

FOOD SERVICE SANITIZER II

Wipe On and Let Air Dry



Recommended for the sanitization of food contact surfaces, processing equipment and other surfaces in food processing locations without potable water rinse. Also an effective sanitizer for other non-porous surfaces.

New technology...A radically new versatile disinfectant, sanitizer, virucide, deodorant based on a "twin chain" quaternary ammonium compound technology. Provides germicidal and fungicidal activity far beyond that achieved with previously available quaternary compounds.

A truly versatile performer...Excellent for use around galleys, food service kitchens, mess halls, and stainless steel surfaces...Superb sanitizer for use on food contact surfaces at only 150 PPM (1 oz. to 4 gallons of water). Carries a D2 rating under the USDA Meat and Poultry inspection program, meaning it can be used as a sanitizer on all food contact surfaces and food processing equipment without a potable water rinse.

EPA #6836-70

NSN #7930-01-521-4189

Case: (4) 1 Gal.

DIRECTIONS FOR USE:

1. First clean any gross filth and grease with Orange Muscle Plus+.
2. Always dilute product properly. It is a violation of federal law to use this product in a manner inconsistent with its labeling. For general disinfection, dilute 1:288 (2 oz. per 4.5 gal.).
3. Apply with cloth, mop or mechanical spray device. Surface must remain wet for 10 minutes.
4. For sanitizing food contact surfaces, dilute 1:512 (1 oz. per 4 gal.) and wet surfaces for at least one minute.



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**NAVSEA (SHML)
SHIPBOARD
APPROVED**



1/6/2021

Safety Data Sheet
COAST FOOD SERVICE SANITIZER II (Gallon)

Version: 05/15/2018
Revision: 02/01/18

1.1 Product Identifier

| Product Name | Product Code | Product Category | Product Type | Product Size | Product Weight |
|--|----------------------|------------------|--------------|--------------|----------------|
| COAST FOOD SERVICE SANITIZER II (Gallon) | 10000000000000000000 | Sanitizer | Food Service | 128 fl. oz. | 3.785 L |

1.2 Hazard Identification

COAST FOOD SERVICE SANITIZER II (Gallon) is a disinfectant and sanitizer. It is used for sanitizing food contact surfaces. It is not intended for use on food.

1.3 GHS of the supplier of the safety data sheet

1.4 Emergency telephone number

1-800-451-5051

1.5 Fire-fighting measures

Extinguish with water. Do not use dry chemical or carbon dioxide extinguishers.

1.6 Accidental release measures

Wipe up spillage with water. Do not use absorbent materials.

1.7 Handling and storage

Store in a cool, dry place. Do not store in direct sunlight.

1.8 Exposure controls

Use gloves. Avoid contact with eyes and skin.

1.9 Physical and chemical properties

| Property | Value |
|----------------------------|--------------------------------|
| Appearance | Clear, colorless liquid |
| Odor | None |
| Color | None |
| Specific Gravity | 1.00 |
| Boiling Point | 100°C (212°F) |
| Melting Point | None |
| Flash Point | None |
| Auto-ignition Temperature | None |
| Decomposition Temperature | None |
| Stability | Stable under normal conditions |
| Reactivity | Non-reactive |
| Acid-Base Reaction | None |
| Organic Peroxide Formation | None |
| Hydrolysis | None |
| Other Information | None |

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2.1 Classification of the substance or mixture

COAST FOOD SERVICE SANITIZER II (Gallon) is classified as a disinfectant and sanitizer. It is used for sanitizing food contact surfaces. It is not intended for use on food.

2.2 Labeling

Labeling: COAST FOOD SERVICE SANITIZER II (Gallon)

2.3 Hazard statements

H314: Causes skin irritation.

H335: May irritate the respiratory system.

2.4 Precautionary statements

P201: Attention, read the label and label supplement.

P202: Do not breathe dust, fumes, gas, mist, spray or vapors.

P273: Avoid contact with skin.

P280: Wear protective gloves/eye protection/body protection.

P302+P352: IF ON SKIN: Wash thoroughly with soap and water.

P305+P351+P338: IF IN EYES: Rinse cautiously with water for several minutes. Remove contact lenses, if present and easy to do. Continue rinsing.

P308+P313: IF EXPOSED: Follow label instructions. If you feel unwell, call a doctor.

2.5 Environmental

COAST FOOD SERVICE SANITIZER II (Gallon) is not classified as an environmental hazard.

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3.1 Composition

| Component | Concentration |
|-------------------------------|---------------|
| Quaternary Ammonium Compounds | 0.1% |
| Alcohol | 70% |
| Water | 29.9% |

3.2 Physical and chemical properties

Appearance: Clear, colorless liquid

Odor: None

Color: None

Specific Gravity: 1.00

Boiling Point: 100°C (212°F)

Melting Point: None

Flash Point: None

Auto-ignition Temperature: None

Decomposition Temperature: None

Stability: Stable under normal conditions

Reactivity: Non-reactive

Acid-Base Reaction: None

Organic Peroxide Formation: None

Hydrolysis: None

Other Information: None

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4.1 Physical and chemical properties

Appearance: Clear, colorless liquid

Odor: None

Color: None

Specific Gravity: 1.00

Boiling Point: 100°C (212°F)

Melting Point: None

Flash Point: None

Auto-ignition Temperature: None

Decomposition Temperature: None

Stability: Stable under normal conditions

Reactivity: Non-reactive

Acid-Base Reaction: None

Organic Peroxide Formation: None

Hydrolysis: None

Other Information: None

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4.2 Most important hazards and effects, both acute and delayed

H314: Causes skin irritation.

H335: May irritate the respiratory system.

4.3 Precautionary statements

P201: Attention, read the label and label supplement.

P202: Do not breathe dust, fumes, gas, mist, spray or vapors.

P273: Avoid contact with skin.

P280: Wear protective gloves/eye protection/body protection.

P302+P352: IF ON SKIN: Wash thoroughly with soap and water.

P305+P351+P338: IF IN EYES: Rinse cautiously with water for several minutes. Remove contact lenses, if present and easy to do. Continue rinsing.

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5.1 Physical and chemical properties

Appearance: Clear, colorless liquid

Odor: None

Color: None

Specific Gravity: 1.00

Boiling Point: 100°C (212°F)

Melting Point: None

Flash Point: None

Auto-ignition Temperature: None

Decomposition Temperature: None

Stability: Stable under normal conditions

Reactivity: Non-reactive

Acid-Base Reaction: None

Organic Peroxide Formation: None

Hydrolysis: None

Other Information: None

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5.2 Environmental

COAST FOOD SERVICE SANITIZER II (Gallon) is not classified as an environmental hazard.

5.3 Ecotoxicity

COAST FOOD SERVICE SANITIZER II (Gallon) is not classified as an ecotoxic hazard.

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5.5 Ecotoxicity

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5.6 Ecotoxicity

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5.9 Ecotoxicity

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6.1 Physical and chemical properties

Appearance: Clear, colorless liquid

Odor: None

Color: None

Specific Gravity: 1.00

Boiling Point: 100°C (212°F)

Melting Point: None

Flash Point: None

Auto-ignition Temperature: None

Decomposition Temperature: None

Stability: Stable under normal conditions

Reactivity: Non-reactive

Acid-Base Reaction: None

Organic Peroxide Formation: None

Hydrolysis: None

Other Information: None

Safety Data Sheet
COAST FOOD SERVICE SANITIZER II (Gallon)

Version: 05/15/2018
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6.2 Physical and chemical properties

Appearance: Clear, colorless liquid

Odor: None

Color: None

Specific Gravity: 1.00

Boiling Point: 100°C (212°F)

Melting Point: None

Flash Point: None

Auto-ignition Temperature: None

Decomposition Temperature: None

Stability: Stable under normal conditions

Reactivity: Non-reactive

Acid-Base Reaction: None

Organic Peroxide Formation: None

Hydrolysis: None

Other Information: None

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6.3 Physical and chemical properties

Appearance: Clear, colorless liquid

Odor: None

Color: None

Specific Gravity: 1.00

Boiling Point: 100°C (212°F)

Melting Point: None

Flash Point: None

Auto-ignition Temperature: None

Decomposition Temperature: None

Stability: Stable under normal conditions

Reactivity: Non-reactive

Acid-Base Reaction: None

Organic Peroxide Formation: None

Hydrolysis: None

Other Information: None

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6.4 Physical and chemical properties

Appearance: Clear, colorless liquid

Odor: None

Color: None

Specific Gravity: 1.00

Boiling Point: 100°C (212°F)

Melting Point: None

Flash Point: None

Auto-ignition Temperature: None

Decomposition Temperature: None

Stability: Stable under normal conditions

Reactivity: Non-reactive

Acid-Base Reaction: None

Organic Peroxide Formation: None

Hydrolysis: None

Other Information: None

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6.5 Physical and chemical properties

Appearance: Clear, colorless liquid

Odor: None

Color: None

Specific Gravity: 1.00

Boiling Point: 100°C (212°F)

Melting Point: None

Flash Point: None

Auto-ignition Temperature: None

Decomposition Temperature: None

Stability: Stable under normal conditions

Reactivity: Non-reactive

Acid-Base Reaction: None

Organic Peroxide Formation: None

Hydrolysis: None

Other Information: None

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7.1 Physical and chemical properties

Appearance: Clear, colorless liquid

Odor: None

Color: None

Specific Gravity: 1.00

Boiling Point: 100°C (212°F)

Melting Point: None

Flash Point: None

Auto-ignition Temperature: None

Decomposition Temperature: None

Stability: Stable under normal conditions

Reactivity: Non-reactive

Acid-Base Reaction: None

Organic Peroxide Formation: None

Hydrolysis: None

Other Information: None

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Version: 05/15/2018
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7.2 Physical and chemical properties

Appearance: Clear, colorless liquid

Odor: None

Color: None

Specific Gravity: 1.00

Boiling Point: 100°C (212°F)

Melting Point: None

Flash Point: None

Auto-ignition Temperature: None

Decomposition Temperature: None

Stability: Stable under normal conditions

Reactivity: Non-reactive

Acid-Base Reaction: None

Organic Peroxide Formation: None

Hydrolysis: None

Other Information: None

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7.3 Physical and chemical properties

Appearance: Clear, colorless liquid

Odor: None

Color: None

Specific Gravity: 1.00

Boiling Point: 100°C (212°F)

Melting Point: None

Flash Point: None

Auto-ignition Temperature: None

Decomposition Temperature: None

Stability: Stable under normal conditions

Reactivity: Non-reactive

Acid-Base Reaction: None

Organic Peroxide Formation: None

Hydrolysis: None

Other Information: None

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7.4 Physical and chemical properties

Appearance: Clear, colorless liquid

Odor: None

Color: None

Specific Gravity: 1.00

Boiling Point: 100°C (212°F)

Melting Point: None

Flash Point: None

Auto-ignition Temperature: None

Decomposition Temperature: None

Stability: Stable under normal conditions

Reactivity: Non-reactive

Acid-Base Reaction: None

Organic Peroxide Formation: None

Hydrolysis: None

Other Information: None

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7.5 Physical and chemical properties

Appearance: Clear, colorless liquid

Odor: None

Color: None

Specific Gravity: 1.00

Boiling Point: 100°C (212°F)

Melting Point: None

Flash Point: None

Auto-ignition Temperature: None

Decomposition Temperature: None

Stability: Stable under normal conditions

Reactivity: Non-reactive

Acid-Base Reaction: None

Organic Peroxide Formation: None

Hydrolysis: None

Other Information: None

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7.6 Physical and chemical properties

Appearance: Clear, colorless liquid

Odor: None

Color: None

Specific Gravity: 1.00

Boiling Point: 100°C (212°F)

Melting Point: None

Flash Point: None

Auto-ignition Temperature: None

Decomposition Temperature: None

Stability: Stable under normal conditions

Reactivity: Non-reactive

Acid-Base Reaction: None

Organic Peroxide Formation: None

Hydrolysis: None

Other Information: None