



# Sani-FAB™

RTU FOOD CONTACT SANITIZER



Formulated to aid in the reduction of cross-contamination on hard nonporous surface. For non-food & food contact sanitization.

**GENERAL DISINFECTION PERFORMANCE:** This product kills the following bacteria in 10 minutes on hard, non-porous surfaces: *Salmonella enterica* and *Staphylococcus aureus*.

**FOOD CONTACT SANITIZING PERFORMANCE:** This product is an effective food contact sanitizer in 1 minute on hard, non-porous surfaces against: *Aeromonas hydrophila*, *Campylobacter jejuni*, *Clostridium perfringens-vegetative*, *Escherichia coli*, *Escherichia coli* O111:H8, *Escherichia coli* O157:H7, *Escherichia coli* O45:K-H, *Escherichia coli* O103:K-H8, *Escherichia coli* O121:K-H10, *Escherichia coli* O26:H11, *Enterococcus faecalis* Vancomycin Resistant, *Enterobacter sakazakii*, *Listeria monocytogenes*, *Klebsiella pneumoniae*, *Salmonella enterica*, *Salmonella enteritidis*, *Salmonella typhi*, *Shigella dysenteriae*, *Shigella sonnei*, *Staphylococcus aureus*, *Staphylococcus aureus* Methicillin Resistant, *Streptococcus pyogenes* and *Yersinia enterocolitica*

This product is for use on hard, non-porous surfaces in restaurants, bars, taverns, cafeterias, institutional kitchens, fast food operations, food storage areas.

This product when used as directed is formulated for use on washable hard, non-porous surfaces such as: countertops, countertop laminates, stovetops, sinks, shelves, racks, carts, appliances, refrigerators, microwave ovens, dishes, glassware, silverware, cooking utensils, eating utensils, plastic and other non-porous cutting boards, plastic and other non-porous chopping blocks, Tupperware®, coolers, ice chests, refrigerator bins used for meat, Slurpee® machines, kitchen equipment such as food processors, blenders, cutlery, trash compactors and other utensils.

This product is for use as a disinfectant on hard, non-porous surfaces and as a sanitizer on dishes, glassware and utensils, public eating places, and food processing equipment at 350 ppm.

To prevent cross contamination, kitchenware and 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.

**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 Chloride.....0.005%  
 INERT INGREDIENTS:.....99.965%  
 TOTAL:.....100.000%

EPA Reg. No. 10324-110-9367

EPA Est. No. 9367-FL-1

## PRODUCT INFO

**Product Code** 620RTU

**Volume** 32 US ounces

**Shipping Package** 12 x 32 ounces

**Pallet Quantity** 44

SDS sheets available for download at [pioneereclipse.com](http://pioneereclipse.com).

620\_PDS 05/17

## SURFACES



WASHABLE

## TECHNICAL DATA

**Description** RTU food contact sanitizer

**Appearance** Colorless liquid

**pH** 6.0 - 8.0  
 ASTM E70-07

**Solubility in Water** Fully miscible

**Fragrance** none added

**Shelf Life**  
 ASTM D1791-93 (2008)

**Density** 0,99 - 1,00 g/cm<sup>3</sup>  
 ASTM D1475-98 (2008)

**Freeze/Thaw**  
 ASTM D3209-93 (2008)

**Container** 32 US ounces (RTU packaging)



# DIRECTIONS

Read all directions and Safety Data Sheets (SDS) before using.

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.

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.

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.

FOR USE AS A GENERAL DISINFECTANT:

1. Pre-clean surfaces.
2. Apply this product to hard, non-porous surfaces using a sponge, brush, cloth, by immersion, coarse pump or trigger spray device. For spray applications, spray 6-8 inches from surface. Do not breathe spray.
3. Treated surfaces must remain wet for 10 minutes.
4. Wipe dry with a clean cloth or allow to air dry.

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 applications of the sanitizing solution.

TO SANITIZE FOOD CONTACT SURFACES, FOOD PROCESSING EQUIPMENT AND OTHER HARD SURFACES IN FOOD PROCESSING LOCATIONS, RESTAURANTS AND BARS IN A THREE COMPARTMENT SINK: 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 and then air dry before contact with food so that little or no residue remains. Do not rinse.

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

U.S. PUBLIC HEALTH SERVICE FOOD SERVICE SANITIZATION RECOMMENDATIONS CLEANING AND SANITIZING

1. Thoroughly wash equipment and utensils in a hot detergent solution.
2. Rinse utensils and equipment thoroughly with potable water.
3. Sanitize equipment and utensils by immersion in this product for at least 1 minute at a temperature of 75°F.
4. For equipment and utensils too large to sanitize by immersion, apply this product by rinsing, spraying or swabbing until thoroughly wetted for 1 minute.
5. Allow sanitized surfaces to adequately drain and then air dry before contact with food. Do not rinse.

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.
2. Unit must be washed with a compatible detergent and rinsed with potable water before sanitizing.
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.

## 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 HAZARD

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 HANDLING: Non-Refillable Container. Do not reuse or refill this container. Triple rinse container (or equivalent) promptly after emptying. Triple rinse as follows: Fill container ¼ 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.

