SIGNET®

Three-Compartment Sink Sanitizer

ACTIVE INGREDIENTS:

Alkyl (60% C_{14}, 30% C_{16}, 5% C_{12}, 5% C_{18}) dimethyl benzyl ammonium chloride 5.0%

Alkyl (68% C_{12}, 32% C_{14}) dimethyl ethylbenzyl ammonium chloride 5.0%

OTHER INGREDIENTS: 90.0%

TOTAL: 100.0%

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CINTAS®

Diversey™

Net Contents:

3.78 L / 1 U.S. Gal. **5519207**

Manufactured for: ©2018 Diversey, Inc., PO Box 19747, Charlotte, NC 28219-0747

Questions? Comments:
877-448-5770

EPA Reg. No. 70627-63
EPA Est. No.: 7546-WI-1 [WT]; 0312-WI-3 [NW]
Lot code letters indicate establishment number.

See SDS

KEEP OUT OF REACH OF CHILDREN

DANGER

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.

IF ON SKIN OR CLOTHING: Take off contaminated clothing. Rinse skin immediately with plenty of water for 15-20 minutes.

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.

IF INHALED: Move person to fresh air. If person is not breathing, call 911 or an ambulance, then give artificial respiration, preferably mouth-to-mouth, if possible.

IN CASE OF EMERGENCY, CALL A POISON CONTROL CENTER OR DOCTOR FOR TREATMENT ADVICE.
1-800-983-4582
Have the product container or label with you when calling a Poison Control Center or doctor or going in for treatment.

NOTE TO PHYSICIAN: Probable mucosal damage may contraindicate the use of gastric lavage.

See additional precautionary statements on side panel.

SK2

300203139 (18/267)

This product is for sanitizing of previously cleaned, hard, non-porous food contact surfaces in: restaurants, bars, food service establishments, commercial kitchens, cafeterias, fast food operations, supermarkets, convenience stores, retail and wholesale establishments, food preparation areas, and food storage areas.
This product is used for sanitizing of previously cleaned, hard, non-porous food contact surfaces/items: dishes; glassware; utensils; silverware; cutlery; tables; countertops; food preparation surfaces; non-porous cutting boards; non-porous chopping blocks; appliances; kitchen equipment; sinks; tub surfaces; and food storage containers. A potable water rinse is not allowed when used as a sanitizer on food contact surfaces. This product meets AOAC Germicidal and Detergent Test Standards for food contact surfaces.

Sanitization: When used as a food contact sanitizer at a 1:512 dilution (1.0 oz. of product per 4 gallons of water), in the presence of 500 ppm hard water, this product reduces the following bacteria by 99.999% with a 1 minute contact time on pre-cleaned, hard non-porous inanimate surfaces: *Aeromonas hydrophila* (ATCC 23213), *Campylobacter jejuni* (ATCC 29428), *Clostridium perfringens* (ATCC 13124), *Enterobacter sakazakii* (ATCC 29544), *Enterococcus faecalis* Vancomycin Resistant (VRE) (ATCC 51299), *Escherichia coli* (ATCC 11229), *Escherichia coli* 0157:H7 (ATCC 43888), *Escherichia coli* 0111:H8 (ATCC BAA-184), *Listeria monocytogenes* (ATCC 984), *Salmonella typhi* (ATCC 6539), *Shigella dysenteriae* (ATCC 9361), *Staphylococcus aureus* (ATCC 6538), *Streptococcus pyogenes* (ATCC 12344), *Yersinia enterocolitica* (ATCC 23715)

Non-Food Contact Sanitization: When used as a non-food contact sanitizer at a 1:512 dilution (1.0 oz. of product per 4 gallons of water) (200 ppm active quaternary) this product reduces the following bacteria by 99.9% with a 3 minute contact time on pre-cleaned, hard non-porous inanimate surfaces: *Enterobacter aerogenes* (ATCC 13048), *Staphylococcus aureus* (ATCC 6538)

DIRECTIONS FOR USE:
It is a violation of Federal Law to use this product in a manner inconsistent with its labeling.

To Prepare Food Contact Sanitizing Use Solution:
Add the product at 0.25 - 0.5 oz. of product per gallon or 1- 2 oz. of product per 4 gallons of water (1:512 - 1:256).

To Sanitize Hard, Non-Porous Food Contact Surfaces and Equipment:

1. Prior to sanitization, remove gross particulate matter with a warm water flush, then wash equipment with detergent or cleaning solution and follow with a potable water rinse.
2. Prepare the sanitizing use solution by adding 0.25 - 0.5 oz. per gallon of water (200 - 400 ppm active quat) or equivalent dilution.
3. Apply sanitizing solution by immersion, coarse spray, mop, wipe, flood techniques or circulation techniques as appropriate to the equipment or surface to be treated. Allow a contact time of at least 1 minute.
4. Allow surfaces to drain thoroughly and air dry before resuming operation. Do not rinse.

WISCONSIN STATE DIVISION 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 in a solution of 0.25 - 0.5 oz. per gallon of water (200 - 400 ppm active quaternary) or equivalent use dilution. 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. Prepare fresh sanitizing solution at least daily or more often when visibly soiled or diluted.

NOTE: A clean potable water rinse following sanitization is not permitted under Section HSS 196, Appendix 7-204.11 of the Wisconsin Administrative Code.

To Sanitize Food Processing Equipment and Utensils:
Before use in federally inspected meat and poultry food processing plants and dairies, 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 non-porous food contact surfaces provided that the surfaces are adequately drained before contact with food so that little or no residue remains.

1. Prior to sanitization, remove gross particulate matter with a warm water flush, then wash equipment with detergent or cleaning solution and follow with a potable water rinse.
2. Prepare the sanitizing use solution by adding 0.25 - 0.5 oz. per gallon of water (200 - 400 ppm active quat) or equivalent dilution. Prepare a fresh solution at least daily or when use solution becomes visibly dirty.
3. Apply sanitizing solution by immersion, coarse spray, mop, wipe, flood techniques or circulation techniques as appropriate to the equipment or surface to be treated. For spray applications, use a coarse pump or trigger sprayer. Spray 6 - 8 inches from surface. With spray applications cover or remove all food products. Allow a contact time of at least 1 minute.
4. Allow surfaces to drain thoroughly and air dry before resuming operation. Do not rinse.

To Sanitize Non-Food Contact Surfaces:
Dilute at 1.0 oz. of product per 4 gallons of water (1:512).

1. Pre-clean heavily soiled hard non-porous surfaces.
2. Apply Use Solution until thoroughly wet.
3. Let stand for 3 minutes.
4. Wipe surfaces and let air dry.
5. Not for use on food contact surfaces or on food preparation areas.

For Institutional Use

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STORAGE AND DISPOSAL

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

PESTICIDE STORAGE: Do not reuse empty container. Keep from freezing.

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. Clean container promptly after emptying. Triple rinse as follows: Empty the remaining contents into application equipment or a mix tank. Fill the container ¼ full with water and recap. Shake for 10 seconds. Pour rinsate into application equipment or a mix tank or store rinsate for later use or disposal. Drain for 10 seconds after the flow begins to drip. Repeat this procedure two more times. Offer container for recycling, if available. If not available, wrap empty container and put in trash.

PRECAUTIONARY STATEMENTS HAZARDS TO HUMANS AND DOMESTIC ANIMALS

DANGER: Corrosive. Causes irreversible eye damage and skin burns. Harmful if swallowed or absorbed through the skin. Do not get into eyes, on skin or on clothing. Wear goggles or face shield and rubber gloves and protective clothing when handling. Wash thoroughly with soap and water after handling before eating, drinking, chewing gum, using tobacco or using the toilet. Remove contaminated clothing and wash clothing before reuse.

PHYSICAL OR CHEMICAL HAZARDS: Do not use or store near heat or open flame. Do not mix with oxidizers, anionic soaps and detergents.

ENVIRONMENTAL HAZARDS: This pesticide is toxic to fish and aquatic invertebrates.

This product contains no phosphorus.

NSF® D2
LISTED 145723

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Reference Sheet

SIGNET®

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

Shoe Bath Sanitizer Directions:

1. To prevent cross contamination from area to area in animal areas, and the packaging and storage areas of food plants, shoe baths containing one inch of freshly made sanitizing solution must be placed at all entrances to buildings, hatcheries and at all the entrances to the production and packaging rooms.
2. Scrape waterproof shoes and place in a 0.25 oz. per gallon of water or equivalent use solution for 3 minutes prior to entering area.
3. Change the sanitizing solution in the bath at least daily or when solution appears dirty.

See container label for First Aid, Precautionary Statements and complete Directions for Use.

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