

5389-15

6/26/2012

1/13



UNITED STATES ENVIRONMENTAL PROTECTION AGENCY
WASHINGTON D C 20460

June 25, 2012

OFFICE OF CHEMICAL SAFETY
AND POLLUTION PREVENTION

Ms Rhonda Schultz Director - Product Registration & Compliance
Kay Chemical Company
8300 Capital Drive
Greensboro NC 27409

Subject Notification per PR Notice 98 10
Product "**Kay 5 NP Sanitizer**"
EPA Registration Number **5389 15**
Application Date June 13 2012
Application Receipt June 15 2012

Dear Ms Schultz

This acknowledges receipt of the above Notification application submitted under the provision of PR notice 98 10 FIFRA 3 (c) 9

Proposed Notification

Kay Chemical Company is initiating the following Minor Label Changes per PR Notice 98 10 to **EPA Reg No 5389 15**

Page One

0 8 oz packet (22 7 g)

Directions for use (1 0 oz packet)

Page Three

Optional Marketing Language Case contains three brushes and two tubes of equipment lubricant

Page Eight

Entire page of Alternate Direction for Use (0 8 oz packet)

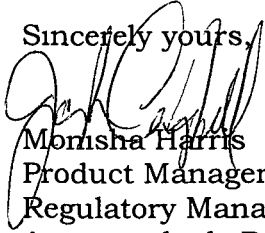
General Comments

Based on a review of the material submitted the following comment applies

The Notification application is **acceptable** A copy of the **accepted** Notification has been inserted in your file (**EPA Reg No 5389 15**) for future reference

If you have question about this Letter please contact Killian Swift via email at swift.killian@epa.gov or by telephone at 703 308 6346 during the hours of 5 00 AM until 12 00 PM Eastern Daylight Time

Sincerely yours,



Monisha Harris

Product Manager 32

Regulatory Management Branch 2

Antimicrobials Division (7510P)



United States
Environmental Protection Agency
 Washington DC 20460

Registration
 Amendment
 Other

OPP Identifier Number

Application for Pesticide Section I

1 Company/Product Number 5389 15	2 EPA Product Manager Monisha Harris	3 Proposed Classification <input checked="" type="checkbox"/> None <input type="checkbox"/> Restricted
3 Company/Product (Name) Kay 5 NP Sanitizer	PM# 32	
5 Name and Address of Applicant (Include ZIP Code) Kay Chemical Company 8300 Capital Drive Greensboro NC 27409 <input type="checkbox"/> Check if this is a new address	6 Expedited Review In accordance with FIFRA Section 3 (c) (3) (b) (i) my product is similar or identical in composition and labeling to EPA Reg No _____ Product Name _____	

Section - II

<input type="checkbox"/> Amendment Explain below	<input type="checkbox"/> Final printed labels in response to Agency letter
<input type="checkbox"/> Resubmission in response to Agency letter dated	<input type="checkbox"/> Me Too Application
<input checked="" type="checkbox"/> Notification Explain below	<input type="checkbox"/> Other Explain below

Explanation Notification per PRN 98 10 to make minor text additions/corrections and add a 0.8 oz packet size and corresponding directions for use for EPA Reg No 5389 15 All changes are highlighted in red

This notification is consistent with the provisions of PR Notice 98 10 and EPA Regulations at 40 CFR 152.46 and no other changes have been made to the labeling or the confidential statement of formula of this product I understand that it is a violation of 13 U S C Sec 1001 to willfully make any false statement to EPA I further understand that if this notification is not consistent with the terms of PR Notice 98 10 this product may be in violation of FIFRA and I may be subject to enforcement action and penalties under sections 12 and 14 of FIFRA

Section - III

1 Material This Product Will Be Packaged In			
Child Resistant Packaging <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	Unit Packaging <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No If Yes Unit Packaging wgt No per Container 1 0 oz /2 0 lb 125 48 25 200/210	Water Soluble Packaging <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No If Yes Unit Package wgt No Per Container	2 Type of Container <input type="checkbox"/> Metal <input checked="" type="checkbox"/> Plastic <input type="checkbox"/> Glass <input type="checkbox"/> Paper <input checked="" type="checkbox"/> Other (Specify) <u>Foil Packet</u>
3 Location of Net Contents Information <input checked="" type="checkbox"/> Label <input type="checkbox"/> Container	4 Size(s) Retail Container 1 0 oz 0 5 oz 2 0 lb 0 8 oz	5 Location of Label Directions <input checked="" type="checkbox"/> On Label <input type="checkbox"/> On Labeling accompanying product	
6 Manner in Which Label is Affixed to Product <input checked="" type="checkbox"/> Lithograph <input checked="" type="checkbox"/> Paper glued <input type="checkbox"/> Stenciled		<input checked="" type="checkbox"/> Other <u>Gravure Printed Foil</u>	

Section - IV

1 Contact Point (Complete items directly below for identification of individual to be contacted if necessary to process this application)			
Name Rhonda Schulz	Title Director Product Registration & Compliance	Telephone No (Include Area Code) (651) 293-4026	
Certification I certify that the statements which I have made on this form and all attachments are true accurate and complete I acknowledge that any knowingly false or misleading statement may be punishable by fine or imprisonment or both under applicable law			6 Date Application Received Stamped
2 Signature 	3 Title Director Product Registration & Compliance		
4 Typed Name Rhonda Schulz	5 Date 6/13/2012		



4/13

Rhonda Schulz
DIRECTOR – PRODUCT
REGISTRATION & COMPLAINTS

T 651 293 4026
F 651 225 3122

370 WABASHA STREET NORTH
EUC 9
ST PAUL MN 55102 1390
Rhonda.Schulz@ecolab.com

June 13 2012

Document Processing Desk (E SUB)
Office of Pesticide Programs (7504P)
U S Environmental Protection Agency
Room S 4900 One Potomac Yard
2777 S Crystal Drive
Arlington VA 22202

ATTN Monisha Harris PM 32

Re Kay 5 NP Sanitizer EPA Reg No 5389 15

Dear Ms Harris

This notification is pursuant to PRN 98 10 and serves as a request to make minor text additions/corrections and add a 0.8 oz packet size and corresponding directions for use. All additions and corrections have been highlighted in red.

The following documents are enclosed to support this notification:

EPA Form 8570-1 Notification Form
Certification with Respect to Label Integrity
Label

If you have any questions, please do not hesitate to contact me directly at the above listed number or email address.

Sincerely,

Rhonda Schulz
Director – Product Registration & Compliance

5/13

KAY-5® NP Sanitizer

Chlorinating Sanitizer for Shake Machines Soft Serve Machines and Kitchen Utensils

Or optionally

Chlorinating Sanitizer for Food Contact Kitchen Equipment and Utensils

Active Ingredient

Sodium Dichloro s Triazinetrione Dihydrate

6%

Inert Other Ingredients

94%

Total

100%

Contains no phosphates

KEEP OUT OF REACH OF CHILDREN

NOTIFICATION
Data Reviewed: 6/28/12
Reviewed By: [Signature]

CAUTION

FOR COMMERCIAL USE

(Packet or Tub) See outer carton label for Precautionary and First Aid Statements and Use Directions

(Carton) Read first aid and precautionary statements on side panel

NET WEIGHT 1 0 oz packet (28 4 g) 0 5 oz (14 18 g) 2 lb (0 9 kg) 0 8 oz packet (22 7 g)

Kay Chemical Company
8300 Capital Drive
Greensboro NC 27409 9790 USA

EPA REG NO 5389 15
EPA EST NO 5389 NC 1 (G) 58046 TX 2 (X)
Superscript refers to first letter of date code

Directions for Use
(1 0 oz packet)

DIRECTIONS FOR USE

It is a violation of federal law to use this product in a manner inconsistent with its labeling

This product is suitable for use on materials such as

- Aluminum
- Brass
- Copper
- Chrome
- Corian®
- Glass
- Glazed ceramic
- Glazed enameled surfaces

ccc

c

Glazed porcelain
Iron
Laminated surfaces
Linoleum
Metal
Plastic (such as nylon polystyrene or polypropylene)
Plexiglass
Porcelain
Rubber (such as EPDM or Viton)
Sealed granite
Sealed limestone
Sealed marble
Sealed slate
Sealed stone
Sealed terra cotta
Sealed terrazzo
Stainless steel
Vinyl and plastic
Vinyl graphics

SHAKE AND SOFT SERVE MACHINES CLEANING PROCEDURE

- 1 Remove mix from the machine. If local health codes permit rerun, place mix in sanitized rerun container and store in refrigerated cooler.
- 2 Rinse the interior of the machine (cylinder, feed tubes, etc.) by activating the Wash cycle and drawing through 2 gallons (7.6 liters) of lukewarm water. Repeat the rinsing procedure until the water runs clear. Turn the machine to the Off position.
- 3 Prepare a cleaning solution of KAY 5 NP Sanitizer by dissolving 1 packet in 2 ½ gallons (9.5 liters) of lukewarm water.
- 4 Clean the interior of the machine by activating the Wash cycle and filling the cylinder and feed tubes with the cleaning solution. Turn the machine to the Off position. Brush clean the feed tube and inlet hole. With the cleaning solution in the cylinder, reactivate the Wash cycle and allow to remain on for five minutes.
- 5 Drain the solution from the machine. Turn the machine to the Off position.
- 6 Remove and completely disassemble all machine parts (door, blades, pump, etc.).
- 7 Brush wash all disassembled parts in a suitable detergent in a clean sink.
- 8 Rinse thoroughly under clean running water.
- 9 Sanitize parts by immersing for at least 1 minute in a fresh KAY 5 NP Sanitizer solution (1 packet dissolved in 2 ½ gallons/9.5 liters of lukewarm water).
- 10 Remove parts and allow to air dry.
- 11 Repeat the cleaning procedure for machines with two freezing cylinders.

SHAKE AND SOFT SERVE MACHINE SANITIZING PROCEDURE

- 1 Following manufacturer's instructions, reassemble the machine.
 - 2 Prepare a sanitizing solution by dissolving 1 packet of KAY 5 NP Sanitizer in 2 ½ gallons (9.5 liters) of lukewarm water.
 - 3 Sanitize the interior of the machine by activating the Wash cycle and filling the cylinder and feed tubes with the sanitizing solution. Allow the Wash cycle to run for 5 minutes.
 - 4 Drain the solution from the machine. Turn the machine to the Off position.
 - 5 Repeat the sanitizing procedure for machines with two freezing cylinders. **DO NOT RINSE.**
- (NOTE: Consult local ordinances for possible variation in procedures.)

KITCHEN UTENSILS AND EQUIPMENT CLEANING AND SANITIZING

- 1 Scrape or rinse all loose food soils.
- 2 Brush wash with a suitable detergent.
- 3 Rinse thoroughly with clean hot water.

7/13

- 4 In a clean sink prepare a sanitizing solution of KAY 5 NP Sanitizer (100 parts per million available chlorine) in lukewarm water according to the dilution table Immerse utensil or equipment 1 – 2 minutes Remove and drain DO NOT RINSE Place on a clean surface to air dry Follow local health ordinances

SANITIZING PREVIOUSLY CLEANED STATIONARY EQUIPMENT AND OTHER HARD NON POROUS FOOD CONTACT SURFACES

Flood the surface with the sanitizing solution or apply with a clean cloth sponge or spray making sure to completely wet all surfaces for at least 60 seconds Let air dry Follow local health ordinances

DILUTION TABLE		
No of Packets	Amt Of Water	ppm of Available Chlorine
1	2 ½ gal /9 5L	100
2	5 gal /19 L	100
4	10 gal /38 L	100

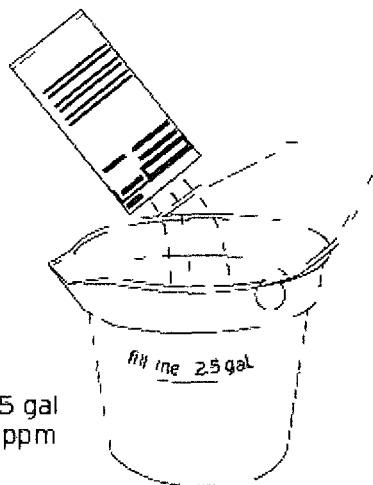
1 packet + 2 ½ gal (9 5L) water = 100 ppm

Solutions may be prepared in appropriate dispensers according to the dilution table and drawn as needed Prepare a fresh solution daily or when the available chlorine level falls below 50 ppm

Store clean wiping cloths in a solution of 1 packet sanitizer per 2 ½ gallons (9 5 liters) lukewarm water to keep them in a sanitary condition between uses

Optional Marketing Language

Case contains three brushes and two tubes of equipment lubricant



STORAGE AND DISPOSAL

Do not contaminate water food or feed by the use storage or disposal of this product

STORAGE Keep product dry in tightly closed container when not in use Store in a cool dry well ventilated area away from heat or open flame

DISPOSAL Waste resulting from the use of this product may be disposed of on site or at an approved waste disposal facility

CONTAINER DISPOSAL

(Packet) – Container is destroyed by removing the product Discard completely empty packet in trash

8/13

(Tub) – Non refillable container Do not reuse or refill this container Triple rinse (or equivalent) promptly after emptying Offer for recycling if available or discard in trash

(Carton) Offer carton for recycling if available or discard in trash

FIRST AID

IF SWALLOWED Call a poison control center or doctor immediately for treatment advice Have person sip a glass of water if able to swallow Do not induce vomiting unless told to do so by a poison control center or doctor Do not give anything by mouth to an unconscious person

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

IF ON SKIN OR CLOTHING Take off contaminated clothing Rinse skin immediately with plenty of water for 15 – 20 minutes Call a poison control center or doctor for treatment advice

Have the product container or label with you when calling a poison control center or doctor or going for treatment

Medical Emergency (877) 231 2615 or call collect 0 (952) 853 1713

NOTE TO PHYSICIAN Probable mucosal damage may contraindicate the use of gastric lavage

SEE MATERIAL SAFETY DATA SHEET

PRECAUTIONARY STATEMENTS

HAZARDS TO HUMANS AND DOMESTIC ANIMALS

CAUTION Harmful if swallowed or absorbed through skin Causes moderate eye irritation Avoid contact with skin eyes or clothing Wash thoroughly with soap and water after handling Prolonged or frequently repeated skin contact may cause allergic reactions in some individuals

PHYSICAL AND CHEMICAL HAZARDS

Oxidizing agent Do not use in combination with soap detergent or other chemicals Do not mix with ammonia Contamination with moisture dirt or organic matter may cause chemical reaction with generation of heat and/or liberation of hazardous gases

**Alternate Directions for Use
(0.5 oz packet)**

DIRECTIONS FOR USE

It is a violation of federal law to use this product in a manner inconsistent with its labeling

This product is suitable for use on materials such as

Aluminum

Brass

Copper

Chrome

Corian®

Glass

Glazed ceramic

Glazed enameled surfaces

Glazed porcelain

Iron

Laminated surfaces

Linoleum

Metal

Plastic (such as nylon polystyrene or polypropylene)

Plexiglass

Porcelain

9/13

Rubber (such as EPDM or Viton)
Sealed granite
Sealed limestone
Sealed marble
Sealed slate
Sealed stone
Sealed terra cotta
Sealed terrazzo
Stainless steel
Vinyl and plastic
Vinyl graphics

SHAKE AND SOFT SERVE MACHINES CLEANING PROCEDURE

- 1 Remove mix from the machine. If local health codes permit rerun, place mix in sanitized rerun container and store in refrigerated cooler.
- 2 Rinse the interior of the machine (cylinder, feed tubes, etc.) by activating the Wash cycle and drawing through 2 gallons (7.6 liters) of lukewarm water. Repeat the rinsing procedure until the water runs clear. Turn the machine to the Off position.
- 3 Prepare a cleaning solution of KAY 5 NP Sanitizer by dissolving 1 packet in 1 1/4 gallons (4.75 liters) of lukewarm water.
- 4 Clean the interior of the machine by activating the Wash cycle and filling the cylinder and feed tubes with the cleaning solution. Turn the machine to the Off position. Brush clean the feed tube and inlet hole. With the cleaning solution in the cylinder, reactivate the Wash cycle and allow to remain on for five minutes.
- 5 Drain the solution from the machine. Turn the machine to the Off position.
- 6 Remove and completely disassemble all machine parts (door, blades, pump, etc.).
- 7 Brush wash all disassembled parts in a suitable detergent in a clean sink.
- 8 Rinse thoroughly under clean running water.
- 9 Sanitize parts by immersing for at least 1 minute in a fresh KAY 5 NP Sanitizer solution (1 packet dissolved in 1 1/4 gallon/4.75 liters of lukewarm water).
- 10 Remove parts and allow to air dry.
- 11 Repeat the cleaning procedure for machines with two freezing cylinders.

SHAKE AND SOFT SERVE MACHINE SANITIZING PROCEDURE

- 1 Following manufacturer's instructions, reassemble the machine.
 - 2 Prepare a sanitizing solution by dissolving 1 packet of KAY 5 NP Sanitizer in 1 1/4 gallons (4.75 liters) of lukewarm water.
 - 3 Sanitize the interior of the machine by activating the Wash cycle and filling the cylinder and feed tubes with the sanitizing solution. Allow the Wash cycle to run for 5 minutes.
 - 4 Drain the solution from the machine. Turn the machine to the Off position.
 - 5 Repeat the sanitizing procedure for machines with two freezing cylinders. **DO NOT RINSE.**
- (NOTE: Consult local ordinances for possible variation in procedures.)

KITCHEN UTENSILS AND EQUIPMENT CLEANING AND SANITIZING

- 1 Scrape or rinse all loose food soils.
- 2 Brush wash with a suitable detergent.
- 3 Rinse thoroughly with clean hot water.
- 4 In a clean sink, prepare a sanitizing solution of KAY 5 NP Sanitizer (100 parts per million available chlorine) in lukewarm water according to the dilution table. Immerse utensil or equipment 1 – 2 minutes. Remove and drain. **DO NOT RINSE.** Place on a clean surface to air dry. Follow local health ordinances.

SANITIZING PREVIOUSLY CLEANED STATIONARY EQUIPMENT AND OTHER HARD NON POROUS FOOD CONTACT SURFACES

Flood the surface with the sanitizing solution, or apply with a clean cloth, sponge, or spray, making sure to completely wet all surfaces for at least 60 seconds. Let air dry. Follow local health ordinances.

10/13

DILUTION TABLE		
No of Packets	Amt Of Water	ppm of Available Chlorine
1	1 ¼ gal /4 75 L	100
2	2 5 gal /9 5 L	100
4	5 gal /19 L	100

1 packet + 1 ¼ gal (4 75 L) water = 100 ppm

Solutions may be prepared in appropriate dispensers according to the dilution table and drawn as needed. Prepare a fresh solution daily or when the available chlorine level falls below 50 ppm.

Store clean wiping cloths in a solution of 1 packet per 1 / gallons (4 75 liters) lukewarm water to keep them in a sanitary condition between uses.

**Alternate Directions for Use
(1 oz scoop)**

DIRECTIONS FOR USE

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

This product is suitable for use on materials such as

- Aluminum
- Brass
- Copper
- Chrome
- Corian®
- Glass
- Glazed ceramic
- Glazed enameled surfaces
- Glazed porcelain
- Iron
- Laminated surfaces
- Linoleum
- Metal
- Plastic (such as nylon polystyrene or polypropylene)
- Plexiglass
- Porcelain
- Rubber (such as EPDM or Viton)
- Sealed granite
- Sealed limestone
- Sealed marble
- Sealed slate
- Sealed stone
- Sealed terra cotta
- Sealed terrazzo
- Stainless steel
- Vinyl and plastic
- Vinyl graphics

SHAKE AND SOFT SERVE MACHINE CLEANING PROCEDURE

- 1 Remove mix from the machine. If local health codes permit rerun, place mix in sanitized rerun container and store in refrigerated cooler.

11/13

- 2 Rinse the interior of the machine (cylinder feed tubes etc) by activating the Wash cycle and drawing through 2 gallons (7.6 liters) of lukewarm water Repeat the rinsing procedure until the water runs clear Turn the machine to the Off position
- 3 Prepare a cleaning solution of KAY 5 NP Sanitizer by dissolving 1 scoop in 2 ½ gallons (9.5 liters) of lukewarm water
- 4 Clean the interior of the machine by activating the Wash cycle and filling the cylinder and feed tubes with the cleaning solution Turn the machine to the Off position Brush clean the feed tube and inlet hole With the cleaning solution in the cylinder reactivate the Wash cycle and allow to remain on for five minutes
- 5 Drain the solution from the machine Turn the machine to the Off position
- 6 Remove and completely disassemble all machine parts (door blades pump etc)
- 7 Brush wash all disassembled parts in a suitable detergent in a clean sink
- 8 Rinse thoroughly under clean running water
- 9 Sanitize parts by immersing for at least 1 minute in a fresh KAY 5 NP Sanitizer solution (1 scoop dissolved in 2 ½ gallons/9.5 liters of lukewarm water)
- 10 Remove parts and allow to air dry
- 11 Repeat the cleaning procedure for machines with two freezing cylinders

SHAKE AND SOFT SERVE MACHINE SANITIZING PROCEDURE

- 1 Following manufacturer s instructions reassemble the machine
- 2 Prepare a sanitizing solution by dissolving 1 scoop of KAY 5 NP in 2 ½ gallons (9.5 liters) of lukewarm water
- 3 Sanitize the interior of the machine by activating the Wash cycle and filling the cylinder and feed tubes with the sanitizing solution Allow the Wash cycle to run for 5 minutes
- 4 Drain the solution from the machine Turn the machine to the Off position
- 5 Repeat the sanitizing procedure for machines with two freezing cylinders DO NOT RINSE (NOTE Consult local ordinances for possible variation in procedures)

KITCHEN UTENSILS AND EQUIPMENT CLEANING AND SANITIZING

- 1 Scrape or rinse all loose food soils
- 2 Brush wash with a suitable detergent
- 3 Rinse thoroughly with clean hot water
- 4 In a clean sink prepare a sanitizing solution of KAY 5 NP Sanitizer (100 parts per million available chlorine) in lukewarm water according to the dilution table Immerse utensil or equipment 1 – 2 minutes Remove and drain DO NOT RINSE Place on a clean surface to air dry Follow local health ordinances

SANITIZING PREVIOUSLY CLEANED STATIONARY EQUIPMENT AND OTHER HARD NON POROUS FOOD CONTACT SURFACES

Flood the surface with the sanitizing solution or apply with a clean cloth sponge or spray making sure to completely wet all surfaces for at least 60 seconds Let air dry Follow local health ordinances

DILUTION TABLE		
No of Scoops	Amt Of Water	ppm of Available Chlorine
1	2 ½ gal /9.5L	100
2	5 gal /19 L	100
4	10 gal /38 L	100

1 scoop + 2 ½ gal (9.5L) water = 100 ppm

Solutions may be prepared in appropriate dispensers according to the dilution table and drawn as needed Prepare a fresh solution daily or when the available chlorine level falls below 50 ppm

Store clean wiping cloths in a solution of 1 scoop sanitizer per 2 ½ gallons (9.5 liters) lukewarm water to keep them in a sanitary condition between uses

**Alternate Directions for Use
(0.8 oz packet)**

DIRECTIONS FOR USE

It is a violation of federal law to use this product in a manner inconsistent with its labeling

This product is suitable for use on materials such as

Aluminum
Brass
Copper
Chrome
Corian®
Glass
Glazed ceramic
Glazed enameled surfaces
Glazed porcelain
Iron
Laminated surfaces
Linoleum
Metal
Plastic (such as nylon polystyrene or polypropylene)
Plexiglass
Porcelain
Rubber (such as EPDM or Viton)
Sealed granite
Sealed limestone
Sealed marble
Sealed slate
Sealed stone
Sealed terra cotta
Sealed terrazzo
Stainless steel
Vinyl and plastic
Vinyl graphics

SHAKE AND SOFT SERVE MACHINES CLEANING PROCEDURE

- 1 Remove mix from the machine. If local health codes permit rerun, place mix in sanitized rerun container and store in refrigerated cooler.
- 2 Rinse the interior of the machine (cylinder, feed tubes, etc.) by activating the Wash cycle and drawing through 2 gallons (7.6 liters) of lukewarm water. Repeat the rinsing procedure until the water runs clear. Turn the machine to the Off position.
- 3 Prepare a cleaning solution of KAY 5 NP Sanitizer by dissolving 1 packet in 2 gallons (7.6 liters) of lukewarm water.
- 4 Clean the interior of the machine by activating the Wash cycle and filling the cylinder and feed tubes with the cleaning solution. Turn the machine to the Off position. Brush clean the feed tube and inlet hole. With the cleaning solution in the cylinder, reactivate the Wash cycle and allow to remain on for five minutes.
- 5 Drain the solution from the machine. Turn the machine to the Off position.
- 6 Remove and completely disassemble all machine parts (door, blades, pump, etc.).
- 7 Brush wash all disassembled parts in a suitable detergent in a clean sink.
- 8 Rinse thoroughly under clean running water.
- 9 Sanitize parts by immersing for at least 1 minute in a fresh KAY 5 NP Sanitizer solution (1 packet dissolved in 2 gallons/7.6 liters of lukewarm water).
- 10 Remove parts and allow to air dry.
- 11 Repeat the cleaning procedure for machines with two freezing cylinders.

13/13

SHAKE AND SOFT SERVE MACHINE SANITIZING PROCEDURE

- 1 Following manufacturer s instructions reassemble the machine
 - 2 Prepare a sanitizing solution by dissolving 1 packet of KAY 5 NP Sanitizer in 2 gallons (7 6 liters) of lukewarm water
 - 3 Sanitize the interior of the machine by activating the Wash cycle and filling the cylinder and feed tubes with the sanitizing solution Allow the Wash cycle to run for 5 minutes
 - 4 Drain the solution from the machine Turn the machine to the Off position
 - 5 Repeat the sanitizing procedure for machines with two freezing cylinders DO NOT RINSE
- (NOTE Consult local ordinances for possible variation in procedures)

KITCHEN UTENSILS AND EQUIPMENT CLEANING AND SANITIZING

- 1 Scrape or rinse all loose food soils
- 2 Brush wash with a suitable detergent
- 3 Rinse thoroughly with clean hot water
- 4 In a clean sink prepare a sanitizing solution of KAY 5 NP Sanitizer (100 parts per million available chlorine) in lukewarm water according to the dilution table Immerse utensil or equipment 1 – 2 minutes Remove and drain DO NOT RINSE Place on a clean surface to air dry Follow local health ordinances

SANITIZING PREVIOUSLY CLEANED STATIONARY EQUIPMENT AND OTHER HARD NON POROUS FOOD CONTACT SURFACES

Flood the surface with the sanitizing solution or apply with a clean cloth sponge or spray making sure to completely wet all surfaces for at least 60 seconds Let air dry Follow local health ordinances

DILUTION TABLE		
No of Packets	Amt Of Water	ppm of Available Chlorine
1	2 gal /7 6 L	100
2	4 gal /15 1 L	100
4	8 gal /30 3 L	100

1 packet + 2 gal (7 6L) water = 100 ppm

Solutions may be prepared in appropriate dispensers according to the dilution table and drawn as needed Prepare a fresh solution daily or when the available chlorine level falls below 50 ppm

Store clean wiping cloths in a solution of 1 packet sanitizer per 2 gallons (7 6 liters) lukewarm water to keep them in a sanitary condition between uses