

# SANITIZER PLUS

## Technical Data Sheet

### Sanitizer, Disinfectant, Virucide, Fungicide, Deodorizer

#### 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 150-400 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 Registration No. 1839-86-69865  
EPA Establishment No. 68365-MA-1

#### 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, 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 at 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 mentagrophytes
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 0157: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
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**DYNASOL**  
**330 PINE STREET**  
**CANTON, MA 02021**  
**(781-821-8888)**

## DIRECTIONS:

It is a violation of Federal Law to use this product in a manner inconsistent with its labeling. **PELIGRO: Si no sabe ingles, solicite instrucciones a su supervisor antes de este producto.**

This product is not to be used as a terminal sterilant/high level disinfectant on any surface or instrument that (1) is introduced directly into the human body, either into or in contact with the bloodstream or normally sterile areas of the body, or (2) contacts intact mucous membranes but which does not ordinarily penetrate the blood barrier or otherwise enter normally sterile areas of the body. This product may be used to pre-clean or decontaminate critical or semi-critical medical devices prior to sterilization or high level disinfection.

### Sanitizer Directions:

Apply sanitizing use-solution to pre-cleaned hard (inanimate) non-porous surfaces thoroughly wetting surfaces as recommended and required with a cloth, mop sprayer or by immersion.

Prepare the sanitizing use-solution by diluting the SANITIZER PLUS concentrate 1:375 (0.34 oz/gallon) with water.

For sprayer applications, use a coarse spray device. Spray 6-8 inches from the surface. Rub with brush, sponge or cloth. Do not breathe spray mist. NOTE: With spray applications, cover or remove all food products. Treated surfaces must remain wet for 60 seconds. No potable water rinse is required. Prepare a fresh solution daily or when use solution becomes visibly dirty.

### Disinfectant Directions:

Apply disinfecting use-solution to pre-cleaned hard (inanimate) non-porous surfaces thoroughly wetting surfaces as recommended and required with a cloth, mop sprayer or by immersion.

Prepare the disinfecting use-solution by adding 0.78 oz per gallon of water (1:166).

For sprayer applications, use a coarse spray mist pump or trigger sprayer. Spray 6-8 inches from the surface. Rub with brush, sponge or cloth. Do not breathe spray mist. NOTE: With spray applications, cover or remove all food products. Treated surfaces must remain wet for 10 minutes. Prepare a fresh solution daily or when use solution becomes visibly dirty.

## PRECAUTIONARY STATEMENTS

### Hazards to Humans and Domestic Animals:

Keep out of the reach of children> Corrosive. Causes eye damage and skin irritation. Do not get in eyes, on skin or on clothing. Wear goggles or face shield and rubber gloves when handling. Harmful if swallowed. Do not breathe spray mist. Avoid contamination of food.

### Statement of Practical Treatment.

In case of contact, immediately flush eyes or skin with plenty of water for at least 15 minutes. For eyes, call a physician. Remove and wash contaminated clothing before reuse. If swallowed, drink promptly, a large quantity of milk, egg whites, gelatin solution; or if these are not available, large quantities of

water. Avoid alcohol. Call a physician immediately. NOTE TO PHYSICIAN: Probable mucosal damage may contraindicate the use of gastric lavage. Measures against circulatory shock, respiratory depression and convulsion may be needed.

### Environmental Hazards:

Do not discharge effluent containing this product into lakes, streams, ponds, estuaries, oceans or other waters unless in accordance with the requirements of a National Pollutant Discharge Elimination System (NPDES) permit and the permitting authority has been notified in writing prior to discharge. Do not discharge effluent containing this product to sewer systems without previously notifying the local sewage treatment plant authority. For guidance, contact your State Water Board or Regional Office of the EPA.

### Storage and Disposal:

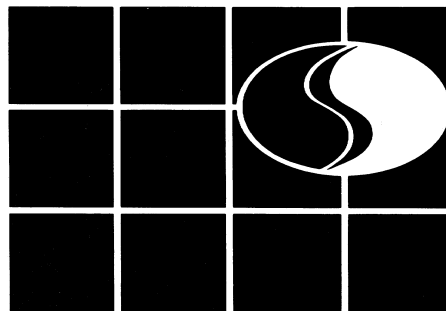
Do not contaminate water food or fees by storage or disposal. Do not store on side. Avoid creasing or impacting side walls.

### Pesticide Disposal:

Pesticide wastes are acutely hazardous. Improper disposal of excess pesticide spray or mixture of rinsate is a violation of Federal Law. If these wastes cannot be disposed of according to label instructions, contact your State Pesticide or Environmental Control Agency, or the Hazardous Waste Representative at the nearest EPA Regional Office for Guidance.

### Container Disposal:

Triple rinse then offer for recycling or reconditioning, or puncture and dispose of in a sanitary landfill. Incinerate if allowed by local authorities; stay out of smoke.



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70 Hichborn Street/Boston, Massachusetts 02135  
Voice (617) 254-2800/ (800) 545-5444 FAX (617) 782-0176