Food Service 2000 Sanitizer

For School, Restaurant, Food Handling and Processing Areas, Bar, Tavern and Institutional Kitchen Use

ACTIVE INGREDIENTS Alkyl (60% C14, 30% C16, 5% C12, 5% C18) dimethyl benzyl ammonium chlorides..... 5.0% Alkyl (68% C12, 32% C14) dimethyl ethylbenzyl ammonium chlorides ..... 5.0% INERT INGREDIENTS..... 90.00% Total..... 100.00% EPA REG. NO. 1839-86-67205 EPA EST. NO. 64900-CAN-001

Features & Benefits

Swish Food Service 2000 is designed for use in nursing homes, hotels, schools, homes, food processing plants, food service establishments, restaurants and bars where sanitization is of prime importance. This product contains no phosphorus. This product is for use as a sanitizer on dishes, glassware, and utensils at 200-400 ppm active quaternary without potable water rinse. This product is for use as a sanitizer on food processing equipment at 200-400 ppm active quaternary without potable water rinse. This product is for use as a sanitizer on bottling and beverage dispensing equipment. This product is for use as a sanitizer in sanitary filling of bottles and cans. This product is for use as a sanitizer for bottles or cans in the final rinse application and for external spraying of filling and closing machines. Swish Food Service 2000 is an effective sanitizer for use on food contact surfaces in 60 seconds at 200-400 ppm active quaternary against Staphylococcus aureus, Escherithia coli, Escherichia coli O157:H7, Yersinia enterocolitica, listeria monocytogenes, Salmonella typhi, Shigella sonnei, Vibrio cholera, Methicillin resistant Staphylococcus aureus (MRSA), Vancomycin resistant Enterococcus faecalis (VRE), Campylobacter jejuni and klebsiella pneumoniae. Regular, effective cleaning and sanitization of equipment, utensils and work or dining surfaces that could harbor hazardous microorganisms minimizes the probability of contaminating food during preparation, storage or service. Effective cleaning will remove soil to prevent the accumulation of food residues, which may decompose or support the rapid development of food poisoning organisms or toxins. Application of effective sanitization procedures reduces the number of those disease-causing organisms that may be present on equipment and utensils after cleaning. Effective sanitization reduces the potential for the transfer of disease, either directly through tableware such as glasses, cups and flatware or indirectly through food. To prevent cross-contamination, kitchenware and equipment food contact surfaces 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. Where equipment and utensils are used for the preparation of foods on a continuous production-line basis, utensils and equipment food contact surfaces must be washed, rinsed with potable water and sanitized at intervals throughout the day on a schedule based on food temperature, type of food, and the amount of food particle accumulation.

Usage Instructions

It is a violation of Federal Law to use this product in a manner inconsistent with its labeling. When used as directed this product is an effective sanitizer at an active quaternary concentration of 200-400 ppm when diluted in water up to 650 ppm hardness (CaCO3) in public eating establishments and food processing plants against Escherichia coli (ATCC 11229), Escherichia coli 0157:H7 (ATCC 43895). Staphylococcus aureus (ATCC 6538), Yersinia enterocolitica (ATCC 23715), listeria monocytogenes (ATCC 35152), Salmonella typhi (ATCC 6539), Shigella sonnei (ATCC 11060), Vibrio cholera (ARC 14035), Methicillin resistant Staphylococcus aureus (MRSA) (ATCC 33592), Vancomycin resistant Enteracoccus faecalis (VRE) (ATCC 51299) and Campylobacter jejuni (ATCC 29428). This product is an effective sanitizer against Klebsiella pneumoniae (ATCC 4352) at a 200 ppm active quaternary concentration when diluted in water up to 500 ppm hardness (CaCO3). At an active quaternary concentration of 300 ppm, it is an effective sanitizer against Klebsiella pneumoniae (ATCC 4325) when diluted in water up to 650 ppm hardness (CaCO3). Remove all gross food particles and soils from areas, which are to be sanitized, with a good detergent pre-flushed, pm-soak or pm-scrape treatment. Rinse with potable water. Prepare a fresh solution daily or more frequently as soil is apparent. Sanitization of public eating establishment food contact surfaces is regulated under 40CFR180.940. To prepare a 200, 300 or 400 ppm active quaternary solution, use the following dilution table: Active Quat 1 Gallon 4 Gallon 10 Gallon 20 Gallon 200 ppm 0.25 ounce 1 ounce 2.5 ounces 5 ounces 300 ppm 0.376 ounce 1.5 ounces 3.76 ounces 7.5 ounces 400 ppm 0.5 ounce 2 ounces 5 ounces 10 ounces

Sanitization of beverage dispensing equipment:

1. Wash equipment with a compatible detergent and rinse with potable water prior to sanitizing. 2. Fill equipment with a use-solution of 0.25-0.5 ounce of this product per gallon of water (or equivalent dilution). 3. Allow use-solution to remain in equipment for at least 60 seconds. 4. Drain thoroughly and allow to air dry before reuse. Do not rinse with potable water.

U. S. PUBLIC HEALTH SERVICE FOOD SERVICE SANITIZATION RECOMMENDATIONS

Cleaning and sanitizing: Equipment and utensils must he thoroughly pre-flushed or pre-scraped and when necessary, pre-soaked to remove gross food particles and soil. 1. Thoroughly wash equipment and utensils in hot detergent solution. 2. Rinse utensils and equipment thoroughly with potable water. 3. Sanitize equipment and utensils by immersion in a use-solution of 1-2 ounces of Swish Food Service 2000 per 4 gallons of water for at least 60 seconds at a temperature of 75°F 4. For equipment and utensils too large to sanitize by immersion, apply a use-solution of 1-2 ounces of Swish Food Service 2000 per 4 gallons of water by rinsing, spraying or swabbing until thoroughly wet. 5. Allow sanitized surface to drain and air dry. Do not rinse. To sanitize pre-cleaned immobile food processing equipment and surfaces (tanks, finished wood or plastic chopping blocks, counter tops, conveyors) flood the area with a 200 to 400 ppm active quaternary solution for at least 60 seconds, making sure to wet all surfaces completely. Drain the use-solution from the surface and air dry. To sanitize pre-cleaned mobile food processing utensils (knives, grinders, shredders, cleavers, ladles), immerse in a 200 to 400 ppm active quaternary solution for at least 60 seconds, making sure to immerse completely. Remove, drain the use-solution from the surface and air dry.

Sanitization of pre-cleaned sanitary filling equipment:

Prepare a use-solution of 0.25-0.5 ounce of Swish Food Service 2000 per gallon of water (200-400 ppm active quaternary) for final washer and rinse applications. Allow surfaces to remain wet for at least 60 seconds. Drain thoroughly and allow to air dry before reuse. Do not rinse.

For continuous treatment of meat and poultry or fruit and vegetable conveyors:
Remove gross food particles and excess soil by a pre-flush or pre-scrape, wash with a compatible detergent or cleaner. Rinse equipment thoroughly with potable water. Apply 1-2 ounces of Swish Food Service 2000 per 4 gallons of water (200-400 ppm active quaternary) to conveyors with suitable feeding equipment. Do not allow this solution to be sprayed directly on food. Controlled volumes of the sanitizer solution are applied to return portion of conveyor through nozzles so located as to permit maximum drainage of sanitizer solution from equipment and to prevent puddles on top of belt. During interruptions in operation, use a low-pressure coarse sprayer to apply a use-solution of 1-2 ounces of Swish Food Service 2000 per 4 gallons of water (200-400 ppm active quaternary) to equipment, peelers, collators, slicers, and saws. Conveyor equipment should be free of product when applying this coarse spray. Allow surfaces to remain wet for at least 60 seconds. No rinse is allowed.

Sanitization of food processing equipment:
Equipment and utensils must be thoroughly pre-flushed or pre-scraped and when necessary pre-soaked to remove gross food particles. Clean and rinse equipment thoroughly, then apply sanitizing solution containing 1-2 ounces of Swish Food Service 2000 per 4 gallons of water (200-400 ppm active quaternary). All surfaces to remain wet for at least 60 seconds. No rinse is allowed.

Sanitization of Interior Hard, Non-Porous Surfaces of Water Softeners and Reverse Osmosis (RO) Units:
Water Softeners: Sanitization should occur after initial installation, after the system is serviced and periodically during its use. 1. Backwash the softener and add 2 ounces of sanitizer per 8 gallons of water (200 ppm active quaternary) to the brine tank well. (NOTE: standard system capacity is 48 gallons). (The brine tank should have water in it to permit the solution to be carried into the softener). 2. Units/tanks must be washed with a compatible detergent and rinsed with potable water before sanitizing. 3. Proceed with the normal regeneration or interrupt the cycle after the brining step and let the softener soak for a minimum of 60 seconds. 4. Drain use-solution from the unit.

Reverse Osmosis (RO) Units:
Sanitization should occur after initial installation, after the system is serviced and periodically during its use. 1. Turn off RO system, drain storage tank and remove membrane element and pre-filters. Put membrane element in a plastic bag so it remains wet. Do not use this product to sanitize the membrane unit; it must be sterilized. 2. Units/tanks most be washed with a compatible detergent and rinsed with potable water before sanitizing. 3. Fill empty pre-filter housing with 2 ounces of sanitizer per 8 gallons of user (200 ppm active sanitizer) and turn on raw water. (NOTE: standard system capacity is 1-2 gallons). 4. After holding tank is full, let system stand idle for a minimum of 60 seconds. Turn off water. Drain holding tank. 5. Follow the manufacturer's directions for re-installation of new pre-filters, membrane element and post filter.

Sanitization of Interior Hard, Non-Porous Surfaces of Ice Machines, Water Coolers, Water Holding Tanks and Pressure Tanks Ice Machines:
Sanitization should occur after initial installation, after the machine is serviced and periodically during its use. 1. Shut off incoming water line to machine. 2. Units/tanks must be washed with a compatible detergent and rinsed with potable water before sanitizing. 3. Prepare a solution of 2 ounces of sanitizer per 8 gallons of water (200 ppm active quaternary). 4. Circulate use-solution through machine making sure to wet all surfaces and allow a minimum contact of 60 seconds. 5. Drain the unit. 6. Return machine to normal operation.

Water Coolers, Water Holding Tanks and Pressure Tanks:
Sanitization should occur after initial installation, after the system is serviced and periodically during its use. 1. Shut off incoming water line. 2. Units/tanks must be washed with a compatible

detergent and rinsed with potable water before sanitizing. 3. Prepare a solution of 2 ounces of sanitizer per 8 gallons of water (200 ppm active quaternary). 4. Apply or circulate (if possible) to wet all surfaces and allow a minimum contact of 60 seconds. 5. Drain the unit. 6. Return to service by opening incoming water lines.

Caution
DANGER. KEEP OUT OF REACH OF CHILDREN. CORROSIVE Causes irreversible eye damage and skin burns. Do not get in eyes, on skin or on clothing. Wear goggles or face shield, rubber gloves, and protective clothing. Harmful if swallowed. Remove contaminated clothing and wash before reuse. Wash thoroughly with soap and water after handling.

STORAGE AND DISPOSAL DO NOT CONTAMINATE WATER, FOOD, OR FEED BY STORAGE OR DISPOSAL. PESTICIDE STORAGE - Store in a dry place no lower in temperature than 50°F or higher than 120°E Store in a tightly closed container in an area inaccessible to children. CONTAINER DISPOSAL - Nonrefillable container. Do not reuse or refill this container. Offer for recycling if available. Triple rinse container promptly after emptying. Triple rinse as follows: Fill container 1/4 full with water and recap. Agitate vigorously. Follow Pesticide Disposal instructions for rinsate disposal. Drain for 10 seconds after the flow begins to drip. Repeat procedure two more times. Then offer for recycling or reconditioning. If not available, puncture and dispose in a sanitary landfill. PESTICIDE DISPOSAL - Pesticide wastes are acutely hazardous. Improper disposal of excess pesticide, spray mixture, or rinses 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. SPILL OR LEAK PROCEDURES: Small spills may be mopped up, flushed away with water or absorbed on some absorbent material and incinerated. Large spills should be contained; the material then moved into containers and disposed of by approved methods for hazardous wastes.

Product Code & Size

#2001-4	3.78 L / 1 US Gal.