

# SANITIZER PLUS

## SANITIZER, DISINFECTANT, VIRUCIDE, FUNGICIDE & DEODORIZER

### Product Description

**SANITIZER PLUS** has been formulated to be an effective sanitizer, disinfectant, virucide, fungicide, and deodorizer when used in accordance with the below listed directions. **SANITIZER PLUS** has been cleared by the FDA in 21 CFR § 178.1010 for use on food processing equipment, utensils and other food contact articles at a concentration of 200 ppm active. It is phosphate free, leaves no grit or soap scum, produces clear solutions even in the presence of hard water, aids in the reduction of cross contamination, inhibits bacterial growth on most surfaces and deodorizes by killing microorganisms that cause offensive odors.



### Ingredients

Octyl decyl dimethyl ammonium chloride .....	2.25%
Dioctyl dimethyl ammonium chloride .....	0.90%
Didecyl dimethyl ammonium chloride .....	1.35%
Alkyl(C14,50%;C12,40%;C16,10%) dimethyl benzyl ammonium chloride .....	3.00%
Inert ingredients .....	92.50%

EPA REG. NO. 1839-86-69865  
EPA EST. NO. 69865-MA-01

### Uses

**SANITIZER PLUS** may be used in hospitals, homes, medical and dental offices, nursing homes, day care centers, nurseries, restaurants and bars, cafeterias, institutional kitchens, convenience stores, crime scenes, food storage areas, institutional facilities, public rest rooms, institutions, schools, athletic facilities, camp grounds, play grounds,

### Uses (cont'd)

public facilities, food processing plants, USDA inspected food processing facilities, dairy farms, hog farms, poultry and turkey farms, egg processing plants, kennels, pet animal quarters, zoos, pet shops, animal laboratories, laundries, transportation terminals, hotels and motels, factories, business and office buildings, boats, ships, campers, trailers, mobile homes, cars, buses, trains, taxis, airplanes, and humidifier water tanks.

**SANITIZER PLUS** may be used on washable and hard non-porous surfaces including food preparation and storage areas, dishes, glassware, silverware, cooking utensils, cutting boards, coolers, ice chests, refrigerator meat vegetable and egg bins, Tupperware, kitchen equipment like food processors, blenders, cutlery and other utensils, countertops, slurpy machines, stovetops, sinks, appliances, refrigerators, tables, picnic tables, outdoor furniture, chairs, desks, telephones, highchairs, baby toys, telephones, shower stalls, tubs and tiles, toilets, portable toilets, porcelain tiling, garbage cans, exhaust fans, metal ducts and filters, refrigerated storage and display equipment, coils and drain pans of air conditioning and refrigeration equipment, beer fermentation and holding tanks, bottling or pre-mix dispensing equipment, stainless steel, enameled surfaces, woodwork, Formica, vinyl, leather, and plastic upholstery, bathtubs, shower stalls, sinks, urinals, toilet bowls, toilet bowl surfaces, related fixtures, walls, kennel runs, cages floors, conductive flooring and other hard, non-porous surfaces, glazed tile, ceramic, fiberglass, stone, and plastic. Dishes, silverware, glasses, cooking utensils and other similar size food processing equipment can be sanitized by immersion. No potable water rinse is required.

**SANITIZER PLUS** is a Hospital Disinfectant @ 1:164 dilution (0.78 oz/gal), Bactericidal according to the current AOAC Disinfectants, Use-Dilution Method, Fungicidal according to the AOAC fungicide test, and Virucidal\* according to the virucidal qualification, modified in the presence of 5% organic serum against:

Pseudomonas aeruginosa	Klebsiella pneumoniae
Staphylococcus aureus	Listeria monocytogenes
Salmonella choleraesuis	Pseudomonas cepacia
Brevibacterium ammonigenes	Salmonella typhi
Escherichia coli	Serratia marcescens
Escherichia coli pathogenic strain 0157:H7	Trichophyton
Yersinia enterocolitica	
* Influenza A/Brazil	Herpes Simplex Type I
* Vaccinia	Herpes Simplex Type II

**SANITIZER PLUS** is a Sanitizer for Food Contact Surfaces @ 1:375 dilution (0.34 oz/gal) according to the AOAC Disinfectants, Germicidal & Sanitizer Method, modified in the presence of 500 ppm hard water against:

Escheria coli	Listeria monocytogenes
Escherichia coli o157:H7	Staphylococcus aureus

**SANITIZER PLUS** is a Sanitizer for Food Contact Surfaces @ 1:375 dilution (0.34 oz/gal) according to the method for Sanitizers-Non Food Contact Surfaces modified in the presence of 500 ppm hard water, in 60 seconds against:

Staphylococcus aureus Klebsiella Pneumoniae