



# HD QUAT RINSE



## Product Properties

COLOR: Colorless  
 ODOR: Mild  
 pH USE DILUTION: 7.0  
 ACTIVE INGREDIENTS: Quaternary ammonium chlorides

### Disinfectant, Sanitizer & Deodorizer

**Kills Escherichia coli**

**Kills Listeria monocytogenes**

**Kills Salmonella**

EPA REGISTERED

NOTE: NOT ALL DISINFECTANT AND SANITIZER PRODUCTS ARE AVAILABLE IN ALL STATES.

HACCP COMPLIANT NO-RINSE FOOD CONTACT SURFACE SANITIZER

## Description

Use this product in: kitchens, bars, cafeterias, convenience stores, food processing plants, food preparation areas, food storage areas, institutional kitchens, restaurants, USDA inspected food processing facilities. Use on washable hard non-porous surfaces of: appliances - exteriors, chairs, conductive flooring, counters, floors, refrigerated storage and display equipment<sup>6</sup>, stoves<sup>6</sup>, tables, walls, blenders, cooking utensils, coolers, cutting boards - plastic and other non-porous, dishes, food processors, eating utensils, glassware, ice chests, kitchen equipment; other hard, non-porous surfaces made of: metal, plastic - such as polystyrene or polypropylene, stainless steel.

Footnotes:

<sup>6</sup>Allow the surface to adjust to room temperature before disinfection or sanitization.

## DIRECTIONS FOR USE

See product label for complete directions for use.

### TO SANITIZE FOOD PROCESSING EQUIPMENT, UTENSILS, AND OTHER FOOD CONTACT ARTICLES REGULATED BY 40 CFR § 180.940(a) IN A THREE COMPARTMENT SINK:

1. Scrape, flush, or presoak articles, whether mobile or stationary, to remove visible food particles and soil.
2. Thoroughly wash articles with an appropriate detergent or cleaner.
3. Rinse articles thoroughly with potable water.
4. Sanitize by immersing articles with a use-solution of 2 oz. of product per 5 3/4 gallons of water (200 ppm active quat) for at least 60 seconds. Articles too large for immersing must be visibly wetted by rinsing, spraying, or swabbing.
5. Remove immersed items from solution to drain and then air dry. Non-immersed items must also be allowed to air dry. Do not rinse.

### WISCONSIN STATE BOARD OF HEALTH DIRECTIONS FOR EATING ESTABLISHMENTS:

1. Scrape and pre-wash utensils and glasses whenever possible.
2. Wash with a good detergent or compatible cleaner.
3. Rinse with potable water.
4. Sanitize in a solution of 2 oz. of product per 5 3/4 gallon of water (200 ppm active quat). Immerse all utensils for at least two minutes or for contact time specified by governing sanitary code.
5. Place sanitized utensils on a rack or drain board to air dry.
6. Prepare a fresh sanitizing solution at least daily or when visibly soiled or diluted.

NOTE: A clean potable water rinse following sanitization is not permitted under Section HFS 196. Appendix 7-204.11 of the Wisconsin Administrative Code (reference 40 CFR 180.940 (a)).

See product label for complete directions for use.

### KEEP OUT OF REACH OF CHILDREN

**DANGER.** Corrosive. 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. Call a poison control center or doctor for treatment advice.

**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.

Have the product container or label with you when calling a Poison Control Center or doctor or going for treatment. For general information on product use, etc., call the National Pesticides Information Center at 1-800-858-7378. You may also contact the poison control center at 1-800-222-1222 for emergency medical treatment information.

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

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**REFER TO PRODUCT LABEL AND SDS  
 FOR ADDITIONAL INFORMATION**

**230925-0234**