STATE OF HAWAII
Department of Agriculture
ACCEPTED
LICENSE NO. 9553.48

Peel Here

KAY® SolidSense™ Sanitizer

ACTIVE INGREDIENTS:	
Alkyl (60% C_{14}, 30% C_{16}, 5% C_{12}, 5% C_{18}) dimethyl benzyl ammonium chloride	18.93%
Alkyl (68% C_{12}, 32% C_{14}) dimethyl ethylbenzyl ammonium chloride	18.93%
INERT INGREDIENTS	62.14%
TOTAL:	100.00%

'EEP OUT OF REACH OF CHILDREN

DANGER

FOR COMMERCIAL USE

See inside this label for complete Directions for Use, Precautionary Statements and First Aid.

Medical Emergency: (877) 231-2615 or call collect 0 (952) 853-1713

KAY CHEMICAL COMPANY
8300 Capital Drive
Greensboro, NC 27409-9790, USA
Customer Service: (800) 529-5458

EPA REG. NO.: 5389-20
EPA EST. NO.: 5389-NC-1(G), 1677-MN-1 (P)
Superscript refers to first letter of date code.

Net Weight: 2 lb (0.9 kg) Block

PRECAUTIONARY STATEMENTS

HAZARDS TO HUMANS AND DOMESTIC ANIMALS

DANGER

KEEP OUT OF REACH OF CHILDREN. CORROSIVE. Causes irreversible eye damage and skin burns. Do not get in eyes, on skin or on clothing. Wear goggles or face shield, rubber gloves, and protective clothing. May be fatal if swallowed or absorbed through the skin. Remove contaminated clothing and wash before re-use. Wash thoroughly with soap and water after handling and before eating, drinking, chewing gum, using tobacco, or using the toilet.

FIRST AID

Have the product container or label with you when calling a poison control center or doctor, or going for 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 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 the poison control center or doctor. Do not give anything by mouth to an unconscious person.

IF INHALED: Move person to fresh air. If person is not breathing, call 911 or an ambulance; then, give artificial respiration, preferably mouth-to-mouth, if possible. 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.

For medical emergency information call (877) 231-2615 or call collect 0 (952) 853-1713

NOTE TO PHYSICIAN

Probable mucosal damage may contraindicate the use of gastric lavage.

STORAGE AND DISPOSAL

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

PESTICIDE STORAGE: Keep product dry in tightly closed container when not in use. Store in cool, dry, well ventilated area away from heat or open flame.

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 Hazardous Waste representative at the nearest EPA Regional Office for guidance.

CONTAINER DISPOSAL: (Block wrap) – Container is destroyed by removing the product. Discard completely empty packet in trash.
(Carton) Offer carton for recycling, if available, or discard in trash

Use *KAY® SolidSense™ Sanitizer* in restaurants, bars, cafeterias, institutional kitchens, food preparation and storage areas, and convenience stores where sanitization of food contact surfaces is of prime importance.

This product will sanitize previously cleaned and rinsed nonporous food contact surfaces such as: countertops, stovetops, sinks, dishes, glassware, silverware, cutlery and other eating and cooking utensils, plastic and other nonporous cutting boards and chopping blocks, and other hard nonporous surfaces.

KAY® SolidSense™ Sanitizer is an effective sanitizer for use on food contact surfaces in 60 seconds at 200 - 400 ppm active and up to 500 ppm hard water against: *Escherichia coli (ATCC11229), Staphylococcus aureus (ATCC 6538)*

Regular, effective cleaning and sanitizing of equipment, utensils, and work or dining surfaces which could harbor hazardous microorganisms minimizes the potential for 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-causing 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 equipment food-contact surfaces 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.

This product is suitable for use on materials such as: Aluminum, Brass, Copper, Chrome, Corian®, Glass, Glazed ceramic, Glazed enameled surfaces, Glazed porcelain, Iron, Laminated surfaces, Metal, Plastic (such as nylon, polystyrene or polypropylene), Plexiglass, Porcelain, Rubber (such as EPDM or Viton), Sealed granite, Sealed limestone, Sealed marble, Sealed slate, Sealed stone, Sealed terra cotta, Sealed terrazzo, Stainless steel, Vinyl and plastic, Vinyl graphics

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

SANITIZING PREVIOUSLY CLEANED STATIONARY EQUIPMENT AND OTHER HARD, NON-POROUS FOOD CONTACT SURFACES
Mix sanitizing solution as shown below:

DILUTION:
Sanitization.....0.07 oz. - 0.14 oz. per gallon of water (or equivalent)
.....(200 - 400 ppm active quat)

Prior to application, remove gross food particles and soil by a pre-flush or pre-scrape and, when necessary, pre-soak. 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-dilution of 0.07 oz. - 0.14 oz. of *KAY® SolidSense™ Sanitizer* per gallon of water (or equivalent dilution) to the pre-cleaned hard surface, with a cloth, mop, sponge, sprayer or by immersion, thoroughly wetting surfaces. Surfaces must remain wet for at least one minute (60 seconds) followed by adequate draining and air drying. Do not rinse.

Prepare fresh solution daily or more often if the use solution becomes diluted or soiled.

Apply to sinks, countertops, and other stationary surfaces by cloth, sponge, brush, or sprayer.

Immerse pre-cleaned glassware, dishes, silverware, cooking utensils and other similar size food processing equipment in a solution of 0.07 oz. - 0.14 oz. of *KAY® SolidSense™ Sanitizer* per gallon of water (or equivalent dilution) for at least 60 seconds. Drain thoroughly and allow to air dry before re-use. Do not rinse.

FOR RESTAURANTS AND BARS: Equipment and utensils must be thoroughly preflushed or prescraped and when necessary presoaked to remove gross food particles and soil. 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. For precleaned dishes, glassware, silverware, cooking utensils, immerse in a solution containing 0.07 oz. - 0.14 oz. per one (1) gallon of water (or equivalent use dilution) (200 - 400 ppm active quaternary) allow surface to remain wet for at least 60 seconds. Drain thoroughly before reuse. No rinse is required.

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 0.07 oz. - 0.14 oz. of KAY® SolidSense™ Sanitizer per gallon of water (or equivalent dilution). 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. Fresh sanitizing solution must be prepared at least daily or when visibly soiled or diluted.

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

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