



MULTI PURPOSE
SANITIZER

MULTI SANITIZER

DISINFECTANT - SANITIZER - FUNGICIDE - VIRUCIDE*

with Organic Soil Tolerance for Institutional, Dairy, Food Handling and Process Areas, Restaurant Use and for Sanitizing Ice Machines

This formula is designed to be used without rinsing when used as directed. Efficacy tests have demonstrated that this product is an effective bactericide, virucide and fungicide in the presence of organic soil (5% blood serum).

FEATURES	-	RELATED BENEFITS
No rinse, sanitizer/disinfectant	-	For foodservice applications
Concentrated	-	Economical
Quat based disinfectant	-	Effective against organisms and viruses
Third sink sanitizer application	-	Versatile
Odorless, colorless	-	For use in foodservice applications

AREAS OF USE -

- Food processing plants
- Restaurants, cafeterias
- Hospitals, health care facilities
- Schools, public areas, restrooms

TO USE -

Dilution varies from 1 oz./4 gallons water up to 4 oz./5 gallons water. See label for complete directions and use only as directed.

SPECIFICATION DATA

Available Sizes - 4/1G	Physical State - Liquid
Color - Clear Colorless	Fragrance - Odorless
Wetting Ability - Excellent	Freeze/Thaw - Stable
USDA - D2, Q3	Total Actives - 10% quat
Detergency - N/A	Specific Gravity - 1.01
pH(undiluted) - 7.0	

Efficacy Data (on back) -



DISINFECTANT

ITEM #
750

9900750_rev 20090116

CARROLL
C O M P A N Y
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EFFICACY DATA -

Apply this product with a cloth, mop or mechanical spray device. When applied with a mechanical spray device, surfaces must be sprayed until thoroughly wetted. Treated surfaces must remain wet for 10 minutes. For sprayer applications, use a coarse pump or trigger sprayer. Spray 6-8 inches from surface, rub with brush, sponge or cloth. Do not breathe spray.

Sanitizing of Food Processing Equipment (Ice Machines) and Other Hard Surfaces In Food Contact Locations. For sanitizing food processing equipment, dairy equipment, refrigerated storage and display equipment and other hard non-porous surfaces. Equipment and utensils must be thoroughly preflushed or prescraped and, when necessary, presoaked to remove gross food particles. No Potable Water Rinse is allowed. At 1 ounce per 4 gallons this product (or equivalent use dilution) (200 ppm active) eliminates 99.999% of the of the following bacteria in 60 seconds in 500 ppm hard water (calculated as CaCO₃) according to the AOAC Germicidal and Detergent Sanitizing Action of Disinfectants test:

- | | |
|---|---------------------------------|
| Aeromonas hydrophila | Listeria monocytogenes |
| Campylobacter jejuni | Salmonella typhi |
| Enterobacter sakazakii | Shigella dysenteriae |
| Escherichia coli | Staphylococcus aureus |
| Enterococcus faecalis Vancomycin resistant | Streptococcus pyogenes |
| Escherichia coli O157:H7 | Yersinia enterocolitica. |

INSTITUTIONAL DISINFECTANT DIRECTIONS (Hospitals, Dental Offices, Nursing Homes, and Other Health Care Institutions): Add 4 ounces of this product to 5 gallons of water (625 ppm active quat) (or equivalent use dilution) to disinfect hard, non-porous surfaces. Treated surfaces must remain wet for 10 minutes. At this use level, this product is bactericidal according to the AOAC Use Dilution Test method on hard inanimate surfaces modified in the presence of 5% organic serum against:

- | | |
|--|--|
| Botrytis cinerea | Proteus mirabilis |
| Burkholderia cepacia | Pseudomonas aeruginosa |
| Campylobacter jejuni | Salmonella enterica |
| Corynebacterium ammoniagenes | Salmonella typhi |
| Community Associated Methicillin Resistant | |
| Staphylococcus aureus (CA MRSA) | Shigella sonnei |
| Escherichia coli O157:H7 | Staphylococcus aureus |
| Enterococcus faecium Vancomycin Resistant (VRE) | Staphylococcus aureus (Methicillin resistant) |
| Klebsiella pneumoniae | Yersinia enterocolitica |
| Listeria monocytogenes | |

Fungicidal Activity: At 4 ounces per 5 gallons use-level (or equivalent use dilution) (625 ppm active quat) this product is effective with a 10-minute contact time, against **Trichophyton mentagrophytes** (athlete's foot fungus) (a cause of Ringworm) on inanimate surfaces in the presence of 5% blood serum in locker rooms, dressing rooms, shower and bath areas and exercise facilities. Allow solution to dry on surface and repeat treatment every seven days or when new growth appears. Allow surface to remain wet for ten minutes.

***VIRUCIDAL PERFORMANCE:** At 4 ounces per 5 gallons use level (or equivalent use dilution) (625 ppm active quat), this product was evaluated in the presence of 5% serum with a 10-minute contact time and found to be effective against the following viruses on hard, non-porous environmental surfaces: **Avian influenza A (H9N2/Turkey/Wisconsin virus), Avian influenza A (H5N1) virus, Hepatitis B Virus, Hepatitis C Virus, Herpes Simplex Type1 virus, Herpes Simplex Type 2 virus, HIV-1 (w/ 2 minute contact time), Human Coronavirus, Infectious Bronchitis Virus, Influenza A2/Japan Virus, Vaccinia virus.** At 4 ounces per 5 gallons (or equivalent use dilution) (625 ppm active quat) in the presence of 200 ppm hard water (CaCO₃) and 5% serum this product was proven to be effective against (*Duck*) Hepatitis B Virus with a contact time of 10 minutes. At 4 ounces per 5 gallons (or equivalent use dilution) (625 ppm active quat) in the presence of 5% organic load this product was proven to be effective against Bovine Viral Diarrhea Virus BVDV (surrogate for human Hepatitis C virus) with a contact time of 10 minutes.

FOR DISINFECTING HARD, NON-POROUS SURFACES AGAINST AVIAN INFLUENZA A (H5N1): For use in hospitals, hotels, motels and schools, the directions for hospital disinfection must be followed using a rate of 4 oz per 5 gallons of water (625 ppm active quat) (or equivalent use dilution).

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