

DISC.



STATE OF HAWAII  
Department of Agriculture  
**ACCEPTED**  
LICENSE NO.

8913.1

**SMS SERVICES, LLC.**

# RED SINK SANITIZER

Restaurant, Food Handling and Process Areas, Bar and Institutional Use. This product contains no phosphorus.

## 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.

For product related emergencies, call 1-800-535-5053.

## ACTIVE INGREDIENTS:

n-Alkyl (C <sub>14</sub> 60%, C <sub>16</sub> 30%, C <sub>12</sub> 5%, C <sub>18</sub> 5%)	
dimethyl benzyl ammonium chloride.....	7.04%
n-Alkyl (C <sub>12</sub> 68%, C <sub>14</sub> 32%)	
dimethyl ethylbenzyl ammonium chloride .....	7.04%
INERT INGREDIENTS.....	85.92%
TOTAL .....	100.00%

EPA REG. NO. 10324-142-14955

EPA EST. NO. 1190-IL-02

**KEEP OUT OF REACH OF CHILDREN  
DANGER PELIGRO**

See back panel for additional precautionary statements.

Product # 10023

Net Contents: 50-5.46 fl. oz. packets

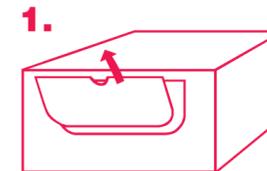


Packets can be opened by tearing across pouring spout where indicated.

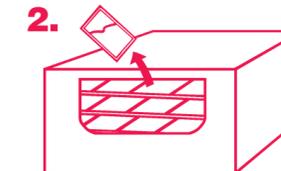
It is not safe or healthy to open by using your teeth or a knife.

**Do not open box with knife.**

**Do not open box with knife.**



Tear off panel at perforation.



Remove packets through opening.

# RED SINK SANITIZER

Directions for use of product are on side panel

Sold by:

**SMS SERVICES, LLC.**

4100 W. 76th Street, Chicago, Illinois 60652-1268

# RED SINK SANITIZER

## DIRECTIONS FOR USE

It is a violation of Federal law to use this product in a manner inconsistent with its labeling. Before use as a sanitizer in public eating places and dairies, food products and packaging materials must be removed from the room or carefully protected. Prior to application, remove gross food particles and soil by a pre-flush or pre-scrape and when necessary, pre-soak. Then thoroughly wash or flush objects with a good detergent or compatible cleaner, followed by a potable water rinse before application of the sanitizing solution.

## FOOD CONTACT SANITIZING PERFORMANCE:

At 5.46 ounces per 30 gallons this product or equivalent use dilution (200 ppm active) eliminates 99.99% of the following bacteria in 60 seconds in 500 ppm hard water, calculated as CaCO<sub>3</sub>, according to the A0AC Germicidal and Detergent Sanitizing Action of Disinfectants test on hard, non-porous inanimate surfaces: Aeromonas hydrophila, Campylobacter jejuni, Clostridium perfringens, Enterobacter sakazakii, Escherichia coli, Enterococcus faecalis Vancomycin resistant, Escherichia coli O157:H7, Escherichia coli O111:H8, Listeria monocytogenes, Salmonella typhi, Shigella dysenteriae, Staphylococcus aureus, Streptococcus pyogenes, Yersinia enterocolitica.

At 5.46 ounces of this product per 30 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 CaCO<sub>3</sub> when evaluated by the Germicidal and Detergent Sanitizer Method against Escherichia coli and Staphylococcus aureus.

## FOOD CONTACT SANITIZING DIRECTIONS

**SANITIZING OF FOOD PROCESSING EQUIPMENT AND OTHER HARD, NON-POROUS FOOD CONTACT SURFACES IN FOOD PROCESSING LOCATIONS, MEAT PLANTS, DAIRIES, BAKERIES, CANNERIES, BEVERAGE PLANTS, RESTAURANTS AND BARS DIRECTIONS:** For sanitizing pre-cleaned 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 inanimate food contact surfaces, apply use solution of 5.46 ounces of this product per 30 gallons of water (200 ppm active) with a cloth, brush, sponge, mop, auto scrubber, mechanical spray device or by immersion, thoroughly wetting surfaces. For spray applications, spray 6 to 8 inches from surface. Do not breathe spray. Rub with brush, sponge, or cloth. Surfaces must remain wet for at least 1 minute. Remove items from solution. Thoroughly drain all sanitized articles. 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 more often if use solution becomes visibly dirty. The used sanitizing solution must not be reused for sanitizing, but can be reused for other purposes such as cleaning.

## DIRECTIONS FOR SANITIZING FOOD CONTACT SURFACES IN PUBLIC EATING PLACES, DAIRY PROCESSING EQUIPMENT AND FOOD PROCESSING EQUIPMENT, UTENSILS, AND FOOD CONTACT ARTICLES AS REGULATED BY 40CFR sec 180.940(a):

1. Sanitize pre-cleaned hard, non-porous inanimate articles using a solution of 5.46 ounces of this product per 30 gallons of water (200 ppm active). Articles that can be immersed in solution must remain in solution for 1 minute. Articles too large for immersing must be thoroughly wetted for 1 minute by rinsing, spraying or swabbing.
2. Remove items from solution. Allow surfaces to air dry.
3. **NO POTABLE WATER RINSE IS ALLOWED.**
4. Change cloth, sponge or towels frequently to avoid redeposition of soil. A fresh solution must be prepared at least daily or more often if use solution becomes visibly dirty. The used sanitizing solution must not be reused for sanitizing, but can be reused for other purposes such as cleaning.

## U.S. PUBLIC HEALTH SERVICE FOOD SERVICE SANITIZATION RECOMMENDATIONS CLEANING AND SANITIZING

1. Thoroughly wash equipment and utensils in a hot detergent solution. Rinse utensils and equipment thoroughly with potable water.
2. Sanitize equipment and utensils by immersion in a 5.46 ounces of this product per 30 gallons of water use solution for at least 1 minute at a temperature of 75 F.
3. For equipment and utensils too large to sanitize by immersion, apply use solution of 5.46 ounces of this product per 30 gallons of water use solution (200 ppm active) by rinsing, spraying or swabbing until thoroughly wetted for 1 minute. Articles that can be immersed in solution must remain in solution 1 minute. Articles too large for immersing must be thoroughly wetted for 1 minute by rinsing, spraying or swabbing.
4. Remove items from solution. Thoroughly drain all sanitized articles. Allow surfaces to air dry.
5. **NO POTABLE WATER RINSE IS ALLOWED** after application of the sanitizing solution.
6. Change cloth, sponge or towels frequently to avoid redeposition of soil. A fresh solution must be prepared at least daily or more often if use solution becomes visibly dirty. The used sanitizing solution must not be reused for sanitizing, but can be reused for other purposes such as cleaning.

534/LU05-31-2011/SAL120910

Product # 10023

# SMS SERVICES, LLC.

## 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 or absorbed through the skin. Do not get into eyes, on skin or on clothing. Wear goggles or face shield, 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.

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

### STORAGE AND DISPOSAL

Do not contaminate water, food, or feed by storage and disposal.

**PESTICIDE STORAGE:** Open dumping is prohibited. Store only in original container. Do not reuse empty container. If a leaky container must be contained within another, mark the outer container to identify the contents. 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:** Non-refillable container. Do not reuse this container to hold materials other than pesticides or rinsate. Offer for recycling if available or puncture and dispose in a sanitary landfill, or by other procedures approved by state and local authorities in accordance with local, state and federal regulations.

**REMOVAL INSTRUCTIONS:** Triple rinse container promptly after emptying. Triple rinse as follows: Fill container 1/4 full with water and recap. Shake for 10 seconds. Follow Pesticide Disposal instructions for rinsate disposal. Drain for 10 seconds after the flow begins to drip. Repeat procedure two more times.

This product contains: Water (Cas# 7732-18-5), n-Alkyl Dimethyl Benzyl Ammonium Chloride (Cas# 139-08-2), n-Alkyl Dimethyl Ethyl Benzyl Ammonium Chloride (Cas# 27479-28-3).

## Net Contents: 5.46 fl. oz. packets PRE-MEASURED FOR 30 GALLONS

# RED SINK SANITIZER



↑ **TEAR HERE** ↑

**FOR FOOD CONTACT SANITIZER  
MIX EACH PACKET WITH 30 GALLONS OF WATER**

# **RED SINK SANITIZER**

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**INERT INGREDIENTS:** .....85.92%  
**TOTAL**.....100.00%

**EPA Reg No. 10324-142-14955  
EPA Est. No. 1190-IL-02**

## **KEEP OUT OF REACH OF CHILDREN DANGER / PELIGRO**

This product has been cleared by the EPA in 40CFR180.940 (a) and (c) for use on hard non-porous surfaces in food processing equipment, and utensils and other hard non-porous food-contact articles at a concentration of 200 ppm active.

This product is an effective sanitizer in the presence of 5% serum contamination.

SEE OUTER CONTAINER FOR PRECAUTIONARY STATEMENTS AND USE DIRECTIONS.

STORAGE AND DISPOSAL: Do not contaminate water, food, or feed by storage and disposal. Do not reuse container. Wrap and put in trash collection.

**NET CONTENTS 5.46 fl. oz. (161.46 ml.)**

SOLD BY:

**SMS SERVICES, LLC.**

4100 W. 76th Street • Chicago, Illinois 60652 • USA  
773-583-3500