

Product Bulletin

QuatSan

Sanitizer for Food Contact Surfaces



AAAn EPA registered sanitizer for use in restaurants, institutional kitchens, fast food operations, dairies, food processing plants, etc. **Zap** is intended for use on hard nonporous surfaces such as food processing equipment, utensils, dishes, glassware, silverware, countertops, cutting boards, coolers, food processors, cutlery and much more. Yields a 200 ppm active quaternary solution when diluted at 1 ounce per 4 gallons of water. No subsequent potable water rinse is allowed. An essential product for complete cleaning. Effective against Escherichia coli, Escherichia coli O157:H7, Staphylococcus aureus, Shigella dysenteriae, Listeria monocytogenes, Yersinia enterocolitica, and more.

New Application! At 200 ppm active, **Zap** is now suitable for sanitization of the interior hard surfaces of ice machines.

New Claims! At 4 ounces per 5 gallons of water, **Zap** can now be used to control small flies (such as fruit flies) in kitchen drains and on non-food contact surfaces in restaurants, food plants, etc.

Directions for Use

Sanitizing of food processing equipment and other hard surfaces in food processing locations, dairies, restaurants and bars: Consult product label and follow directions carefully. Remove gross food particles and soil by a pre-flush or pre-scrape followed by a potable water rinse. Move food products and packaging to a protected location. Apply a solution of 1 ounce of this product per 4 gallons of water (200 ppm) by thoroughly wetting surfaces with a cloth, mop, sponge, sprayer or by immersion. Surfaces should remain wet for at least 1 minute followed by air drying. No subsequent potable water rinse is allowed after sanitizing.

Consult product label for further detailed instructions on use in dairies, public eating places, and for instructions for sanitizing dairy and food processing equipment and utensils, and ice machines. Product label also provides instructions for controlling small flies in drains or on hard surfaces.

NOTE: For best results and use-economy, **Zap** can be automatically dispensed with proportioning equipment installed and calibrated by your Service Representative.

Safety Reminder

Prior to using this or any cleaning product, make sure employees read and understand the hazard information found on the product label and Material Safety Data Sheet (MSDS). The label and MSDS will also provide information on handling precautions, protective equipment and first aid instructions which might be appropriate for this product.



Technical Specifications

Appearance	Red Liquid
Odor	Characteristic
Alkalinity (as NaOH)	None
pH (1% solution)	>8.0.
Foaming	Moderate
Flash Point	>200°F
Bulk Density	approx. 8.25 lbs./gal.
Solubility in Water	100%
Rinsing	Complete
Chlorine Content	None
Phosphorous as P ₂ O ₅	None
Hard Water Performance	Good
Freeze/Thaw Stability	Complete

Package Size

4/1 gal. bottles/case
2/2.5 gal. bottles/case

Product Code

#19541
#19525