

Sani-Sure® Multi-Surface Sanitizer

Sani-Sure® Pot Sink Sanitizer

Sani-Sure® Soft Serve Sanitizer & Cleaner



Highly concentrated formulas are ideal for sanitizing a variety of hard, nonporous food service surfaces, equipment, ware and utensils.

Multi-Surface Sanitizer

- ▶ Used as directed, the slow releasing, active chlorine compound can remain effective for up to 8 hours
- ▶ Sanitizes many areas of a food service establishment—the kitchen, the dining room and the bathroom
- ▶ For use on tabletops, countertops, floors, walls, sinks, splashbacks, trays and food processing/food preparation equipment such as meat blocks, grinders, saws, deep fat fryers, steam kettles, refrigerators, coffee makers and freezers

Pot Sink Sanitizer

- ▶ Specially formulated to be used in the third sink to sanitize during manual warewashing procedures
- ▶ Ideal for sanitizing dishes, pots, pans, glassware and utensils without affecting the flavor or aroma of food products
- ▶ Used as directed, the slow releasing, active chlorine compound can remain effective for up to 8 hours

Soft Serve Sanitizer & Cleaner

- ▶ Ideal for cleaning and sanitizing shake, slush, soft-serve or yogurt machines and other food service equipment cleans without affecting the flavor or aroma of food products
- ▶ Will not foam, which makes it easy and convenient to use
- ▶ Excellent for the removal of fat particles, and sequestering agent helps dissolve milkstone and protein

Designed For

- ▶ Food Service
 - ▶ Lodging
-



Use Overview

The **Sani-Sure®** sanitizers are portion-controlled for proper dilution and uniform strength. **Sani-Sure®** sanitizers will not discolor fabrics or leave an offensive odor in the dining room or aftertaste on glasses sanitized in a third sink rinse.

Multi-Surface Sanitizer Use Directions

Preparation:

- ▶ Fill sanitizer container with 5 quarts of warm water (100° F) before adding contents of the package (1/8 oz.) and allow to stand five minutes before using.

To Use on Food Contact and Non-Food Contact Surfaces:

- ▶ Always remove heavy soil from all surfaces by a pre-scrape, pre-flush or pre-soak treatment. Then pre-wash all surfaces with a detergent solution followed by a rinse with potable water.
- ▶ Sanitize by wiping or swabbing surfaces with a solution prepared as stated above. Allow solution to remain on food contact surfaces 1 minute, non-food contact surfaces 5 minutes. Then air dry.
- ▶ Store cloths or sponges in sanitizing solution between uses during each 8-hour shift. Clean and rinse cloths or sponges frequently in sanitizing solution.
- ▶ Always prepare a fresh sanitizing solution and use on the same day. Periodically determine chlorine level with a supplied test strip. Change solution when testing indicates levels below federal, state or local regulations.

Pot Sink Sanitizer Use Directions

- ▶ Scrape and rinse utensils before hand washing.
- ▶ Wash in first compartment sink using warm water, dish detergent and brushes.
- ▶ Rinse each piece in second (middle) compartment sink containing clear water.
- ▶ In sanitizing sink (third compartment) mix contents of the package in 12 gallons of water. This provides 100 ppm available chlorine (200 ppm when mixed with 6 gallons of water). Use supplied test strips to assure required chlorine level. Replace solution when activity tests below local or federal sanitization code. Immerse dishes and utensils for at least two minutes in sanitizing solution or for contact time specified by governing sanitary code.
- ▶ Place utensils on drain rack to air dry. Do not towel dry.

Product Specifications

Description	Multi-Surface Sanitizer	Pot Sink Sanitizer	Soft Serve Sanitizer
Certifications	NSF, Kosher	NSF, Kosher	Kosher
Color/Form	Light yellow, powder	Light yellow, powder	White powder
EPA	70627-28	70627-26	1275-27-70627
pH	6.0 (Use Dilution 1:1280)	6.0 (Use Dilution 1:1280)	8.0 (Use Dilution 1:267)
Scent	Chlorine	Chlorine	Chlorine
Shelf Life	1 year	1 year	1 year
Solubility	Complete	Complete	Complete
Specific Gravity	0.81	0.81	1.44

Available Items

Product Code	Description/Package Size	Dilution
90670 (Multi-Surface)	100 x 0.125 oz./3.54 g Packets	1:1280
90229 (Pot Sink)	50 x 1.0 oz./28 g Packets	1:1280
90234 (Soft Serve Sanitizer & Cleaner)	100 x 1.0 oz./28 g Packets	1:267



Soft Serve Sanitizer & Cleaner Use Directions

To Clean Soft Serve Machines and Equipment:

- ▶ Empty freezer and mixer.
- ▶ Fill mix hopper with cold water and rinse through freezer.
- ▶ Add 1 packet (1 oz.) of this product to 2 gallons of hot water and stir until all powder is dissolved.
- ▶ Pour this solution into mix hopper and operate 5 minutes, and drain.

To Sanitize Soft Serve Machines and Equipment:

- ▶ Rinse after cleaning as above.
- ▶ Then sanitize with a fresh solution of 100 ppm of available chlorine (1 packet (1 oz.) to 2 gallons of water).
- ▶ After making sanitizing solution according to above instructions, test the solution for ppm of chlorine.
- ▶ Pour this solution into mix hopper and operate for at least one minute, or for the time specified by local ordinances.
- ▶ Drain and allow system to air dry.

Hazard Rating

HMIS		NFPA
3	Health	3
0	Flammability	0
0	Reactivity	0

4=Very High; 3=High; 2=Moderate; 1=Slight; 0=Insignificant.

Safety Reminder

Please make sure your employees read and understand the product label and Material Safety Data Sheet before using this product. The label contains directions for use, and both the label and MSDS contain hazard warnings, precautionary statements and first aid procedures. MSDS are available on-line at www.diversey.com or by calling 888 352 2249.