



Department of Agriculture
STATE OF HAWAII

LICENSED

PERIOD **2008-2010** LIC. NO.



Department of Agriculture
STATE OF HAWAII

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PERIOD **2011-2013** LIC. NO.



Department of Agriculture
STATE OF HAWAII

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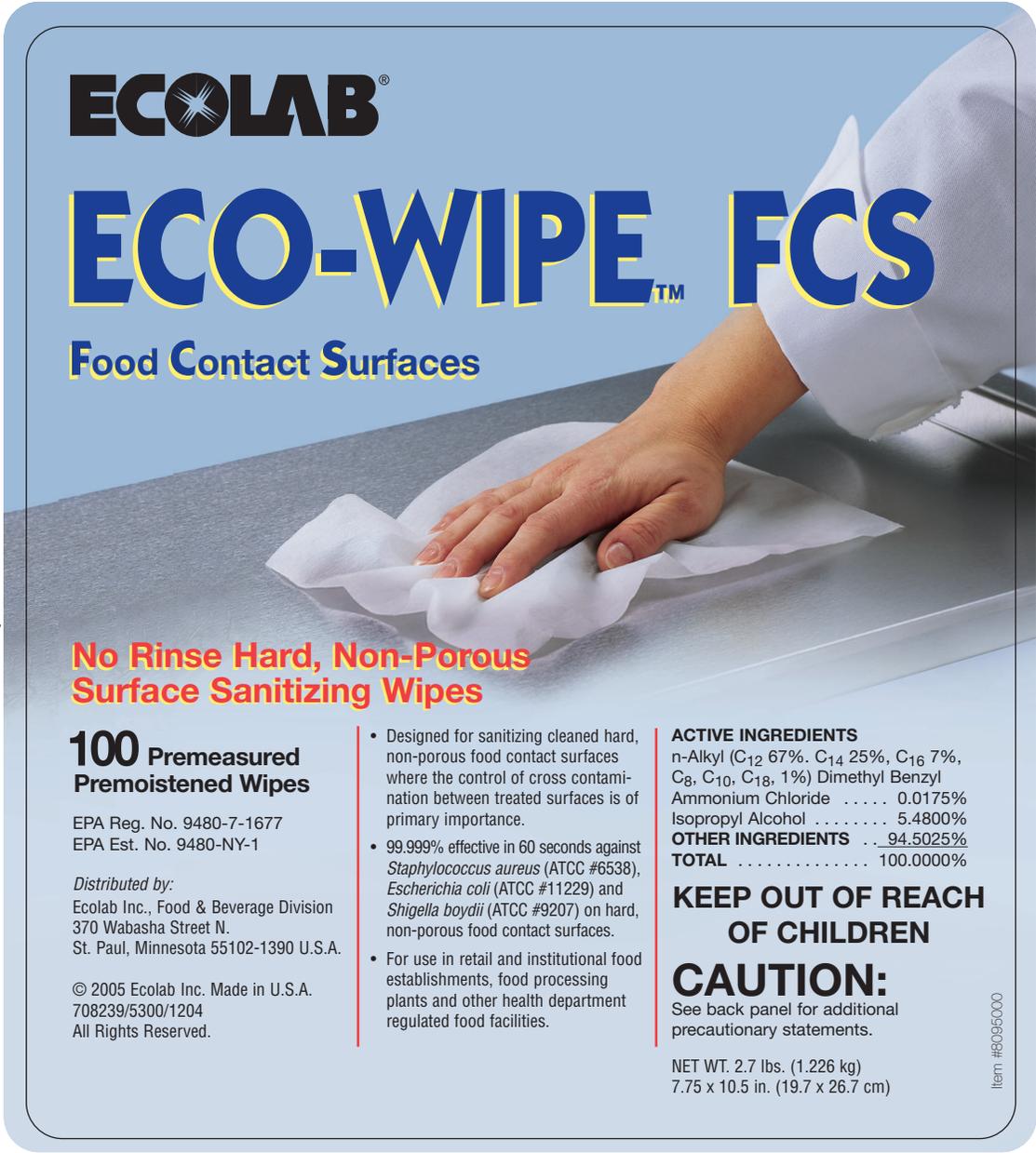
PERIOD **2014-2016** LIC. NO.

9203.397

ECOLAB®

ECO-WIPE™ FCS

Food Contact Surfaces



No Rinse Hard, Non-Porous Surface Sanitizing Wipes

100 Premeasured Premoistened Wipes

EPA Reg. No. 9480-7-1677
EPA Est. No. 9480-NY-1

Distributed by:
Ecolab Inc., Food & Beverage Division
370 Wabasha Street N.
St. Paul, Minnesota 55102-1390 U.S.A.

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- Designed for sanitizing cleaned hard, non-porous food contact surfaces where the control of cross contamination between treated surfaces is of primary importance.
- 99.999% effective in 60 seconds against *Staphylococcus aureus* (ATCC #6538), *Escherichia coli* (ATCC #11229) and *Shigella boydii* (ATCC #9207) on hard, non-porous food contact surfaces.
- For use in retail and institutional food establishments, food processing plants and other health department regulated food facilities.

ACTIVE INGREDIENTS

n-Alkyl (C₁₂ 67%, C₁₄ 25%, C₁₆ 7%, C₈, C₁₀, C₁₈, 1%) Dimethyl Benzyl Ammonium Chloride 0.0175%
Isopropyl Alcohol 5.4800%
OTHER INGREDIENTS 94.5025%
TOTAL 100.0000%

**KEEP OUT OF REACH
OF CHILDREN**

CAUTION:

See back panel for additional precautionary statements.

NET WT. 2.7 lbs. (1.226 kg)
7.75 x 10.5 in. (19.7 x 26.7 cm)

Item #6095000

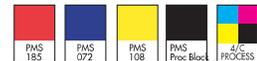


Flat Size: 5.5625"(w) x 6.25"(h)

This Printout: 100%

■ Spot Colors: 4 ■ 4/C Process

Date: 11/9/04



AREAS OF USE IN FOOD SERVICE AND FOOD PREPARATION: This product is recommended for use in retail food establishments, including restaurants, supermarkets, food processing plants and other food service and food preparation settings where the prevention of cross contamination between treated surfaces is of primary importance.

FOR USE IN: Restaurants, Fast Food Chains, Cafeterias, Schools, Delicatessens, Food Processing Plants, Healthcare Food Service, Temporary Food Establishments and Airplanes.

DIRECTIONS FOR USE: It is violation of Federal Law to use this product in a manner inconsistent with its labeling. Product is ready for use, no mixing or measuring required.

FOOD CONTACT SURFACES: For use on cleaned then rinsed hard **non-porous** food preparation surfaces. Surfaces may include: food preparation tables, counter tops, non-wood cutting boards, probe portion of food thermometers, take out counters, cafeteria trays, tables, bar tops, food carts, microwaves, ranges, reach-in refrigeration and freezer units, scales, self service condiment areas and exterior surfaces of beverage dispensers, food mixers, steam tables, backsplashes, ovens and other similar hard, non-porous food contact surfaces except for those excluded by this label.†

CLEANING AND SANITIZING PROCEDURE: Thoroughly clean all food contact surfaces using suitable detergents, brushes, sponges and any other necessary equipment. Then rinse with potable water and sanitize with **ECO-WIPE FCS**. To sanitize, wipe enough for treated area to remain visibly wet for a minimum of 60 seconds. Let air dry. No rinsing required. All applicable health inspection agency code requirements must be followed for cleaning, rinsing and sanitizing.

†Do not use to sanitize glassware, cookware, eating utensils and wood cutting boards. Do not use to sanitize food preparation surfaces that are scored or gouged with narrow crevices that cannot be penetrated by wiping. Do not use to sanitize other food contact surfaces which, by their design or configuration, cannot be fully reached or covered by a wet wipe.

NON-FOOD CONTACT SURFACES: Dining tables, chairs, display cabinets, infant high chairs, booster seats, faucets, vanities, towel dispensers, railings, tiled walls, telephones, doorknobs, shopping carts and cash registers. 99.9% effective in 5 minutes against *Staphylococcus aureus* (ATCC #6538), *Salmonella choleraesuis* (ATCC #10708), and *Klebsiella pneumoniae* (ATCC #4352) in the presence of organic soil (5% blood serum).

SANITIZING PROCEDURE: For heavily soiled items, clean prior to sanitizing. Use wipe to sanitize surface. Wipe enough for treated surfaces to remain visibly wet for 5 minutes. Use additional wipes as needed to keep entire surface area wet for a full 5 minutes. Let air dry. No rinsing required.

DISPENSING: To start feed: Remove lid and discard inner seal from canister. Find center of wipe roll, remove first wipe for use, twist corner of next wipe into a point and thread through the hole in the canister lid. Pull through about one inch. Replace lid. Dispense remaining wipes as necessary by pulling out at an angle. When not in use, keep center cap of lid closed to prevent moisture loss.



PRECAUTIONARY STATEMENTS: HAZARDS TO HUMANS AND DOMESTIC ANIMALS

CAUTION: Avoid contact with eyes. **Do not use for cleansing or sanitizing human skin.**

FIRST AID:

- 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 five minutes, then continue rinsing eye.
 - Call a poison control center or doctor for treatment advice.

Have the product container or label with you when calling a poison control center or doctor, or going for treatment.

STORAGE AND DISPOSAL: Wipe: Do not reuse wipe. Dispose of used wipe in trash collection. Do not flush. Wrap empty container in paper, then discard in trash. Do not use or store near heat or open flame. Use product only from original container.

FOR EMERGENCY MEDICAL INFORMATION IN USA OR CANADA, CALL : 1-800-328-0026.

FOR EMERGENCY MEDICAL INFORMATION WORLDWIDE, CALL: 1-651-222-5352 (IN THE USA).

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Item #8095001

6.25"

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