

M-C 10 Sanitizer

Food Service, No Rinse Sanitizer



Food Service and Meatroom Sanitation

M-C 10 SANITIZER is a highly effective no-rinse sanitizer recommended in all phases of food processing and in food service environments. When washing countertops, display equipment, food processing equipment, refrigerated storage equipment, ice machines and other hard surfaces, it is recommended that the equipment first be cleaned/degreased with Multi-Clean H.D. HI-FOAM (USDA Classification A-1). Next, the surface should be rinsed with potable water. M-C 10 SANITIZER is then used to sanitize the surface. It may be applied by cloth, brush or sprayer. The surface is then left to air dry. This method ensures proper cleaning and sanitizing.

Sanitizing

M-C 10, when used at the recommended dilution of 1:512 (1 oz./4 gal. water), supplies 200 ppm (parts per million) active quaternary. Effective against: *Aeromonas hydrophila*, *Campylobacter jejuni*, *Escherichia coli*, *Escherichia coli* O157:H7, *Listeria monocytogenes*, *Shigella typhi*, *Shigella dysenteriae*, *Staphylococcus aureus*, *Streptococcus pyogenes*, *Yersinia enterocolitica*.

Warewashing

When washing dishes, silverware, pots, pans, glasses, etc., it is recommended that the utensils be washed with a high quality dishwash liquid such as Multi-Clean POWER SUDS, rinsed in potable water and then immersed in a 1 - 2 ounces per 4 gallons water of this product (200 - 400 ppm) with a 1 minute contact time and allow to air dry. No Rinsing allowed.

Disinfection, Virucidal Performance and Fungicidal Activity.

Hospitals, Dental Offices, Nursing Homes and other Health Care Institutions. For disinfecting floors, walls, countertops, bathing areas, lavatories, tables, chairs, garbage pails and other hard non-porous surfaces. Add 4 ounces of this product to 5 gallons of water (625 ppm active quat). Treated surfaces must remain wet for 10 minutes.

Bacteriacidal Activity: *Burkholderia cepacia*, *Campylobacter jejuni*, *Corynebacterium ammoniagenes*, *Escherichia coli* O157:H7, *Enterococcus faecium* (Vancomycin Resistant) (VRE), *Klebsiella pneumoniae*, *Listeria monocytogenes*, *Proteus mirabilis*, *Pseudomonas aeruginosa*, *Salmonella enterica*, *Salmonella typhi*, *Shigella sonnei*, *Staphylococcus aureus*, *Staphylococcus aureus* (Methicillin resistant), *Yersinia enterocolitica*, Community Associated Methicillin Resistant *Staphylococcus aureus* (CA MRSA).

Virucidal Performance: *Herpes Simplex Type 1*, *Herpes Simplex Type 2*, *Human Coronavirus*, *Influenza A2/Japan/305 Virus*, *Vaccinia virus*.

Fungicidal Activity: *Trichophyton mentagrophytes* (athlete's foot fungus)(cause of Ringworm). Use in locker rooms, dressing rooms, shower and bath areas and exercise facilities.

Learn More.....at www.multi-clean.com

Training materials: Multi-Clean Method Bulletin #1403, "Understanding Sanitizers and Disinfectants. A practical guide on how select the appropriate germicide for your needs along with procedures for cleaning all types of facilities."



Multi-Task™ System

Also available in our Multi-Task line:
Multi-Task 10, MC-10 Sanitizer
Order Information: 908802 (4 x 2 liter)



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Properties

Appearance	Water clear liquid, mild odor
pH	6-8 (10% solution in distilled water)
Specific Gravity	0.991
Flashpoint	None
Percent Active	10.0 minimum
Dilutions/Sanitization	1 oz. / 4 gal. water (200 ppm) (1:512)
Disinfection	4 oz. / 5 gal. water (625 ppm) (1:160)
Hardwater Tolerance	Excellent: effective to 750 ppm hardness
Phosphate-Free	Yes
Storage Stability	Excellent, 1 year under normal conditions
Freeze-Thaw Stability	Will freeze - usable after thawing with no change in performance.
USDA Classification	D2
Federal Register Ref	21CFR 178:1010 (b) (11), (c) (8)
EPA Reg. No	10324-63-5449

Packaging

1 gallon, 910353
5 gallon, 910355
55 gallon, 910357

WARNING & DISCLAIMER: Results may vary. Multi-Clean chemicals are to be used only by appropriately trained personnel. IMPROPER USE POSES RISK OF PHYSICAL INJURY OR PROPERTY DAMAGE. See appropriate Multi-Clean Method Bulletin for further warnings and information for your application. The suitability of and proper application of this product is the responsibility of the applier. The manufacturer disclaims all warranties, express and implied, including any warranties of MERCHANTABILITY AND FITNESS OF PURPOSE. The manufacturer's liability is limited to replacement of or reimbursement for any product proved defective. No person has authority to waive these disclaimers or make any representations or warranties on behalf of the manufacturer, except in writing signed by the manufacturer.

Multi-Clean®