



3. ATTACH SPRAYER TO BOTTLE & SHAKE GENTLY.

2. INSERT CARTRIDGE INTO BOTTLE NECK.

1. COLD WATER FILL LEVEL.  
NOTE: DO NOT OVERFILL BOTTLE.  
CARTRIDGE WILL NOT EMPTY.

**APPLICATION:**

Dilute 1 cartridge (0.17 fl. oz.) to 32 oz. work bottle.

**FEATURES**

Excellent for use around galleys, food service kitchens, mess halls, and stainless steel surfaces... superb sanitizer for use on food contact surfaces.

**PRECAUTIONARY STATEMENTS**

**HAZARD TO HUMANS AND DOMESTIC ANIMALS**

Caution. May cause eye irritation. Avoid contact with eyes or clothing. Wash thoroughly with soap and water after handling.

**FIRST AID**

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 first 5 minutes, then continue rinsing eye.

**DIRECTIONS FOR USE:** It is a violation of Federal law to use this product in a manner inconsistent with its labeling.

022516

*Effective Sanitizer & Versatile Performer*

# FOOD SERVICE SANITIZER

For use as a sanitizer on all food contact surfaces and food processing equipment without a potable water rinse.

**Provides 32 fl. oz. of 200 ppm Quat RTU solution.**

**ACTIVE INGREDIENTS**

Didecyl dimethyl ammonium chloride .....	0.012%
n-Alkyl (C1450%, C1240%, C1610%) dimethyl benzyl ammonium chloride .....	0.008%
<b>INERT INGREDIENTS</b> .....	<b>99.980%</b>
<b>TOTAL</b> .....	<b>100.000%</b>

Keep Out of Reach of Children

**CAUTION**

See Precautionary and First Aid Statements on Master Label

**EPA Reg. No. 47371-147-50371**

The product in this container is diluted as directed on the pesticide product label.



**PERSONAL PROTECTIVE EQUIPMENT**



**FOR SANITIZING FOOD CONTACT SURFACES:**

For use on precleaned, hard, nonporous food contact surfaces including plastic and other hard nonporous cutting boards and chopping blocks, counter tops, tables, food preparation surfaces, cooking and eating utensils, and drinking glasses. For heavily soiled areas, remove gross food particles by preflush, prescrape and presoak when necessary. Wash thoroughly with detergent or compatible cleaner then rinse with potable water prior to application of sanitizing solution. Use RTU Food Service Sanitizer (200 ppm quat) for a minimum contact time of 1 minute in a single application.

Can be applied with a cloth, sponge, mop, coarse trigger sprayer, or by soaking. Eating utensils and drinking glasses must be sanitized by immersion. Thoroughly wet all surfaces. Drain thoroughly and air dry. Do not rinse.

Fresh sanitizing solution must be prepared at least daily or more often if the use solution becomes diluted. For mechanical applications, use solution may not be reused for sanitizing applications but may be reused for other purposes such as cleaning.

Before use as a sanitizer in federally inspected meat and poultry plants and dairies, food products and packaging materials must be removed from the room or carefully protected.



**SOLD BY:**

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