

How to use SANIQUAT Food Service Sanitizer



EPA REG. NO. 1839-86-2296 • EPA EST. NO. 2296-01-1
ACTIVE INGREDIENTS: Alky (80% C14, 30% C16, 5% C12, 5% C18) dimethyl benzoyl ammonium chlorides, Alky (80% C14, 30% C16, 5% C12, 5% C18) dimethyl ethylbenzyl ammonium chlorides. The product in this container is diluted as directed on the pesticide product label.
DIRECTIONS FOR USE: Follow directions for use on the pesticide label when applying this product.

PRECAUTIONARY STATEMENTS
HAZARDS TO HUMANS AND DOMESTIC ANIMALS
DANGER - KEEP OUT OF REACH OF CHILDREN. Corrosive.
 Causes irreversible eye damage and skin burns. Harmful if swallowed, inhaled or absorbed through the skin. Avoid breathing spray mist. Do not get in eyes, on skin, or on clothing. Wear goggles or face shield, rubber gloves and protective clothing when handling. Wash thoroughly with soap and water after handling and before eating, drinking, chewing gum, using tobacco or using the toilet. Remove contaminated clothing and wash clothing before reuse.

FIRST AID: Have the product container or label with you when calling a poison control center or doctor, or going for treatment. 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. 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 the poison control center or doctor. Do not give anything by mouth to an unconscious person. If inhaled: Move person to fresh air. If person is not breathing, call 911 or an ambulance then give artificial respiration, preferably by mouth-to-mouth, if possible. Call a poison control center or doctor for further treatment advice.
NOTES TO PHYSICIAN: Possible mucousal damage may contraindicate the use of gastric lavage.



LSRC-0001-0305-01

DUAL-BLEND EQUIPMENT DIRECTIONS:

Chemical Selector Dial

1. Turn the chemical selector dial to the desired chemical position, indicated by the directional arrow
2. Dispense chemical by either activating the bottle fill lever or bucket fill button.
3. For rinse water, point the dial straight down at the water symbol. This is not potable water, do not drink

Bottle Fill

1. Slide the bottle tube inside a the spray bottle and raise the bottle to engage the u-shaped lever of the bottle fill assembly
2. To stop filling, lower the bottle and the lever will disengage
3. Be careful when removing the spray bottle so as to not splash residual chemical

Bucket Fill

1. To start the flow of diluted chemical, press button on unit above selector dial
2. For continuous flow, twist button clockwise
3. To disengage, release button or twist button counterclockwise

NOTE: The DUAL-BLEND® bottle is designed for use with the DUAL-BLEND® Wall Dispenser and the DUAL-BLEND® Portable Dispensing Unit. Dilution tips built into the product containers provide precise, accurate dilution for every product, every time, regardless of dispensing equipment chosen.

DIRECTIONS FOR USE:

AUTOMATED DILUTION SYSTEM (DUAL-BLEND) INSTRUCTIONS.

Remove cap and liner. Insert cartridge into dispenser. Press button to dispense ready-to-use sanitizing solution of this product into a bucket, bottle, scrubber or other container. To sanitize pre-cleaned mobile items in public eating establishments (drinking glasses, dishes, eating utensils) immerse in a 200-400 ppm active quaternary solution for at least 60 seconds making sure to immerse completely. Remove items, drain the use-solution from the surface and air dry. Do not rinse.

To sanitize pre-cleaned public eating establishments surfaces (counters, tables, finished wood or plastic cutting boards) apply a 200-400 ppm active quaternary solution with a cloth, sponge, low pressure coarse sprayer or hand pump trigger sprayer making sure that the surface remains completely wet for at least 60 seconds and let air dry. Do not rinse.

To sanitize pre-cleaned immobile food processing equipment and surfaces (tanks, finished wood or plastic chopping blocks, counter tops, conveyors) flood the area with a 200 to 400 ppm active quaternary solution for at least 60 seconds, making sure to wet all surfaces completely. Drain the use solution from the surface and air dry. To sanitize pre-cleaned mobile food processing utensils (knives, grinders, shredders, cleavers, ladles), immerse in a 200 to 400 ppm active quaternary solution for at least 60 seconds, making sure to immerse completely. Remove, drain the use-solution from the surface and air dry.



DISPOSE OF UNUSED PRODUCT IN ACCORDANCE WITH LOCAL, STATE AND FEDERAL REGULATIONS - PLEASE RECYCLE CONTAINER

PPE INFORMATION: Respiratory protection is generally not required. No special ventilation is normally required. The use of safety glasses is recommended. No other protective equipment is required.



5093WC-E-1221



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