

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 PROCESSING PREMISES

FOR USE AS A DISINFECTANT, VIRUCIDE* IN FOOD PROCESSING PLANTS/PREMISES: 1. Pre-clean heavily soiled areas. 2. Apply use solution of 4 oz. per 5 gal. of water (or equivalent use dilution) 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. When disinfecting food contact surfaces used for food preparation, rinse surfaces thoroughly with potable water. This product must not be used to clean the following surfaces: utensils, glassware, dishes or interior surfaces of processing equipment. 6. 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-POROUS FOOD CONTACT SURFACES IN FOOD PROCESSING LOCATIONS, BAKERIES, CANNERIES, 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.