QuikSan

Surface Sanitizer

NOBLE CHEMICAL

ELIMINATES 99.999% OF BACTERIA

Food Contact and Surface Sanitizer

Sanitizer, for Homes, Institutional and Industrial Use School, Restaurant, Food Handling and Process Areas, Bar and Institutional Kitchen Use

ACTIVE INGREDIENTS:
Alkyl (60%C_{14}, 30%C_{16}, 5%C_{12}, 5%C_{18})
dimethyl benzyl ammonium chloride.....0.01%
Alkyl (68%C_{12}, 32%C_{14})
dimethyl ethylbenzyl ammonium chloride.....0.01%
INERT INGREDIENTS: 99.98%
TOTAL: 100.00%

KEEP OUT OF REACH OF CHILDREN
CAUTION See back panel of label for additional precautionary and first aid statements.

E.P.A. Reg. No. 10324 -107-65239 **E.P.A. Est. No.** 8325-PA-01

Net Content: 1 Quart (0.96 Liters)

PRECAUTIONARY STATEMENTS
HAZARDS TO HUMANS AND DOMESTIC ANIMALS

CAUTION

KEEP OUT OF REACH OF CHILDREN. Harmful if absorbed through skin. Avoid contact with eyes, skin, or clothing. Wash thoroughly with soap and water after handling and before eating, drinking, chewing gum, using tobacco or using the toilet.

First Aid

If on skin or clothing: Have the product container or label with you when calling a poison control center or doctor, or going for treatment. Take off contaminated clothing. Rinse skin immediately with plenty of water for 10-15 minutes. Call a poison control center or doctor for treatment advice.

DIRECTIONS FOR USE

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

This product is a ready to use 200 ppm active quaternary product which eliminates 99.999% of the following bacteria in 60 seconds according to the AOAC Germicidal and Detergent Sanitizing Action of Disinfectants test:

Aeromonas hydrophila, Listeria monocytogenes, Campylobacter jejuni, Salmonella typhi, Shigella dysenteriae, Enterobacter sakazakii, Staphylococcus aureus, Enterococcus faecalis Vancomycin resistant, Escherichia coli, Streptococcus pyogenes, Escherichia coli O157:H7, Yersinia enterocolitica.

STORAGE AND DISPOSAL

Store in original container in areas inaccessible to small children. Do not store on side. Avoid creasing or impacting of sidewalls. Do not reuse empty container. Wrap and discard in trash (or recycle).

(9/09)

FOOD CONTACT SANITIZING DIRECTIONS

To be used in the following areas: Food Service Establishments, Homes, Schools, Dairies, Bars, Restaurants and Cafeterias to sanitize hard, nonporous food contact surfaces as listed and identified below. Use a mop, sponge cloth or mechanical spray to apply this product. 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 product.

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 the use of this product as a sanitizer on previously cleaned hard nonporous surfaces provided that the surfaces are adequately drained before contact with food.

SANITIZATION FOOD CONTACT IMMOBILE SURFACES: food processing equipment, counter tops, chopping blocks, tables, picnic table, appliances, steverbps and food work areas.:

Remove all gross food particles and soil by pre-flush or pre-scrape. Clean all surfaces thoroughly using a good detergent or cleaner. Till movable surfaces for proper drainage. Rinse with potable water. Apply this product. Wet surfaces thoroughly for 1 minute. Let surfaces drain and air dry. Do not rinse or wipe.

When using this 200 ppm quaternary Ready-to-Use product for sanitization of previously cleaned food contact surfaces **NO POTABLE WATER RINSE IS ALLOWED.**

For mechanical operations: This product is to be used once for sanitizing and can be re-used for cleaning