

## SURFACE DEFENSE Food Contact Surface Sanitizer

- Sanitizes kitchen surfaces and equipment.
- Kills 99.999% of bacteria in 60 seconds.
- Ready to use out of the box.
- NSF approved.
- Eliminates odors caused by bacteria.
- Recommended for use in public eating places (restaurants, cafeterias, bars, taverns), dairies and food processing plants to sanitize hard, non-porous, food contact surfaces.



Case of 12 quarts - #128377  
\$99/case

*save*  
**10-25%**

when you order multiple cases

Surface Defense Food Contact Surface Sanitizer provides a 200 ppm active quaternary solution which kills 99.999% of the following bacteria within 60 seconds.

- Staphylococcus aureus
- Escherichia Coli (E coli)
- Campylobacter jejuni
- Listeria Monocytogenes
- Salmonella typhi
- Shigella dysenteriae
- Yersinia enterocolitica



LISTED 163784

This product is acceptable for use as a sanitizer on all surfaces not always requiring a rinse under NSF Category D2 in and around food processing areas.

### TECHNICAL DATA

EPA Registration Number 1839-189-42666

APPEARANCE: clear, red

SCENT: unfragranced.

pH: 7.0 - typical

ACTIVE INGREDIENTS: Quaternary compounds

READY-TO-USE