

SPUR-TEX

812 • SANITIZER RINSE • 812

Sanitizer-Deodorizer with Organic Soil Tolerance. Institutional, Industrial, School, Dairy and Other Farm Use. For Food Handling and Processing Areas, Restaurants and Dairies.

Active Ingredients

Octyl decyl dimethyl ammonium chloride	2.25%
Dodecyl dimethyl ammonium chloride	1.125%
Dioctyl dimethyl ammonium chloride	1.125%
Alkyl (C ₁₂ , 50%, C ₁₀ , 40%, C ₈ , 10%) dimethyl benzyl ammonium chloride	3.000%
Inert Ingredients	92.500%
	100.000%

KEEP OUT OF REACH OF CHILDREN DANGER

Statement of Practical Treatment

In case of contact, immediately flush eyes or skin with plenty of water for at least 15 minutes. For eyes, call a physician. Remove and wash contaminated clothing before reuse. If swallowed, drink promptly a large quantity of milk, egg whites, 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 the use of gastric lavage. Measures against circulatory shock, respiratory depression, and convulsion may be needed.

SEE LEFT PANEL FOR ADDITIONAL PRECAUTIONARY STATEMENTS

EPA Registration No. 5768-11

EPA Establishment No. 5768-451

CONTENTS: 1 GALLON or 3.785 LITERS

Manufactured by
SPURRIER CHEMICAL COMPANIES, INC.
1200 E. CENTRAL, P.O. BOX 2812 • WICHITA, KANSAS 67201
FOR SALE FOR USE AND STORAGE BY MAINTENANCE PERSONNEL ONLY

DIRECTIONS FOR USE

1. To a maximum of Federal Law to use this product in a manner inconsistent with its labeling SANITIZING OF FOOD PROCESSING EQUIPMENT AND OTHER HARD SURFACES IN FOOD CONTACT LOCATIONS

For sanitizing food processing equipment, clean equipment, hot water, drain, overflow, pans, and food coverings, refrigerated storage units and other hard surfaces. No rinsing after use is required.

Use one quart of product through the drain for each gallon of water. If 1/2 gallon of water is used, use one quart of product. Sanitize all hard surfaces before use. If using, fresh water should be prepared daily to ensure the most sanitary conditions.

Apply to all food contact, refrigerated storage and display equipment and other equipment hard surfaces to clean a single production run when this is required.

Drains, overflow, clean, drain and other areas of food processing equipment can be sanitized by immersion in a 1/2 - 1/3 SANITIZER RINSE. No rinsing after use is required.

A 1/2 - 1/3 gallon of 812 SANITIZER RINSE with the volume of approximately 1/2 of the Grade "A" Pasteurized Milk Ordinance (P.M.O.) recommended health services of water as a 1/2 - 1/3 gallon of product is required in C.C.O., when evaluated by the NAC Commission and Oregon Sanitary Service for all establishments.

U.S. PUBLIC HEALTH SERVICE FOOD SERVICE SANITIZATION RECOMMENDATION CLEANING AND SANITIZING

Equipment and drains shall be thoroughly cleaned, pre-rinsed, and when necessary, pre-soaked to remove gross food particles and soil.

1. Thoroughly wash equipment and drains in a hot detergent solution.
2. Rinse drains and equipment thoroughly with clear water.
3. Sanitize equipment and drains by immersion in a 1/2 - 1/3 gallon solution of 812 SANITIZER RINSE. Use one quart of product for each gallon of water.
4. For equipment and drains to be used in immersion, apply 1/2 - 1/3 gallon solution of 812 SANITIZER RINSE. Use one quart of product for each gallon of water.
5. After sanitizing surfaces to drain and all other food areas.

812 SANITIZER RINSE meets the requirements of 21 CFR 179.12 (f)

Regular effective cleaning and sanitizing of equipment, drains, and food contact surfaces minimizes the possibility of contaminating food during preparation, storage or service and the transmission of disease organisms to consumers and employees. Thorough cleaning and sanitizing of equipment and food contact surfaces which have been exposed to support the food preparation, storage or service, application of effective sanitizing procedures are necessary. Sanitizer-Deodorizer which has the power to penetrate and disinfect, after cleaning, and prevents the transfer of food organisms to consumers or employees when directly through immersion and in general, safe and effective in its use through the food.

To prevent cross-contamination, bacteriemia and food-borne diseases of equipment that is washed, rinsed, and sanitized after each use and following any other use of equipment during which food contamination may have occurred. When equipment and drains are used for the preparation of food or a continuous production run, drains and the food-contact surfaces of equipment that is washed, rinsed, and sanitized is essential throughout the day or a schedule based on food preparation, type of food, and amount of food particle accumulation.

PRECAUTIONARY STATEMENTS HAZARDS TO HUMANS AND DOMESTIC ANIMALS — DANGER

CORROSIVE: May cause eye irritation in the drainage. Causes skin irritation. Avoid contact with contaminated clothing before reuse. Avoid contamination of food, water or feed. To protect eyes, wear goggles or face shield and to protect skin, wear rubber gloves when handling.

STORAGE AND DISPOSAL

This product must be kept under sealed storage in a container that is accessible to children or persons with disabilities in a dry place and

- Do not contaminate water, food or feed by storage or disposal.
- Good housekeeping is essential.
- Do not reuse empty containers.

PESTICIDE DISPOSAL

Pesticide States and counties have their own laws of disposal. Do not use this product in a manner that is prohibited by law. These laws can be obtained by the state or local health department, state pesticide or environmental control agency, or the National Pesticide Information Center, 1515 Central Expressway, Columbia, MO 65201.

CONTAINER DISPOSAL PLASTIC CONTAINERS

Do not reuse or refasten. This unit for recycling or reconditioning or incineration and disposal of all containers used in accordance with or as approved by state and local health departments by the local health department.

GENERAL: Consult label of state or local department for rules for disposal of empty containers such as 1/2 gallon spray bottles.

