



Food Service Sanitizer

For Institutional, Food Handling and Process Areas, Bars and Institutional Kitchens.



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.

Directions

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.

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

Features

- **Kills 99.999% of bacteria**
- **Ready-to-use (RTU)**
- **Contains no abrasives or harsh acids**

Applications

Food contact, non food contact surface sanitizer for:

- Restaurants
- Bars
- Institutional kitchens
- Food processing locations

Specifications

Color	Colorless
Fragrance.....	None
pH Range	7.0 - 8.5
Dilution	0.25 - 0.8 oz./gal.
Density.....	8.42
EPA Registered	Yes

Packaging

ITEM #	SIZE
BSL4940041.....	4/1 gallon
BSL4940005	5 gallons



Contact your Account Representative for more information

140 Private Brand Way, Athens, TN 37303 | mybrightsolutions.com

In case of emergency call Infotrac 800.535.5053

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