

Surface Sanitizing Wipes

Product # 1566

No Rinse Sanitizer for food and non-food contact surfaces

This product 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.

Sanitizes Hard Non-Porous Surfaces:

- Food Handling and Processing Area
- Health Clubs
- Convenience Stores
- Grocery Stores
- Restaurants
- Kitchens

Note: Not for personal cleansing.

When Used As Directed It Is Effective Against:

- Staphylococcus aureus
- Klebsiella pneumoniae
- Escherichia coli

Features and Benefits

- Kills 99.9% of bacteria** in just 30 seconds.
- Kills 99.999% of bacteria* that can cause food borne illness on hard, non-porous surfaces in just 1 minute.
- No rinse formula, does not require a potable water rinse after using

Properties

Appearance.....	White cloth
Fragrance.....	None
Size.....	6" X 10"
Specific gravity.....	1.00 (liquid)
Flash point.....	>200 °F
pH.....	6.5-7.5 (liquid)
VOC content.....	<1.0% by wt. (liquid)

Directions

 Complete directions on product label

For sanitizing, apply to a pre-cleaned surface. Allow the surface to remain wet for 60 seconds. Let surface dry. No potable water rinse is necessary.

Authorizations

EPA registered

Active Ingredients

	Amount Active
Didecyl dimethyl ammonium chloride.....	0.024%
Alkyl (40% C12, 50% C14, 10% C16) dimethylbenzyl ammonium chlorides.....	0.016%

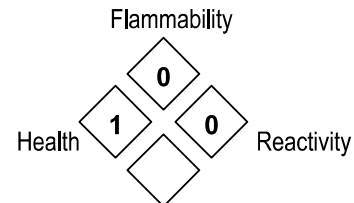
Safety

CAUTION: Causes moderate eye irritation. Keep out of the reach of children.

DOT Shipping (ground transportation)

Proper Shipping Name:	None
Class:	None
ID Number:	None
Package Group:	None

NFPA® RATINGS



Quantities

100 wipes per canister	6 per case
250 wipes per roll	2 bags per case

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

** Staphylococcus aureus (Staph), Klebsiella pneumoniae