

Reg # 41822-116

PM-31

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NOTIFICATION
LABEL NOT REVIEWED
PER PR NOTICE 89-6
DATE: NOV 30 1990



SC Johnson
wax

For Professional Use

**Food Service
Sanitizer**

WARNING: Keep out of reach of children. Causes eye or skin irritation. Do not get in eyes, on skin or on clothing. Harmful if swallowed. Avoid contamination of food. Rinse empty container thoroughly with water and discard it. Avoid inhalation of spray mist.

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. Remove and wash contaminated clothing before reuse. If swallowed, drink promptly a large quantity of water. Avoid alcohol. Call a physician immediately.

KEEP FROM FREEZING

EPA Est 4822-WI-1

EPA Reg No 4822-116-AA

485618

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Sanitizer**

ACTIVE INGREDIENTS

n-Alkyl (60% C₁₄, 30% C₁₆, 5% C₁₂, 5% C₁₈)
dimethyl benzyl ammonium chlorides . . . 1.29%
n-Alkyl (68% C₁₂, 32% C₁₄) dimethyl ethyl
benzyl ammonium chlorides 1.29%

INERT INGREDIENTS 97.42%
TOTAL 100%

ONE GALLON

Keep Out Of Reach Of Children

Warning: Eye Irritant. (SEE FIRST AID AND ADDITIONAL PRECAUTIONS ON SIDE PANEL)

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For Professional Use

Food Service Sanitizer



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Food Service Sanitizer is expressly formulated for the effective sanitizing of food processing equipment and work areas which have been previously cleaned. It is recommended for use in all areas where meat cutting, food preparation and other food services take place in stores and in commercial restaurants and kitchens.

Food Service Sanitizer saves time and labor because no after-rinse is required when used at the recommended concentration of 200 ppm of active quaternary. Food Service Sanitizer may be applied with either mechanical or manual spraying equipment. Food Service Sanitizer is effective as a sanitizer when diluted in water of up to 700 ppm hardness (as CaCO₂).

KEEP FROM FREEZING

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DIRECTIONS FOR USE:

For Sanitizing Surfaces Of Food Processing Equipment And Work Areas.

1. Clean all surfaces thoroughly. Tilt all movable surfaces for proper drainage. Rinse with hot water.
2. Mix 1 oz. Food Service Sanitizer with each gallon of water.
3. Wet surfaces thoroughly with Food Service Sanitizer solution.
4. Let surfaces drain and air dry. Do not rinse. Do not wipe.

For Sanitizing Multi-Use Eating And Drinking Utensils.

1. Scrape and pre-wash utensils and glassware whenever possible.
2. Wash with a good detergent.
3. Rinse with clean water.
4. Sanitize in a solution of 1 oz. of Food Service Sanitizer to each gallon of water (200 ppm). Immerse all utensils for at least 2 minutes or for contact time specified by governing sanitary code.
5. Place sanitized utensils on a rack or drain board to air dry. Do not rinse. Do not wipe.

NOTE: Change sanitizer solution daily. Periodically test sanitizer solution for a concentration of 200 ppm active quaternary by using the test kit available for this purpose.

Korina/11-9-90
Client: The Weber Group
File: SCJ-88
File: SCJ-11G
Disk: WEBER 3
Style: Helv.-e & b Avant-c