

QUATERNARY SANITIZER—DISINFECTANT, SANITIZER & CLEANER

Product Description:

Features:

An EPA registered sanitizer for use in restaurants, institutional kitchens, fast food operations, dairies, food processing plants, etc. For use on hard non-porous surfaces such as food processing equipment, utensils, dishes, glassware, silverware, counter tops, cutting boards, coolers, food processors, cutlery and much more. All raw materials used for production undergo a thorough quality control process before being used for manufacturing high quality products.



Specifications:

| | |
|-----------------|------------|
| Color: | Clear |
| Odor: | None Added |
| pH: | 12 |
| Physical State: | Liquid |

Available In:

| | |
|--------------------|---------------|
| 05 Gallon Pails | Item# 98PQS05 |
| 30 Gallon Pails | Item# 98PQS30 |
| 55 Gallon Pails | Item# 98PQS55 |
| 4X1 Gallon Bottles | Item# 98PQS0G |

Directions:

Sanitizing of food processing equipment and other hard surfaces in food processing locations, dairies, restaurants, and bars: Consult product label and follow directions carefully. Remove gross food particles and soil by pre-flush or pre-scrape followed by a potable water rinse. Move food products and packaging to a protected location. Apply a solution of 1 ounce of this product per 4 gallons of water (200 ppm) by thoroughly wetting surfaces with cloth, mop, sprayer, sponge or by immersion. Surfaces should remain wet for at least one minute followed by air drying. No subsequent potable water rinse is allowed after sanitizing. An EPA registered sanitizer for use in restaurants, institutional kitchen, fast food operation, dairies, food processing plants, etc. Quaternary Sanitizer is intended for use on hard non-porous surfaces such as food processing equipment, utensils, dishes, glassware, silverware, countertops, cutting boards, coolers, food processors, cutlery and much more. Diluting 1 oz. of this product to 4 gallons of water yields an effective sanitation range to 150 ppm - 400 ppm. No subsequent potable water rinse is allowed. An essential product for complete cleaning. Effective against Escherichia coli, Escherichia coli O157:H7, Staphylococcus aureus, Shigella dysenteriae, Listeria monocytogenes, Yersinia enterocolitica, and more. At 200 ppm active, this product is now suitable for sanitation of the interior hard surfaces of ice machines. When using automatic dispensing equipment, set dilution to yield 200 ppm active.

First Aid:

In case of contact, immediately flush eyes or skin with plenty of water for at least 15 minutes. For eyes, call a physician. If swallowed, drink egg whites or a gelatin solution; or if these are not available, drink large quantities of water. Avoid alcohol. Call a physician immediately. NOTE TO PHYSICIAN: Probable mucosal damage may contraindicate use of the gastral lavage.

Storage:

DO NOT CONTAMINATE WATER, FOOD, OR FEED BY STORAGE OR DISPOSAL. Store in a cool, dry place no lower in temperature than 50°F or higher than 120°F. Do not re-use empty container. Triple rinse empty container with water. Return metal drum then ask for reconditioning or puncture and disposal in a sanitary landfill or by other procedures approved by the state and local authorities. Plastic containers may be disposed of in a sanitary landfill, incinerated, or if allowed by local authorities, by burning. If burned, stay out of smoke.



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CHEMICAL
CORPORATION**

7769 95th St. S, Cottage Grove, MN 55016
P:651.649.1762 TF:866.472.3932 F:651.649.1787
www.iccmn.com