detalle.

DIRECTIONS FOR USE

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

SANITIZING NON-FOOD CONTACT SURFACE

DIRECTIONS: Apply **Redi San RTU Hard Surface Sanitizer** 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 **Redi San RTU Hard Surface Sanitizer** (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-scrub, 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 **Redi San RTU Hard Surface Sanitizer** 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.

TOILET BOWL SANITIZATION DIRECTIONS:

Empty water in toilet bowl or urinal and apply **Redi San RTU Hard Surface Sanitizer** to toilet bowl surfaces including under the rim with cloth, sponge, wiper/sprayer. Allow surfaces to remain wet for 60 seconds and flush.

Redi San RTU Hard Surface Sanitizer can be used in accordance with the U.S. Public Health Service food service sanitization recommendations.

TO CLEAN AND DEODORIZE: Apply undiluted to surfaces with a cloth, mop, sponge or sprayer. Wipe or allow to air dry.

U.S. PUBLIC HEALTH SERVICE FOOD SERVICE SANITIZATION RECOMMENDATIONS:

CLEANING AND SANITIZING: Equipment and utensils shall be thoroughly pre-flushed or pre-scrapped and when necessary, pre-soaked to remove gross food particles and soil.

1. Thoroughly wash equipment and utensils in hot detergent solution.
2. Rinse utensils and equipment thoroughly with clean water.

3. Sanitize equipment and utensils by immersion in **Redi San RTU Hard Surface Sanitizer** (200 ppm active) for at least 60 seconds at a temperature of 75°F.
4. For equipment and utensils too large to sanitize by immersion, apply **Redi San RTU Hard Surface Sanitizer** (200 ppm active) by rinsing, spraying or swabbing until thoroughly wetted.
5. Allow sanitized surface to drain and air dry.

WISCONSIN STATE BOARD OF HEALTH DIRECTIONS FOR EATING ESTABLISHMENTS

1. Scrape and pre-wash utensils and glasses whenever possible.
 2. Wash with a good detergent or compatible cleaner.
 3. Rinse with potable water.
 4. Sanitize using **Redi San RTU Hard Surface Sanitizer** (200 ppm active). Immerse all utensils for at least two minutes or for contact time specified by governing sanitary code.
 5. Place sanitized utensils on a rack or drain board to air dry.
 6. Replace **Redi San RTU Hard Surface Sanitizer** at least daily or when visibly soiled or diluted.
- NOTE: A clean potable water rinse following sanitization is not permitted under HFS 196, Appendix 7-204.11 of the Wisconsin Administrative Code (reference 40 CFR 180.940 (a)).

STORAGE AND DISPOSAL

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

Pesticide Storage: Open dumping is prohibited. Store in original container in areas inaccessible to children.

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 the Hazardous Waste representative at the nearest EPA Regional Office for guidance.

Container Disposal: Nonrefillable container. Do not reuse or refill this container. Triple rinse (or equivalent). Offer for recycling or reconditioning or puncture and dispose of in a sanitary landfill, or incineration, or if allowed by state and local authorities, by burning. If burned, stay out of smoke.