

ECOLAB® 6100814

XC SaniRinse
LIQUID SANITIZER FOR SANITIZING TABLEWARE AND FOOD PROCESSING EQUIPMENT
in Restaurants, Food Service Operations, Breweries, Wineries, Beverage and Food Processing Plants

0.5 US GAL (1.875 L)

Active Ingredients:
 Peroxyoctanoic Acid 3.10%
 Hydrogen Peroxide 19.00%
 Inert Ingredients 77.90%
 Total 100.00%
KEEP OUT OF REACH OF CHILDREN
DANGER

756699/5400/1113

0 25469 01418 4

PRECAUTIONARY STATEMENTS - HAZARDS TO HUMANS AND DOMESTIC ANIMALS
DANGER: CORROSIVE: Causes irreversible eye damage and skin burns. Harmful if swallowed. Do not get in eyes, on skin or on clothing. Wear goggles, face shield or safety glasses. Wear long-sleeved shirt and long pants, socks, shoes and chemical-resistant gloves. 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. Prolonged or frequently repeated skin contact may cause allergic reactions in some individuals.

FIRST AID TREATMENT
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 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 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.

FOR EMERGENCY MEDICAL INFORMATION, CALL TOLL-FREE 1-800-328-0026
NOTE TO PHYSICIAN: Probable mucosal damage may contraindicate the use of gastric lavage.

Have product container or label with you when calling a Poison Control Center or doctor for treatment advice.

For emergency information on [product, use, etc.], call the National Pesticides Information Center at 1-800-858-7378, 6:30 AM to 4:30 PM Pacific Time (PT), seven days a week. During other times, call the Poison Control Center 1-800-222-1222.

PHYSICAL AND CHEMICAL HAZARDS: Strong oxidizing agent. Corrosive. Do not use in concentrated form. Mix only with water according to label instructions. Never bring concentrate in contact with other sanitizers, cleaners or organic substances.

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

SANITIZATION
 XC SaniRinse is recommended for use on pre-cleaned surfaces such as tableware, utensils, dishes, equipment, pipelines, tanks, vats, fillers, evaporators, pasteurizers and aseptic equipment in restaurants, food service operations, dairies, breweries, wineries, beverage and food processing plants. This product is effective as a sanitizer when solution is prepared in water of up to 500 ppm hardness as CaCO₃.

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LICENSED

PERIOD 2014-2016 LIC. NO.

9203.491

SANITIZING EATING, DRINKING, AND FOOD PREP UTENSILS at 140°F
 Remove gross food particles by a prescrape, preflush and, when necessary, a presoak treatment. Wash with a recommended detergent. Rinse with potable water. Sanitize in a solution of 0.65ml to 4ml per gallon water at a temperature of 140 degrees F (0.017% to 0.106 % v/v). Immerse all utensils for a period of not less than 1 minute or contact time specified by governing sanitary code. Drain thoroughly and air dry. This product when used according to label directions is effective against *Staphylococcus aureus* (ATCC 6538) and *Escherichia coli* (ATCC 11229).

SANITIZING TABLEWARE at 140°F
 Remove gross food particles by a prescrape, preflush and, when necessary, a presoak treatment. Wash with a recommended detergent. Rinse with potable water. For sanitizing tableware in 140 degree F warewashing machines, inject XC SaniRinse into the final rinse water at a concentration of 0.017% to 0.106% v/v or 0.65ml per gallon to 4ml per gallon of water. Allow 1 minute contact time. Drain thoroughly and air dry or follow with a potable water rinse. This product when used according to label directions is effective against *Staphylococcus aureus* (ATCC 6538) and *Escherichia coli* (ATCC 11229).

To insure that the XC SaniRinse concentration does not fall below 0.017% v/v, periodically test the rinse solution with a suitable test kit and adjust the dispensing rate accordingly. Do not exceed 0.106% v/v XC SaniRinse. Consult your local sales representative to obtain test kits, for technical assistance and for further information on sanitizing tableware in warewashing machines.

SANITIZING EATING, DRINKING, AND FOOD PREP UTENSILS at 120°F
 Remove gross food particles by a prescrape, preflush and, when necessary, a presoak treatment. Wash with a recommended detergent. Rinse with potable water. Sanitize in a solution of 1ml per gallon to 4ml per gallon water at a temperature of 120 degrees F (0.026% to 0.106% v/v concentration). Immerse all utensils for a period of not less than 1 minute or contact time specified by governing sanitary code. Drain thoroughly and air dry. This product when used according to label directions is effective against *Staphylococcus aureus* (ATCC 6538) and *Escherichia coli* (ATCC 11229).

SANITIZING TABLEWARE at 120°F
 Remove gross food particles by a prescrape, preflush and, when necessary, a presoak treatment. Wash with a recommended detergent. Rinse with potable water. For sanitizing tableware in low-temperature 120 degree F warewashing machines, inject XC SaniRinse into the final rinse water at a concentration of 0.026% to 0.106% v/v or 1ml per gallon to 4ml per gallon of water. Allow a 1 minute contact time. Drain thoroughly and air dry or follow with a potable water rinse. This product when used according to label directions is effective against *Staphylococcus aureus* (ATCC 6538) and *Escherichia coli* (ATCC 11229).

To insure that the XC SaniRinse concentration does not fall below 0.026% v/v XC SaniRinse, periodically test the rinse solution with a suitable test kit and adjust the dispensing rate accordingly. Do not exceed 0.106% v/v XC SaniRinse. Consult your local sales representative to obtain test kits, for technical assistance and for further information on sanitizing tableware in warewashing machines.

NOTE: FOR MECHANICAL OPERATIONS prepared use solution may not be reused for sanitizing but may be reused for other purposes such as cleaning.

FOR MANUAL OPERATIONS fresh sanitizing solutions should be prepared at least daily or more often if the solution becomes diluted or soiled.

STORAGE & DISPOSAL
DO NOT CONTAMINATE WATER, FOOD OR FEED BY STORAGE OR DISPOSAL

PESTICIDE STORAGE: Product should be kept cool and in a vented container.

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 empty containers. Offer for recycling if available or puncture and dispose of in a sanitary landfill or by other procedures approved by state and local authorities.

RESIDUE REMOVAL INSTRUCTIONS: For containers less than 5 gallons. Triple rinse container (or equivalent) promptly after emptying. Triple rinse as follows: Fill container ¼ full with water and recap. Shake 10 seconds. Follow Pesticide Disposal instructions for rinsate disposal. Drain for 10 seconds after the flow begins to drip. Repeat procedure two more times.

FOR COMMERCIAL USE ONLY
STRONG OXIDIZING AGENT
 EPA Reg. No. 1677-245
 EPA Est. No.: 1677-MN-1 (P), 60156-IL-1 (SI), 1677-CA-2 (R), 1677-TX-1 (D), 1677-IL-2 (J), 1677-GA-1 (M), 1677-WV-1 (V)

Manufactured by: Ecolab Inc.
 370 N. Wabasha Street
 Saint Paul, MN 55102

EPA PROOF IN PROCESS (PLEASE DATE AND INITIAL WHEN FINISHED)										
ROUND	1	2	3	4	5	6	7	8	9	10
DATE	11/07/13	05/12/14	05/21/14							
Designer										
Initials	KF	AP	KF							

* When EPA art is finalized and going to print vendor put an * next to your initials.