

## Sanitation Station



Sanitation Station



M-C 10 Sanitizer



12 H.D. Hi-Foam



600 Cardigan Road • Shoreview, MN USA  
Phone 651-481-1900 • Fax 651-481-9987  
www.multi-clean.com

### 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).

After rinsing 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: *Campylobacter jejuni*, *Escherichia coli*, *Escherichia coli O157:H7*, *Listeria monocytogenes*, *Shigella dysenteriae*, *Staphylococcus aureus*, *Yersinia enterocolitica*.

### Warewashing

10 M-C 10 Sanitizer can also be used in a 3 basin sink for proper sanitizing of knives, utensils, and pots. Use 15 Power Suds for hand dishwashing dishes, silverware, pots, pans, glasses, etc. Rinse with potable water then immerse in 10 MC-10 Sanitizer solutions and allow to air dry.

### Disinfection

Hospitals, Dental Offices, Nursing Homes, Schools, Health Clubs. For disinfecting floors, walls, countertops, bathing areas, lavatories, garbage pail, athletic/training equipment, and other hard non-porous surfaces. Treated surfaces must remain wet for 10 minutes. Effective against: Bacteria (including MRSA, VRE), Viruses, Fungus, Mold and Mildew Control

### Degreasing

H.D. HI-FOAM is chemically structured to develop a cleaning foam that dissolves and penetrates animal or vegetable greases quickly and thoroughly. Foam holds to vertical surfaces while cleaning activity emulsifies grease and grime. Contains high alkaline builders to bite into problem soils that are common in food handling areas.

Uses - meat markets, meat departments, supermarkets, bakeries, kitchens, appliances, dumpsters, ventilators, stove hoods, poultry plants, metal fabricating plants, factory areas. Use only on surfaces resistant to alkaline cleaners. Do not use on aluminum.

12 H.D. HI-FOAM meets USDA Performance Standards for A-1 type products.

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 applicator. 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.