



## FOOD SERVICE DISINFECTANT CLEANER AVAILABLE IN CANADA ONLY

- Designed to provide effective cleaning, sanitization and disinfection specifically for food processing plants, food service establishments and other institutions

	ES24C
APPEARANCE	Clear pale yellow liquid
ODOR	None
SOLUBILITY	Soluble
RELATIVE DENSITY	~1.06
pH-VALUE	12.6-13.6
VISCOSITY	Similar to water
SHELF LIFE	

SIZES	
ES24C	4.73 L (1.25 U.S. gallon)

### ACTIVE INGREDIENTS

- n-Alkyl (5% C12, 60% C14, 30% C16, 5% C18)
- Dimethyl benzyl ammonium chlorides.....0.8%
- n-Alkyl (68% C12, 32% C14)
- Dimethyl ethylbenzyl ammonium chlorides.....0.8%

### EFFECTIVE CLEANING, DEODORIZING, SANITIZING & DISINFECTION IN:

- Athletic/Recreational Facilities
- Food Processing Plants
- Food Service Establishments
- Hospitals
- Lodging Establishments
- Manufacturing Facilities
- Nursing Homes
- Office Buildings
- Retail Businesses
- Schools

Where housekeeping is of prime importance in controlling the hazard of cross contamination. Efficacy tests have demonstrated that this product is an effective bactericide, fungicide, and virucide in the presence of organic soil (5% blood serum)

### DISINFECTION

To disinfect hard inanimate surfaces such as walls, floors, table tops, apply solution with mop, cloth, sponge or hand pump trigger sprayer so as to wet thoroughly. Allow to remain wet for 10 minutes and then let air dry

### DILUTION RATES

Hospital disinfection add 50 mL per L of water

## DISINFECT TOILET BOWLS

1. Flush toilet
2. Add 175 mL directly to the bowl water
3. Swab the bowl completely using scrub brush or toilet mop, making sure to get under the rim
4. Let stand for 10 minutes and flush

For heavily soiled areas, a pre cleaning step is required and recommended. Prepare a fresh solution for each use

## BACTERICIDAL ACTIVITY

At 50 mL per L dilution this product is an effective hospital disinfectant and demonstrates disinfectant activity against:

- Salmonella choleraesuis
- Staphylococcus aureus
- Escherichia coli
- Pseudomonas aeruginosa

## MILDEWSTAT

To control mold and mildew on hard non porous surfaces such as floors, walls, table tops, add 25 mL per L of water.

1. Apply solution with a cloth, mop, or sponge making sure to wet all surfaces completely
2. Let air dry
3. Prepare a fresh solution for each use
4. Repeat application at weekly intervals or when mildew growth reappears

## SANITIZATION

### PREVIOUSLY CLEANED & NON POROUS FOOD CONTACT SURFACES

Prepare 200 ppm active quaternary solution by adding 13 mL per L of water

### IMMOBILE ITEMS

Such as: Chopping blocks, Counter tops, Tanks

1. Flood the area with 200 ppm solution or apply with a cloth or sponge making sure to wet all surfaces completely for at least 60 seconds
2. Let air dry
3. Prepare a fresh solution for each use

### MOBILE ITEMS

Such as: Drinking glasses, Eating utensils

1. Immerse in 200 ppm solution for at least 60 seconds making sure to immerse completely
2. Remove and let air dry
3. Prepare a fresh solution daily or more frequently as soil is apparent.

This product is an effective sanitizer when diluted in water up to 400 ppm hardness (CaCO<sub>3</sub>)

### FUNGICIDAL ACTIVITY:

At 50 mL per L dilution this product is also fungicidal against Pathogenic fungi, trichophyton mentagrophytes

**CAUTION:** Refer to label for complete instructions, dilutions, safety requirements and kill claims

## DISPOSAL

Dispose of used/unwanted product according to state and local regulations. Offer container for recycling.

## PERSONAL PROTECTION

Please refer to product label and SDS