SANI-512

DISINFECTANT • SANITIZER
DEODORIZER • VIRUCIDE*

DESCRIPTION

An effective sanitizer, disinfectant, and deodorant for use in meat rooms, dairies, poultry plants, bars, restaurants, cafeterias, etc. For use on countertops, eating utensils, drinking glasses, or any hard inanimate, nonporous surface. Will sanitize at a use dilution of 1/4 ounce per gallon of water. No rinsing is required. Effective against salmonella cholerae-suis, staphylococcus aureus, and pseudomonas aeruginos. Before using these compounds, food products and packaging materials must be removed from the room or carefully protected. A potable water rinse is not required following use of these compounds on previously cleaned hard surfaces provided that the surfaces are adequately drained before contact with food so that little or no residue remains which can adulterate or have a deleterious effect on edible products. A potable water rinse is required following use of these compounds under conditions other than those stated above. The compounds must always be used at dilutions and according to applicable directions provided on the EPA registered label.

DIRECTIONS

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

Uses: Floors, walls, metal surfaces, painted surfaces, exterior bowl surfaces, empty basins, showers, athletic equipment, garbage cans, lavatory fixtures and other hard inanimate non-porous surfaces.

Application: Remove gross filth and soil deposits. Pre-clean all surfaces prior to disinfection. Thoroughly wet surfaces. Use 1 ounce per gallon of water for a minimum contact time of 10 minutes in a single application. Can be applied with a mop, sponge, or cloth as well as spraying or soaking. The recommended use solution is prepared fresh for each use and then discarded. Rinsing is not necessary unless floors are to be waxed or polished.

For Sanitizing: For use on hard non-porous surfaces such as counter tops, eating utensils, and drinking glasses. Remove gross filth and soil deposits. Pre-clean all surfaces prior to sanitizing. Thoroughly wet surfaces. Use 1 ounce per 4 gallons of water for a minimum contact time of 1 minute in a single application. Can be applied with mop, sponge or cloth as well as spraying or soaking The recommended use solution is prepared fresh for each use then discarded. Drain thoroughly. Do not rinse. 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 required following use of this compound on previously cleaned hard surfaces provided that the surfaces are adequately drained for contact with food so that little or no residue remains.

Restaurant and Bar Use: For use as a sanitizer on dishes, glassware, silverware, cooking utensils, wash with detergent, rinse thoroughly and immerse in a solution (1 ounce per 4 gallons of water) for at least 1 minute.

Beverage Plants: For sanitizing of bottling or pre-mix dispensing equipment, after cleaning thoroughly rinse equipment with cold or luke warm water. Fill equipment with solution of 1 oz. per 4 gallons of water (200ppm quat). Allow the solution to remain in contact with equipment for at least 1 minute or until operations resume at which time the sanitizing solution should be drained from the system. To insure the removal of flavors, it is suggested that during changeover between products, the system should be cleaned, rinsed and flushed with the sanitizing solution for at least 1 minute. Allow to draincompletely before using.

PRODUCT PROPERTIES

Active Ingredients: 10%

Color: Clear

Odor: None

Base: Quaternary Ammonium Chloride

pH (concentrate): 7.5-8.0

Viscosity: Water Thin

Foam: Low to Moderate

Application:
• Recirculating Spray – CIP and COP Washer
• Immersion and Flow Cleaning
• Manual Cleaning

Contact CANI, Inc. for technical services or product recommendations.