

**PRECAUTIONARY STATEMENTS  
HAZARDSTO HUMANS AND  
DOMESTIC ANIMALS**

**CAUTION, Keep Out Of Reach Of Children.** Causes moderate eyeirritation. Avoid contact with eyes or clothing. Harmful if swallowed. Wash thoroughly with soap and water after handling.

**PHYSICAL OR CHEMICAL HAZARDS**  
Do not mix with oxidizers, anionic soaps and detergents.

**STORAGEANDDISPOSAL**

Do not contaminate water, food, or feed by storage and disposal.

**CONTAINER DISPOSAL:** Do not reuse empty container. Replace cap and securely wrap original container in several layers of newspaper and discard container in trash.

This product is recommended for use as a sanitizer on dishes and glassware. A potable water rinse is not allowed when used as a sanitizer on food contact surfaces.

This product may be used on washable hard nonporous surfaces such as:

- Food preparation and storage areas.
- Dishes, glassware, silverware, cooking utensils, plastic and other nonporous cutting boards, coolers, ice chests, refrigerator bins used for meat, vegetable, and egg.Tupperware®.
- Kitchen equipment such as food processors, blenders, cutlery and other utensils.
- Countertops, Slurpy® machines, stovetops, sinks, appliances, refrigerators.
- Enameled surfaces, painted

woodwork, Formica®, vinyl and plastic upholstery.

- Tables and chairs.
- Drinking fountains.

● Dishes, silverware, glasses, cooking utensils and other similar size food processing equipment can be sanitized by immersion. NO POTABLE WATER RINSE ALLOWED.

This product has been cleared by the FDA in 21 CFR Section 178.1010 for use on food processing equipment, utensils, and other food – contact articles at a concentration of 150-400 ppm active.

This product meets AOAC Germicidal and Detergent Test Standards for food contact surfaces.

This product meets AOAC efficacy standards for hard surface sanitizers. To prevent cross contamination, kitchenware and food contact surfaces of equipment should be washed, rinsed with potable water and sanitized after each use and following any interruption of operation during which time contamination may have occurred.

Where equipment and utensils are used for preparation of foods on a continuous or production line basis, utensils and the food contact surfaces of equipment shall be washed, rinsed and sanitized at intervals throughout the day on a schedule based on food temperature, type of food and amount of food particle accumulation.

**Si usted no entiende la etiqueta, busque a alguien para que se la explique a usted en detalle.** (If you do not understand this label, find someone to explain it to you in detail.)

Manufactured For:

**ALGONQUIN PRODUCTS CO.**

1165 Allgood Road Suite 13 · Marietta, GA 30062

To Reorder Call: 866-578-4240

Fax: 866-578-4241

Reorder No. 1087



# SURFACE SANITIZER RTU

## MULTI-SURFACE RTU NO RINSE SANITIZER

**Food Contact Surface Sanitizer, For Home, Institutional, Industrial, School,  
Dairy, Federally Inspected Meat and Poultry Plants, Restaurant, Food Handling  
and Process Areas, Bar and Institutional Kitchen Use.**

**ACTIVE INGREDIENT:**

Octyl Decyl Dimethyl Ammonium Chloride.....	0.01050%
Didecyl Dimethyl Ammonium Chloride.....	0.00525%
Diocetyl Dimethyl Ammonium Chloride.....	0.00525%
Alkyl (C , 50%; C , 40%; C , 10%) dimethyl benzyl ammonium chloride.....	0.01400%
<b>INERT INGREDIENTS.....</b>	<b>99.96500%</b>
<b>TOTAL.....</b>	<b>100.00000%</b>

## KEEP OUT OF REACH OF CHILDREN

FIRST AID	
Have the product container or label with you when calling a poison control center or doctor, or	
IF ON SKIN OR CLOTHING	● Take off contaminated clothing. ● Rinse skin immediately with plenty of water for 15-20 minutes. ● Call a poison control center 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 center or doctor for treatment advice.
IF SWALLOWED	● Call a poison control center 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 center or doctor. ● Do not give anything by mouth to an unconscious person.
NOTE TO PHYSICIAN: Probable mucosal damage may contraindicate the use of gastric	

**Net Contents: 1 Quart (946 ml)**

**DIRECTIONS FOR USE**

It is a violation of Federal Law to use this product in a manner inconsistent with its labeling.

**NOTE:** With spray applications cover or remove all food products. A fresh solution should be prepared at least daily or when use solution becomes visibly dirty. For heavily soiled areas, a preliminary cleaning is required.

**FOOD CONTACT SANITIZING DIRECTIONS**

To be used in the following areas: Food Service Establishments, Homes, Schools, Institutions, Industries, Meat/Poultry/ Food Processing Plants, Dairies, Bars, Restaurants and Cafeterias to sanitize hard, nonporous food contact surfaces as listed and identified in this label.

**Sanitizing of Food Processing Equipment and Other Hard Surfaces in Food Processing Locations, Dairies, Restaurants and Bars Directions:** For sanitizing food processing equipment, dairy equipment, food utensils, dishes, silverware, glasses, sink tops, countertops, refrigerated storage and display equipment and other hard non-porous surfaces. NO POTABLE WATER RINSE IS ALLOWED. Prior to application, remove gross food particles and soil by a preflush 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.

Before use in federally inspected meat and poultry plants and dairies food products and packaging materials must be removed from the room or carefully protected. A potable water rinse is not allowed following the use of this product as a sanitizer on previously cleaned hard nonporous surfaces provided that the surfaces are adequately drained before contact with food so that little or no residue remains. Apply solution to pre-cleaned, hard surfaces thoroughly wetting surfaces with a cloth, mop, sponge, sprayer or by immersion. For spray applications, use a coarse mist, pump or trigger sprayer. Spray 6 to 8 inches from surface, rub with brush, sponge, or cloth. Do not breathe spray mist. With spray applications cover or

remove all food products. Surfaces should remain wet for at least 1 minute followed by adequate draining and air drying. A fresh solution should be prepared at least daily or when use solution becomes visibly dirty. For mechanical applications use solution may not be reused for sanitizing applications. NO POTABLE WATER RINSE IS ALLOWED AFTER APPLICATION OF THE SANITIZING SOLUTION. Dishes silverware, glasses, cooking utensils and other similar size food processing equipment can be sanitized by immersion in this product. NO POTABLE WATER RINSE IS ALLOWED. This Ready-to- Use sanitizer eliminates 99.999% of the following bacteria in 60 seconds in 500 ppm hard water (calculated as CaCO<sub>3</sub>) according to the AOAC Germicidal and Detergent Sanitizing Action of Disinfectants test.

Campylobacter jejuni, Salmonella enteritidis, Escherichia coli, Shigella dysenteriae, Escherichia coli O157:H7, Staphylococcus aureus, Listeria monocytogenes, Yersinia enterocolitica, Salmonella choleraesuis

**WISCONSIN STATE DIVISION OF HEALTH  
DIRECTIONS FOR EATING  
ESTABLISHMENTS**

1. Scrape and pre-wash utensils and glasses whenever possible.
  2. Wash with a good detergent or compatible cleaner.
  3. Rinse with potabewater.
  4. Sanitize in a solution of this product. (350 ppm active quaternary). Immerse all utensils for at least two minutes or for contact time specified by governing sanitary code.
  5. Place sanitized utensils on a rack or drain board to air-dry.
- A clean potable water rinse following sanitization is not permitted under Section HSS 196.13 of the Wisconsin Administrative Code.

**NOTE:** A clean potable water rinsing following sanitization ins not permitted under Section HSS196.13 of the Wisconsin Administrative Code.

**EPA Reg. No. 10324-110-83106  
EPA Est. No. 3862-GA-1**