

SURTEC, Inc. *Surface Technology*

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NO RINSE SANITIZER

HQ-718

Disinfectant - Sanitizer - Fungicide - Virucide* - Deodorizer

Cross-contamination is of major housekeeping and food safety concern. NO RINSE SANITIZER has been formulated to aid in the reduction of cross-contamination on treated surfaces not only in hospitals, but in institutions, and industry.

Use NO RINSE SANITIZER in hospitals, medical offices, nursing homes, colleges, institutions, institutional kitchens, food preparation areas, restaurants and bars. Use NO RINSE SANITIZER on washable, nonporous surfaces of floors, counters, sinks, tables, chairs, walls, kitchen equipment, silverware, glassware, dishes and cooking utensils.

NO RINSE SANITIZER is a Hospital Disinfectant, Bactericidal according to the current AOAC Disinfectants Use-Dilution Method, Fungicidal according to the AOAC Fungicidal Test, and Virucidal* according to the virucidal qualification, modified in the presence of 5% organic serum against:

(Bacteria):

Pseudomonas aeruginosa
Klebsiella pneumoniae
Staphylococcus aureus
Listeria monocytogenes
Salmonella enterica
Burkholderia cepacia
Corynebacterium ammoniagenes
Salmonella typhi

Campylobacter jejuni
Yersinia enterocolitica
Escherichia coli
Escherichia coli pathogenic strain 0157:H7

(Fungi):

Trichophyton mentagrophytes (Athlete's Foot
Fungus)

(Viruses):

*Herpes Simplex Virus Type 1
*Herpes Simplex Virus Type 2
*Influenza A2/ Hong Kong Virus
*SARS Associated Human Coronavirus
*Adenovirus Type 7
*Human Coronavirus
*Norovirus – Feline Calicivirus
*Vaccinia Virus

NO RINSE SANITIZER is an effective sanitizer at 200 ppm active quat for use on food contact surfaces in 500 ppm hard water against: Campylobacter jejuni, Escherichia coli, Escherichia coli O157:H7, Klebsiella pneumonia, Listeria monocytogenes, Salmonella enterica, Staphylococcus aureus and Yersinia enterocolitica.

SPECIFICATIONS:

EPA REGISTRATION NUMBER:..... 6836-70-40714
EPA ESTABLISHMENT NUMBER:..... 40714-CA-01
COLOR:..... Pink
ODOR:..... Mild
pH:..... 6.0 - 8.0
HMIS RATING Health = 3 Flammability = 0
..... Physical Hazard = 0
HMIS RATING (1:164 Dilution) Health =1 Flammability = 0
..... Physical Hazard = 0
FLASH POINT:..... None (C.O.C. Method)
DILUTION USE
Disinfection:..... 1:164 (3.5 oz. / 4.5 gal.) -
..... 450 ppm active
Sanitizing:..... 1:376 (2.0 oz. / 5.75 gal.) -
..... 200 ppm active
BIODEGRADABLE:..... Yes
SPECIFIC GRAVITY:..... 0.99
DENSITY:..... 8.3 pounds per gallon
SHELF LIFE:..... Minimum 1 year from date
..... of sale
PACKAGE SIZES:..... 4 x 1 gallon bottles
..... 5 gallon Twin Pack (2 x 2.5
..... gal. bottles/box)

PRECAUTIONARY STATEMENTS

DANGER. Causes irreversible eye damage and skin burns. Do not get in eyes, on skin, or on clothing. Harmful if swallowed or absorbed through the skin. Wear protective eyewear (goggles, face shield or safety glasses), protective clothing and protective gloves (rubber, chemical resistant) when handling. Wash thoroughly with soap and water after handling and before eating, drinking, chewing gum, using tobacco or using the toilet. Remove and wash contaminated clothing before reuse.

FIRST AID

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.

IF ON SKIN OR CLOTHING: Take off contaminated clothing. Rinse skin immediately with plenty of water for 15 - 20 minutes.

IF SWALLOWED: Call a poison control center or doctor immediately for treatment advice. Have person sip a glass of water if able to swallow. Do not induce vomiting unless told to do so by the poison control center or doctor. Do not give anything by mouth to an unconscious person. Call a poison control center or doctor for treatment advice. Have the product container or label with you when calling a Poison Control Center or doctor or going for treatment.

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

Refer to product label for **STORAGE AND DISPOSAL** instructions

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SURTEC warrants this product to be of consistent quality. SURTEC'S warranty is limited to the replacement of product proven defective. The user assumes all other risks and liabilities resulting from the use of this product. If you have any questions, please call SURTEC at (209) 820-3700.

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Active Ingredients:

Octyl decyl dimethyl ammonium chloride.....	2.25%
Dioctyl dimethyl ammonium chloride.....	0.90%
Didecyl dimethyl ammonium chloride.....	1.35%
Alkyl (C ₁₄ , 50%; C ₁₂ , 40%; C ₁₆ , 10%) dimethyl benzyl ammonium chloride.....	3.00%
Inert Ingredients:.....	92.50%
Total:.....	100.00%

DIRECTIONS FOR USE

It is a violation of Federal law to use this product in a manner inconsistent with its labeling.

DISINFECTION / VIRUCIDAL*/ FUNGICIDAL DIRECTIONS:

Add 3½ oz. of NO RINSE SANITIZER per 4 ½ gallons of water (0.78 oz. of NO RINSE SANITIZER per gallon of water) (or equivalent dilution) to disinfect hard, nonporous surfaces.

Before use in federally inspected meat and poultry food processing plants and dairies, food products and packaging materials must be removed from the room or carefully protected.

When used on surfaces in areas such as locker rooms, dressing rooms, shower and bath areas and exercise facilities, this product is an effective fungicide against Trichophyton mentagrophytes (the athlete's foot fungus).

Apply use-solution with a cloth, mop, sponge, sprayer or by immersion, thoroughly wetting surfaces.

For sprayer applications, use a coarse spray device. Spray 6 - 8 inches from surface; rub with brush, sponge or cloth. Do not breathe spray. Note: For spray applications, cover or remove all food products.

Treated surfaces must remain wet for 10 minutes. Wipe dry with a clean cloth, sponge or mop or allow to air dry.

Rinse food contact surfaces such as counter tops, tables, picnic tables, appliances and / or stove tops with potable water prior to reuse. Do not use on glasses, dishes or utensils as a disinfectant.

For heavily soiled areas, a preliminary cleaning is required.

Prepare a fresh solution daily or more often if the use solution becomes visibly diluted or soiled.

This product is not for use on medical device surfaces.

TO SANITIZE FOOD CONTACT SURFACES:

Use NO RINSE SANITIZER to sanitize hard nonporous surfaces of food processing equipment, dairy equipment, food utensils, dishes, silverware, glasses, sink tops, countertops, refrigerated storage and display equipment and other nonporous hard surfaces.

Prior to application, remove gross food particles and soil by a pre-flush, pre-scrape or, when necessary, pre-soak. Then thoroughly wash or flush objects with a good detergent or compatible cleaner followed by a potable water rinse before application of the sanitizing solution.

Articles too large for immersing, apply a use-solution of 2 oz. of NO RINSE SANITIZER per 5-3/4 gallons of water (0.34 oz. of NO RINSE SANITIZER per gallon of water) (200 ppm active quat)(or equivalent dilution) to pre-cleaned hard surfaces thoroughly wetting surfaces with a cloth, mop, sponge, or coarse sprayer. Surfaces must remain wet for at least 60 seconds(one minute) followed by adequate draining and air drying. Do not rinse.

Immerse pre-cleaned glassware, dishes, silverware, cooking utensils and other similar size food processing equipment in a solution of 2 oz. of NO RINSE SANITIZER per 5-3/4 gallons of water (0.34 oz. of NO RINSE SANITIZER per gallon of water) (200 ppm active quat) (or equivalent dilution) for at least 60 seconds. Drain thoroughly [and allow to air dry] before reuse. Do not rinse.

Prepare a fresh sanitizing solution daily or more often if the use-solution becomes diluted or soiled. For mechanical application, use-solution may not be reused for sanitizing applications but may be reused for other purposes such as cleaning.

Apply to sink tops, countertops, refrigerated storage and display equipment and other stationary hard nonporous surfaces by cloth, sponge or brush or coarse spray.

TO SANITIZE NON-FOOD CONTACT SURFACES:

Add 2 oz. of NO RINSE SANITIZER per 5¼ gallons of water (0.34 oz. of NO RINSE SANITIZER per gallon of water) (or equivalent dilution) to sanitize hard, nonporous surfaces. Apply sanitizer use-solution with a cloth, mop, sponge, sprayer or by immersion, thoroughly wetting surfaces.

For sprayer applications, use a coarse spray device. Spray 6 – 8 inches from surface; rub with brush, sponge or cloth. Do not breathe spray.

Treated surfaces must remain wet for 3 minutes. Wipe dry with a sponge, mop or cloth or allow to air dry.

Prepare fresh solution daily or more often if solution becomes visibly diluted, cloudy or soiled.