



## TECHNICAL DATA SHEET

### **NO RINSE SANITISER 1 TO 10 CONCENTRATE**

**PRODUCT DESCRIPTION:** NO RINSE SANITISER is a product formulated for sanitizing and disinfecting food service areas, restaurants, and commercial kitchens as well as floors, walls, metal surfaces, painted surfaces, exterior bowl surfaces, empty basins, showers, athletic equipment, garbage cans, toilet fixtures and other hard and non-porous surfaces.

It's water based, safe and effective on a variety of hard, nonporous surfaces and helps to prevent bacterial contamination by killing *Escherichia coli*, *Pseudomonas aeruginosa*, *Salmonella enterica*, and *Staphylococcus aureus*. It also eliminates adenovirus type 5, herpes simplex virus type 1 and 2, HIV-1 (AIDS virus), influenza type A2, and vaccinia virus.

### **Directions for Use:**

#### **For Sanitizing:**

For use on hard non-porous surfaces such as counter tops, eating utensils, and drinking glasses. Remove gross filth and soil deposits. Pre-clean all surfaces prior to sanitizing. Thoroughly wet surfaces. Use 100 ml of concentrate per 1 litre of water for a minimum contact time of 1 minute in a single application. Can be applied with mop, sponge or cloth as well as spraying or soaking. Fresh solution is to be prepared for each use then discarded. Drain thoroughly. Do not rinse. A water rinse is not required following the use of this product on previously cleaned hard surfaces provided that the surfaces are adequately drained for contact with food so that little or no residue remains.

#### **For Disinfecting:**

Floors, walls, metal surfaces, painted surfaces, exterior bowl surfaces, empty basins, showers, athletic equipment, garbage cans, toilet fixtures and other hard non-porous surfaces. Remove gross filth and soil deposits. Pre-clean all surfaces

**prior to disinfection. Thoroughly wet surfaces. Use 10 ml per 1 litre of water for a minimum contact time of 10 minutes in a single application. Can be applied with a mop, sponge, or cloth as well as spraying or soaking. The recommended use solution is prepared fresh for each use and then discarded. Rinsing is not necessary unless floors are to be waxed or polished.**

**Restaurant and Bar Use:**

**For use as a sanitizer on dishes, glassware, silverware, cooking utensils, wash with detergent, rinse thoroughly and immerse in a solution (1 ounce per 4 gallons of water) for at least 1 minute.**