



# **No-Rinse** Sanitizer

### Sanitizer • Disinfectant • Virucide Cleaner • Mildewstat

Before use, consult product label for directions on preparation of use solutions and cleaning procedures.

Food Contact Sanitizing: This product is an EPA registered sanitizer, disinfectant, virucide, cleaner and mildewstat for use in restaurants, bars, institutional kitchens, and food handling and process areas. Designed for use on food processing equipment, cooking equipment, utensils and other hard, nonporous food contact surfaces in food processing facilities, bakeries, beverage plants, restaurants and bars. May be used at a variable dilution rate of 0.75 - 2 oz. per 4 gallons of water (or equivalent use dilution), which yields 150-400 ppm active quat. Surfaces must remain wet for at least 1 minute, then allowed to drain and air dry. No potable water rinse is allowed. An essential product for foodservice and food processing operations. Effective against Escherichia coli, Escherichia coli 0157:H7, Staphylococcus aureus, Staphylococcus aureus Methicillin Resistant (MRSA), Shigella dysenteriae, Listeria monocytogenes, Salmonella enterica, Yersinia enterocolitica, Norovirus, Influenza A, HIV-1, Hepatitis B (HBV), Hepatitis C (HCV) and more listed

Mildew Control: This product controls Aspergillus niger and its odors when used at a 3 oz. per 5 gallons of water (450 ppm active). Surfaces must remain wet for 10 minutes.

**Laundry Bacteriostat:** This product provides fabric with residual bacteriostatic activity against odor-causing bacteria when added to the final rinse at 10 oz. per 100 lbs. of dry laundry. Effective against Corynebacterium ammoniagenes, Klebsiella pneumoniae and Staphylococcus aureus.

Laundry Disinfectant: This product may be used as a laundry presoak disinfectant in 10 minutes when diluted at 3.5 oz. per 4.5 gallons (450 ppm active) against Pseudomonas aeruginosa, Escherichia coli, Listeria monocytogenes, Salmonella enterica, Staphylococcus aureus, Staphylococcus aureus Methicillin Resistant (MRSA), Norovirus, Influenza A, HIV-1, Hepatitis B (HBV), Hepatitis C (HCV) and more listed

Hospital Disinfection: This product may be used as a one-step disinfectant-cleaner-virucide on hard surfaces in hospitals and healthcare settings when used at at a 3 oz. per 5 gallons of water dilution (450 ppm active).

#### **Directions for Use**

It is a violation of Federal law to use this product in a manner inconsistent with its labeling. Consult the label for this product before use to determine dilution, application and cleaning procedures. The label will also contain detailed efficacy information, i.e., a list of bacteria, fungi and virus(es) against which this product is effective, and the dilution level and contact time required to achieve effective cleaning, sanitizing and/or disinfection. Also consult the label for precautionary statements, first aid, environmental hazards, handling, storage and disposal information.

#### **Safety Reminder**

Consult product label and Safety Data Sheet (SDS) before use. SDS's may be downloaded from www.crownchem.com.

- EPA Registered No-Rinse Food Contact Surface Sanitizer
- Excellent for Restaurants, Food Service and Food Processing
- Also Suitable for Laundry Sanitizing and Hospital Disinfection
- **Variable Dilution Allowed Color Indicator in Solution**



## Technical Data Sheet





#### **Technical Specifications**

Red Liquid Appearance **Odor** Characteristic pH (1% solution, 22°C) < 9.0 Foaming Moderate Flash Point >200°F Density (lbs/gal, 22°C)  $8.26 \pm 0.1$ 40-100°F Stability Range Free Alkalinity (as Na<sub>2</sub>O) None Solubility (in H<sub>2</sub>O, 22°C) 100% Phosphate Content (as P) None

#### **Product Number**

CC0964 CC0941 CC0925

Packaging 4x64 oz. case\* 4x1 gal. case 2x2½ gal. case

\*For closed-loop dispensing system

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