

# Hard Surface Sanitizer

For Schools, Restaurant, Food Handling and Processing Areas, Bar, and Institutional Kitchen Use

## ACTIVE INGREDIENTS:

Octyl decyl dimethyl ammonium chloride	0.780%
Dioctyl dimethyl ammonium chloride	0.312%
Didecyl dimethyl ammonium chloride	0.468%
Alkyl (C <sub>14</sub> , 50%; C <sub>12</sub> , 40%; C <sub>16</sub> , 10%) dimethyl benzyl ammonium chloride	1.040%
<b>OTHER INGREDIENTS</b>	<u>97.400%</u>
<b>TOTAL</b>	<b>100.000%</b>

KEEP OUT OF REACH OF CHILDREN  
**DANGER PELIGRO**

See side panel for Precautionary Statements

## 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. 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 the poison control center or

doctor. Do not give anything by mouth to an unconscious person.

Have the product container or label with you when calling a poison control center or doctor or going for treatment. For general information on product use, etc., call the National Pesticides Information Center at 1-800-858-7378. You may also contact the poison control center at 1-800-222-1222 for emergency medical treatment information.

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

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Net Contents: 1 Quart (946 ml)

## PRECAUTIONARY STATEMENTS

### HAZARDS TO HUMANS AND DOMESTIC ANIMALS

**DANGER.** Corrosive. Causes irreversible eye damage and skin burns. Do not get in eyes, on skin, or on clothing. Harmful if swallowed or absorbed through the skin. Wear protective eyewear (goggles, face shield or safety glasses), protective clothing and protective gloves (rubber, chemical resistant) when handling. Avoid breathing spray mist. Wash thoroughly with soap and water after handling and before eating, drinking, chewing gum, using tobacco, or using the toilet. Remove and wash contaminated clothing before reuse.

For use on food Processing Equipment and Utensils in Public Eating Establishments and Hard, Non-porous, Food Contact Surfaces, Food Processing Equipment and Utensils in Food Processing Plants and other food-contact articles at a concentration of 150 – 400 ppm active.

**Sanitization for hard, non-porous, food contact surfaces – bacteria, 1-minute contact time, 1:128 dilution in 500 ppm hard water:** *Campylobacter jejuni*, *Escherichia coli*, *Escherichia coli* O157:H7, *Klebsiella pneumoniae*, *Listeria monocytogenes*, *Salmonella enterica*, *Shigella sonnei*, *Staphylococcus aureus*, *Staphylococcus aureus* - Community Associated Methicillin-Resistant, *Staphylococcus aureus* - Community Associated Methicillin-Resistant, *Staphylococcus aureus* - Methicillin-Resistant MRSA, *Vibrio cholerae*, *Yersinia enterocolitica*.

## DIRECTIONS FOR USE

It is a violation of Federal law to use this product in a manner inconsistent with its labeling. Before use in federally inspected meat and poultry food processing plants and dairies, food products and packaging materials must be removed from the room or carefully protected. For visibly soiled areas, a preliminary cleaning is required.

## TO SANITIZE HARD, NON-POROUS, FOOD CONTACT SURFACES, FOOD PROCESSING EQUIPMENT AND OTHER HARD NON-POROUS SURFACES IN FOOD PROCESSING LOCATIONS, DAIRIES, RESTAURANTS AND BARS:

For sanitizing hard, non-porous surfaces of food processing equipment, dairy equipment, food utensils, dishes, silverware, glasses, sink tops, countertops, refrigerated storage and display equipment and other hard, non-porous surfaces. Prior to application, remove visible food particles and soil by a pre-flush, or pre-scrub and, when necessary, pre-soak. 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. Articles too large for immersing, apply a use-solution of ¾-2 oz. of this product per gallon of water (150-400 ppm active quat) to pre-cleaned hard non-porous surfaces visibly wetting surfaces with a cloth, mop, sponge, or coarse sprayer. Surfaces must remain visibly wet for at least one minute followed by adequate draining and air drying. Do not rinse. Immerse pre-cleaned glassware, dishes, silverware, cooking utensils and other similar size food processing equipment in a solution ¾-2 oz. of this product per gallon of water (150-400 ppm active quat) for at least 60 seconds. Drain thoroughly and allow to air dry before reuse. Do not rinse. Prepare fresh sanitizing solution daily or more often if the use solution becomes diluted or soiled. For mechanical applications, use-solution may not be reused for sanitizing applications but may be reused for other purposes such as cleaning. Apply to sink tops, counter tops, refrigerated storage and display equipment and other stationary surfaces by cloth, sponge or brush.

## TO SANITIZE FOOD PROCESSING EQUIPMENT, UTENSILS, AND OTHER HARD, NON-POROUS, FOOD CONTACT ARTICLES REGULATED BY 40 CFR § 180.940(a) [IN A THREE COMPARTMENT SINK]:

1. Scrape, flush, or presoak articles [whether mobile or stationary] to remove visible food particles and soil.
2. Thoroughly wash articles with an appropriate detergent or cleaner.
3. Rinse articles thoroughly with potable water.
4. Sanitize by immersing articles with a use-solution ¾-2 oz. of this product per gallon of water (150-400 ppm active quat) for at least 60 seconds. Articles too large for immersing must be visibly wetted by rinsing, spraying, or swabbing.
5. Remove immersed items from solution to drain and then air dry. Non-immersed items must also be allowed to air dry. Do not rinse.

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

**CLEANING AND SANITIZING:** Equipment and utensils must be thoroughly pre-flushed or pre-scraped and when necessary, pre-soaked to remove visible food particles and soil.

1. Thoroughly wash equipment and utensils in hot detergent solution.
2. Rinse utensils and equipment thoroughly with potable water.
3. Sanitize equipment and utensils by immersion in a use solution ¾-2 oz. of this product per gallon of water (150-400 ppm active quat) for at least 60 seconds at a temperature of 75°F.
4. For equipment and utensils too large to sanitize by immersion, apply a use-solution of ¾-2 oz. of this product per gallon of water (150-400 ppm active quat) by rinsing, spraying or swabbing until visibly wet.
5. Allow sanitized surface to drain and air dry. Do not rinse.

## 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 in a solution of 1-2 oz of this product per gallon of water (200-400 ppm). Immerse all utensils for at least two minutes or for contact time specified by governing sanitary codes.
5. Place sanitized utensils on a rack or drain board to air dry.
6. Prepare a fresh sanitizing solution 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)).

## TO SANITIZE HARD, NON-POROUS, NON-FOOD CONTACT SURFACES:

Add 1 oz. of this product per gallon of water (or equivalent dilution) to sanitize pre-cleaned hard, non-porous surfaces. Apply sanitizer use-solution with a cloth, mop, sponge, sprayer or by immersion, visibly wetting surfaces. For sprayer applications, use a coarse spray device. Spray 6 – 8 inches from surface. Avoid breathing spray. Note: For sprayer applications, cover or remove all food products. Treated surfaces must remain visibly wet for 3 minutes. Wipe dry with a sponge, mop or cloth or allow to air dry. Prepare fresh solution daily or more often if solution becomes visibly diluted, cloudy or soiled.

## 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. Wrap empty container and put in trash.

Distributed by:  
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