

Hard Surface Sanitizer

Food Contact Sanitizer,
Non-Food Contact Sanitizer.

Description

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

This product meets efficacy standards for hard non-porous surface food contact sanitizers.

Directions

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, pre-soak. 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.

NON-FOOD CONTACT SANITIZER USE DIRECTIONS: For heavily soiled areas, a preliminary cleaning is required. Apply sanitizer to hard, non-porous non-food contact surfaces with a brush, cloth, sponge, or mechanical spray device so as to thoroughly wet surface to be sanitized. For spray applications, spray 6-8 inches from surface. Do not breathe spray. Rub with brush, cloth, or sponge. Treated surfaces must remain wet for 3 minutes. Allow to air dry. Change cloth, sponge or towels frequently to avoid redeposition of soil.

For detailed instructions and safety information, please review container label and SDS.



Features

- Cleans without bleaching
- Ready-to-use (RTU)
- Contains no abrasives or harsh acids

Applications

Food contact, non food contact sanitizer and cleaner for:

- Schools
- Restaurants
- Bars
- · Institutional kitchens

Specifications

Color	Colorless
Fragrance	None
pH Range	7.0 - 7.5
Dilution	RTU
Density	8.42
EPA Registered	Yes

Packaging

ITEM#	SIZE
BSL4300012	12/1 Quart

