

G473

QUAT-SAN 200

GUARANTEE:

200 ppm active quaternary ammonium compound sanitizer
[(60% C₁₄ 30% C₁₆ 5% C₁₂ 5% C₁₈) n-Alkyl, dimethyl benzyl ammonium chloride]

This product is a ready-to-use, no-rinse quat sanitizer for use on food contact surfaces and tableware. It is ideal for use in restaurants, bars, kitchens and food trucks. It may also be used for general sanitation of high contact hard surfaces, such as door knobs, faucets, railings, vending machines, etcetera.

DIRECTIONS:**Sanitizing Food Contact Surfaces**

Remove all excess soil, food scraps and debris. Clean surface thoroughly with an appropriate detergent to remove organic matter. Rinse surface with potable water and dry with a new, fresh towel. Apply Quat-San 200 liberally until surface is completely wet and allow it to soak for a **minimum of 1 minute**. Wipe dry with a new, fresh towel or allow to air dry.

Food Service Industry

Quat-San 200 is used undiluted as the final sanitizing step after washing tableware.

Scrape excess food scraps off tableware before presoaking and washing with an appropriate detergent. Rinse detergent thoroughly with potable water before submersing tableware in Quat-San 200. Allow to soak for a **minimum of 1 minute**. Drain thoroughly and air dry. No rinsing is required. Change solution regularly.

FOR COMMERCIAL USE

November 8, 2016

**Intertek**