

# SANITIZING SURFACE WIPES #3248201

No Rinse Sanitizer for Food & Non-Food Contact Surfaces



## Features:

- Kills 99.9% of bacteria in just 30 seconds
- Kills 99.9% of bacteria that can cause food borne illness on hard, non-porous surfaces in just 1 minute
- Sanitizer for homes, institutional and industrial use
- No rinse formula, does not require a potable water rinse after using
- Antibacterial formula sanitizes food and non-food contact surfaces
- 100 wipes per canister
- EPA registered

Active Ingredients: Didecyl dimethyl ammonium chloride and Alkyl (40% C12, 50% C14, 10% C16) dimethyl benzyl ammonium chlorides

## Description:

SANITIZING SURFACE WIPES is a non-woven, disposable wipe, pre-saturated with a versatile broad-spectrum sanitizer that has multiple uses on a wide variety of surfaces. This product was tested in accordance with AOAC methods and meets EPA requirements for sanitizing previously cleaned, food contact surfaces. This product has been cleared by EPA in the Code of Federal Regulations (40CFR180.940) for use on food contact surfaces in homes, public eating places, restaurants, bars, taverns, institutional kitchens, food handling and processing areas and food preparation lines without the requirement.

## When Used as Directed it Sanitizes:

- Staphylococcus aureus
- Klebsiella pneumoniae
- Escherichia coli

## Applications:

- Cabinets
- Counters
- Trash Cans
- Faucets
- Showers
- Carts
- Desks
- Railings
- Tiles
- Toilets
- Telephones
- Computers
- Keyboards
- Faucets
- Sinks
- Appliance Interiors/Exteriors
- Glazed Ceramic Tile
- Metal/Stainless Steel Surfaces
- Doorknobs
- Stove Tops
- Glazed Porcelain
- Bathtubs
- Tables
- Walls
- Chairs

## For Use By:

- Veterinary Clinics
- Daycare Centers
- Kitchens
- Funeral Homes
- Food Handling & Processing Areas
- Gyms/Health Clubs
- Restaurants
- Correctional Facilities
- Zoos
- Kennels
- Schools
- Stores
- Airports
- Bathrooms
- **Note:** Not for personal cleansing.

## Product Characteristics:

Appearance:	Premoistened wipe
Physical State:	Solid
Odor:	Mild odor
Density:	1 g/ml Tested using the liquid component of the towelette
Solubility:	Liquid component is soluble in water
VOC Content:	<1% Tested using the liquid component of the towelette
Flash Point:	> 200°F Closed Cup - Tested using the liquid component of the towelette
pH:	7-9 Tested using the liquid component of the towelette
Storage:	Store in a cool area. Store in a well-ventilated place.

### Transport Information:

UN Number:	Not regulated for transport
Proper Shipping Name:	Not regulated for transport
Class:	Not regulated for transport
Packing Group:	Not regulated for transport

## Pictograms:

None.

## Signal Word:

None.

## Personal Protective Equipment Required:

None.

## DOT Placard:

Not available.

## VOC Compliancy:

Not available.

# SANITIZING SURFACE WIPES (CONTINUED)

No Rinse Sanitizer for Food & Non-Food Contact Surfaces



## Directions:

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

**SANITIZING FOOD CONTACT SURFACES:** This product is for use in homes, schools, dairies, restaurants, bars, taverns, institutional kitchens, food handling and processing areas, food preparation lines to sanitize pre-cleaned, hard, non-porous, food contact surfaces. Prior to application, remove all gross food particles and soil from surfaces that are to be sanitized. Thoroughly wash or flush the surfaces with a good detergent, followed by a potable water rinse before applying this sanitizing wipe. For lightly soiled surfaces, use the first wipe to pre-clean the surface to be treated. This product is a 400 ppm (mg/L) active quaternary pre-saturated wipe which kills 99.999% of bacteria: *Staphylococcus aureus* (Staph) (ATCC #6538), *Escherichia coli* (E. coli) (ATCC #11229) in 60 seconds in accordance with the AOAC Germicidal and Detergent Sanitizing Action of Disinfectants test.

- *Staphylococcus aureus* (Staph), *Escherichia coli* (E. coli)

**To sanitize hard, non-porous food contact surfaces:** Each square inch of wipe will sanitize 1.28 square inches of surface. Allow the surface to remain wet for 60 seconds. Let surface dry.

## NO POTABLE WATER RINSE IS ALLOWED.

Use a fresh wipe for each new surface to be sanitized. Do not use to sanitize glassware, cookware, eating utensils and unfinished wooden cutting boards. Do not use to sanitize food preparation surfaces that are scored or gouged with narrow crevices that cannot be penetrated by wiping. Do not use to sanitize other food contact surfaces that by their design or configuration cannot be fully reached or covered by a wet wipe.

**SANITIZING NON-FOOD CONTACT SURFACES:** This product is for use in homes, schools, dairies, restaurants, bars, taverns, institutional kitchens, food handling and processing areas, food preparation lines to sanitize pre-cleaned, hard, non-porous, non-food contact surfaces. Prior to application, remove all gross soil from surfaces that are to be sanitized. Thoroughly wash or flush the surfaces with a good detergent, followed by a potable water rinse before applying this sanitizing wipe. For lightly soiled surfaces, use the first wipe to pre-clean the surface to be treated. This product is a 400 ppm (mg/L) active quaternary pre-saturated wipe which kills 99.9% of bacteria:

*Staphylococcus aureus* (Staph) (ATCC #6538), and *Klebsiella pneumoniae* (ATCC #4352) in 30 seconds in accordance with the Sanitizer Test for Inanimate Non-Food Contact Surfaces.

**Efficacy Tests have demonstrated that this product is an effective sanitizer in the presence of organic soil load (5% blood serum) for food and non-food contact surfaces.**

**To sanitize hard, non-porous surfaces:** Each square inch of wipe will sanitize 1.28 square inches of surface. Allow surface to remain wet for 30 seconds. Let surface dry. No rinsing is required. This product will not harm most surfaces: including acrylic, sealed fiberglass and vinyl. **Do not use on unpainted wood.** Not for personal cleansing. This is **not** a baby wipe! Do not flush in toilet.

**TO OPEN PACKAGE:** Flip open dispensing cap and remove lid by pulling upward. Thread center wipe corner through slits in lid center. DO NOT PUSH FINGER THROUGH OPENING. Replace lid. Dispense wipes by pulling out at an angle. Snap flip lid down when finished, to retain moisture. Dispose of used wipes in trash. Do not flush.