



LICENSED

PERIOD 2014-2016 LIC. NO.

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Sani-Tyze®

Food Contact Surface Sanitizer Cleaner and Sanitizer for Institutional and Industrial Use School, Restaurant, Bar and Institutional Kitchen Use

Kills 99.999% of bacteria like *Escherichia coli*,
Campylobacter jejuni, *Escherichia coli* O157:H7,
Staphylococcus aureus, *Listeria monocytogenes*, *Yersinia*
enterocolitica and *Shigella dysenteriae* on hard non-porous
food contact kitchen surfaces in 60 seconds.

This product is for use on hard, non-porous
inanimate surfaces in:
• restaurants
• cafeterias
• institutional kitchens
• fast food operations

EPA Reg. No.
10324-107-5741
EPA Est. No.
5741-OH-1

ACTIVE INGREDIENTS:	
Alkyl (C ₁₄ 60%, C ₁₆ 30%, C ₁₂ 5%, C ₁₈ 5%) dimethyl benzyl ammonium chloride.....	0.01%
Alkyl (C ₁₂ 68%, C ₁₄ 32%) dimethyl ethylbenzyl ammonium chloride.....	0.01%
INERT INGREDIENTS:	99.98%
TOTAL	100.00%

KEEP OUT OF REACH OF CHILDREN CAUTION CUIDADO

See back panel for additional precautionary statements and first aid statements.

NET CONTENTS: 1 Quart/0.946 Liters

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

Before using this product, food products and packaging materials must be removed from the room or carefully protected. Do not use to clean or disinfect glassware, utensils, dishes or interior surfaces of appliances.

CLEANING INSTRUCTIONS: For all general cleaning, apply this product using a brush, cloth, mop, sponge or trigger spray device so as to thoroughly wet surface to be cleaned. For sprayer applications, spray 6-8 inches from surface. Do not breathe spray. Rub with brush, sponge, mop, or cloth. Excess material must be wiped up or allowed to air dry. Change cloth, sponge or towels frequently to avoid redeposition of soil.

FOOD CONTACT SANITIZING DIRECTIONS: 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, presoak. 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.

SANITIZATION FOOD CONTACT MOBILE HARD NONPOROUS INANIMATE ITEMS SURFACES (glassware, utensils, cookware and dishware):

1. Scrape and pre-wash utensil, glassware, cookware, and dishware.
2. Wash with a good detergent.
3. Rinse with potable water.
4. Immerse all utensils in this product for 1 minute or longer if specified by government sanitary code (200 ppm active).
5. Place sanitized utensils on a rack or drain board to air dry. Do not rinse or wipe. The used sanitizing solution must not be reused for sanitizing, but can be reused for other purposes such as cleaning.

FOOD CONTACT SANITIZING PERFORMANCE: This product is a ready-to-use product at 200 ppm active and eliminates 99.999% of the of the following bacteria in 1 minute in 500 ppm hard water calculated as CaCO₃ according to the Germicidal and Detergent Sanitizing Action of Disinfectants test:



RTU Sani-Tyze

Aeromonas hydrophila
Campylobacter jejuni
Clostridium perfringens
Enterobacter sakazakii
Escherichia coli
Enterococcus faecalis
Vancomycin resistant
Escherichia coli O157:H7
Escherichia coli O111:H8

Listeria monocytogenes
Shigella dysenteriae
Staphylococcus aureus
Streptococcus pyogenes
Yersinia enterocolitica
Salmonella typhi

SANITIZATION FOOD CONTACT IMMOBILE HARD NONPOROUS INANIMATE ITEMS SURFACES (food processing equipment, counter tops, chopping blocks, tanks, tables, picnic table, appliances, stovetops and food work areas):

1. Remove all gross food particles and soil by pre-flush or pre-scrape.
2. Clean all surfaces thoroughly using a good detergent or cleaner. Tilt movable surfaces for proper drainage. Rinse with potable water.
3. Apply this product.
4. Wet surfaces thoroughly for 1 minute.
5. Let surfaces drain and air dry. Do not rinse or wipe. The used sanitizing solution must not be reused for sanitizing, but can be reused for other purposes such as cleaning.

WISCONSIN STATE DIVISION OF HEALTH DIRECTIONS FOR EATING ESTABLISHMENTS

1. Scrape and pre-wash hard nonporous utensils and glasses whenever possible.
2. Wash with a good detergent or compatible cleaner.
3. Rinse with potable water.
4. Sanitize in this product. Immerse all utensils for at least one minute or for contact time specified by governing sanitary code. For equipment and utensils too large to sanitize by immersion, apply this product by rinsing, spraying or swabbing until thoroughly wetted for 1 minute.
5. Place sanitized utensils on a rack or drain board to air-dry.
6. Change this product at least daily or more often if solution appears visibly dirty.

Note: A clean potable water rinse following sanitization is not permitted under Section HSS 196.13 of the Wisconsin Administrative Code.

PRECAUTIONARY STATEMENTS HAZARDS TO HUMANS AND DOMESTIC ANIMALS CAUTION

KEEP OUT OF REACH OF CHILDREN. Harmful if absorbed through skin. Avoid contact with eyes, skin or clothing. Wash thoroughly with soap and water after handling and before eating, drinking, chewing gum, using tobacco or using the toilet.

ENVIRONMENTAL HAZARD

This product is toxic to fish.

FIRST AID: If on skin or clothing: Have the product container or label with you when calling a poison control center or doctor, or going for treatment. Take off contaminated clothing. Rinse skin immediately with plenty of water for 10-15 minutes. Call a poison control center or doctor for treatment advice.

STORAGE AND DISPOSAL

Do not contaminate water, food, or feed by storage and disposal.
CONTAINER DISPOSAL/PESTICIDE STORAGE: Non-refillable container. Store only in original container. Do not reuse empty container. 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. Triple rinse as follows: Fill container 1/4 full with water and reclose the container. Agitate vigorously and dispose of rinsate. Repeat two more times. Wrap container and put in trash or offer for recycling if available.

Sold by: **Spartan Chemical Company, Inc.,**

#3195 1110 Spartan Drive, Maumee, Ohio 43537 / 1-800-537-8990 / www.spartanchemical.com

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