



Food Contact Surface Sanitizer
Sanitizer for School, Restaurant, Food Handling and
Process Areas, Bar and Institutional Kitchen Use.

ACTIVE INGREDIENTS:

Alkyl (C14 60%, C16 30%, C12.5%, C18 5%)
dimethyl benzyl ammonium chloride.....0.01%
Alkyl (C12 68%, C14 32%)
dimethyl ethylbenzyl ammonium chloride...0.01%

INERT INGREDIENTS:.....99.98%
TOTAL:.....100.00%

KEEP OUT OF REACH OF CHILDREN
CAUTION CUIDADO

See back panel for additional precautionary statements
and first aid statements.

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

Net Content: 1 Gallon

PRECAUTIONARY STATEMENTS
HAZARDS TO HUMANS AND DOMESTIC ANIMALS

CAUTION. 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.

ENVIRONMENTAL HAZARDS
This product is toxic to fish and aquatic invertebrates.

FIRST AID

IF ON SKIN: 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. Have the product container or label with you when calling a poison control center or doctor, or going for treatment.

This product is for use on hard, non-porous surfaces in: Restaurants, bars, kitchens, taverns, cafeterias, fast food operations and food storage areas, supermarkets, convenience stores, food establishments, coffee shops, donut shops, and pizza parlors. This product when used as directed is formulated for use on washable hard, non-porous surfaces such as: Food preparation and storage areas, cooking utensils, plastic and other non-porous cutting boards, plastic and other non-porous chopping blocks, coolers, ice chests, kitchen equipment such as food processors, blenders, cutlery, counters, stoves, sinks, appliances, refrigerators, and microwave ovens.

DIRECTIONS FOR USE

It is a violation of Federal Law to use this product in a manner inconsistent with its labeling. Before using this product, food products and packaging materials must be removed from the room or carefully protected.

FOOD CONTACT SANITIZING PERFORMANCE: This product is a ready-to-use product at 200 ppm active and eliminates 99.999% of the following bacteria in 60 seconds in 500 ppm hard water calculated as CaCO₃ according to the AOAC Germicidal and Detergent Sanitizers test: *Aeromonas hydrophila*, *Listeria monocytogenes*, *Campylobacter jejuni*, *Clostridium perfringens*, *Salmonella typhi*, *Shigella dysenteriae*, *Enterobacter sakazakii*, *Staphylococcus aureus*, *Enterococcus faecalis* Vancomycin resistant, *Escherichia coli*, *Streptococcus pyogenes*, *Escherichia coli* O157:H7, *Escherichia coli* O111:H8, *Yersinia enterocolitica*.

FOOD CONTACT SANITIZING DIRECTIONS

Before use as a sanitizer in public eating places, food products and packaging materials must be removed from the room or carefully protected. 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 application of the sanitizing solution.

SANITIZING OF FOOD PROCESSING EQUIPMENT AND OTHER HARD NONPOROUS FOOD CONTACT SURFACES IN FOOD PROCESSING LOCATIONS, MEAT PLANTS, BAKERIES, CANNERIES, BEVERAGE PLANTS, RESTAURANTS AND BARS DIRECTIONS: For sanitizing pre-cleaned food processing equipment, dairy equipment, food utensils, dishes, silverware, eating utensils, glasses, sink tops, countertops, refrigerated storage and display equipment and other hard, non-porous food contact surfaces, apply this product by cloth, brush, sponge, auto scrubber, mechanical spray device, hand pump, coarse pump or trigger spray device or by immersion, thoroughly wetting surfaces. For spray applications, spray 6 to 8 inches from surface. Do not breathe spray. Rub with brush, sponge, or cloth. Dishes, silverware, glasses, cooking utensils, eating utensils and other similar size food processing equipment can be sanitized in this product. Allow surface to remain wet for at least 60 seconds. Wipe up excess liquid with a paper towel and then air dry. A potable water rinse is not allowed after use as a sanitizer. Change cloth, sponge or towels frequently to avoid redeposition of soil. Change this product at least daily or when this product becomes visibly dirty. The used sanitizing solution must not be reused for sanitizing, but can be reused for other purposes such as cleaning.

STORAGE AND DISPOSAL

Do not contaminate water, food, or feed by storage and disposal.
PESTICIDE STORAGE: Store only in original container. Keep this product under locked storage sufficient to make it inaccessible to children or persons unfamiliar with its proper use.
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 HANDLING: Non-Refillable Container. Do not reuse or refill this container. Triple rinse container promptly after emptying. Triple rinse as follows: Fill the container ¼ full with water and recap. Shake for 10 seconds. Drain for 10 seconds after the flow begins to drip. Follow Pesticide Disposal instructions for rinsate disposal. Repeat this procedure two more times. Then offer for recycling if available or puncture and dispose of in a sanitary landfill, or by incineration.

(L14)

999QUIKSAN1G



FOR MEDICAL EMERGENCIES,
CALL CHEM-TEL 800-255-3924

Sold By
NOBLE
CHEMICAL INC.
2205 Old Philadelphia Pike,
Lancaster, PA 17602