



Ready-To-Use



# SANIBET™ RTU

## Cleaner • Sanitizer • Deodorizer

The ideal product for sanitizing and cleaning food contact surfaces. No mixing or blending needed. Simply grab the bottle and spray. No need to rinse, just allow to air dry. You are assured the proper 200 ppm of quat every time. This product is perfect for use in restaurants, bars, kitchens, and meat and poultry plants.

### Uses

- Floors
- Highchairs
- Walls
- Garbage cans
- Countertops
- Tables
- Stovetops
- Chairs
- Sinks
- Telephones
- Appliances
- Doorknobs
- Cabinets
- Shower stalls
- Metal
- Porcelain
- Ceramic
- Fiberglass
- Plastic
- Stainless steel
- Finished woodwork
- Vinyl and plastic upholstery

### Benefits

- One step convenience, simply pick up the bottle and spray for cleaning and sanitizing. (\*Remove gross food particles and soil prior to application.)
- No need to rinse – simply air dry
- Use on a variety of surfaces.
- Can be used with a mop and bucket, trigger sprayers, sponge, or by soaking.

### Properties

Color.....	Yellow
Fragrance.....	None
pH.....	9.5 - 11.0
Flash Point.....	None
<b>ACTIVE INGREDIENTS</b>	
Octyl decyl dimethyl ammonium chloride.....	0060%
Dioctyl dimethyl ammonium chloride.....	0024%
Didecyl dimethyl ammonium chloride.....	0036%
Alkyl (50% C <sub>14</sub> , 40% C <sub>12</sub> 10% C <sub>16</sub> )	
Dimethyl benzyl ammonium chloride.....	0080%

### Acceptance

Registered with the US Environmental Protection Agency.  
EPA REG. NO. 6836-290-4170

### Available In

Case/12 Quarts (946 mL): Item #34212-00

Authorized Betco Distributor

### Directions For Use

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

#### SANITIZING FOOD CONTACT SURFACE DIRECTIONS:

Use this product (200 ppm active) for sanitizing and cleaning of equipment and utensils in food processing, dairy industry, bars, restaurants, institutional kitchens, meat and poultry processing plants. Prior to application, remove gross food particles and soil by a pre-wash, pre-scrape, or pre-flush, and when necessary pre-soak. Thoroughly wash or flush equipment or utensils with a good detergent or compatible cleaner followed by a potable water rinse before applying sanitizer. Apply this product to pre-cleaned hard non-porous surfaces with cloth, mop sponge, or sprayer or by immersion. Surfaces must remain wet for 60 seconds (one minute). Drain thoroughly and allow to air dry before reuse.

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

CLEANING AND SANITIZING: Equipment and utensils shall be thoroughly pre-flushed or prescraped and when necessary, pre-soaked to remove gross food particles and soil.

1. Thoroughly wash equipment and utensils in hot detergent solution.
2. Rinse utensils and equipment thoroughly with clean water.
3. Sanitize equipment and utensils by immersion in this product (200 ppm) active for at least 60 seconds at a temperature of 75 degrees F.
4. For equipment and utensils too large to sanitize by immersion, apply this product (200 ppm active) by rinsing, spraying or swabbing until thoroughly wetted.
5. Allow sanitized surface to drain and air dry.

#### 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 clean water.
4. Sanitize using this product (200 ppm active). 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.

#### SHOE BATH SANITIZER DIRECTIONS:

To prevent tracking harmful organisms into animal areas, shoe baths containing one inch of freshly made use-solution should be placed at all entrances to buildings. Scrape waterproof work boots and place in this product for 60 seconds prior to entering area. Change the solution in the bath daily or when solution appears diluted or soiled.

### Safety

**CAUTION:** Causes moderate eye irritation. Avoid contact with eyes or clothing. Wash thoroughly with soap and water after handling.

**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. 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.

**STORAGE AND DISPOSAL:** Store in original container in areas inaccessible to children. Do not store on side. Avoid creasing or impacting of side walls. Do not reuse empty container. Discard in trash or recycle.

Literature Item #34292-92

C8020 - Food Service - Sanitizers

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The Cleaning Edge™