

FOOD CONTACT SURFACE SANITIZER

Product #125468

State[®] Since 1911 QUICK-SAN RTU

FOOD CONTACT SURFACE SANITIZER

CLEANER, SANITIZER, DEODORIZER FOR INSTITUTIONAL AND INDUSTRIAL USE (SCHOOLS, DAIRIES, RESTAURANTS, BARS, TAVERNS, INSTITUTIONAL KITCHENS, FOOD HANDLING AND PROCESSING AREAS, FEDERALLY INSPECTED MEAT AND POULTRY PLANTS)

READY-TO-USE

KILLS 99.999% OF BACTERIA IN 60 SECONDS

ACTIVE INGREDIENTS

ALKYL (60% C14, 30% C16, 5% C12, 5% C18)

DIMETHYL BENZYL AMMONIUM CHLORIDES 0.01%

ALKYL (68% C12, 32% C14) DIMETHYL

ETHYLBENZYL AMMONIUM CHLORIDES 0.01%

INERT INGREDIENTS **99.98%**

TOTAL **100.00%**

KEEP OUT OF REACH OF CHILDREN

CAUTION

EPA REG. NO. 1839-189-70799

EPA EST. NO. 70799-OH-02

FIRST AID

Have the product container or label with you when calling a poison control center or doctor, or going for treatment. **If in eyes:** Hold eye open and rinse slowly and gently with water for 15-20 minutes. Remove contact lenses, if present, after the first 5 minutes, then continue rinsing eye. Call a poison control center or doctor for treatment advice.

SEE SIDE PANELS FOR ADDITIONAL PRECAUTIONARY STATEMENTS.

Net contents: 1 U.S. Quart (32 oz.) (946 ml)

Care For Work Environments[®]

www.statechemical.com

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Label # 125468BLF 81R10

DIRECTIONS FOR USE

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

FOOD CONTACT SURFACE SANITIZATION DIRECTIONS

Sanitization: Recommended for use in public eating places (restaurants, cafeterias, bars, taverns), dairies and food processing plants to sanitize hard, non-porous, food contact surfaces as identified below. Use a mop, sponge, cloth, low pressure coarse sprayer or hand pump trigger sprayer to apply this ready-to-use product. Prior to application, remove all gross food particles and soil from surfaces which are to be sanitized, by a pre-flush, pre-soak or pre-scrape and when necessary, pre-soak treatment.

Thoroughly wash or flush surfaces with a good detergent, followed by a potable water rinse before applying this ready-to-use sanitizer QUICK-SAN RTU. Before use as a sanitizer in federally inspected meat and poultry plants and dairies, food products and packaging materials must be removed from the room or carefully protected. A potable water rinse is not allowed following use of this product on previously cleaned, hard non-porous surfaces provided that the surfaces are adequately drained before contact with food. This product is a 200 ppm (mg/L) active quaternary solution which kills 99.999% of bacteria: *Staphylococcus aureus* (Staph) ATCC #6538, *Escherichia coli* (E. coli) ATCC #11229, *Campylobacter jejuni* ATCC #29428, *Escherichia coli* O157:H7 ATCC #43895, *Listeria monocytogenes* ATCC #35152, *Salmonella typhi* ATCC #6539, *Shigella dysenteriae* ATCC #12180 and *Yersinia enterocolitica* ATCC #23715, in 60 seconds in accordance with the AOAC Germicidal and Detergent Sanitizing Action of Disinfectants test.

To sanitize immobile items such as tanks, finished wood or plastic chopping blocks, food processing equipment (grinders, slicers, choppers), food work areas, finished wood or plastic tables (non-wooden picnic tables), appliances (microwaves, stoves, refrigerators) and countertops: 1. Remove all gross food particles and soil by pre-flush or pre-scrape. 2. Clean all surfaces thoroughly using a good detergent or cleaner. Tilt movable surfaces for proper drainage. Rinse with potable water. 3. Apply this product (200 ppm active quaternary solution) via hand pump trigger sprayer or low pressure coarse sprayer. 4. Wet surfaces thoroughly for 60 seconds. 5. Let surfaces drain and air dry. Do not rinse or wipe. 6. This product must be replaced with fresh product daily or more frequently if it becomes visibly soiled.

To sanitize countertops: 1. Remove all large food particles and/or soil. 2. Clean all surfaces of the countertop thoroughly using a good detergent or cleaner. Rinse surface with potable water after cleaning. 3. Spray this product onto surface until thoroughly wet. 4. Allow surface to remain wet for 60 seconds. 5. Let surface air dry or wipe with a clean, cloth, towel or paper towel. Do not rinse surface.

PRECAUTIONARY STATEMENTS

HAZARDS TO HUMANS AND DOMESTIC ANIMALS

CAUTION. Causes moderate eye irritation. Avoid contact with eyes or clothing. Wash thoroughly with soap and water after handling and before eating, drinking, chewing gum or using tobacco.

STORAGE AND DISPOSAL

DO NOT CONTAMINATE WATER, FOOD, OR FEED BY STORAGE OR DISPOSAL.

PESTICIDE STORAGE: Store in an area inaccessible to children. Do not store on side. Avoid creasing or impacting of side walls.

CONTAINER DISPOSAL: Nonrefillable container. Do not reuse or refill container. Clean container promptly after emptying. Triple rinse as follows: Fill container $\frac{1}{4}$ full with water and recap. Agitate vigorously. Follow Pesticide Disposal instructions for rinsate disposal. Drain for 10 seconds after flow begins to drip. Repeat procedure two more times, then offer for recycling or reconditioning. If not available, puncture and dispose in a sanitary landfill.

PESTICIDE DISPOSAL: Pesticide wastes are acutely hazardous. Improper disposal of excess pesticide, spray mixture, or rinsate is a violation of Federal Law. If these wastes cannot be disposed of by use according to label instructions, contact your State Pesticide or Environmental Control Agency, or Hazardous Waste representative at the nearest EPA Regional Office for guidance.

Sold By: **State Industrial Products**

5915 Landerbrook Drive
Mayfield Heights, OH 44124
440-544-5134

To Order Call: 1-866-747-2229

Label # 125468LBLB

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