



# CLEAR NO RINSE SANI RTU

## SOLUTION

### GUARANTEE:

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

## COMMERCIAL

**KEEP OUT OF REACH OF CHILDREN**

**READ THE LABEL BEFORE USING**

## CAUTION

## EYE IRRITANT

REGISTRATION NO 31627 PEST CONTROL PRODUCTS ACT

NET CONTENTS:

Swisher Hygiene Franchise Corp.  
14546 N. Lombard St.  
Portland OR 97203  
1-800-360-7974

**ENGCT'PQ'TPUG'UCPKTV** 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 pre-cleaned.

**ENGCT'PQ'TPUG'UCPKTV** has been formulated to aid in the reduction of cross-contamination not only in hospitals, but in schools, institutions and industry. It will not leave grit or soap scum.

**ENGCT'PQ'TPUG'UCPKTV** is recommended for use in federally inspected meat and poultry plants as a sanitizer for all hard non-porous surfaces not always requiring a rinse.

**ENGCT'PQ'TPUG'UCPKTV** may be used on hard non-porous surfaces made of metal, glazed porcelain, glazed ceramic, fiberglass, plastic, porcelain lining, stainless steel, enameled surfaces, finished woodwork, Formica®, vinyl and plastic upholstery in the following areas: hospitals, homes, medical and dental offices, nursing homes, day care centres, nurseries, restaurants, bars, cafeterias, institutional kitchens, convenience stores, food storage areas, public rest rooms, institutions, schools, athletic facilities, camp grounds, food processing plants, federally inspected food processing facilities, dairy farms, transportation terminals, hotels and motels, business and office buildings, boats, ships, campers, trailers, mobile homes, cars, buses, trains, taxis, airplanes. **Do not use this product in areas where disinfection is required, such as operating rooms, critical care rooms or areas where medical procedures are carried out.**

#### **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 Sanitization Prior to application, remove gross food particles and soil by a pre-wash, pre-scrape, 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.

#### Food Service Sanitization:

Equipment and utensils shall be thoroughly pre-flushed or pre-scraped and when necessary, presoaked to remove gross food particles and soil.

1. Thoroughly wash equipment and utensils in hot detergent solution.
2. Rinse utensils and equipment thoroughly with potable water.
3. Sanitize equipment and utensils by immersion for at least 60 seconds at a temperature of 24°C.
4. For equipment and utensils too large to sanitize by immersion, apply by rinsing, spraying or swabbing until thoroughly wetted.
5. Allow sanitized surface to drain and air dry prior to 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.

Vehicle Sanitization (vehicles may be used for transport of food for sale): Prior to application on hard non-porous food contact surfaces within the vehicles used for transport of food for sale, remove gross food particles and soil by a pre-wash, pre-scrape, or pre-flush, and when necessary pre-soak. Thoroughly wash or flush surfaces followed by a potable water rinse before applying sanitizer. Apply sanitizer and leave wet for 60 seconds (one minute). Drain thoroughly prior to re-use. Clean hard non-porous non-food contact vehicle surfaces including mats, crates, cabs and wheels with high pressure water. Apply sanitizer and leave wet for 60 seconds or more. Allow to air dry.

Dressing Plant Sanitization: Cover or remove all food and packaging materials and heavy soils prior to sanitization. Sanitize equipment, utensils, walls and floors in poultry and animal dressing plants, offal rooms, exterior walls and loading platforms of dressing plants. Saturate all surfaces with sanitizer. Surfaces must remain wet for 60 seconds. A potable water rinse is not required before operations are resumed.

#### **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.

**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.