

THIS PRODUCT is recommended wherever the maintenance of sanitary, clean conditions are indicated.

**SANITIZING EFFECTIVENESS:** THIS PRODUCT is effective in waters up to 750 ppm hardness. This activity has been confirmed by the Germicidal and Detergent Sanitizers Method ("The Chambers Method"): Methods of Analyses, AOAC, Thirteenth Edition as follows:

Escherichia coli ATCC No. 11229 at 200 ppm active quaternary--  
750ppm CaCO<sub>3</sub> Staphylococcus aureus ATCC No. 6538 at 200 ppm  
active quaternary--750 ppm CaCO<sub>3</sub>

THIS PRODUCT contains a non-ionic wetting agent to promote rinsing thus assuring film-free, spot-free equipment and utensils.

**NOTE:** Do not mix with soap or anionic detergents.

**PRECAUTIONARY STATEMENTS  
HAZARDS TO HUMANS AND  
DOMESTIC ANIMALS**

**DANGER:** Keep out of Reach of Children. May cause severe eye irritation or eye damage. Causes skin irritation. Do not get in eyes, on skin, or on clothing. Avoid contamination of food.

**STORAGE AND DISPOSAL**

THIS PRODUCT MUST BE KEPT UNDER LOCKED STORAGE SUFFICIENT TO MAKE IT INACCESSIBLE TO CHILDREN OR PERSONS UNFAMILIAR WITH ITS PROPER USE.

- Do not contaminate water, food, or feed by storage or disposal.
- Do not store on side.
- Avoid creasing or impacting of side walls.

**CONTAINER DISPOSAL**

Do not reuse empty container. Wrap container and put in trash.



PRODUCT REORDER # L188

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(412) 422-7786 or (412) 664-4888 • Fax (412) 664-0940



# SANITIZER - CLEANER

## 2150

*Sanitizer-Cleaner for Equipment and Utensils  
in Food Processing, Dairy Industry, Bars, Restaurants,  
Institutional Kitchens, and Farms*

**INGREDIENTS:** Water CAS#7732-18-5, Alkyldimethyl Benzyl Ammonium Chloride CAS#68391-01-5, Nonylphenoxy Polyethanol CAS#68412-54-4, Sodium Carbonate CAS#497-19-8, Sodium Citrate CAS#68-04-2

### KEEP OUT OF REACH OF CHILDREN DANGER

#### STATEMENT OF PRACTICAL TREATMENT

In case of contact, immediately flush eyes or skin with plenty of water for at least 15 minutes. For eyes, call a physician. Remove and wash contaminated clothing before reuse. If swallowed, drink promptly a large quantity of water. Avoid alcohol. Call a physician immediately.

SEE LEFT PANEL FOR ADDITIONAL PRECAUTIONARY STATEMENTS

EPA REG. NO. 6836-31-12367  
EPA EST. NO. 12367-PA-1

NET CONTENTS: 1 GALLON

#### DIRECTIONS FOR USE

It is a violation of Federal Law to use this product in a manner inconsistent with its labeling.

#### GENERAL USE DIRECTIONS

Add one ounce per gallon of water. Use THIS PRODUCT for sanitizing and cleaning of equipment and utensils in food processing, dairy industry, bars, restaurants, institutional kitchens and farms. No rinse is required. For food contact surfaces, drain use-solution and air dry.

For heavily soiled equipment or utensils, pre-wash with a good detergent. Rinse with clean water. Then apply recommended dilution of THIS PRODUCT with a cloth, mechanical spray device (spray surface until thoroughly wetted) or immersion. Treated surfaces must remain wet for one (1) minute. Prepare a fresh solution daily or when use-solution becomes visibly dirty. Do not re-use mechanically applied use-solution for sanitizing.

#### DIRECTIONS FOR RESTAURANT AND BAR RINSE

For dishes, glassware, silverware, cooking utensils, wash with 1 oz./gal. of THIS PRODUCT and immerse in a solution containing 1 oz./gal. of THIS PRODUCT. No rinse is required.

#### DIRECTIONS FOR FOOD PROCESSING EQUIPMENT AND DAIRIES

Clean and rinse equipment thoroughly, then apply sanitizing solution containing 1 oz. of THIS PRODUCT to 1 gallon of water (200 ppm). No rinse is required.

#### WISCONSIN STATE BOARD OF HEALTH DIRECTIONS FOR EATING ESTABLISHMENTS

1. Scrape and pre-wash utensils and glasses whenever possible.
2. Wash with a good detergent or compatible cleaner.
3. Rinse with clean water.
4. Sanitize in a solution of 1 oz. of THIS PRODUCT to 1 gallon of water (200 ppm active quaternary). Immerse all utensils for at least two minutes or for contact time specified by governing sanitary code.
5. Place sanitized utensils on a rack or drain board to air-dry.