sanitolrtu



CODE: SANR

DESCRIPTION: No rinse food contact surface sanitizer

ACTIVE INGREDIENTS:

N-Alkyl (5%C12, 60%C14, 30%C16, 5%C18) Dimethyl Benzyl Ammonium Chloride 100 ppm N-Alkyl (68%C12,32%C14) Dimethyl Ethyl Benzyl Ammonium Chloride 100 ppm

SANITOL RTU is a ready to use no rinse food contact surface sanitizer designed specifically for food processing plants, dairies, restaurants, bars, and institutions where sanitization of hard non-porous food contact surfaces is of prime importance.

DIRECTIONS FOR BEST RESULTS: Remove all gross food particles and soil from areas which are to be sanitized with good detergent, pre-flush, pre-soak or pre-scrape treatment. Rinse with a potable water rinse. To sanitize pre-cleaned and potable water-rinsed, hard non-porous food contact surfaces, use this product without dilution.

TO SANITIZE IMMOBILE ITEMS such as tanks, chopping blocks and counter tops, flood the area with SANITOL RTU for at least 60 seconds making sure to wet all surfaces completely. Remove, drain the use solution from the surface and air dry. Prepare a fresh solution daily or more frequently as soil is apparent.

TO SANITIZE MOBILE ITEMS such as drinking glasses and eating utensils, immerse in SANITOL RTU for at least 60 seconds making sure to immerse completely. Remove, drain the use solution from the surface and air dry. Prepare a fresh solution daily or more frequently as soil is apparent. When used for sanitization of previously cleaned food equipment or food contact items, NO POTABLE WATER RINSE IS REQUIRED.

SANITIZING ACTIVITY: When used as directed this product is an effective food contact surface sanitizer against Escherichia coli, Yersinia enterocolitica, Staphylococcus aureus, E. coli 0157:H7, Shigella sonnei (ATCC 11060), Vibrio cholera (ATCC 14035), Methicillin resistant Staphylococcus aureus (MRSA) (ATCC 33592), Vancomycin resistant Enterococcus faecalis (VRE) (ATCC 51299), Klebsiella pneumoniae (ATCC 4352), Listeria monocytogenes (ATCC 35152), Salmonela typhi (ATCC 6539), campylobacter jejuni (ATCC 29428).

ENVIRONMENTAL PROFILE:

- phosphate-free to reduce pollution of lakes and rivers.
- Fragrance free
- biodegradable as per OECD 302 standard.
- Recyclable packaging
- TDG classification: Not regulated

PRECAUTIONS: KEEP OUT OF REACH OF CHILDREN. **CAUTION**: Harmful if swallowed. Avoid contamination of food. Do not store in food processing or food storage areas. Do not mix with any other chemical. Avoid contact with undiluted product.

FIRST AID: If contact with eyes or skin, flush thoroughly with water for 15 minutes. For eye contact, get medical attention. If swallowed, drink two or three glasses of milk or water. Call a physician or poison control centre immediately. Take container, label or product name and Drug identification Number with you when seeking medical attention.

NOTE TO PHYSICIAN: Probable mucosal damage may contraindicate the Use of gastric lavage.

STORAGE: Store tightly closed in a cool, dry place in original container away from sunlight. Do not freeze.

DISPOSAL: Rinse the emptied container thoroughly. Make the empty container unsuitable for further use. Dispose of the container in accordance with provincial requirements. For information on the disposal of unused, unwanted product and the cleanup of spills, contact the Provincial Regulatory Agency or the Manufacturer.

PHYSICAL PROPERTIES:

Physical state	Liquid	Evaporation Rate (nBuAc = 1)	0.4 (water)
Colour	Colorless	% Volatile (Wt %)	≤1
Odour	No added fragrance, no characteristic odor	Vapor pressure (mm Hg)	20 mm Hg (water)
Odor Threshold (ppm)	N/A	Vapor density (Air = 1)	0.6 (water)
рH	6.0 – 8.0	Density (water = 1 at 4°C):	1.0 g/cm3@ 20°C
Freezing point	Approximately 0°C	Solubility in water	Miscible
Boiling point	Approximately 100°C	Viscosity	<100 cps @ 25°C