

READYQUAT™

Ready-To-Use Sanitizer

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

This product is an EPA registered, ready-to-use sanitizer for use on food and non-food contact surfaces in restaurants, bars, institutional kitchens, grocery stores, food processing plants, farms, dairies, mat and poultry plants, kennels, and other food processing operations. Designed for use on food contact surfaces such as non-wood food preparation tables, non-wood cutting boards, ice cream machines, ice machines, meat grinders, slicers, salad bars, appliances and other listed surfaces. Also sanitizes washable hard non-porous, non-food contact surfaces such as tables, counters, chairs, back splashes and similar areas. Also suitable for sanitizing in veterinary, animal care and kennel facilities. Delivers a 200 ppm active quaternary solution that is effective against the following bacteria with a 60 second contact time: *Campylobacter jejuni*, *Escherichia coli*, *ESBL Escherichia coli*, *Salmonella enterica*, *Shigella sonnei*, *Staphylococcus aureus*, *Vibrio cholerae*, *Yersinia enterocolitica*.

Directions for Use

It is a violation of Federal law to use this product in a manner inconsistent with its labeling. Consult the product label before use to determine application and cleaning procedures. The label will also contain a list of organisms against which this product is effective as well as the contact time required to achieve effective cleaning and sanitizing. Also consult the label for precautionary statements, first aid, environmental hazards, handling, storage and disposal information.

Sanitizing Non-Food Contact Surface Directions: Apply this product as is to sanitize hard nonporous surfaces with a cloth, mop, sponge, wiper or sprayer. Rub with a brush, sponge, wiper or cloth. Treated surfaces must remain wet for 60 seconds. Allow to air dry. For spray applications, use a coarse spray device. Spray 6-8 inches from surface. Avoid breathing spray.

Sanitizing Food Contact Surface Directions: Use this product for sanitizing and cleaning of equipment and utensils in food processing, dairy industry, bars, restaurants, institutional kitchens, meat and poultry processing plants. Prior to application, remove gross food particles and soil by a pre-wash, pre-scrape, or pre-flush, and when necessary pre-soak. Thoroughly wash or flush equipment or utensils with a good detergent or compatible cleaner followed by a potable water rinse before applying sanitizer. Apply this product to pre-cleaned hard non-porous surfaces with cloth, mop, sponge, or sprayer or by immersion. Surfaces must remain wet for 60 seconds. Drain thoroughly and allow to air dry before reuse.

Veterinary Practice/Animal Care/Zoos/Pet Shop/Kennels Sanitization Directions: For cleaning and sanitizing the following hard nonporous surfaces: utensils, instruments, cages, kennels, stables, catteries, etc. Remove all animals and feeds from premises, animal transportation vehicles, crates, etc. Remove all litter, droppings and manure from floors, walls and surfaces of facilities occupied or traversed by animals. Thoroughly clean all surfaces with soap or detergent and rinse with water. Saturate surfaces with this product for 60 seconds. Thoroughly scrub all treated feed racks, mangers, troughs, automatic feeders, fountains and waterers with soap and detergent, and rinse with potable water before reuse. Ventilate buildings and other closed spaces. Do not house animals or employ equipment until treatment has been absorbed, set or dried.

Safety Reminder

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



Technical Specifications

Appearance	Clear Liquid
Odor	Characteristic
pH (full strength, 22°C)	<8.0
Foaming	Moderate
Flash Point	None
Density (lbs/gal, 22°C)	8.35 ±0.1
Stability Range	40-100°F
Free Alkalinity (as Na ₂ O)	None
Solubility (in H ₂ O, 22°C)	100%
Phosphate Content (as P)	None

Product Number

18506

Packaging

6x1 qt. case*

*One sprayer included per case