Ready-To-Use Surface Sanitizer

SOLUTION

ACTIVE INGREDIENTS:

Octyl decyl dimethyl ammonium chloride	0.0060%
Dioctyl dimethyl ammonium chloride	0.0024%
Didecyl dimethyl ammonium chloride	0.0036%
Alkyl (40% C ₁₂ , 50% C ₁₄ , 10% C ₁₆) dimethyl benzyl ammonium chloride	0.0080%

COMMERCIAL

KEEP OUT OF REACH OF CHILDREN

READ THE LABEL BEFORE USING

CAUTION

EYE IRRITANT

REGISTRATION NO 33886 PEST CONTROL PRODUCTS ACT

NET CONTENTS:

DISTRIBUTED EXCLUSIVELY BY GORDON FOOD SERVICE®: GFS CANADA COMPANY INC®, 2999 JAMES SNOW PARKWAY NORTH MILTON, ON L9T 5G4 / GFS.CA / 0819 PHONE 1-800-268-0159 EMERGENCY TELEPHONE: 1-866-923-4913

READY-TO-USE SURFACE SANITIZER is formulated with quaternary ammonium biocides for use in daily maintenance programs delivering effective cleaning and sanitizing of food contact as well as non-food contact surfaces provided that surfaces are precleaned.

DIRECTIONS FOR USE:

Hard Non-porous Non-Food Contact Surface Sanitization

For use on the washable hard, non-porous surfaces: floors and walls, countertops, shower stalls, tubs and glazed tiles, whirlpool bathtubs, bathtubs, bathroom fixtures, countertops, stovetops, sinks, appliances, refrigerators, cabinets, highchairs, garbage cans, refrigerated storage and display equipment, tables, picnic tables, outdoor furniture, chairs, desks, telephones, doorknobs, conductive flooring. Pre-clean and rinse surfaces prior to sanitization. Apply sanitizer with a cloth, mop, sponge, wiper or sprayer. Rub with a brush, sponge, wiper or cloth. Treated surfaces must remain wet for 60 seconds (one minute). Allow to air dry. For sprayer applications, use a coarse spray device. Spray 15-20 cm from surface. For use on toilet bowl and urinal surfaces. Empty water in toilet bowl or urinal and apply sanitizer to toilet bowl surfaces including under the rim with cloth, sponge, wiper/sprayer. Allow surfaces to remain wet for 60 seconds (one minute).

Hard Non-porous Food Contact Surface Sanitization

Use for sanitizing and cleaning equipment and utensils in food processing, dairy industry, bars, restaurants, institutional kitchens, meat and poultry processing plants. For General Food Contact Surface Sanitation Prior to application, remove gross food particles and soil by a pre-wash, prescrape, 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 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 re-use.

Eating Establishments:

- 1. Scrape and pre-wash utensils and glasses.
- 2. Wash with a good detergent or compatible cleaner.
- 3. Rinse with potable water.
- 4. Immerse all utensils for at least two minutes or for greater contact time specified by governing sanitary code.
- 5. Place sanitized utensils on a rack or drain board to air dry prior to re-use.

PRECAUTIONS:

Causes eye irritation. Avoid contact with eyes, skin, or clothing. Avoid contact with foods. Wash thoroughly with soap and water after handling.

When handling this concentrate wear goggles or a face shield, chemical-resistant gloves, long pants, a long-sleeved shirt, and shoes plus socks.

FIRST AID:

If swallowed: Call a poison control centre or doctor immediately for treatment advice. Have person sip a glass of water if able to swallow. Do not induce vomiting unless told to do so by a poison control centre or doctor. Do not give anything by mouth to an unconscious person.

If on skin or clothing: Take off contaminated clothing. Rinse skin immediately with plenty of water for 15-20 minutes. Call a poison control centre or doctor for treatment advice.

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 centre or doctor for treatment advice.

Take container, label or product name and Pest Control Product Registration Number with you when seeking medical attention.

TOXICOLOGICAL INFORMATION:

Probable mucosal damage may contraindicate the use of gastric lavage.

DISPOSAL:

- 1. Triple- or pressure -rinse the empty container. Add the rinsing to treatment site.
- 2. Follow provincial instruction for any required additional cleaning of the container prior to its disposal.
- 3. Make the empty container unsuitable for further use.
- 4. Dispose of container in accordance with provincial requirements.
- 5. For information on disposal of unused, unwanted product, contact the manufacturer or the provincial regulatory agency. Contact the manufacturer and the provincial regulatory agency in case of a spill, and for clean-up of spills.

NOTICE TO USER: This pest control product is to be used only in accordance with the directions on the label. It is an offence under the *Pest Control Products Act* to use this product in a way that is inconsistent with the directions on the label.