

M-C 10 Sanitizer TECHNICAL BULLETIN

Sanitizer With Organic Soil Tolerance For Restaurants, Food Handling and Process Areas, Institutional Kitchens and Sanitizing Ice Machines.

Kills 99.999% of bacteria like Escherichia coli, Campylobacter jejuni, Escherichia coli O157:H7, Staphylococcus aureus, Listeria monocytogenes, Yersinia enterocolitica and Shigella dysenteriae on hard non-porous food contact kitchen surfaces in 60 seconds. Regular, effective cleaning and sanitizing of equipment, utensils and work or dining surfaces which could harbor food poisoning microorganisms minimizes the probability of contaminating food during preparation, storage or service. Effective cleaning will remove soil and prevent the accumulation of food residues, which may decompose or support the rapid development of food poisoning organisms or toxins. Application of effective sanitizing procedures reduces the number of those microorganisms which are present on equipment and utensils after cleaning, and reduces the potential for the transfer, either directly through tableware such as glasses, cups and flatware, or indirectly through food.

To prevent cross contamination, kitchenware and on hard, non-porous food contact surfaces of equipment must be washed, rinsed with potable water and sanitized after each use and following any interruption of operation during which time contamination may have occurred.

Where equipment and utensils are used for preparation of foods on a continuous or production line basis, utensils and hard, non-porous food contact surfaces of equipment must be washed, rinsed and sanitized at intervals throughout the day on a schedule based on food temperature, type of food and amount of food particle accumulation.



Appearance	Water clear liquid, mild odor
pH	6-8 (10% solution in distilled water)
Specific Gravity.....	0.991
Flashpoint.....	None
Percent Active.....	10.0 minimum Quat
Dilutions/Sanitization	1 oz./4 gal. water (200 ppm) (1:512)
Hardwater Tolerance	Excellent: effective to 750 ppm hardness
Phosphate-Free.....	Yes
Storage Stability	Excellent, 1 year under normal conditions
Freeze-Thaw Stability.....	Will freeze - usable after thawing with no change in performance.
USDA Classification.....	D2
Federal Register Ref	21CFR 178:1010 (b) (11), (c) (8)
EPA Reg. No.....	10324-63-5449

Part Numbers
910353 one gallon
902803 one gallon SC
908802 two liter

M-C 10 Sanitizer Claims

NON-FOOD CONTACT SANITIZING PERFORMANCE:

This product is an effective one-step sanitizer in 3 minutes at 1 oz. per 4 gal. of water (200 ppm active) and 5% soil on hard, non-porous surfaces:

Enterobacter aerogenes,
Staphylococcus aureus.

FOOD CONTACT SANITIZING PERFORMANCE:

This product is an effective food contact sanitizer in 1 minute at 1 oz. per 4 gal. of 500 ppm hard water (200 ppm active) on hard, non-porous surfaces:

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.

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, food products and packaging materials must be removed from the room or carefully protected.

FOOD CONTACT SANITIZING DIRECTIONS Prior to application, remove gross food particles and soil by a preflush 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 sanitizing solution.

FOOD CONTACT SANITIZING PERFORMANCE DIRECTIONS:

Immerse pre-cleaned glassware, dishes, silverware, cooking utensils and other similar size food processing equipment in a solution of 1-2 oz. of this product per 4 gal. of water (200-400 ppm active quat) (or equivalent use dilution) for at least 1 minute. Allow sanitized surfaces to adequately drain and then air dry before contact with food so that little or no residue remains. Do not rinse.

For articles too large for immersing, apply a use solution of 1-2 oz. of this product per 4 gal. of water (200-400 ppm active quat) (or equivalent use dilution) to sanitize hard, non-porous food contact surfaces with a brush, cloth, mop, sponge, auto scrubber, mechanical spray device, hand pump trigger spray device, coarse 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 and then air dry before contact with food so that little or no residue remains. Do not rinse.

Prepare a fresh solution daily or when visibly dirty. For mechanical application, use solution must not be reused for sanitizing applications.



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