Food Service Sanitizer

DESCRIPTION

This product is for use on hard, non-porous surfaces in: Restaurants, bars, kitchens, taverns, cafeterias, institutional kitchens, fast food operations and food storage areas.

Please read entire container label for detailed instructions and safety information.

DIRECTIONS

FOR USE AS A GENERAL, HOSPITAL DISINFECTANT, VIRUCIDE*: 1. Pre-clean heavily soiled areas. 2. Apply use solution of 4 oz. of this product per 5 gal. of water (625 ppm active) to disinfect hard, non-porous surfaces with a sponge, brush, cloth, mop, by immersion, auto scrubber, mechanical spray device, hand pump trigger spray device, coarse trigger spray device. For spray applications, spray 6-8 inches from surface. Do not breathe spray. 3. Treated surfaces must remain wet for 10 minutes. 4. Allow to air dry. 5. Prepare a fresh solution daily or when visibly dirty.

FOOD CONTACT SANITIZING DIRECTIONS

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 solution.

FOOD CONTACT SANITIZING PERFORMANCE FOR FOOD PROCESSING EQUIPMENT, UTENSILS AND OTHER HARD, NON-POUROUS FOOD CONTACT SURFACES IN FOOD PROCESSING LOCATIONS, BAKERIES, CANNORIES, BEVERAGE PLANTS, RESTAURANTS AND BARS DIRECTIONS: Immerse pre-cleaned glassware, dishes, silverware, cooking utensils and other similar size food processing equipment in a solution of 1-2 oz. of this product per 4 gal. of water (0.25-0.5 oz. per gal. of water) (200-400 ppm active quat) (or equivalent use dilution) for at least 1 minute. Allow sanitized surfaces to adequately drain and then air dry before contact with food so that little or no residue remains. Do not rinse.

FEATURES

• Colorless - Odorless
• Versatile - Neutral pH
• Highly concentrated
• Low foaming
• Mild to skin

ADVANTAGES

• No-staining - contains no essential oils
• Safe on all washable surfaces
• Highly dilutable
• Free-rinsing

BENEFITS

• Safe for food contact surfaces
• Excellent for disinfecting/sanitizing
• Cost effective
• No spotting on glass or tableware

SPECIFICATIONS

Color ................................................. Colorless
Fragrance ........................................... None
pH Range ........................................... 7.0 - 7.5
Dilution ................................. 0.25-0.8 oz./gal.
Density ............................................. 8.42

REORDER #

C00180 ............ 4/1 gallon
C00181 ............. 5 gallons
C00188 ........... 55 gallons

victoriabayproducts.com | 255 Route 1 & 9, Jersey City, NJ 07306 | (800) 535-5053

Guarantee: We guarantee your complete satisfaction with this product's performance. If dissatisfied for any reason, return any unused portion for credit within one year of the date of manufacture.