



**Multi-Clean®**  
Your Guide to Clean

# M-C 10 Sanitizer

## Food Contact Surface Sanitizer

- Food Service and Meatroom Sanitation
- Highly Effective No-Rinse Sanitizer
- Highly concentrated formula saves money.
- EPA Registered



# 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*.

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.

#### Learn More.....at [www.multi-clean.com](http://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."



Quat test strips can be used to check the quat ppm level when used in sink basin cleaning, part number 421200.

### 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

VOC Compliant - VOC Free

### Packaging

1 gallon, 910353

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