



FOOD SERVICE SANITIZER

Wipe On and Let Air Dry



Sanitizer for food contact surfaces and food processing equipment which does not require a potable water rinse. Based on a twin chain quaternary compound to provide maximum efficiency. Proven as an effective virucide, fungicide and hard surface disinfectant when sanitizer dilution is 200 ppm or higher. Formulated without fragrance, making it acceptable for use in meat and poultry plants.

FEATURES

- ☑ Approved for Food Contact Surfaces
- ☑ Approved for Equipment and Utensils
- ☑ No Potable Water Rinse Required
- ☑ Approved for Meat and Poultry Processing

APPLICATIONS

(Dilute 1 pouch (2 fl. oz.) with 3 gallons of water)
Recommended for the sanitization of food contact surfaces, processing equipment and other surfaces in food processing locations without potable water rinse.

EPA #47371-147

Pouch Concentrate:

NSN #6840-01-624-1792

88 / 2 oz. Pouches



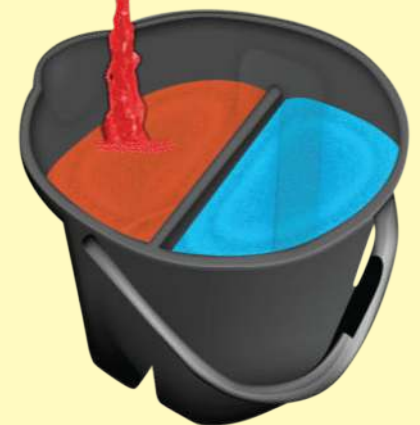
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**NAVSEA
SHIPBOARD
APPROVED**



12/29/2020



DIRECTIONS

1. Always dilute product properly. It is a violation of federal law to use this product in a manner inconsistent with its labeling. Dilute 1 pouch (2 fl. oz.) to 3 gallons of water.
2. Use a two compartment bucket or pail, one side for cleaning and the other for sanitizer. First clean surface with Orange Muscle Plus+, rinse, then apply sanitizer with cloth. Surface must remain wet for 60 seconds. Do not rinse.
3. Allow to air dry.

Safety Data Sheet
COAST FOOD SERVICE SANITIZER (Pouches)
Section 1: Product identification
Section 2: Hazard identification
Section 3: Composition information

Section 4: First aid
Section 5: Fire and explosion
Section 6: Accidental release
Section 7: Handling and storage
Section 8: Exposure controls

Section 9: Physical and chemical properties
Section 10: Stability and reactivity
Section 11: Toxicology
Section 12: Ecotoxicology
Section 13: Disposal
Section 14: Other information

Section 15: Regulatory information
Section 16: Other information
Section 17: Revision history

Section 18: Regulatory information
Section 19: Other information
Section 20: Revision history

Section 21: Regulatory information
Section 22: Other information
Section 23: Revision history

Section 24: Regulatory information
Section 25: Other information
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