

SI USTED NO ENTIENDE LA ETIQUETA, BUSQUE A ALGUIEN PARA QUE SE LA EXPLIQUE A USTED EN DETALLE.

IF YOU DO NOT UNDERSTAND THE LABEL, FIND SOMEONE TO EXPLAIN IT TO YOU IN DETAIL. Cross-contamination is of major housekeeping concern in schools, institutions and industry. This product is formulated to sanitize dishes and glassware.

This product is for use on hard, non-porous surfaces in: Restaurants, bars, cafeterias, institutional kitchens, fast food operations and food storage areas, food establishments, coffee shops, donut shops, bagel stores, pizza parlors, liquor stores, and food processing plants. This product can be used on washable, hard, non-porous surfaces such as: Food preparation and storage areas, dishes, glassware, silverware, cooking utensils, plastic and other non-porous cutting boards, coolers, ice chests, refrigerator bins used for meat, vegetables, fruit and eggs, kitchen equipment such as food processors, blenders, cutlery and other utensils, countertops, stovetops, sinks, appliances, refrigerators, ice machines, glass surfaces, metal, stainless steel, glazed porcelain, glazed ceramic, sealed granite, sealed marble, plastic, chrome, enameled surfaces, painted woodwork, Formica®, tables, chairs, washable walls, doorknobs and garbage cans/pails, highchairs, telephones and drinking fountains, refrigerated storage areas and display equipment and other hard surfaces. **FOOD CONTACT SANITIZING PERFORMANCE:** This product is an effective food contact sanitizer in 1 minute on hard, non-porous surfaces against: *Escherichia coli*, *Staphylococcus aureus*.

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

When using this 350 ppm quaternary ready-to-use solution for sanitization of previously cleaned food contact surfaces, no potable water rinse is allowed.

Prior to application, remove gross food particles and soil by a pre-flush 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 application of the sanitizing solution.

FOOD CONTACT SANITIZING PERFORMANCE FOR FOOD PROCESSING EQUIPMENT, UTENSILS AND OTHER HARD, NON-POROUS FOOD CONTACT SURFACES IN FOOD PROCESSING LOCATIONS, RESTAURANTS AND BARS DIRECTIONS: Immerse pre-cleaned glassware, dishes, silverware, cooking utensils and other similar size food processing equipment in this product for at least 1 minute. Allow sanitized surfaces to adequately drain before contact with food. Do not rinse.

For articles too large for immersing, apply this product to sanitize hard, non-porous food contact surfaces with a brush, cloth, sponge, hand pump, coarse pump or 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 before contact with food. Do not rinse.

For mechanical application, solution must not be reused for sanitizing applications.

WISCONSIN STATE DIVISION OF HEALTH DIRECTIONS FOR EATING ESTABLISHMENTS

- 1. Scrape and pre-wash hard, non-porous utensils and glasses whenever possible.
- 2. Wash with a good detergent or compatible cleaner.
- 3. Rinse with potable water.
- 4. Sanitize in this product. Immerse all utensils for at least 1 minute or for contact time specified by governing sanitary code.
- 5. Place sanitized utensils on a rack or drain board to air-dry.

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NOTE: A clean potable water rinse following sanitization is not permitted under Section HFS 196, Appendix 7-204.11 of the Wisconsin Administrative Code (reference 40 CFR 180.940 (a)).

SANITIZING OF REFRIGERATED FOOD PROCESSING EQUIPMENT AND OTHER HARD, NON-POROUS SURFACES IN FOOD CONTACT LOCATIONS: For sanitizing food processing equipment, refrigerated storage and display equipment and other hard, non-porous food contact surfaces, surfaces must be thoroughly pre-flushed or pre-scraped and, when necessary, presoaked to remove gross food particles. 1. Turn off refrigeration. (*Note: Use this direction only if applicable.*) 2. Unit must be washed with a compatible detergent and rinsed with potable water before sanitizing. (*Note: Use this direction only if applicable.*) 3. Apply this product by coarse pump or trigger spray device, direct pouring or by circulating through the system. For spray applications, spray 6-8 inches from surface. Do not breathe spray. Surfaces must remain wet for at least 1 minute. 4. Allow sanitized surfaces to adequately drain before contact with food/liquid. Do not rinse. Return machine to service.

SANITIZATION OF INTERIOR HARD, NON-POROUS SURFACES OF ICE MACHINES: Ice Machines – Sanitization must occur after initial installation, after the machine is serviced and periodically during its use. 1. Shut off incoming water line to machine and turn off refrigeration. 2. Wash with a compatible detergent and rinse with potable water before sanitizing. (*Note: Use this direction only if applicable.*) 3. Apply this product by mechanical spray, direct pouring, or by circulating through the system. 4. Allow surfaces to remain wet or solution to remain in equipment for at least 1 minute. Drain thoroughly before reuse and allow sanitized surfaces to adequately drain before contact with food/liquid. 5. Return machine to normal operation.

PRECAUTIONARY STATEMENTS

HAZARDS TO HUMANS AND DOMESTIC ANIMALS

CAUTION. Harmful if absorbed through skin. Avoid contact with skin, eyes or clothing. Wash thoroughly with soap and water after handling and before eating, drinking, chewing gum, using tobacco or using the toilet. Remove and wash contaminated clothing before reuse.

ENVIRONMENTAL HAZARDS

This product is toxic to fish and aquatic invertebrates.

STORAGE AND DISPOSAL

Do not contaminate water, food, or feed by storage and disposal.

PESTICIDE STORAGE: Store only in original container. Keep this product under locked storage sufficient to make it inaccessible to children or persons unfamiliar with its proper use.

PESTICIDE DISPOSAL: Pesticide wastes are acutely hazardous. Improper disposal of excess pesticide, spray mixture or rinsate is a violation of Federal Law. If these wastes cannot be disposed of by use according to label instructions, contact your State Pesticide or Environmental Control Agency, or the Hazardous Waste Representative at the nearest EPA Regional Office for guidance.

CONTAINER DISPOSAL: Non-Refillable Container. Do not reuse or refill this container. Triple rinse container (or equivalent) promptly after emptying. Triple rinse as follows: Fill container 1/4 full with water and recap. Shake for 10 seconds. Drain for 10 seconds after the flow begins to drip. Follow Pesticide Disposal instructions for rinsate disposal. Repeat procedure two more times. Then offer for recycling if available or puncture and dispose of in a sanitary landfill, or by incineration.



**HUSKY® 830 RTU
FOOD SERVICE
SANITIZER**

Food Contact Sanitizer

ACTIVE INGREDIENTS:

Alkyl (50% C14, 40% C12, 10% C16)

Dimethyl Benzyl Ammonium Chloride.....0.014%
Octyl Decyl Dimethyl Ammonium Chloride.....0.011%
Didecyl Dimethyl Ammonium Chloride.....0.005%
Dioctyl Dimethyl Ammonium Chloride0.005%
INERT INGREDIENTS:..... 99.965%
TOTAL:.....100.000%

**KEEP OUT OF REACH
OF CHILDREN
CAUTION CUIDADO**

See side panel for additional precautionary statements.

FIRST AID

In case of emergency, call a poison control center or doctor for treatment advice. Have the product container or label with you when calling a poison control center or doctor, or going for treatment. **IF ON SKIN:** Take off contaminated clothing. Rinse skin immediately with plenty of water for 15-20 minutes.

**EPA Reg. No. 10324-110-8155
EPA Est. No. 8155-OH-1**

**NET CONTENTS:
1 Quart (32 Fl. Oz.) 946 ml**