



ProMix³² CLEANING SYSTEM



LICENSED

PERIOD 2009-2011 LIC. NO.



LICENSED

PERIOD 2012-2014 LIC. NO.



Department of Agriculture
STATE OF HAWAII

LICENSED

PERIOD 2015-2017 LIC. NO.

8424.4

#3803

FOOD SERVICE SANITIZER

SANITIZER – For Hospitals, Nursing Homes, Institutional, Industrial, School, Restaurant, Food Handling and Process Areas, Federally Inspected Meat and Poultry Plants, Bar and Institutional Kitchen Use.

ACTIVE INGREDIENTS:

Octyl Decyl Dimethyl Ammonium Chloride	3.0%
Didecyl Dimethyl Ammonium Chloride	1.5%
Diocetyl Dimethyl Ammonium Chloride	1.5%
Alkyl (C ₁₄ , 50%; C ₁₂ , 40%; C ₁₆ , 10%) dimethyl benzyl ammonium chloride	4.0%
INERT INGREDIENTS:	90.0%
TOTAL:	100.0%

KEEP OUT OF REACH OF CHILDREN DANGER

E.P.A. Est. No. 106-IN-1
E.P.A. Reg. No. 10324-117-53992

FIRST AID: Have the product container or label with you when calling a poison control center or doctor, or going for treatment. **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 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 SWALLOWED:** Call a poison control center or doctor immediately for treatment advice. 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. **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. Call a poison control center or doctor for further treatment advice. **NOTE TO PHYSICIAN:** Probable mucosal damage may contraindicate the use of gastric lavage.

PRECAUTIONARY STATEMENTS

HAZARDS TO HUMANS AND DOMESTIC ANIMALS

DANGER, KEEP OUT OF REACH OF CHILDREN. Corrosive. Causes irreversible eye damage and skin burns. Harmful if swallowed, inhaled or absorbed through the skin. Avoid breathing spray mist. Do not get into 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, or using tobacco. Remove contaminated clothing and wash clothing before reuse.

PHYSICAL OR CHEMICAL HAZARDS Do not use or store near heat or open flame. Do not mix with oxidizers, anionic soaps and detergents.

Net Contents: 1 QT. (946 mL)

Sold by:

Patco

7710 Maltlage Drive
Liverpool, NY 13090
1-800-466-0693

3211000

#3803 FOOD SERVICE SANITIZER

STORAGE AND DISPOSAL Store in original container in areas inaccessible to small children. Do not store on side. Avoid creasing or impacting side walls. Do not reuse empty container. Wrap and discard in trash (or recycle).

DIRECTIONS FOR USE

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

FOOD CONTACT SANITIZING DIRECTIONS: Sanitizing of Food Processing Equipment and Other Hard Surfaces in Food Processing Locations, Dairies, Restaurants and Bars Directions:

Dishes, silverware, glasses, cooking utensils, eating utensils and other similar size food processing equipment must be sanitized by immersion in a 0.75 to 2 ounce(s) per 4 gallons solution of this product (150-400 ppm active) for a contact time of 1 minute. Prepare a fresh sanitizing solution at least daily. **NO POTABLE WATER RINSE IS ALLOWED.**

For sanitizing food processing equipment, dairy equipment, food utensils, dishes, silverware, eating utensils, glasses, sink tops, countertops, refrigerated storage and display equipment and other hard, non-porous surfaces. **NO POTABLE WATER RINSE IS ALLOWED.**

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.

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 allowed following the use of this product as a sanitizer on previously cleaned hard, non-porous surfaces provided that the surfaces are adequately drained before contact with food so that little or no residue remains.

Apply to sink tops, countertops, refrigerated storage and display equipment and other stationary hard surfaces by cloth or brush or mechanical spray device. **NO POTABLE WATER RINSE IS ALLOWED AFTER USE AS A SANITIZER.**

At 0.75 ounce per 4 gallons (150 ppm) this product is effective with a 1-minute contact time as a food-contact surface sanitizer in water up to 500-ppm hardness against *Escherichia coli* and *Staphylococcus aureus*.

At 1 ounce per 4 gallons of water (200 ppm), with a contact time of 1-minute, this product is effective as a food-contact surface sanitizer in water up to 500-ppm hardness against: *Aeromonas hydrophila*, *Campylobacter jejuni*, *Escherichia coli*, *Escherichia coli* O157:H7, *Enterococcus faecalis* Vancomycin resistant, *Enterobacter sakazakii*, *Klebsiella pneumoniae*, *Listeria monocytogenes*, *Salmonella enterica*, *Salmonella enteritidis*, *Salmonella typhi*, *Shigella dysenteriae*, *Shigella sonnei*, *Staphylococcus aureus*, *Staphylococcus aureus* Methicillin Resistant, *Streptococcus pyogenes*, *Yersinia enterocolitica*

TO SANITIZE IMMOBILE ITEMS such as tanks, chopping blocks, countertops, refrigerated storage and display equipment and food processing equipment, flood the area with appropriate ppm active quaternary solution for at least 1 minute, making sure to wet all surfaces completely. Remove excess, drain the use-solution from the surface and air dry. No potable water rinse is allowed.

TO SANITIZE MOBILE ITEMS such as drinking glasses and eating utensils, immerse in appropriate ppm active quaternary solution for at least 1 minute, making sure to immerse completely. Remove items, drain the use-solution from the surface and air dry. Prepare a fresh solution at least daily or more frequently as soil is apparent. No potable water rinse is allowed.

SANITIZING DILUTION CHART To prepare a 150, 200, 300 or 400 ppm active quaternary solution use the following dilution table. Prepare correct dilution rate based upon the directions below associated with the appropriate use site.

Active quat solution	1 gallon	4 gallons	10 gallons	20 gallons
150 ppm	0.19 ounces	0.75 ounces	1.92 ounces	3.84 ounces
200 ppm	¼ ounce	1.0 ounce	2 ½ ounces	5.0 ounces
300 ppm	0.375 ounce	1 ½ ounces	3 ¾ ounces	7 ½ ounces
400 ppm	½ ounce	2.0 ounces	5.0 ounces	10.0 ounces

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