

M-C 10 Sanitizer

Food Service, No Rinse Sanitizer



Food Contact Surface Sanitizer

USE FOR: Sanitizing of food processing equipment, ice machines and other hard non-porous surfaces in food contact locations, restaurants and bars. At 1- 2 oz/ 4 gallons of water (200 - 400 ppm active), M-C 10 Sanitizer eliminates 99.999% of the following bacteria in 60 seconds: *Aeromonas hydrophila*, *Listeria monocytogenes*, *Campylobacter jejuni*, *Shigella dysenteriae*, *Clostridium perfringens*, *Staphylococcus aureus*, *Enterobacter sakazakii*, *Streptococcus pyogenes*, *Escherichia coli*, *Yersinia enterocolitica*, *Enterococcus faecalis* Vancomycin resistant, *Escherichia coli* O157:H7, *Salmonella typhi*, *Escherichia coli* O111:H8.

FOOD CONTACT SURFACE SANITIZING DIRECTIONS:

Apply a use-solution to sanitize hard nonporous surfaces with a brush, cloth, mop, sponge, mechanical spray device, coarse pump or trigger spray device or by immersion. Rub with brush, cloth, or sponge. Allow surface to remain wet for at least 60 seconds. Remove items from solution.

Allow to air dry. NO POTABLE WATER RINSE IS ALLOWED following the use of this product as a sanitizer on previously cleaned hard, non-porous surfaces.



Non-Food Contact Surface Sanitizer

At 1/4 oz/gallon of water (200 - 400 ppm quat) with a 3-minute contact time against the following on hard non-porous surfaces: *Enterobacter aerogenes*, *Staphylococcus aureus*.

Apply sanitizer use solution to hard, non-porous non-food contact surfaces with a brush, cloth, mop, sponge, auto scrubber, mechanical spray device or trigger spray device or by immersion so as to thoroughly wet surface to be sanitized. Allow to air dry.

Change cloth, sponge or towels frequently to avoid redeposition of soil. Change the solution at least daily or more often when use solution becomes visibly dirty.

Multi-Task™ System

Available in the Multi-Task line:
Multi-Task 10, MC-10 Sanitizer
Order Information: 908802 (4 x 2 liter)



M-C 10 SANITIZER is a highly effective, no-rinse sanitizer recommended in all phases of food processing and in food service environments.

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 Quat
Dilutions/Sanitization	1 oz./4 gal. water (200 ppm) (1:512)
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

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

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



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 product label 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.

Packaging

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