



<<<TECHNICAL INFORMATION BULLETIN>>>

SURFACE SANITIZING SPRAY

NO RINSE SANITIZER FOR FOOD CONTACT SURFACES

DESCRIPTION:

This product is designed for use in nursing homes, hospitals, restaurants, hotels, industrial kitchens and other areas where sanitization of food contact surfaces is of prime importance. Unlike concentrated sanitizers which require you to mix fresh solutions daily, this formula provides "mix free" use which eliminates product waste. When used as directed, this product will sanitize previously cleaned and rinsed, non-porous, food contact surfaces.

FEATURES & BENEFITS:

- Ready to use formula. No mixing required.
- Kills 99.999% of bacteria that can cause food borne illness in just 1 minute.
- No rinse formula. A potable water rinse is not required for food contact surfaces.
- EPA registered

USE IN:

- Restaurants & Food Processing Plants
- Sports Complexes & Stadiums
- Dishes & Glassware
- Schools & Colleges
- Food Preparation Equipment
- Coolers & Refrigerators

EFFECTIVE AGAINST:

- Staphylococcus Aureus
- Klebsiella Pneumoniae
- Escherichia Coli
- Yersinia Enterocolitica
- Campylobacter Jejuni
- Salmonella Typhi
- Shigella Dysenteriae
- Enterobacter Aerogenes
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DIRECTIONS:

1. Clean and rinse surfaces before sanitizing
2. Wet surfaces for at least 1 minute to sanitize
3. Allow to air dry

FOR INDUSTRIAL AND INSTITUTIONAL USE ONLY

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