

PRODUCT INFORMATION SHEET

FOOD SERVICE SANITISER

PRODUCT DESCRIPTION

Food Service Sanitiser is a broad spectrum sanitiser designed for food service areas and in food manufacturing plants. Food Service Sanitiser kills bacteria such as staphylococcus, Escherichia Coli and Salmonella. Food Service sanitiser has no perfume and is approved for use in food manufacturing facilities and is also ideal in cafés and restaurants for sanitising counter tops, tables and food preparation areas. Food Service Sanitiser contains a specialised high efficiency twin chain Quat which allows the product to be used as a rinse free sanitiser at 10: 1 solutions.

DIRECTIONS FOR USE

Recommended Dilution: 100mls per 1L with potable water

Mop or spray on to surface and remove excess solution with mop or cloth. Always use a separate mop or wipers from those used with detergent based cleaners. For walls, floors, equipment and hard surfaces, wipe or spray on and leave for 10 minutes for effective disinfection. For rinse free wipe surfaces with a cloth or towel until dry.

FIRST AID & SAFETY

Considered a hazardous product as product will irritate the eyes. Avoid long term contact when undiluted with the skin. Wear gloves and eye protection when handling. Keep out of reach of children. If swallowed seek medical advice. If poisoning occurs contact a Doctor or the Poisons Information Centre. If swallowed do NOT induce vomiting, give water. If skin contact occurs wash affected area and remove clothing. If in eyes, hold eyes open and flush with water for a minimum of 15 minutes. Call a Doctor.

Refer to Safety Data Sheet for more information.



FEATURES & BENEFITS

- High performance – kills gram positive and gram negative bacteria
- Fragrance Free Food Industry Approved
- Concentrated formula for economical use
- Rinse Free formula

PACK SIZES

5 Litre: NCFSS5

20 Litre: NCFSS20

