



LICENSED

PERIOD 2014-2016 LIC. NO. 9203.426

PROFORCE

SANITIZER

For Restaurants, Institutional Kitchens, Schools, Daycare Centers & Salons
Kills 99.99% of Foodservice Germs!*

ACTIVE INGREDIENTS:

Table with 2 columns: Ingredient name and percentage. Includes Octyl decyl dimethyl ammonium chloride (0.780%), Dioctyl dimethyl ammonium chloride (0.312%), Didecyl dimethyl ammonium chloride (0.468%), Alkyl (C14, 50%; C12, 40%; C16, 10%) dimethyl benzyl ammonium chloride (1.040%), OTHER INGREDIENTS (97.400%), and TOTAL (100.000%).

EPA Reg. No. 6836-302-1677

EPA Est. No.1677-IL-2(J),1677-TX-1(D),

1677-GA-1(M), 1677-CA-2(R),1677-MN-1(P),1677-WV-1(V), 5389-NC-1(G), 58046-TX-2(X)

Superscript refers to first letter of date code.

KEEP OUT OF REACH OF CHILDREN
DANGER
PULL TAB AT LABEL CORNER TO SEE
FIRST AID AND DIRECTIONS FOR USE

PRECAUTIONARY STATEMENTS
HAZARDS TO HUMANS AND DOMESTIC ANIMALS

DANGER. Corrosive. Causes irreversible eye damage and skin burns. Do not get in eyes, on skin, or on clothing. Harmful if swallowed or absorbed through the skin. Wear protective eyewear (goggles, face shield or safety glasses), protective clothing and protective gloves (rubber, chemical resistant) when handling. Avoid breathing spray mist. Wash thoroughly with soap and water after handling and before eating, drinking, chewing gum, using tobacco, or using the toilet. Remove and wash contaminated clothing before reuse.

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Veá la caja para obtener instrucciones completas para el uso y declaraciones de precaución y primeros auxilios en español.

*E. coli, Salmonella and Listeria

Pull Tab

Concentrated Makes 128 Gallons!

Net Contents 1 Gallon (3.78L)



PROFORCE® SANITIZER is a no rinse sanitizer formula for use on washable hard, nonporous surfaces of dishes, glassware, eating utensils, kitchen equipment, counters, tables and chairs. Use this product in USDA inspected food processing facilities and federally inspected meat and poultry facilities. PROFORCE® SANITIZER is an effective sanitizer at 200 ppm active quat for use on food contact surfaces in 500 ppm hard water against: Campylobacter jejuni, Escherichia coli, Escherichia coli 0157-H7, Klebsiella pneumonia, Listeria monocytogenes, Salmonella enterica, Shigella sonnei, Staphylococcus aureus - Methicillin-Resistant [MRSA], Yersinia enterocolitica. As a disinfectant, PROFORCE® SANITIZER is effective against: *Human Coronavirus, *Influenza A2 / Hong Kong Flu Virus and *Norovirus - Feline Calicivirus, Aspergillus niger and Trichophyton mentagrophytes [Athlete's Foot Fungus] Contains no phosphates

DIRECTIONS FOR USE

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

TO SANITIZE FOOD CONTACT SURFACES:

For sanitizing hard non-porous surfaces of food processing equipment, dairy equipment, food utensils, dishes, silverware, glasses, sink tops, countertops, refrigerated storage and display equipment and other hard nonporous surfaces.

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.

Articles too large for immersing, apply a use-solution of 1 oz. of PROFORCE® SANITIZER per gallon of water or equivalent dilution to pre-cleaned hard surfaces thoroughly wetting surfaces with a cloth, mop, sponge, or coarse sprayer. Surfaces must remain wet for at least one minute [60 seconds] followed by adequate draining and air drying. Do not rinse.

Immerse pre-cleaned glassware, dishes, silverware, cooking utensils and other similar size food processing equipment in a solution of 1 oz. of PROFORCE® SANITIZER per gallon of water or equivalent dilution for at least 60 seconds. Drain thoroughly and allow to air dry before reuse. Do not rinse.

Prepare fresh sanitizing solution daily or more often if the use solution becomes diluted or soiled. For mechanical applications, use-solution may not be reused for sanitizing applications but may be reused for other purposes such as cleaning.

Apply to sink tops, counter tops, refrigerated storage and display equipment and other stationary surfaces by cloth, sponge or brush.

TO SANITIZE NON-FOOD CONTACT SURFACES:

Add 1 oz. of PROFORCE® SANITIZER per gallon of water or equivalent dilution to sanitize pre-cleaned hard, nonporous surfaces. Apply sanitizer use-solution with a cloth, mop, sponge, sprayer or by immersion, thoroughly wetting surfaces.

For sprayer applications, use a coarse spray device. Spray 6 - 8 inches from surface; rub with brush, sponge or cloth. Avoid breathing spray.

Note: For sprayer applications, cover or remove all food products. Treated surfaces must remain wet for 1 minute. Wipe dry with a sponge, mop or cloth or allow to air dry.

Prepare fresh solution daily or more often if solution becomes visibly diluted, cloudy or soiled.

DISINFECTANT /MIRUCIDAL*/FUNGICIDAL DIRECTIONS:

Add 2 1/4 oz. of PROFORCE® SANITIZER per gallon of water or equivalent dilution to disinfect hard, nonporous surfaces.

Before use in federally inspected meat and poultry food processing plants and dairies, food products and packaging materials must be removed from the room or carefully protected.

When used on surfaces in areas such as locker rooms, dressing rooms, shower and bath areas and exercise facilities, this product is an effective fungicide against Trichophyton mentagrophytes [the athlete's foot fungus]. Apply use-solution with a cloth, mop, sponge, sprayer or by immersion, thoroughly wetting surfaces.

For sprayer applications, use a coarse spray device. Spray 6 - 8 inches from surface; rub with brush, sponge or cloth. Do not breathe spray. Note: For spray applications, cover or remove all food products.

Treated surfaces must remain wet for 10 minutes.

For Human Coronavirus treated surfaces must remain wet for 1 minute. Wipe dry with a clean cloth, sponge or mop or allow to air dry. Rinse food contact surfaces such as counter tops, tables, non-wooden picnic tables, exteriors of appliances and/or stove tops with potable water prior to reuse. Do not use on glasses, dishes or utensils as a disinfectant. For heavily soiled areas, pre-clean first.

For mold and mildew, 2 1/4 oz. of PROFORCE® SANITIZER per gallon of water or equivalent dilution will effectively inhibit the growth of mold and mildew and the odors caused by them when applied to hard, nonporous surfaces. Follow disinfection instructions. Repeat treatment every seven days, or more often if new growth appears. Prepare a fresh solution daily or more often if the use solution becomes visibly diluted or soiled.

NAIL SALON, BARBER INSTRUMENTS AND TOOLS DISINFECTION

DIRECTIONS:

Mix 2 1/4 oz. of PROFORCE® SANITIZER per gallon of water or equivalent dilution to disinfect hard, nonporous instruments and tools. Completely immerse combs, brushes, plastic rollers, razors, scissors, blades, manicure and other salon instruments and tools for 10 minutes. For heavily soiled instruments and tools, a preliminary cleaning is required. Rinse thoroughly and dry before use. Prepare a fresh solution daily or more often if the solution becomes visibly diluted, cloudy or soiled. Note: Plastics may remain immersed until ready to use. Stainless steel shears and instruments must be removed after 10 minutes, rinsed, dried and kept in a clean, non-contaminated receptacle. Prolonged soaking may cause damage to metal instruments.

WISCONSIN STATE BOARD OF HEALTH
DIRECTIONS FOR EATING ESTABLISHMENTS

- 1. Scrape and pre-wash utensils and glasses whenever possible.
2. Wash with a good detergent or compatible cleaner.
3. Rinse with potable water.
4. Sanitize in a solution of 1 oz of this product per gallon of water. Immerse all utensils for at least two minutes or for contact time specified by governing sanitary code.
5. Place sanitized utensils on a rack or drain board to air-dry.
6. Prepare a fresh sanitizing solution at least daily or when visibly soiled or diluted.

NOTE: A clean potable water rinse following sanitization is not permitted under HFS 196, Appendix 7-204.11 of the Wisconsin Administrative Code (reference 40 CFR 180.940 (a)).

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 5 minutes, then continue rinsing eye.

IF ON SKIN OR CLOTHING: Take off contaminated clothing. Rinse skin immediately with plenty of water for 15 - 20 minutes.

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 the poison control center or doctor. Do not give anything by mouth to an unconscious person. 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.

NOTE TO PHYSICIAN: Probable mucosal damage may contraindicate the use of gastric lavage. For first aid assistance, please call 877.231.2615 or call collect 0.952.853.1713.

STORAGE AND DISPOSAL

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

Pesticide Storage: Open dumping is prohibited. Store in original container in areas inaccessible to children.

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.

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