Department of Agriculture
STATE OF HAWAII

LICENSED

PERIOD 2015-2017 LIC. NO. 8734.1 Disc.

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PERIOD 2012-2014 LIC. NO.

This sanitizing product is authorized for use in federally inspected meat and poultry plants. Use Sani-Maid sanitizing solutions of 200 ppm concentration on food processing equipment, utensils, and on other food contact articles.
This product fulfills the sanitizing criteria of the U.S. Public Health Service in waters up to 500 ppm of hardness calculated as $CaCO_3$ when tested by the AOAC Germicidal and Detergent Sanitizers - Official Method.

PRECAUTIONARY STATEMENTS

Corrosive: Causes irreversible eye damage and skin burns. May be fatal if inhaled, absorbed through the skin or swallowed. Do not breathe (dust, vapor, or spray mist). Do not get in eyes, on skin, or on clothing. Wear protective clothing, goggles, and protective gloves. Wash thoroughly with soap & water after handling and before eating, drinking chewing gum, or using tobacco. Remove and wash contaminated clothing before re-use.

FIRST AID STATEMENT

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. Call poison control center or doctor for treatment advice.

SKIN Take off contaminated cothing. Rinse skin immediately with plenty of water for 15-20 minutes. Call a poison control center or doctor for treatment or 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 by a poison control center or doctor. Do not give anything to an unconscious person.

INHALATION 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. Do not give anything to an unconscious person.

NOTE TO PHYSICIAN: Do not induce vomiting, probable mucosal damage. Probable mucosal damage may contraindicate the use of gastric lavage. Treat symptomatically and supportively.

Bar Maid® Corporation

SANI-MAID
Tablet Sanitizer

FOR SANITIZING FOOD CONTACT SURFACES
USE ONE TABLET PER ONE GALLON OF WATER

EPA REG.NO: 9279-3-84262
EPA EST. 9279-MD-1

ACTIVE INGREDIENT (QUATERNARY) 50%
n-Alkyl (C14 95%, C12 3%, C16 2%) dimethyl benzylammonium chlorides monohydrate
INERT INGREDIENTS 50%

DANGER
KEEP OUT OF REACH OF CHILDREN
See left panel for additional precautionary statements.

Distributed by:
Bar Maid Corporation
2950 NW 22nd Terrace
Pompano Beach, FL 33069
Phone: (954) 960-1468

150 TABLETS

NET WEIGHT 8 OUNCES

STORAGE AND DISPOSAL - Store in original container in a dry area utilizing locked storage to keep product out of reach of children or others who may be unfamiliar with the use of this product. Wrap empty container in newspaper and discard in the trash.

DIRECTIONS

It is a violation of Federal law to use this product in a manner inconsistent with its labeling. Prepare sanitizing solutions with warm water. Allow several minutes for tablets to dissolve before using.

FOR SANITIZING DISHES, GLASSES, AND UTENSILS IN RESTAURANTS, TAVERNS, ETC.

1. Scrape and pre-wash utensils and glasses.
2. Wash with good detergent or compatible cleaner in first sink compartment.
3. Rinse with potable water in second sink compartment.
4. Sanitize in a solution of 1 TABLET PER 1 GALLON OF WATER (200 ppm) in third sink compartment.Immerse all utensils for at least one minute or for contact time specified by governing sanitary code.
5. Place sanitized utensils on a rack or drainboard to air dry.
6. A fresh sanitizing solution must be prepared at least once daily or more often if the solution becomes diluted or soiled.

DIRECTIONS FOR SPRAYING

For sanitizing food processing equipment, sinks, countertops, refridgerated storage and display equipment and other non-porous food contact articles and surfaces.

1. Remove or cover all food items from surfaces to be treated. Scrape all articles & surfaces thoroughly.
2. Wash all articles and surfaces thoroughly with a compatible detergent.
3. Rinse with potable water.
4. Apply a solution (spray on with trigger sprayer, cloth, sponge, or brush) 200 ppm concentration and allow surface to remain wet for at least one minute followed by adequate draining and air drying.
5. Prepare a fresh solution daily or more often if solution becomes visibly diluted, clouded, or soiled. For mechanical application, used solution may not be re-used for sanitizing applications.

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Quaternary Sanitizer Tablets

DIS-201

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PERIOD 2009-2011 LIC. NO.