



STATE OF HAWAII
Department of Agriculture

ACCEPTED

LICENSE NO.

4721.1

COMPLETE CAFÉ™

EQUIPMENT SANITIZER

Multi-Purpose No-Rinse Acid Cleaner Food Contact Sanitizer



REMOVES MILKSTONE

ACTIVE INGREDIENTS:

Alkyl (50% C14, 40% C12, 10% C16)

Dimethyl Benzyl Ammonium Chloride.....	4.10%
Octyl Decyl Dimethyl Ammonium Chloride.....	3.07%
Didecyl Dimethyl Ammonium Chloride.....	1.54%
Diocetyl Dimethyl Ammonium Chloride.....	1.54%

EPA REG. NO. 10324-67-70258
EPA EST. NO. 70258-NY - 1

OTHER INGREDIENTS: 89.75%
TOTAL: 100.00%

KEEP OUT OF REACH OF CHILDREN

DANGER PELIGRO

FIRST AID

In case of emergency, call a poison control center or doctor for treatment advice. 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. **IF ON SKIN:** Take off contaminated clothing. Rinse skin immediately with plenty of water for 15-20 minutes. **IF SWALLOWED:** Have person sip a glass of water if able to swallow. Do not induce vomiting unless told to do so by a poison control center or doctor. Do not give anything by mouth to an unconscious person. Call a poison control center or doctor immediately for treatment advice. **IF INHALED:** Move person to fresh air. If person is not breathing, call 911 or an ambulance, then give artificial respiration, preferably mouth-to-mouth, if possible.

NOTE TO PHYSICIAN: Probable mucosal damage may contraindicate the use of gastric lavage.

PRECAUTIONARY STATEMENTS

HAZARDS TO HUMANS AND DOMESTIC ANIMALS

DANGER. Corrosive. Causes irreversible eye damage and skin burns. Harmful if swallowed, inhaled or absorbed through the skin. Avoid breathing spray mist. Do not get in eyes, on skin or on clothing. Wear goggles or face shield and rubber gloves and protective clothing 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.

ENVIRONMENTAL HAZARDS

This product is toxic to fish and aquatic invertebrates.

STORAGE AND DISPOSAL: Do not contaminate water, food, or feed by storage and disposal.

PESTICIDE STORAGE: Store only in original container. Keep this product under locked storage sufficient to make it inaccessible to children or persons unfamiliar with its proper use. **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 the Hazardous Waste Representative at the nearest EPA Regional Office for guidance. **CONTAINER HANDLING:** Non-Refillable Container. Do not reuse or refill this container. Triple rinse container promptly after emptying. Triple rinse as follows: Fill the container 1/4 full with water and recap. Shake for 10 seconds. Drain for 10 seconds after the flow begins to drip. Follow Pesticide Disposal instructions for rinsate disposal. Repeat this procedure two more times. Then offer for recycling if available or puncture and dispose of in a sanitary landfill, or by incineration.

Urnex Brands, LLC

700 Executive Boulevard • Elmsford, NY 10523

Made in USA

Item # 15-CPCF32

15-LAB-CPCF-32F 1

F15

COMPLETE CAFÉ™

EQUIPMENT SANITIZER

For use in: Milk storage and handling systems, Coffee urns, coffee pots, hot water dispensers, tea dispensers, ice machines, and coffee shops



FOOD CONTACT SANITIZING PERFORMANCE: This product is an effective food contact sanitizer in 1 minute at 1 oz. per 4 gal of 500 ppm hard water on hard, non-porous surfaces: *Escherichia coli*, *Salmonella enterica*, *Staphylococcus aureus*

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 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 applications of the sanitizing solution.

FOOD CONTACT SANITIZING PERFORMANCE DIRECTIONS (REGULATED BY 40 CFR 180.940(a)(c): Immerse pre-cleaned glassware, dishes, silverware, cooking utensils and other similar size food processing equipment in a solution of 1-2 oz. of this product per 4 gal. of water (200-400 ppm active quat) (or equivalent use dilution) for at least 1 minute. Allow sanitized surfaces to adequately drain before contact with food. Do not rinse. For articles too large for immersing, apply a use solution of 1-2 oz. of this product per 4 gal. of water (200-400 ppm active quat) (or equivalent use dilution) to sanitize hard, non-porous food contact surfaces with a brush, cloth, mop sponge, auto scrubber, or mechanical spray device. For spray applications, spray 6-8 inches from surface. Do not breathe spray. Surfaces must remain wet for at least 1 minute. Allow sanitized surfaces to adequately drain 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.

BEVERAGE DISPENSING AND SANITARY FILLING EQUIPMENT SANITIZER DIRECTIONS: For sanitizing hard, non-porous bottling or pre-mix dispensing equipment and bottles or cans in the final rinse application. This product is to be proportioned into the final rinse water line of the container washer or rinser. Fill equipment with a solution of 1-2 oz. of this product per 4 gal. of water (200-400 ppm active quat) (or equivalent use dilution). Surfaces must remain wet for at least 1 minute or until operations resume at which time the sanitizing solution must be drained from the system. Allow sanitized surfaces to adequately drain before contact with liquid. Do not rinse.

SANITIZATION OF INTERIOR HARD, NON-POROUS SURFACES OF ICE MACHINES: Sanitization must occur after initial installation, after the machine is serviced and periodically during its use. 1. Shut off incoming water line to machine and turn off refrigeration. 2. Wash with a compatible detergent and rinse with potable water before sanitizing. (Note: Use this direction only if applicable.) 3. Apply a solution of 1-2 oz. of this product per 4 gal. of water (200-400 ppm active quat) (or equivalent use dilution) by mechanical spray, direct pouring, or by recirculating through the system. 4. Allow surfaces to remain wet or solution to remain in equipment for at least 1 minute. Drain thoroughly before reuse and allow sanitized surfaces to adequately drain before contact with liquid. 5. Return machine to normal operation.

FOR USE AS A GENERAL CLEANER: Apply use solution of 1oz. of this product per 4 gal. of water to hard, non-porous surfaces. Allow to air dry. For heavy-duty use, add 2 oz. of this product per 4 gal. to clean hard, non-porous surfaces.

Case contents:

- | | |
|---|--|
| <input type="checkbox"/> 6 X 1qt. (32 oz.) (Total 1.5 gallons) | <input type="checkbox"/> 3 X 1qt. (32 oz.) (Total .75 gallons) |
| <input type="checkbox"/> 5 X 1qt. (32 oz.) (Total 1.25 gallons) | <input type="checkbox"/> 2 X 1qt. (32 oz.) (Total .5 gallons) |
| <input type="checkbox"/> 4 X 1qt. (32 oz.) (Total 1 gallon) | <input type="checkbox"/> 1 X 1qt. (32 oz.) (Total .25 gallons) |

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COMPLETE CAFÉ™

EQUIPMENT SANITIZER

Multi-Purpose No-Rinse Acid Cleaner Food Contact Sanitizer



REMOVES MILKSTONE

ACTIVE INGREDIENTS:

Alkyl (50% C14, 40% C12, 10% C16)	
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TOTAL:	100.00%

KEEP OUT OF REACH OF CHILDREN

DANGER PELIGRO

FIRST AID

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NOTE TO PHYSICIAN: Probable mucosal damage may contraindicate the use of gastric lavage.

PRECAUTIONARY STATEMENTS

HAZARDS TO HUMANS AND DOMESTIC ANIMALS

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ENVIRONMENTAL HAZARDS

This product is toxic to fish and aquatic invertebrates.

STORAGE AND DISPOSAL: Do not contaminate water, food, or feed by storage and disposal.

PESTICIDE STORAGE: Store only in original container. Keep this product under locked storage sufficient to make it inaccessible to children or persons unfamiliar with its proper use. **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 the Hazardous Waste Representative at the nearest EPA Regional Office for guidance. **CONTAINER HANDLING:** Non-Refillable Container. Do not reuse or refill this container. Triple rinse container promptly after emptying. Triple rinse as follows: Fill the container ¼ full with water and recap. Shake for 10 seconds. Drain for 10 seconds after the flow begins to drip. Follow Pesticide Disposal instructions for rinsate disposal. Repeat this procedure two more times. Then offer for recycling if available or puncture and dispose of in a sanitary landfill, or by incineration.

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Item # 15-CPCF32
15-LAB-CPCF-32F 1

COMPLETE CAFÉ™

EQUIPMENT SANITIZER



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DIRECTIONS FOR USE

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EPA REG. NO. 10324-67-70258

EPA EST. NO. 70258-NY - 1

Item # 15-CPCF32

15-LAB-CPCF-32B 1

Urnex Brands, LLC

700 Executive Boulevard • Elmsford, NY 10523

NET CONTENTS: 1 qt. 1.8 oz. (1 liter) Made in USA

754631602606

COMPLETE CAFÉ™

EQUIPMENT SANITIZER

Multi-Purpose No-Rinse Acid Cleaner Food Contact Sanitizer

REMOVES MILKSTONE

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Diocetyl Dimethyl Ammonium Chloride	1.54%
OTHER INGREDIENTS:	89.75%
TOTAL:	100.00%

NET CONTENTS PER CARTON: 30 x 1 FL. OZ. EACH – TOTAL 30 FL. OZ.

EPA REG. NO.10324-67-70258

EPA EST. NO. 70258-NY-1

Urnex Brands, LLC
 700 Executive Boulevard
 Elmsford, NY 10523
 www.urnex.com

KEEP OUT OF REACH OF CHILDREN

DANGER PELIGRO

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FOR USE AS A GENERAL CLEANER: Apply use solution of 1 oz. of this product per 4 gal. of water to hard, non-porous surfaces. Allow to air dry.

F15

OUTSIDE - CARTON BACK



COMPLETE CAFÉ™

EQUIPMENT SANITIZER

FOR USE AS A FOOD CONTACT SANITIZER

NOT FOR RESALE

ACTIVE INGREDIENTS:

Alkyl (50% C14, 40% C12, 10% C16)
 Dimethyl Benzyl Ammonium Chloride..... 4.10%
 Octyl Decyl Dimethyl Ammonium Chloride..... 3.07%
 Didecyl Dimethyl Ammonium Chloride 1.54%
 Dioctyl Dimethyl Ammonium Chloride 1.54%
OTHER INGREDIENTS: 89.75%
TOTAL: 100.00%

KEEP OUT OF REACH OF CHILDREN

DANGER PELIGRO

SEE OUTER CONTAINER FOR PRECAUTIONARY STATEMENTS AND USE DIRECTIONS

Mix each 1 oz. packet with 4 gal. of water.

DISPOSAL: Do not reuse or refill this container. Wrap empty container and put in trash.

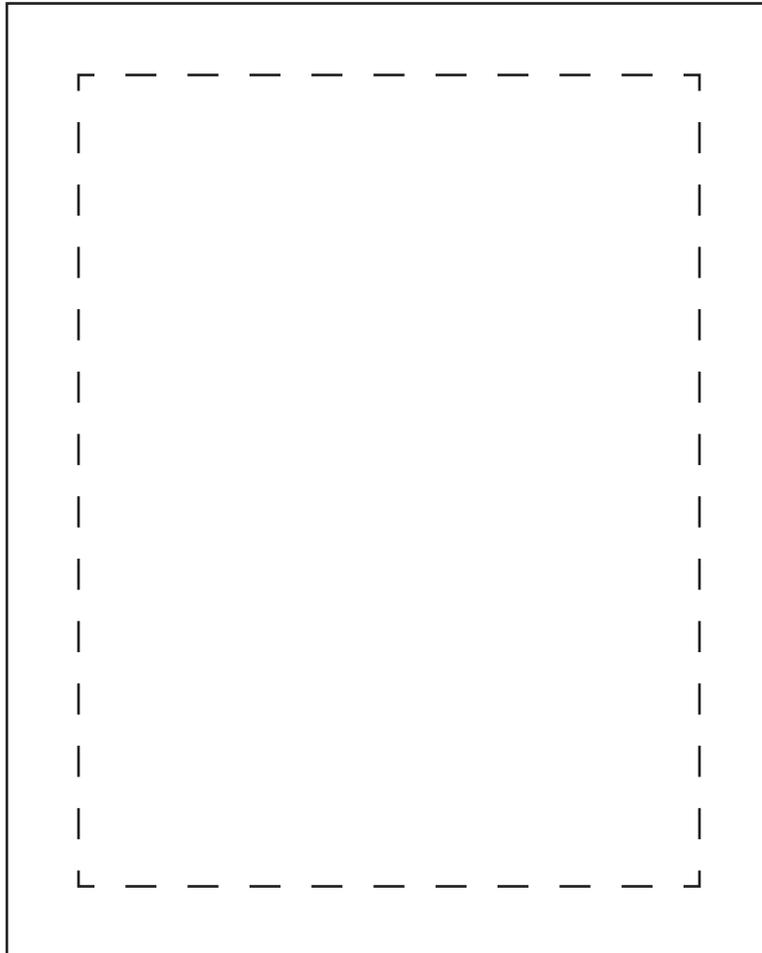
Urnex Brands, LLC
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 Elmsford, NY 10523
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EPA REG. NO.10324-67-70258
 EPA EST. NO. 70258-NY-1
 Item # 15-CPCF1
 15-PAP-CPCF1

NET CONTENTS: 1 FL. OZ.

F15

FRONT



BACK