



PREDATOR

RTU FOOD CONTACT SURFACE SANITIZER

DESCRIPTION

PREDATOR is a ready to use sanitizer for hard, non-porous food contact surfaces. It is designed for markets requiring a no-rinse sanitizer in food contact applications. Kills 99.999% of the following bacteria when used according to directions: *Aeromonas hydrophila*, *Campylobacter jejuni*, *Clostridium perfringens*-vegetative, *Escherichia coli*, *Enterococcus faecalis* Vancomycin Resistant, *Listeria monocytogenes*, *Klebsiella pneumoniae*, *Salmonella enterica*, *Salmonella enteritidis*, *Salmonella typhi*, *Shigella dysenteriae*, *Shigella sonnei*, *Staphylococcus aureus*, *Staphylococcus aureus* Methicillin Resistant, *Streptococcus pyogenes*, *Yersinia enterocolitica*. It is excellent for sanitizing food processing equipment, dairy processing equipment, food utensils, dishes, silverware, glasses, sink tops, countertops, refrigerated storage and display equipment.

APPLICATIONS

For use in restaurants, bars, schools, colleges, animal hospitals, pet salons, airports, hotels, dairy farms, food and beverage processing plants, convenience stores, sports arenas, and department stores as a sanitizer for hard surfaces.

FEATURES & BENEFITS

Approved for use in Federally inspected meat and poultry establishments, beverage plants, and food processing plants. No rinsing is allowed when used as a sanitizer.

SPECIFICATIONS

FORM: Liquid
ODOR: Bland
COLOR: Clear
DETERGENCY: N/A
WETTING ABILITY: Excellent
STORAGE STABILITY: 1 Year+
PHOSPHATES: None
VOC CONTENT: 0%
TOXICITY: Non-hazardous
COLD STABILITY: 32°F

FLASH POINT: N/A
BOILING POINT: >212°F
SOLUBILITY IN WATER: 100%
SPECIFIC GRAVITY: 0.997
% VOLATILE BY VOLUME: 100%
pH: 7.5
VISCOSITY: Thin
EVAPORATION RATE: N/A
LD50: >5000mg/kg
BIODEGRADABILITY: Yes

ACTIVE INGREDIENTS:
Alkyl (50% C₁₄, 40% C₁₂, 10% C₁₆)
Dimethyl Benzyl Ammonium Chloride 0.014%
Octyl Decyl Dimethyl Ammonium Chloride 0.011%
Didecyl Dimethyl Ammonium Chloride 0.005%
Dioctyl Dimethyl Ammonium Chloride. 0.005%
INERT INGREDIENTS: 99.965%
TOTAL: 100.000%

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EPA Est. No. 44446-TX-1

LABEL INFORMATION

PRECAUTIONARY STATEMENTS

HAZARDS TO HUMANS AND DOMESTIC ANIMALS

CAUTION. Harmful if absorbed through skin. Avoid contact with skin, eyes or clothing. 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.

ENVIRONMENTAL HAZARDS

This product is toxic to fish and aquatic invertebrates.

FIRST AID

In case of emergency, call a poison control center or doctor for treatment advice. Have the product container or label with you when calling a poison control center or doctor, or going for treatment.

IF ON SKIN: Take off contaminated clothing. Rinse skin immediately with plenty of water for 15-20 minutes.

FOOD CONTACT SANITIZING PERFORMANCE: This product is an effective food contact sanitizer in 1 minute on hard, non-porous surfaces against: *Aeromonas hydrophila*, *Campylobacter jejuni*, *Clostridium perfringens*-vegetative, *Escherichia coli*, *Enterococcus faecalis* Vancomycin Resistant, *Listeria monocytogenes*, *Klebsiella pneumoniae*, *Salmonella enterica*, *Salmonella enteritidis*, *Salmonella typhi*, *Shigella dysenteriae*, *Shigella sonnei*, *Staphylococcus aureus*, *Staphylococcus aureus* Methicillin Resistant, *Streptococcus pyogenes*, *Yersinia enterocolitica*.

DIRECTIONS FOR USE

It is a violation of Federal Law to use this product in a manner inconsistent with its labeling.

Before using this product in federally inspected meat and poultry food processing plants, food products and packaging materials must be removed from the room or carefully protected.

FOOD CONTACT SANITIZING DIRECTIONS

When using this 350 ppm quaternary ready-to-use solution for sanitization of previously cleaned food contact surfaces, no potable water rinse is allowed. Prior to application, remove gross food particles and soil by a pre-flush or pre-scrape

and when necessary, presoak. Then thoroughly wash or flush objects with a good detergent or compatible cleaner, followed by a potable water rinse before application of the sanitizing solution.

TO SANITIZE FOOD CONTACT SURFACES, FOOD PROCESSING EQUIPMENT AND OTHER HARD SURFACES IN FOOD PROCESSING LOCATIONS, RESTAURANTS AND BARS: Immerse pre-cleaned glassware, dishes, silverware, cooking utensils and other similar size food processing equipment in this product for at least 1 minute. Allow sanitized surfaces to adequately drain before contact with food. Do not rinse.

For articles too large for immersing, apply this product to sanitize hard, non-porous food contact surfaces with a brush, cloth, sponge, coarse pump or trigger spray device. For spray applications, spray 6-8 inches from surface. Do not breathe spray. Surfaces must remain wet for at least 1 minute. Allow sanitized surfaces to adequately drain before contact with food. Do not rinse.

For mechanical application, solution must not be reused for sanitizing applications.

U.S. PUBLIC HEALTH SERVICE FOOD SERVICE SANITIZATION RECOMMENDATIONS CLEANING AND SANITIZING

1. Thoroughly wash equipment and utensils in a hot detergent solution.
2. Rinse utensils and equipment thoroughly with potable water.
3. Sanitize equipment and utensils by immersion in this product for at least 1 minute at a temperature of 75°F.
4. For equipment and utensils too large to sanitize by immersion, apply this product by rinsing, spraying or swabbing until thoroughly wetted for 1 minute.
5. Do not rinse.

WISCONSIN STATE DIVISION OF HEALTH DIRECTIONS FOR EATING ESTABLISHMENTS

1. Scrape and pre-wash hard, non-porous utensils and glasses whenever possible.
2. Wash with a good detergent or compatible cleaner.
3. Rinse with potable water.
4. Sanitize in this product. Immerse all utensils for at least 1 minute or for contact time specified by governing sanitary code.
5. Place sanitized utensils on a rack or drain board to air-dry.

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)).

SANITIZING OF FOOD PROCESSING EQUIPMENT AND OTHER HARD, NON-POROUS SURFACES IN FOOD CONTACT LOCATIONS: For sanitizing food processing equipment, refrigerated storage and display equipment and other hard, non-porous food contact surfaces, surfaces must be thoroughly pre-flushed or pre-scraped and, when necessary, presoaked to remove gross food particles.

1. Turn off refrigeration. *(Note: Use this direction only if applicable.)*
2. Unit must be washed with a compatible detergent and rinsed with potable water before sanitizing. *(Note: Use this direction only if applicable.)*
3. Apply this product by coarse pump or trigger spray device, direct pouring or by circulating through the system. For spray applications, spray 6-8 inches from surface. Do not breathe spray. Surfaces must remain wet for at least 1 minute.
4. Allow sanitized surfaces to adequately drain before contact with food/liquid. Do not rinse. Return machine to service.

SANITIZATION OF INTERIOR HARD, NON-POROUS SURFACES OF ICE MACHINES:

Ice Machines – Sanitization must occur after initial installation, after the machine is serviced and periodically during its use.

1. Shut off incoming water line to machine and turn off refrigeration.
2. Wash with a compatible detergent and rinse with potable water before sanitizing. *(Note: Use this direction only if applicable.)*
3. Apply this product by mechanical spray, direct pouring, or by circulating through the system.
4. Allow surfaces to remain wet or solution to remain in equipment for at least 1 minute. Drain thoroughly before reuse and allow sanitized surfaces to adequately drain before contact with food/liquid.
5. Return machine to normal operation.

PACKAGING INFORMATION

Available in 12 x 1 quarts.

BEVERAGE DISPENSING AND SANITARY FILLING EQUIPMENT SANITIZER

DIRECTIONS: For sanitizing hard, non-porous bottling or pre-mix dispensing equipment and bottles or cans in the final rinse application. This product is to be proportioned into the final rinse water line of the container washer or rinser. Fill equipment with this product. Surfaces must remain wet for at least 1 minute or until operations resume at which time the sanitizing solution must be drained from the system. Allow sanitized surfaces to adequately drain before contact with liquid. Do not rinse.

STORAGE AND DISPOSAL

Do not contaminate water, food, or feed by storage and disposal.

STORAGE: Store only in original container. Keep this product under locked storage sufficient to make it inaccessible to children or persons unfamiliar with its proper use.

PESTICIDE DISPOSAL: Pesticide wastes are acutely hazardous. Improper disposal of excess pesticide, spray mixture or rinsate is a violation of Federal Law. If these wastes cannot be disposed of by use according to label instructions, contact your State Pesticide or Environmental Control Agency, or the Hazardous Waste Representative at the nearest EPA Regional Office for guidance.

CONTAINER HANDLING: Non-Refillable Container. Do not reuse or refill this container. Triple rinse container (or equivalent) promptly after emptying. Triple rinse as follows: Fill container ¼ full with water and recap. Shake for 10 seconds. Drain for 10 seconds after the flow begins to drip. Follow Pesticide Disposal instructions for rinsate disposal. Repeat procedure two more times. Then offer for recycling if available or puncture and dispose of in a sanitary landfill, or by incineration.

Made in the USA

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