

Sanitize RTU

Ready to Use

Sanitize RTU is a ready-to-use food service sanitizer for use on hard, nonporous environmental surfaces in restaurants, bars, kitchens, cafeterias, fast food operations, and food storage areas. Use on dishes, glassware, silverware, cooking utensils, plastic, and other nonporous cutting boards, coolers, ice chests, refrigerator bins, refrigerators, ice machines, microwave ovens, countertop laminates, shelves, racks, and carts.

No potable rinse is required.

Cleaning is required before using **SANITIZE RTU**. Cleaning is the removal of organic matter, using the right cleaning agents. Organic matter from food residues such as oils, grease and protein not only harbors bacteria, but can actually prevent sanitizers from coming into physical contact with the surface to be sanitized. In addition, the presence of organic matter can inactivate or reduce the effectiveness of some types of sanitizers, making sanitization ineffective.

Please note Sanitization is not sterilization. Sterilization is the process of destroying all living microorganisms, not just pathogens.

Wash and rinse all articles thoroughly with chosen cleaner, then apply SANITIZE RTU (150 ppm active). Surfaces should remain wet for at least 1 minute followed by adequate draining and air drying. Fresh solution should be prepared daily or when use solution becomes visibly dirty.

If a mechanical spray is used, the spray should be coarse.

Use in Meat/Poultry/Food Processing Plants, Bars, Restaurants and Cafeterias to sanitize hard, nonporous food contact surfaces.

Refer to the Material Safety Data Sheet for safety information.

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