



DUAL-BLEND[®]
CHEMICAL MANAGEMENT SYSTEM

Sanitizer

SANIQUAT SANITIZER

DESCRIPTION

A highly concentrated, multipurpose disinfectant designed to effectively do all types of sanitizing. This product is a dual chain quaternary ammonium chloride for use as a no-rinse sanitizer.

PRODUCT FEATURES / BENEFITS

- Multipurpose formulation / Gives cost effective use for a wide range of procedures
- High use dilutions / Provides the most economical use for sanitizing
- No rinse at specified dilutions / Saves labor while providing complete sanitization
- Odorless / Does not contain unwanted perfumes or odors that could prove to be objectionable

DIRECTIONS FOR USE

FOOD CONTACT SURFACE SANITIZATION DIRECTIONS

SANITIZATION: Recommended for use in restaurants, food processing plants, and bars. When used as directed this product is an effective sanitizer at an active quaternary concentration of 200-400 ppm when diluted in water up to 650 ppm hardness (CaCO₃) in public eating establishments and food processing plants against *Escherichia coli*, *Escherichia coli* O157:H7, *Staphylococcus aureus*, *Yersinia enterocolitica*, *Listeria monocytogenes*, *Salmonella typhi*, *Shigella sonnei*, *Vibrio cholera*, Methicillin resistant *Staphylococcus aureus* (MRSA), Vancomycin resistant *Enterococcus faecalis* (VRE), and *Campylobacter jejuni*. This product is an effective sanitizer against *Klebsiella pneumoniae* at a 200 ppm active quaternary concentration when diluted in water up to 500 ppm hardness (CaCO₃). At an active quaternary concentration of 300 ppm, it is an effective sanitizer against *Klebsiella pneumoniae* when diluted in water up to 650 ppm hardness (CaCO₃). Remove all gross food particles and soil from areas, which are to be sanitized, with a good detergent, pre-flush, pre-soak or prescrape treatment. Rinse with a potable water rinse. Prepare a fresh solution daily or more frequently as soil is apparent. Sanitization of public eating establishment food contact surfaces is regulated under 40CFR180.940. To sanitize pre-cleaned and potable water-rinsed, non porous public eating establishment food contact surfaces: prepare a 200-400 ppm active quaternary solution by adding 1-2 ounces of this product to 4 gallons of water, 2.5-5 ounces to 10 gallons of water or 5-10 ounces to 20 gallons of water (or equivalent dilution).

To sanitize pre-cleaned mobile items in public eating establishments (drinking glasses, dishes, eating utensils) immerse in a 200-400 ppm active quaternary solution for at least 60 seconds making sure to immerse completely. Remove items, drain the use-solution from the surface and air dry. Do not rinse. To sanitize pre-cleaned public eating establishments surfaces (counters, tables, finished wood or plastic cutting boards) apply a 200-400 ppm active quaternary solution with a cloth, sponge, low pressure coarse sprayer or hand pump trigger sprayer making sure that the surface remains completely wet for at least 60 seconds and let air dry. Do not rinse.

To sanitize pre-cleaned immobile food processing equipment and surfaces (tanks, finished wood or plastic chopping blocks, counter tops, conveyors) flood the area with a 200 to 400 ppm active quaternary solution for at least 60 seconds, making sure to wet all surfaces completely. Drain the use solution from the surface and air dry. To sanitize pre-cleaned mobile food processing utensils (knives, grinders, shredders, cleavers, ladles), immerse

in a 200 to 400 ppm active quaternary solution for at least 60 seconds, making sure to immerse completely. Remove, drain the use-solution from the surface and air dry.

AUTOMATED DILUTION SYSTEM (DUAL-BLEND) INSTRUCTIONS.

Remove cap and liner. Insert cartridge into dispenser. Press button to dispense ready-to-use sanitizing solution of this product into a bucket, bottle, scrubber or other container.

SPECIFICATIONS

pH	7.9 ± 0.6
Density (lbs/gal)	8.26 ± 0.1
Color	Colorless
Odor	Slight detergent, characteristic
DUAL-BLEND [®] Dilution Ratio	1:512
Flash Point	None
Freeze Thaw Stable	Yes
Hard Water Stable	Yes
Staining	No
Irritating	No
Bacteriocidal	Broad Spectrum
Deodorizing	Excellent
Sanitizing	Excellent-No Rinse
Shelf Life	1 year minimum in original unopened container

SAFETY INFORMATION

PRECAUTIONARY STATEMENTS: Hazard to Humans and Domestic Animals. Danger: Keep out of reach of children. Causes severe eye and skin damage. Do not get in eyes, skin, or on clothing. Harmful if swallowed. Wear goggles or face shield and rubber gloves when handling. Avoid contamination of food. Remove and wash contaminated clothing. 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 all contaminated clothing before reuse. If swallowed, drink milk, egg whites, gelatin solution, or if these are not available, drink large quantities of water. Call a physician.

Note to Physician: Probable mucosal damage may contraindicate the use of gastric lavage. Measures against circulatory shock, respiratory depression and convulsion may be needed.

Authorized by USDA for use in federally inspected meat and poultry plants. Registered with the Environmental Protection Agency.

For sale to, use and storage by Service Personnel Only.