

MAXIM®

Food Service Sanitizer

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%

EPA REG. NO. 10324-117-45745

EPA EST. NO. 45745-TN-2

KEEP OUT OF REACH OF CHILDREN
DANGER PELIGRO

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.
PELIGRO: SI NO PUEDE LEER EN INGLES, PREGUNTE A SU SUPERVISOR SOBRE LAS INSTRUCCIONES DE USO APROPIADAS ANTES DE TRABAJAR CON ESTE PRODUCTO.
DANGER: IF YOU CANNOT READ ENGLISH, ASK YOUR SUPERVISOR TO EXPLAIN THE APPROPRIATE DIRECTIONS FOR USE BEFORE WORKING WITH THIS PRODUCT.

MIDLAB
INCORPORATED

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MAXIM® Food Service Sanitizer

Food Contact Sanitizer – For Food Handling and Processing Areas,
Restaurant, and Institutional Kitchen Use

This product is for use on hard, non-porous surfaces in: Restaurants and bars, cafeterias, institutional kitchens, fast food operations, food storage areas, and food processing plants. This product has been cleared by the EPA in 40CFR180.940(a) and (c) for use on hard, non-porous food processing equipment, utensils, and other hard, non-porous food-contact articles at a concentration of 150-400 ppm active.



STATE OF HAWAII Dilution Control
Department of Agriculture

ACCEPTED

LICENSE NO.

8540.6



Atlanta Kashruth
Commission
Kosher Approved

FOOD CONTACT SANITIZING PERFORMANCE: This product was evaluated in water up to 500-ppm hardness and found to be an effective food-contact surface sanitizer against: *Aeromonas hydrophila*, *Campylobacter jejuni*, *Clostridium perfringens-vegetative*, *Escherichia coli*, *Escherichia coli O157:H7*, *Enterococcus faecalis* Vancomycin resistant, *Enterobacter sakazakii*, *Listeria monocytogenes*, *Klebsiella pneumoniae*, *Salmonella enterica*, *Salmonella enteritidis*, *Salmonella typhi*, *Shigella dysenteriae*, *Shigella sonnei*, *Staphylococcus aureus*, *Staphylococcus aureus* Methicillin Resistant, *Streptococcus pyogenes*, *Yersinia enterocolitica*.

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. Do not use this product to clean or disinfect glassware, utensils, dishes or interior surfaces of appliances.

FOOD CONTACT EQUIPMENT SANITIZING DIRECTIONS

To prevent cross contamination, kitchenware and food contact surfaces of equipment must be washed, rinsed with potable water and sanitized after each use and following any interruption of operation during which time contamination may have occurred. Where equipment and utensils are used for preparation of foods on a continuous or production line basis, utensils and the food contact surfaces of equipment must be washed, rinsed and sanitized at intervals throughout the day on a schedule based on food temperature, type of food and amount of food particle accumulation.

At 0.75 ounce of this product per 4 gallons this sanitizer fulfills the criteria of Appendix F of the Grade A Pasteurized Milk, Ordinance 1978 Recommendations of the U.S. Public Health Services in waters up to 500 ppm of hardness calculated as CaCO₃ when evaluated by the AOAC Germicidal and Detergent Sanitizer Method against *Escherichia coli* and *Staphylococcus aureus*.

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 FOR PUBLIC EATING PLACES, DAIRY PROCESSING EQUIPMENT AND FOOD PROCESSING EQUIPMENT, UTENSILS AND OTHER HARD, NONPOROUS FOOD CONTACT SURFACES IN FOOD PROCESSING LOCATIONS, BAKERIES, CANNERIES, BEVERAGE PLANTS, RESTAURANTS AND BARS DIRECTIONS REGULATED BY 40CFR SEC 180.940 (a)(c):

Apply a use solution of 0.75 to 2 oz of this product per 4 gallons of water (150-400 ppm) as is to sanitize hard, nonporous food contact surfaces with a brush, cloth, mop, sponge, auto scrubber, mechanical spray device or by immersion. For spray applications, spray 6-8 inches from surface. Do not breathe spray. Rub with brush, cloth, or sponge. Surfaces must remain wet for at least 1 minute. Allow surfaces to air dry. NO POTABLE WATER RINSE IS ALLOWED. Change cloth, sponge or towels frequently to avoid redeposition of soil. Prepare a fresh solution at least daily or when use solution becomes visibly dirty. For mechanical application, use solution must not be reused for sanitizing applications.

FOR USE AS A SANITIZER ON DISHES, GLASSWARE, SILVERWARE, EATING UTENSILS, COOKING UTENSILS: Immerse in a sanitizing solution from Closed Loop Dilution Center (150-400 ppm active). Allow surface to remain wet for at least 1 minute. Drain thoroughly before reuse. NO POTABLE WATER RINSE IS ALLOWED. For mechanical application, use solution must not be reused for sanitizing applications.

STORAGE AND DISPOSAL

Do not contaminate water, food, or feed by storage and disposal. **CONTAINER HANDLING/PESTICIDE STORAGE:** Store only in original container. Do not reuse empty container. Store pesticides away from food, pet food, feed, seed, fertilizers, and veterinary supplies. 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 DISPOSAL:** Nonrefillable container. Do not reuse or refill this container. Wrap empty container and put in trash.

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 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 HAZARD

This product is toxic to fish.

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: 1/2 U.S. GALLON (1.89 LITERS)

ESL 051313

100863