

This product is designed for use in households (kitchens, food preparation areas), institutional kitchens (medical institution kitchens and dining areas, lodging establishment kitchens and dining areas, educational institution kitchens & dining areas), dairies, food processing plants, food service establishments, public eating establishments (restaurants, bars, taverns, cafeterias) where sanitization of food contact surfaces is of prime importance. When used as directed, this product will sanitize previously cleaned and rinsed, non-porous, food contact surfaces: food holding tanks, eating utensils, drinking glasses, counter tops and finished wood or plastic chopping blocks.

This product can also be used for sanitization of shell eggs intended for food in shell egg and egg product processing plants when used as directed. This product contains no phosphorus. This product is for use as a sanitizer on dishes, glassware, utensils and food processing equipment without potable water rinse. This product is recommended for use as a sanitizer in bottling and beverage dispensing equipment. This product is an effective, ready-to-use sanitizer for use on food contact surfaces. Kills odor causing bacteria in the kitchen. Sanitizes kitchen surfaces. Institutional sanitizer.

Kills 99.999% of bacteria: *Staphylococcus aureus* (Staph) ATCC #6538, *Escherichia coli* (*E. coli*) ATCC #11229, *Campylobacter jejuni* ATCC #29428, *Escherichia coli* O157:H7 ATCC #43895, *Listeria monocytogenes* ATCC #3552, *Salmonella typhi* ATCC #6539, *Shigella dysenteriae* ATCC #12180, and *Yersinia enterocolitica* ATCC #23715 in 60 seconds.

For use in: restaurant, cafeterias, pizzerias, fast food operations, bars, taverns, cocktail lounges, food storage areas, food establishments, coffee shops, donut shops, bagel stores, liquor stores, lodging establishments, hotels, motels, bed & breakfast, dormitories, schools, colleges, universities, classrooms, education institutions, school administration offices, camp grounds, play grounds, recreational facilities, picnic facilities, sports arenas, sports complexes, sports stadiums, food processing plants, dairy farms, egg processing plants, meat/poultry processing plants, meat/poultry producing establishments, fishery, milk, citrus, ice cream, potato processing plants.

This product may be used on washable hard, non-porous surfaces: food preparation and storage areas, dishes, glassware, silverware, cooking utensils, plastic and other non-porous cutting boards, coolers, ice chests, kitchen equipment, food processors, blenders, cutlery, utensils, countertops, Slurpy® Machines, stovetops, sinks, appliances, refrigerators, ice machines, glass, metal, stainless steel, glazed porcelain, glazed ceramic, glazed fiberglass, sealed granite, sealed marble, plastic, chrome, vinyl, enameled surfaces, painted woodwork, Formica®, vinyl and plastic upholstery, tables, chairs, exhaust fans, refrigerated storage equipment, display equipment, large inflatable non-porous plastic and rubber structures such as animals, promotional items, moonwalk, slides, obstacle course play and exercise equipment, beer fermentation and holding tanks, bottling or pre-mix dispensing equipment, citrus processing equipment and holding tanks, non-wooden picnic tables and outdoor furniture, except cushions and wood frames, high chairs, drinking fountains, food contact articles such as dishes, utensils (eating and/or cooking), glasses, and silverware can be sanitized by immersion. **NO POTABLE WATER RINSE ALLOWED.**

This product meets requirements under the Code of Federal Regulations (40CFR180.940) for use on food contact surfaces in public eating places, dairy-processing equipment, and food-processing equipment and utensils without the requirement of a potable water rinse after sanitization.

This product is a sanitizer for hard, non-porous, non-food contact surfaces at 200 ppm (mg/L) active quaternary, according to the EPA Sanitizer Test for Inanimate, Non-Food Contact Surfaces modified in the presence of 5% organic serum in 1 minute against: *Enterobacter aerogenes* ATCC 13048 and *Staphylococcus aureus* ATCC 6538.

To reduce 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 production-line basis, utensils and equipment food-contact surfaces 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 the amount of food particle accumulation.

DIRECTIONS FOR USE

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

FOOD CONTACT SURFACE SANITIZATION DIRECTIONS

Sanitization: Recommended for use in households, public eating places (restaurants, cafeterias, bars, taverns), dairies and food processing plants to sanitize hard, non-porous, food contact surfaces as identified below. Use a mop, sponge, cloth, low pressure coarse sprayer or hand pump trigger sprayer to apply this ready-to-use product.

Prior to application, remove all gross food particles and soil from surfaces which are to be sanitized, by a pre-flush, pre-soak or pre-scrub and when necessary, pre-soak treatment. Thoroughly wash or flush surfaces with a good detergent, followed by a potable water rinse before applying this ready-to-use sanitizer.

Before use as a sanitizer in federally inspected meat and poultry plants and dairies, food products and packaging materials must be removed from the room or carefully protected. A potable water rinse is not allowed following use of this product on previously cleaned, hard non-porous surfaces provided that the surfaces are adequately drained before contact with food.

This ready-to-use product is a 200 ppm (mg/L) active quaternary solution which kills 99.999% of bacteria: *Staphylococcus aureus* (Staph) ATCC #6538, *Escherichia coli* (*E. coli*) ATCC #11229, *Campylobacter jejuni* ATCC #29428, *Escherichia coli* O157:H7 ATCC #43895, *Listeria monocytogenes* ATCC #3552, *Salmonella typhi* ATCC #6539, *Shigella dysenteriae* ATCC #12180 and *Yersinia enterocolitica* ATCC #23715, in 60 seconds in accordance with the AOC Germicidal and Detergent Sanitizing Action of Disinfectants test.

TOTAL SOLUTIONS®

SURFACE SANITIZING SPRAY

- CLEANER, SANITIZER, DEODORIZER FOR HOMES, INSTITUTIONAL AND INDUSTRIAL USE (SCHOOLS, DAIRIES, RESTAURANTS, BARS, TAVERNS, INSTITUTIONAL KITCHENS, FOOD HANDLING AND PROCESSING AREAS, FEDERALLY INSPECTED MEAT AND POULTRY PLANTS)
- READY-TO-USE • NO MIXING
- KILLS 99.999% OF BACTERIA IN 1 MINUTE

ACTIVE INGREDIENTS

Akyl (60% C₁₄, 30% C₁₆, 5% C₁₂, 5% C₁₈) dimethyl benzyl ammonium chlorides.....0.01%
Akyl (68% C₁₂, 32% C₁₄) dimethyl ethylbenzyl ammonium chlorides.....0.01%

INERT INGREDIENTS

..... 99.98%
TOTAL..... 100.00%

KEEP OUT OF REACH OF CHILDREN CAUTION

PRECAUTIONARY STATEMENTS: HAZARDS TO HUMANS AND DOMESTIC ANIMALS

CAUTION. Causes moderate eye irritation. Avoid contact with eyes or clothing. Wash thoroughly with soap and water after handling and before eating, drinking, chewing gum or using tobacco.

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.

EPA REG. NO. 1839-189-68562 EPA EST. NO. 10088-WI-1

NET CONTENTS: One Quart (32 fl. oz.)

Distributed By: Total Solutions®
PO Box 240014 • Milwaukee, WI 53224

Sanitization of food contact surfaces in public eating places, dairy-processing equipment, and food-processing equipment and utensils regulated under 40CFR180.940:

1. Scrape, flush, or pre-soak articles (whether mobile or stationary) to remove gross food particles and soil.
2. Thoroughly wash articles with a good detergent.
3. Rinse articles thoroughly with potable water.
4. Sanitize by immersing articles in this product (200 ppm (mg/L) active quaternary) for at least 1 minute. Articles too large for immersion should be thoroughly wetted with this product by rinsing, spraying or swabbing.
5. Remove immersed items from solution to drain and then let air dry. Non-immersed items should also be allowed to air dry.

U. S. PUBLIC HEALTH SERVICE FOOD SERVICE SANITIZATION RECOMMENDATIONS

Cleaning and sanitizing: Equipment and utensils must be thoroughly pre-flushed or pre-scraped and when necessary, pre-soaked to remove gross food particles and soil. 1. Thoroughly wash equipment and utensils in hot detergent solution. 2. Rinse utensils and equipment thoroughly with potable water. 3. Sanitize equipment and utensils by immersion in this ready-to-use product for at least 1 minute at a temperature of 75°F. 4. For equipment and utensils too large to sanitize by immersion, apply this product by rinsing, spraying or swabbing until thoroughly wet for at least 1 minute. 5. Allow sanitized surface to drain and air dry. Do not rinse.

WISCONSIN STATE DIVISION 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 this ready-to-use product (200 ppm active quaternary). 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 product should be used at least daily or when visibly soiled. **NOTE:** A clean potable water rinse following sanitization is not permitted under Section HFS 196.13 of the Wisconsin Administrative Code.

Sanitization of beverage dispensing equipment: 1. Wash equipment with a compatible detergent and rinse with potable water prior to sanitizing. 2. Fill equipment with this ready-to-use product. 3. Allow product to remain in equipment for at least 60 seconds. 4. Drain thoroughly and allow to air dry before reuse. Do not rinse with potable water.

Sanitization of sanitary filling equipment: Wash equipment with a good detergent and rinse with potable water prior to sanitizing. Use this ready-to-use product for final washer and rinsing applications. Allow surfaces to remain wet for at least 60 seconds. Drain thoroughly and allow to air dry before reuse. Do not rinse.

Sanitization of beer fermentation and storage tanks: Recommended for sanitization of beer fermentation and holding tanks, citrus and food processing storage and holding tanks. Use this ready-to-use product for mechanical or automated systems. Allow surfaces to remain wet for at least 60 seconds. Drain thoroughly and allow to air dry before reuse. No rinse is allowed. For mechanical operations or automated systems, product may not be reused for sanitization.

To sanitize previously cleaned food-grade eggs in shell egg and egg product-processing plants, spray this ready-to-use product. The product should be warmer than the eggs, but not to exceed 130°F. Wet eggs thoroughly and allow to drain. Eggs sanitized with this product shall be subjected to a potable water rinse only if they are broken immediately for use in the manufacture of egg products. Eggs should be reasonably dry before casing or breaking. The product should not be reused for sanitizing eggs.

Sanitization of Fisheries, Citrus, Potato, Milk and Ice Cream Processing Plants: For use as a sanitizer on conveyor belts and equipment to reduce or eliminate odors in processing areas. For use on filling equipment to reduce bacteria associated with condensation on condensers or piping. Follow the directions for sanitizing food contact surfaces.

Sanitization of Refrigerated Food Processing Equipment (Ice Machines, Refrigerated Storage & Display Equipment): Prior to sanitization, equipment must be thoroughly pre-flushed, pre-scraped and/or pre-soaked to remove gross food particles. No potable water rinse is allowed.

1. Turn off refrigeration.
2. Wash and rinse all surfaces thoroughly.
3. Apply this product by mechanical spray, direct pouring or by recirculating through the system. Surfaces must remain wet for at least 60 seconds followed by complete draining and drying. Fresh product must be used for each sanitization. No potable water rinse is allowed when this product is used as directed.
4. Return machine to service.

SANITIZING NON-FOOD CONTACT SURFACE DIRECTIONS: Apply this ready-to-use product to sanitize hard, non-porous surfaces with a clean cloth. Treated surfaces must remain wet for 1 minute. Allow to air dry. For sprayer applications, use a low pressure coarse sprayer. Spray 6-8 inches from surface. Avoid breathing spray.

STORAGE AND DISPOSAL

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

PESTICIDE STORAGE - Store in an area inaccessible to children. Do not store on side. Avoid creasing or impacting of side walls.

CONTAINER DISPOSAL - Nonrefillable container. Do not reuse or refill container. Clean container promptly after emptying. Triple rinse as follows: Fill container 1/4 full with water and recap. Agitate vigorously. Follow Pesticide Disposal instructions for rinsate disposal. Drain for 10 seconds after flow begins to drip. Repeat procedure two more times, then offer for recycling or reconditioning. If not available, puncture and dispose in a sanitary landfill.

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.