Department of Agriculture
STATE OF HAWAII

LICENSED

PERIOD 2008-2010 LIC. NO.

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Period 2005-2007 No. 9436-29

Department of Agriculture
STATE OF HAWAII

LICENSED

PERIOD 2011-2013 LIC. NO.

Department of Agriculture
STATE OF HAWAII

LICENSED

PERIOD 2014-2016 LIC. NO. 9436.29

FINAL: 2/10/05

35110-04963

# LIQUID SANITIZER

**A Sanitizer-Deodorizer for Institutional and Industrial Use, Restaurant, Food Handling and Processing Areas, and Institutional Kitchen Use.**

**Active Ingredients**

| | |
|---|---|
| Octyl decyl dimethyl ammonium chloride | 2.25% |
| Dioctyl dimethyl ammonium chloride | 0.90% |
| Didecyl dimethyl ammonium chloride | 1.35% |
| Alkyl ($C_{14}$, 50%; $C_{12}$, 40%; $C_{16}$, 10%) dimethyl benzyl ammonium chloride | 3.00% |
| **Other Ingredients** | 92.50% |
| **Total** | 100.00% |

## CONCENTRATE

**KEEP OUT OF REACH OF CHILDREN**

**DANGER PELIGRO**

**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 the 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.

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**NOTE TO PHYSICIAN:** Probable mucosal damage may contraindicate the use of gastric lavage.

**EPA Registration No. 6836-70-4582**

**EPA Establishment No. 73203-MN-1**

SEE SIDE PANEL FOR PRECAUTIONARY STATEMENTS

**1 GALLON (3.78L)**

## AJAX EXPERT® LIQUID SANITIZER

Cross-contamination is of major housekeeping and food safety concern. **Ajax Expert® Liquid Sanitizer** has been formulated to aid in the reduction of cross-contamination in institutions, schools and industry. Use **Ajax Expert® Liquid Sanitizer** in restaurants, cafeterias, institutional kitchens, food preparation and storage areas, food processing plants, USDA inspected food processing facilities, day care centers, nursing homes, convenience stores, schools, institutional facilities, hotels and motels.

**Ajax Expert® Liquid Sanitizer** meets EPA's Sanitizer Test standards for non-food contact surface sanitizers. At 200 ppm active, it is an effective one-step sanitizer by eliminating 99.9% of Staphylococcus aureus and Klebsiella pneumoniae in 60 seconds. **Ajax Expert® Liquid Sanitizer** meets AOAC Germicidal & Detergent standards for sanitizing previously cleaned food-contact surfaces.

**Ajax Expert® Liquid Sanitizer** at 0.25 oz. per gallon of water is an effective sanitizer for use on food contact surfaces in 60 seconds at 150 ppm active and 400 ppm hard water against: Escherichia coli and Staphylococcus aureus.

**Ajax Expert® Liquid Sanitizer** at 0.34 oz. per gallon of water is an effective sanitizer for use on food contact surfaces in 60 seconds at 200 ppm active and 500 ppm hard water against: Campylobacter jejuni, Escherichia coli, Escherichia coli 0157:H7, Klebsiella pneumoniae, Listeria monocytogenes, Salmonella choleraesuis, Shigella sonneii, Staphylococcus aureus and Yersinia enterocolitica.

Regular, effective cleaning and sanitizing of equipment, utensils, and work or dining surfaces which could harbor hazardous microorganisms minimizes the probability of contaminating food during preparation, storage or service. Effective cleaning will remove soil and prevent the accumulation of food residues, which may decompose or support the rapid development of food poisoning organisms or toxins. Application of effective sanitizing procedures reduces the number of those disease organisms which may be present on equipment and utensils after cleaning, and reduces the potential for the transfer, either directly through tableware such as glasses, cups and flatware or indirectly through food.

To prevent cross-contamination, kitchenware and food-contact surfaces of equipment must be washed, rinsed with potable water and sanitized after each use and following any interruption of operation during which time contamination may have occurred. Where equipment and utensils are used for the preparation of foods on a continuous or production-line basis, utensils and the food-contact surfaces of equipment must be washed, rinsed with potable water and sanitized at intervals throughout the day on a schedule based on food temperature, type of food, and amount of food particle accumulation.

Articles that can be immersed in solution must remain in solution for 60 seconds. Articles or surfaces too large for immersing should be thoroughly wetted or flooded by rinsing, spraying or swabbing. Allow all sanitized surfaces to drain and air dry.

3RD PANEL (FRONT)
VIEW LEFT TO RIGHT

4TH PANEL
VIEW LEFT TO RIGHT

PRINTS BLACK AND PANTONE 186 RED
LAYOUT "A" = FRONT PANEL ON SIDE

RECEIVED
MAR 15 2005

FINAL: 2/10/05

**Ajax Expert® Liquid Sanitizer** has been cleared by the FDA in 21 CFR§178.1010 for use on food processing equipment, utensils, and other food-contact articles at a concentration of 150-400 ppm active.

**Dilution: Sanitizer** (1:376) – 2 oz. per 5 3/4 gallons of water (0.34 oz. per gallon of water) (200 ppm active quat)
**Sanitizer** (1:496) – 2 oz. per 7 3/4 gallons of water (0.25 oz. per gallon of water) (150 ppm active quat)
**Sanitizer** (1:188) – 2 oz. per 2 7/8 gallons of water (0.68 oz. per gallon of water) (400 ppm active quat)

**PELIGRO: SI NO PUEDE LEER EN INGLES, PREGUNTE A SU SUPERVISOR SOBRE LAS INSTRUCCIONES DE USO APROPIADAS ANTES DE TRABAJAR CON ESTE PRODUCTO**

**DIRECTIONS FOR USE–**It is a violation of Federal Law to use this product in a manner inconsistent with its labeling. This product is not for use on medical device surfaces.

**To Sanitize Food Contact Surfaces:** *or* **To Sanitize Food Processing Equipment and Other Hard Surfaces in Food Processing Locations, Dairies, Restaurants and Bars:**

Use **Ajax Expert® Liquid Sanitizer** to sanitize hard nonporous surfaces of food processing equipment, dairy equipment, food utensils, dishes, silverware, glasses, sink tops, countertops, refrigerated storage areas and display equipment and other hard surfaces.

Prior to application, remove gross food particles and soil by a pre-flush, pre-scrape or, 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.

Apply a use-solution of 2 oz. of **Ajax Expert® Liquid Sanitizer** per 2 7/8-7 3/4 gallons of water (0.25-0.68 oz. of **Ajax Expert® Liquid Sanitizer** per gallon of water) (150-400 ppm active quat) (or equivalent dilution) to precleaned hard surfaces thoroughly wetting surfaces with a cloth, mop, sponge, coarse sprayer or by immersion. Surfaces must remain wet for at least one minute followed by adequate draining and air drying. Do not rinse.

Prepare a fresh solution for each use. For mechanical application, use-solution may not be reused for sanitizing applications but may be reused for other purposes such as cleaning. Apply to sink tops, countertops, refrigerated storage and display equipment and other stationary hard nonporous surfaces by cloth, sponge or brush or coarse spray. Precleaned glassware, dishes, silverware, cooking utensils and other similar size food processing equipment can be sanitized by immersion. Surfaces must remain wet for at least one minute (60 seconds) followed by adequate draining and air drying. Do not rinse.

**To Sanitize Food Processing Equipment, Utensils, and Other Food Contact Articles Regulated by 21 CFR § 178.1010:** **1)** Scrape, flush, or presoak articles (whether mobile or stationary) to remove gross food particles and soil. **2)** Thoroughly wash articles with an appropriate detergent or cleaner. **3)** Rinse articles thoroughly with clean water. **4)** Sanitize by immersing articles with a use-solution of 2 oz. of **Ajax Expert® Liquid Sanitizer** per 2 7/8-7 3/4 gallons of water (0.25-0.68 oz. of **Ajax Expert® Liquid Sanitizer** per gallon of water) (150-400 ppm active quat) (or equivalent dilution) for at least one minute. Articles too large for immersing should be thoroughly wetted by rinsing, spraying, or swabbing. **5)** Remove immersed items from solution to drain and then air dry. Non-immersed items should also be allowed to air dry. Do not rinse.

**To Sanitize Non-Food Contact Surfaces:** Add 2 oz. of **Ajax Expert® Liquid Sanitizer** per 5 3/4 gallons of water (0.34 oz. of **Ajax Expert® Liquid Sanitizer** per gallon of water) (200 ppm active quat) to sanitize hard, non-porous 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. Do not breathe spray. Treated surfaces must remain wet for one 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.

**To Sanitize Soft Serve, Food and Beverage Dispensing Equipment: 1)** Wash equipment with a compatible detergent and rinse with potable water prior to sanitizing. **2)** Fill equipment with a solution of 2 oz. of **Ajax Expert® Liquid Sanitizer** per 2 7/8-7 3/4 gallons of water (0.25-0.68 oz. of **Ajax Expert® Liquid Sanitizer** per gallon of water)(150-400 ppm active quat). **3)** Allow solution to remain in equipment for at least one minute. **4)** Drain thoroughly and allow to air dry before reuse. Do not rinse.

**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 clean water. **4)** Sanitize in a solution of 2 oz. of **Ajax Expert® Liquid Sanitizer** per 2 7/8-7 3/4 gallon of water (0.25-0.68 oz. of **Ajax Expert® Liquid Sanitizer** per gallon of water) (150-400 ppm active quat). 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. NOTE: A clean potable water rinse following sanitization is not permitted under Section HFS 196.13 of the Wisconsin Administrative Code.

**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. Wash thoroughly with soap and water after handling. Remove and wash contaminated clothing before reuse.

**STORAGE AND DISPOSAL:**

Store in original container in areas inaccessible to children. Do not store on side. Avoid creasing or impacting of side walls. Do not reuse empty container. Discard in trash or recycle.

Questions? Comments? Call toll-free 1-800-432-8226

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*www.colpalipd.com*

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1ST PANEL
VIEW LEFT TO RIGHT

2ND PANEL
VIEW LEFT TO RIGHT