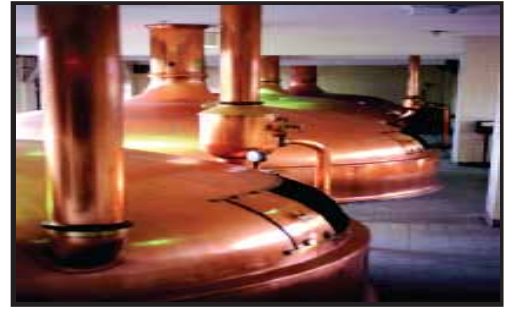


SANITIZER

THAT ELIMINATE THOSE NASTY GERMS.



- Registered with the U.S. Environmental Protection Agency.

SANI-GUARD

FOOD CONTACT SURFACE SANITIZATION DIRECTIONS

Sanitization: Recommended for use in restaurants, dairies and bars. When used as directed this product is an effective sanitizer at an active quaternary concentration of 200 ppm in public eating establishments and dairies against *Escherichia coli* (ATCC 11229), *Escherichia coli* O157:H7, *Staphylococcus aureus*, *Yersinia enterocolitica*, *Listeria monocytogenes*, *Salmonella typhi*, *Shigella sonnei*, *Vibrio cholera*, Methicillin resistant *Staphylococcus aureus* (MRSA), Vancomycin resistant *Enterococcus faecalis* (VRE), *Campylobacter jejuni* (ATCC 29428) and *Klebsiella pneumoniae*. When used for sanitization of previously cleaned (public eating establishment food contact surfaces, dairy processing equipment) food contact items, limit the active quaternary to 200 ppm. NO POTABLE WATER RINSE IS ALLOWED. This product is an effective sanitizer when diluted in water up to 650 ppm hardness (CaCO₃). This product is an effective sanitizer against *Klebsiella pneumoniae* when diluted in water up to 500 ppm hardness (CaCO₃). Remove all gross food particles and soil from areas, which are to be sanitized, with a good detergent, pre-flush, pre-soak or pre-scrape treatment. Rinse with a potable water rinse. Prepare a fresh solution daily or more frequently as soil is apparent.

Dilution Rate:
4 oz per 10 gallons of water

USES:

- Dairies
- Restaurants
- Bars
- Food Processing Facilities

Packaging:

- 4 - 1 Gallon
- 5 - Gallon Pail
- 35 Gallon Drum
- 55 Gallon Drum

To sanitize pre-cleaned and potable water-rinsed, non-porous public eating establishment and dairy food contact surfaces:

prepare a 200 ppm active quaternary solution by adding 1 ounce of this product to 4 gallons of water, 2.5 ounces to 10 gallons of water, or 5 ounces to 20 gallons of water.

To sanitize pre-cleaned mobile items in public eating establishments

(drinking glasses, dishes, eating utensils) immerse in a 200 ppm active quaternary solution for at least 60 seconds making sure to immerse completely.

To sanitize pre-cleaned public eating establishment surfaces

(counters, tables, finished wood or plastic cutting boards), apply a 200 ppm active quaternary solution with cloth, sponge, low pressure coarse sprayer or hand pump trigger sprayer) making sure that the surface remains completely wet for at least 60 seconds, and let air dry. Do not rinse.

To sanitize pre-cleaned dairy processing equipment (tanks, piping, pasteurizers, milking equipment) (apply a 200 ppm active quaternary solution with low pressure coarse sprayer) or (circulate a 200 ppm active quaternary solution throughout the equipment) Surfaces must remain thoroughly wet for at least 60 seconds, followed by adequate draining and air drying. Do not rinse.

At 1 ounce per 4 gallons, this sanitizer fulfills the criteria of Appendix F of the Grade A Pasteurized Milk Ordinance 1978 Recommendations of the U. S. Public Health Services in waters up to 650 ppm of hardness calculated as CaCO₃ when evaluated by the AOAC Germicidal and Detergent Sanitizer Method against *Escherichia coli* and *Staphylococcus aureus*.



To Reorder:
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