- **✓** Food-safe sanitiser
- ✓ Kills 99.9% of bacteria\*
- Eliminates odours
- ✓ Labour-saving, no rinse formula

# **Use Sites and Applications**

The versatile pH-balanced formula can be used on most hard, nonporous surfaces



### **Commercial Kitchens**

Countertops, cabinets, food cases\*, food-contact surfaces\*, kitchen appliances, range hoods and stovetops, cutting boards, tray tables



### **Day Care Facilities**

Hard plastic toys, booster chairs, diaper changing tables, diaper pails, highchairs and playpens



### **Schools**

Bathroom surfaces, garbage cans/ baskets, light switches, telephones and windowsills



## **Usage Directions**

#### **Food-contact surfaces:**

Spray on surface until thoroughly wet. Let stand for 2 minutes. If desired, wipe with paper towel or clean dish towel. Air dry, no rinsing necessary.

#### Non-food-contact surfaces:

Spray on surface until thoroughly wet. Let stand for 1 minute.

## **Specifications**

01698
946ml per trigger spray
12 per case
10044600016983
044600016986

SANITIZATION NON-FOOD-CONTACT SURFACES <sup>s</sup>	Kill Time
Escherichia coli	1 min
Klebsiella pneumoniae	1 min
Proteus mirabilis	1 min
Salmonella (tested as Salmonella choleraesuis)	1 min
Staphylococcus aureus	1 min
Streptococcus pneumoniae	1 min
SANITIZATION FOOD-CONTACT SURFACES**	
Escherichia coli	2 min
Salmonella typhi	2 min



- ✓ Sanitises in 1 minute\*
- ✓ Sanitises food-contact surfaces in 2 minutes\*
- ✓ Controls the growth of odor-causing bacteria;
- On hard, nonporous surfaces. Sanitization claims are valid for all vegetative, non-spore-forming bacteria.
- ‡ Escherichia coli, Salmonella enterica, Staphylococcus aureus, Klebsiella pneumoniae, Streptococcus pneumoniae, Salmonella typhi
- \*\* Kills 99.999% of bacteria
- § Kills 99.9% of bacterial