

FRONT PANEL OF LABEL

# PRO - SAN<sup>®</sup> L

## Cleaner & Sanitizer for Food Contact Surfaces & Fruit/Vegetable Wash

ACTIVE INGREDIENTS:

Citric Acid .....	0.660 %
Sodium dodecylbenzene sulfonate .....	0.036%
INERT INGREDIENTS.....	<u>99.304 %</u>
	100.00%

**KEEP OUT OF THE REACH OF CHILDREN**

**KILLS 99.999% BACTERIA!**

**DIRECTIONS FOR USE:** It is a violation of Federal Law to use this product in a manner inconsistent with it's labeling

**SANITIZING - FOOD PREPARATION AREAS**

For use on sinks, drain and cutting boards, counter tops, forks, knives, dishes, utensils, and salad preparation surfaces in kitchens, restaurants, other eating establishments, dairies and food processing plants.

**CLEANING STEP:** 1. Clean surfaces by using PRO-SAN<sup>®</sup> L solution applied by sponge, brush, mesh, wiping, or low-pressure spray. 3. Rinse with potable water.

**SANITIZING STEP:** 1. Sanitize by applying PRO-SAN<sup>®</sup> L by spraying, by immersion or by flooding. Allow to completely wet surfaces for one minute or for a contact time specified by local and state sanitary code. 3. Allow the solution to drain and air dry sanitized surfaces. Wipe surface areas such as the countertops that cannot be drained.

**FRUIT & VEGETABLE WASHING**

1. Thoroughly wet the surface of fruits and vegetables by dipping in or spraying with PRO-SAN<sup>®</sup> L solution.
2. After 2-5 minutes wash by gentle scrubbing with hand, a soft brush, a nylon mesh, or by mechanical agitating action. Repeat washing with fresh cleaning solution if needed.
3. Thoroughly rinse cleaned fruits and vegetables with potable water to remove soil and cleaner residue. Drain excess water from washed produce.

Manufactured for:



MICROCIDE<sup>®</sup>, INC., Detroit, MI 48201

Tel. 248-526-9663

EPA Registration No. 71094-2

EPA Est. No. 50702-IN-1

**NET 32 FL OZ (946 ml)**

ACCEPTED  
MAY - 6 2002

Under the Federal Insecticide, Fungicide, and  
Rodenticide Act as amended, for the  
EPA registered under  
Registration No. 71094-2

### BACK PANEL OF LABEL

#### **CIRCULATION CLEANING & SANITIZING OF EQUIPMENT**

*(Soft Ice Cream, Juice, and Vending Machines)*

**CLEANING STEP:** 1. Flush system with clean, warm water. 2. Disassemble parts needing manual cleaning. Clean using PRO-SAN® L solution. 4. Assemble circulating parts. 5. Fill system to capacity. 6. Circulate for 5-10 minutes. 7. Drain.

**SANITIZING STEP:** 1. Sanitize with a fresh PRO-SAN® L solution. 2. Fill equipment to capacity and recirculate for 2-5 minutes. 3. Drain and allow to air dry.

*(Used PRO-SAN®L solution may be reused for cleaning equipment but not for sanitizing. Test sanitizer solution to maintain a pH of 2.2 - 2.8. Discard sanitizer if it becomes visibly dirty or its pH increases.)*

#### **STORAGE AND DISPOSAL**

**PESTICIDE STORAGE:** Store out of reach of children in original container.

**PESTICIDE CONTAINER DISPOSAL:** Do not reuse container. Place empty bottle in trash collection or recycle.

#### **GENERAL INFORMATION**

An acidic product. Do not mix with bleach or chlorinated products as toxic or irritating chlorine fumes may be released. Do not use on acid incompatible surfaces.

U.S. Patents: 5,143,720 & 5,280,042

**ACCEPTED**  
 MAY - 6 2002

Under the Federal Insecticide, Fungicide, and  
 Rodenticide Act as amended, for the  
 pesticide, registered under  
 EPA Reg. No. 71094-2

**DIRECTIONS FOR USE:** It is a violation of Federal Law to use this product in a manner inconsistent with its labeling.

**SANITIZING - FOOD PREPARATION AREAS**

For use on sinks, drain and cutting boards, counter tops, forks, knives, dishes, utensils, and salad preparation surfaces in kitchens, restaurants, other eating establishments, dairies and food processing plants.

**CLEANING STEP:** 1. Clean surfaces by using PRO-SAN® L solution applied by sponge, brush, mesh, wiping, or low-pressure spray. 3. Rinse with potable water.

**SANITIZING STEP:** 1. Sanitize by applying PRO-SAN® L by spraying, by immersion or by flooding. Allow to completely wet surfaces for one minute or for a contact time specified by local and state sanitary code. 3. Allow the solution to drain and air dry sanitized surfaces. Wipe surface areas such as the countertops that cannot be drained.

**STORAGE AND DISPOSAL**

Do not contaminate water, food or feed by storage or disposal.

**PESTICIDE STORAGE:** Store out of reach of children in original container.

**PESTICIDE CONTAINER DISPOSAL:** Do not reuse container. Place empty bottle in trash or recycle.

**GENERAL INFORMATION:**

An acidic product. Do not mix with bleach or chlorinated products as toxic or irritating chlorine fumes may be released. Do not use on acid incompatible surfaces.

# PRO-SAN® L

## Cleaner and Sanitizer for Food Contact Surfaces & Fruit / Vegetable Wash

U.S. Patents: 5,143,720 & 5,280,042

**ACTIVE INGREDIENTS:**

Citric Acid .....	0.660 %
Sodium dodecylbenzene sulfonate .....	0.036%
<b>INERT INGREDIENTS.....</b>	<b>99.304 %</b>
	100.0 %


**KEEP OUT OF REACH OF CHILDREN**

### KILLS 99.999% BACTERIA!

EPA Reg. No. 71094-2

EPA Est. No. 50702-IN-1

Manufactured for:

 **MICROCIDE®**, INC., Detroit, MI 48201  
Tel. 248-526-9663

**12 X 32 FL OZ (946 ml) BOTTLES**  
**TOTAL NET 3.0 GAL (11.36 L)**

### CIRCULATION CLEANING & SANITIZING OF EQUIPMENT

(Soft Ice Cream, Juice, and Vending Machines)

**CLEANING STEP:**

1. Flush system with clean, warm water.
2. Disassemble parts needing manual cleaning.
3. Clean using PRO-SAN® L solution.
4. Assemble circulating parts.
5. Fill system to capacity.
6. Circulate for 5-10 minutes.
7. Drain.

**SANITIZING STEP:**

1. Sanitize with a fresh PRO-SAN® L solution.
2. Fill equipment to capacity and re-circulate for 2-5 minutes.
3. Drain and allow to air dry.

*(Used PRO-SAN® L solution may be reused for cleaning equipment but not for sanitizing. Test sanitizer solution to maintain a pH of 2.2-2.8. Discard sanitizer if it becomes visibly dirty or its pH increases.)*

### FRUIT & VEGETABLE WASHING

1. Thoroughly wet the surface of fruits and vegetables by dipping in or spraying with PRO-SAN® L solution.
2. After 2-5 minutes wash by gentle scrubbing with hand, a soft brush, a nylon mesh, or by mechanical agitating action. Repeat washing with fresh cleaning solution if needed.
3. Thoroughly rinse cleaned fruits and vegetables with potable water to remove soil and cleaner residue. Drain excess water from washed produce.

**SHIPPING LABEL**

**ACCEPTED**  
MAY - 6 2002

Under the Federal Insecticide, Fungicide, and Rodenticide Act as amended or the pesticide, registered under EPA Reg. No. 71094-2