



# Sanitizer 1:512

## Super Concentrate

### DESCRIPTION

This product when used as directed will sanitize hard, non-porous surfaces such as: counters, tables, floors, dishes, glassware, silverware, cooking utensils, eating utensils, plastic and other non-porous cutting boards. For use in restaurants, bars, kitchens, cafeterias, fast food operations, food storage areas, catering facilities, bakeries, food establishments, and food handling and processing areas.

**FOOD CONTACT SURFACE SANITIZING PERFORMANCE:** This product is an effective food contact sanitizer in 1 minute at 1 fl. oz. per 4 gal. of 500 ppm hard water (200 ppm active) on hard, non-porous surfaces against: Aeromonas hydrophila, Cronobacter sakazakii, Enterococcus faecalis Vancomycin Resistant (VRE), Escherichia coli, Escherichia coli O111:H8, Escherichia coli O157:H7, Klebsiella pneumoniae, Listeria monocytogenes, Salmonella enterica serotype enteritidis, Salmonella enterica subspecies enterica serovar Typhi, Shigella dysenteriae, Staphylococcus aureus, Staphylococcus aureus Community Associated Methicillin Resistant (CA-MRSA) USA 300, Staphylococcus aureus Community Associated Methicillin Resistant (CA-MRSA) USA 400, Staphylococcus aureus MRSA, Streptococcus pyogenes, Yersinia enterocolitica.

### PRODUCT FEATURES / BENEFITS

- High use dilutions / Provides the most economical use for sanitizing
- Broad Spectrum kill / Ensures complete control over bacterial infection
- 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
- Designed for use with NCL® CleanSMART™ dispensing systems / Creates maximum economy and consistency

### DIRECTIONS FOR USE

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

Before using this product, food products and packaging materials must be removed from the room or carefully protected.

#### FOOD CONTACT SURFACE SANITIZING DIRECTIONS

Prior to application, remove gross food particles and soil by a pre-flush or pre-scrape and when necessary, presoak. Then thoroughly wash or flush objects with a good detergent or compatible cleaner, followed by a potable water rinse before application of the sanitizing solution.

**TO SANITIZE HARD, NON-POROUS FOOD CONTACT SURFACES, FOOD PROCESSING EQUIPMENT AND OTHER HARD, NON-POROUS SURFACES IN FOOD PROCESSING LOCATIONS, RESTAURANTS AND BARS IN A THREE COMPARTMENT SINK:** Immerse pre-cleaned glassware, dishes, silverware, cooking utensils and other similarly sized food processing equipment in a solution of 1.0 fl. oz. of this product per 4 gal. of water (0.25 fl. oz. per gal. of water) for at least 1 minute. Allow

sanitized surfaces to adequately drain and then air dry before contact with food. Do not rinse. For articles too large for immersing, apply a use solution of 1.0 fl. oz. of this product per 4 gal. of water (0.25 fl. oz. per gal. of water) to sanitize hard, non-porous food contact surfaces with a brush, cloth, mop, sponge, auto scrubber, mechanical spray device, coarse trigger spray device. For spray applications, spray 6-8 inches from surface. Avoid breathing spray. Surfaces must remain visibly wet for at least 1 minute. Allow sanitized surfaces to adequately drain and then air dry before contact with food. Do not rinse. Prepare a fresh solution daily or when visibly dirty. For mechanical application, use solution must not be reused for sanitizing applications.

#### CLEANSMART INSTRUCTIONS:

Remove cap and insert container into dispenser. See dispenser instructions for proper placement of container. Turn knob to dispense 1.0 fl. oz. of this product per 4 gal. of water (0.25 fl. oz. per gal. of water) of this product into a bucket, bottle, or other container.

### SPECIFICATIONS

Deodorizing .....	Excellent
Sanitizing .....	Excellent-No Rinse
Fogging .....	Excellent
Shelf Life .....	1 year minimum in original unopened container
pH .....	6 - 8
Specific Gravity (g/cc) .....	0.99 ± 0.01
Density (lbs/gal) .....	8.26 ± 0.1

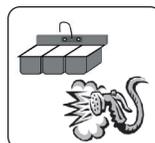
Color .....	Colorless
Odor .....	Slight detergent, characteristic
Flash Point .....	None
Freeze Thaw Stable .....	Yes
Hard Water Stable .....	Yes
Staining .....	No
Irritating .....	No

### SAFETY INFORMATION

PRECAUTIONARY STATEMENTS: Hazards to Humans and Domestic Animals

**DANGER.** Corrosive. Causes irreversible eye damage and skin burns. May be fatal if inhaled. Harmful if swallowed or absorbed through the skin. Do not get in eyes, on skin, or on clothing. Do not breathe vapor. Wear a minimum of a NIOSH-approved particulate filtering facepiece respirator with any N, R, or P filter. Wear goggles or face shield, coveralls over long-sleeved shirt and pants, chemical-resistant gloves,

and socks and chemical-resistant footwear when handling. Wash thoroughly with soap and water after handling and before eating, drinking, chewing gum, using tobacco, or using the toilet. Remove contaminated clothing and wash clothing before reuse. When applying the diluted product in accordance with the directions for use, a respirator, protective clothing, gloves, and protective eyewear are not required.



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