



Food Service Sanitizer

Sanitizante para servicios de alimentos

ACTIVE INGREDIENTS

n-Alkyl (60% C ₁₂ , 30% C ₁₄ , 5% C ₁₆ , 5% C ₁₈)	1.60%
dimethyl benzyl ammonium chlorides	1.60%
n-Alkyl (68% C ₁₂ , 32% C ₁₄) dimethyl ethylbenzyl ammonium chlorides	1.60%
INERT INGREDIENTS	96.80%
TOTAL	100.00%

Keep Out of Reach of Children

DANGER

See below panel for additional precautionary statements.

EPA REG. NO. 1839-49-81266
 EPA EST. NO. 8155-OH-1
 Net Contents: 6 / 0.2 fl. oz. (5.9ml)

Manufactured For:
 Jaws International, Ltd.
 3610 Holland-Sylvania Rd.
 Toledo, Ohio 43615
 U.S. Patent No. 6,290,100

DIRECTIONS FOR USE: It is a violation of Federal Law to use this product in a manner inconsistent with its labeling. This product has been designed to provide effective sanitization specifically for hospitals, nursing homes, schools, food service establishments where housekeeping is of prime importance in controlling the hazard of cross contamination. This product will sanitize previously cleaned and rinsed non-porous food contact surfaces such as tanks, chopping blocks, counter tops, drinking glasses and eating utensils.

This product is not for use on medical device surfaces.

SANITIZATION- Recommended for use in restaurants, bars, food service establishments, dairies, and food processing plants. When used as directed, this product is an effective sanitizer against Escherichia coli and Staphylococcus aureus.

Remove all gross food particles and soil from areas which are to be sanitized with a good detergent by a pre-flush, pre-soak or pre-scrape treatment. Rinse with a potable water rinse. To sanitize previously cleaned and rinsed non-porous food contact surfaces, prepare a 200 ppm active quaternary solution by adding 4 ounces of this product to 5 gallons of water.

To sanitize immobile items such as tanks, chopping blocks and counter tops, flood the area with a 200 ppm active quaternary solution making sure to wet all surfaces completely for at least 60 seconds. Remove, drain the use solution from the surface, and air dry. Prepare a fresh solution daily or more frequently as soil is apparent.

To sanitize mobile items such as drinking glasses and eating utensils, immerse in a 200 ppm active quaternary solution for at least 60 seconds making sure to immerse completely. Remove, drain the use solution from the surfaces, and air dry. Prepare a fresh solution daily or more frequently as soil is apparent.

When used for sanitization of previously cleaned food equipment or food contact items, limit active quaternaries to 200 ppm **NO POTABLE WATER RINSE IS REQUIRED.** This product is an effective sanitizer when diluted in water up to 500 ppm hardness (CaCO₃).

PRECAUTIONARY STATEMENTS
HAZARDS TO HUMANS AND DOMESTIC ANIMALS
DANGER

Keep out of reach of children. **CORROSIVE.** Causes irreversible eye damage and skin burns. Do not get in eyes, on skin or on clothing. Wear goggles or face shield, rubber gloves, and protective clothing. Harmful if swallowed. Wash thoroughly with soap and water after handling. Remove contaminated clothing and wash before reuse.

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. **If on skin or clothing:** Take off contaminated clothing. Rinse skin immediately with plenty of water for 15-20 minutes. Call a poison control center or doctor for treatment advice. **If swallowed:** Call a poison control center or doctor for treatment advice. Have person sip a glass of water if able to swallow. Do not induce vomiting unless told to do so by the poison control center or doctor. Do not give anything by mouth to an unconscious person. **If inhaled:** Move person to fresh air. If person is not breathing, call 911 or an ambulance then give artificial respiration, preferably by mouth-to-mouth, if possible. Call a poison control center or doctor for further treatment advice. **Note to physician:** Probable mucosal damage may contraindicate the use of gastric lavage.

STORAGE AND DISPOSAL

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

PESTICIDE STORAGE- Store in a dry place no lower in temperature than 50° F or higher than 120° F.

CONTAINER DISPOSAL- Do not reuse empty container. Wrap container and put in trash.



LICENSED

PERIOD 2014-2016 LIC. NO.

8423.2



Department of Agriculture
STATE OF HAWAII

LICENSED

PERIOD 2011-2013 LIC. NO.



Department of Agriculture
STATE OF HAWAII

LICENSED

PERIOD 2008-2010 LIC. NO.

Period 2014-2016 No. 8423.2

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