



#169

SURFACE SANITIZING SPRAY

No-rinse Sanitizer for Food Contact Surfaces



Surface Sanitizing Spray is designed for use in industrial kitchens, food processing plants and other areas where sanitization of food contact surfaces is of prime importance. This product will sanitize previously cleaned and rinsed, non-porous, food contact surfaces. Surface Sanitizing Spray can also be used to sanitize the shells of eggs when used as directed.

PRODUCT FEATURES

- Ready-to-use formula, no mixing required
- Kills 99.999% of bacteria, in just 1 minute, that can cause food borne illness
- No rinse formula, a potable water rinse is not required for food contact surfaces

APPLICATIONS

Sanitizes hard non-porous surfaces: restaurants & food processing plants, schools & colleges, sports complexes & stadiums, food preparation equipment, dishes & glassware, coolers & refrigerators

PRODUCT SPECIFICATIONS

- EPA-Registered
- NSF D2 Certified
- Product Size: Quarts

EFFECTIVE AGAINST

- Staphylococcus aureus
- Escherichia coli
- Yersinia enterocolitica
- Campylobacter jejuni
- Salmonella typhi
- Shigella dysenteriae
- Enterobacter aerogenes



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