

FINAL RINSE

**FOOD PREPARATION & TABLE TOP CLEANER
BAR & INSTITUTIONAL KITCHEN USE**

NO RINSING REQUIRED



Product # 429

DESCRIPTION

State-of-the-art final rinse for food processing equipment and other hard surfaces in food processing locations, restaurants and bars.

USAGE

Recommended for commercial, institutional and industrial use. For use on food processing equipment, food utensils, dishes, silverware, eating utensils, glasses, sink tops, counter tops, refrigerated storage and display equipment and other hard, non-porous surfaces. NO POTABLE WATER RINSE IS REQUIRED.

DIRECTIONS

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

Do not mix with oxidizers, anionic soap and detergents.

Food Contact Cleaning Directions

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 applications of the Final Rinse solution. A potable water rinse is not allowed following the use of this product as a cleaner on previously cleaned hard, non-porous surfaces provided that the surfaces are adequately drained before contact with food so that little or no residue remains.

For public eating places, food processing equipment and utensils: Apply a solution of 1 ounce of this product in 4 gallons of water (or equivalent use dilution) (200ppm active) to pre-cleaned, hard surfaces, thoroughly wetting surfaces with a cloth, mop, sponge, sprayer or by immersion. From a Closed Loop Dilution Center, apply 200ppm active solution to the surface to be cleaned. Surfaces should remain wet for at least 1 minute followed by adequate draining (and air drying). A fresh solution should be prepared at least daily or when use solution becomes visibly dirty. For mechanical application Use solution may not be reused. NO POTABLE WATER RINSE IS REQUIRED after application. Dishes, silverware, glasses, cooking utensils, eating utensils and other similar size food processing equipment can be cleaned by immersion in a 1 ounce per 4 gallons solution of this product (200ppm active). NO POTABLE WATER RINSE IS REQUIRED.

PRODUCT SPECIFICATIONS

APPEARANCE	Pink clear liquid
FRAGRANCE	Odorless
pH IN CONCENTRATE	7.2 - 8.2
VISCOSITY @ 77°F cps	Water Thin
SPECIFIC GRAVITY at 77°F	1.0
FLASH POINT	None
WATER SOLUBILITY	100%
SHELF LIFE	1 Year in unopened container
PACKAGING	55, 35, 15 Gallon drums 5 Gallon pails Cases of 6/1 and 4/1 Gallon jugs

SAFETY INFORMATION

KEEP OUT OF REACH OF CHILDREN. DO NOT TAKE INTERNALLY.

CAUTION: Harmful if swallowed. Do not get into eyes.

FIRST AID

SKIN: Flush with water. If irritation develops call a doctor. **EYES:** Hold eye open and rinse slowly and gently with water for 15-20 minutes. Remove contact lenses, if present, after the first 5 minutes, then continue rinsing eye. Call a poison control center or doctor for treatment advice.

INGESTION: Call a poison control center or doctor immediately for treatment advice. Have the person sip a glass of water if able to swallow. Do not induce vomiting unless told to do so by a poison control center or doctor. Do not give anything by mouth to an unconscious person.

NOTE TO PHYSICIAN: Probable mucosal damage may contraindicate the use of gastric lavage.

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