M-C 10 Sanitizer

Food Service and Meatroom Sanitation
M-C 10 SANITIZER is a highly effective no-rinse sanitizer recommended in all phases of food processing and in food service. When washing countertops, display equipment, food processing equipment, refrigerated storage equipment, ice machines and other hard surfaces, it is recommended that the equipment first be cleaned/degreased with Multi-Clean H.D. HI-FOAM (USDA Classification A-1). After rinsing with potable water, M-C 10 SANITIZER is then used to sanitize the surface. It may be applied by cloth, brush or sprayer. The surface is then left to air dry. This method ensures proper cleaning and sanitizing.

Non-Food Contact Surface Sanitizer
USE FOR: Sanitizing of food processing equipment, ice machines and other hard non-porous surfaces in food contact locations, restaurants and bars. At 1-2 oz/ 4 gallons of water (200-400 ppm active), M-C 10 Sanitizer eliminates 99.999% of the following bacteria in 60 seconds: Aeromonas hydrophila, Listeria monocytogenes, Campylobacter jejuni, Shigella dysenteriae, Clostridium perfringens, Staphylococcus aureus, Enterobacter sakazakii, Streptococcus pyogenes, Escherichia coli, Yersinia enterocolitica, Enterococcus faecalis, Vancomycin resistant, Escherichia coli O157:H7, Salmonella typhi, Escherichia coli O111:H8.

Food Contact Surface Sanitizer
USE FOR:
Sanitizing of food processing equipment, ice machines and other hard non-porous surfaces in food contact locations, restaurants and bars. At 1-2 oz/ 4 gallons of water (200-400 ppm active), M-C 10 Sanitizer eliminates 99.999% of the following bacteria in 60 seconds: Aeromonas hydrophila, Listeria monocytogenes, Campylobacter jejuni, Shigella dysenteriae, Clostridium perfringens, Staphylococcus aureus, Enterobacter sakazakii, Streptococcus pyogenes, Escherichia coli, Yersinia enterocolitica, Enterococcus faecalis, Vancomycin resistant, Escherichia coli O157:H7, Salmonella typhi, Escherichia coli O111:H8.

Multi-Task Dispensing System
The unique patented Multi-Task container gives you dilution flexibility.

Secure Dispensing
Accurately dispenses two or more products from the Multi-Task wall mount dispenser at the touch of a button.

Squeeze and Pour
No equipment required. Simply squeeze the container to measure the desired amount.

Easy-Fill Gun
Dilutes product at 2.5GPM into RTU container, mop bucket or autoscrubber.

The Wave II
No Touch Cleaning of restrooms made simple. Battery powered.

E-Spray Gun
Electrostatic sprayer

Quat test strips can be used to check the quat ppm level when used in sink basin cleaning, part number 421200.

Markets
Food Service
Education
Commercial
Retail
Day Care
Hospitality
Contract Services
Health Care
Churches
Property Management
### Properties

- **Appearance**: Water clear, low viscosity liquid, mild odor
- **pH**: 6-8 (10% solution in water)
- **Percent Quat**: 10.0% quat (concentrate)
- **Hardwater Tolerance**: Excellent. Effective in water up to 750 ppm hardness, (CaCO3) at 1:512 (200 pm)
- **Storage Stability**: Excellent, 1 year under normal conditions
- **Freeze-Thaw Stability**: Passes 3 cycles
- **Federal Register Reference**: 21 CFR 178:1010 (b) (11), (c) (8)
- **EPA Reg. No**: 10324-63-5449
- **Fragrance & Dyes**: None

### Disposal

Waste from normal cleaning procedures may be sewered, depending on the materials being cleaned as well as state, federal and local sewer commission regulations.

Use good safety practices: wear rubber gloves & safety goggles when handling cleaning products.

### Quick Guide

**Dilution**

- **Squeeze n Pour**: 1/4 oz (7 mL) per gallon of water (200 ppm quat)
- **Yield per 2 liters**: 271 Gallons RTU (200 ppm quat)
- **Yield per 2 liters**: 1084 Quarts RTU (200 ppm quat)

**Uses**

For sanitizing hard surfaces

### Surfaces

- Glass, mirrors, countertops, painted metal, stainless steel, plastic, naugahyde, sealed wood.

### Equipment

- Sponge, micro fiber, window mop, cloth, E-Spray.

### Restrictions

Use good safety practices: wear rubber gloves & safety goggles when handling cleaning products.

See SDS for further information.

### Directions

Apply sanitizer use solution to hard, non-porous non-food contact surfaces with a brush, cloth, mop, sponge, auto scrubber, mechanical spray device or trigger spray device or by immersion so as to thoroughly wet surface to be sanitized. Allow to air dry.

Change cloth, sponge or towels frequently to avoid redeposition of soil. Change the solution at least daily or more often when use solution becomes visibly dirty.

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