



Spray San

Ready to Perform Sanitizer

Product Number 4484

Description

Spray San is a ready to perform sanitizer for food contact surfaces. Spray San is for Institutional and Industrial use for Schools, Restaurants, Food Handling and Process Areas, Bars and Institutional Kitchen Uses.

Directions

See product label for additional usage instructions.

FOOD CONTACT SURFACE SANITIZATION DIRECTIONS: Sanitization: Use a mop, sponge, cloth, low pressure coarse sprayer or hand pump trigger sprayer to apply this ready-to-use product. Prior to application, remove all gross food particles and soil from surfaces which are to be sanitized, by a pre-flush, or pre-scrape and when necessary, pre-soak treatment. Thoroughly wash or flush surfaces with a good detergent, followed by a potable water rinse before applying this ready-to-use sanitizer.

WISCONSIN STATE DIVISION OF HEALTH / DIRECTIONS FOR EATING ESTABLISHMENTS: 1. Scrape and pre-wash utensils and glasses whenever possible. 2. Wash with a good detergent or compatible cleaner. 3. Rinse with clean water. 4. Sanitize in this ready-to-use product or product name) (200 ppm active quaternary). Immerse all utensils for at least two minutes or for contact time specified by governing sanitary code. 5. Place sanitized utensils on a rack or drain board to air dry. Fresh product should be used at least daily or when visibly soiled. NOTE: A clean potable water rinse following sanitization is not permitted under Section HFS 196.13 of the Wisconsin Administrative Code.

Technical Data

Form	Liquid	Odor	Pleasant
Color	Clear, Red	pH (1% solution)	9.5

Product Category: Food Service Specialties
DOT Shipping Name: Consumer Commodity, ORM-D
EPA Reg. No. 1839-189-58880/**EPA Est. No.** 588880-GA-1

Cautions/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.

Storage and Disposal

DO NOT CONTAMINATE WATER, FOOD, OR FEED BY STORAGE OR DISPOSAL. PESTICIDE STORAGE: Store in an area inaccessible to children. Do not store on side. Avoid creasing or impacting of side walls. **CONTAINER DISPOSAL:** Non-refillable container. Do not reuse or refill container. Clean container promptly after emptying. Triple rinse as follows: Fill container ¼ full with water and recap. Agitate vigorously. Follow Pesticide Disposal instructions for rinsate disposal. Drain for 10 seconds after flow begins to drip. Repeat procedure two more times, then offer for recycling or reconditioning. If not available, puncture and dispose in a sanitary landfill. **PESTICIDE DISPOSAL:** Pesticide wastes are acutely hazardous. Improper disposal of excess pesticide, spray mixture, or rinsate is a violation of Federal Law. If these wastes cannot be disposed of by use according to label instructions, contact your State Pesticide or Environmental Control Agency, or Hazardous Waste representative at the nearest EPA Regional Office for guidance.



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