

TECHNICAL DATA SHEET

HIGHLIGHTS

- RTU - no dilution equipment or quat test strips necessary.
- 350 ppm active quat - 75% stronger than most quat sanitizers at the end use dilution.
- Sanitizes in 1 minute.
- No rinse required.
- For use on all food contact surfaces.

TYPICAL PROPERTIES

- Specific Gravity: **1.0**
- pH: **7.0**
- Appearance: **Clear colorless liquid**
- Odor: **Odorless**

SAFETY CAUTIONS

- Keep out of reach of children.
- Causes moderate eye irritation.
- Refer to M.S.D.S. and product label for additional safety information and directions for use.



SURFACE SANITIZER RTU

MULTI-SURFACE RTU NO RINSE SANITIZER

A ready-to-use, 350ppm active quat, no rinse sanitizer for use in food service establishments.

For sanitizing dishes, utensils, sink tops, countertops, tables, etc.

Kills 99.999% of the following bacteria in 60 seconds:

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

DIRECTIONS:

1. Remove all gross food particles and soil by pre-flush or pre-scrape.
2. Clean all surfaces thoroughly using a good detergent or cleaner. Tilt movable surfaces for proper drainage. Rinse with potable water.
3. Apply sanitizing solution.(350 ppm active solution)
4. Wet surfaces thoroughly for 1 minute.
5. Let surfaces drain and air dry. Do not rinse or wipe.

To Reorder Call: 866-578-4240
Fax: 866-578-4241
Part Number: 1087

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