

M-C 10 Sanitizer

TECHNICAL BULLETIN

Sanitizer With Organic Soil Tolerance For Restaurants, Food Handling and Process Areas, Institutional Kitchens and Sanitizing Ice Machines.

Kills 99.999% of bacteria like Escherichia coli, Campylobacter jejuni, Escherichia coli O157:H7, Staphylococcus aureus, Listeria monocytogenes, Yersinia enterocolitica and Shigella dysenteriae on hard non-porous food contact kitchen surfaces in 60 seconds. Regular, effective cleaning and sanitizing of equipment, utensils and work or dining surfaces which could harbor food poisoning microorganisms minimizes the probability of contaminating food during preparation, storage or service. Effective cleaning will remove soil and prevent the accumulation of food residues, which may decompose or support the rapid development of food poisoning organisms or toxins. Application of effective sanitizing procedures reduces the number of those microorganisms which are present on equipment and utensils after cleaning, and reduces the potential for the transfer, either directly through tableware such as glasses, cups and flatware, or indirectly through food.

To prevent cross contamination, kitchenware and on hard, non-porous food contact surfaces of equipment must be washed, rinsed with potable water and sanitized after each use and following any interruption of operation during which time contamination may have occurred.

Where equipment and utensils are used for preparation of foods on a continuous or production line basis, utensils and hard, non-porous food contact surfaces of equipment must be washed, rinsed and sanitized at intervals throughout the day on a schedule based on food temperature, type of food and amount of food particle accumulation.



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

Part Numbers
910353 one gallon
902803 one gallon SC
908802 two liter

M-C 10 Sanitizer Claims

FOOD CONTACT SURFACE SANITIZING PERFORMANCE: This product is an effective food contact sanitizer in 1 minute at 1 oz. per 4 gal. of 500 ppm hard water (200 ppm active) on hard, non-porous surfaces:

Aeromonas hydrophila	Escherichia coli O121:K-:H10
Campylobacter jejuni	Escherichia coli O145:H48
Cronobacter sakazakii	Escherichia coli O157:H7
Enterococcus faecalis	Listeria monocytogenes
Escherichia coli	Salmonella enterica serovar Typhi
Escherichia coli O26:H11	Shigella dysenteriae
Escherichia coli O45:K-:H-	Staphylococcus aureus
Escherichia coli O103:K:H8	Streptococcus pyogenes
Escherichia coli O111:H8	Yersinia enterocolitica

NON-FOOD CONTACT SURFACE SANITIZING PERFORMANCE: This product is an effective one-step sanitizer in 3 minutes at 1 oz. per gal. of 400 ppm hard water (780 ppm active) and 5% soil on hard, non-porous surfaces:

Staphylococcus aureus
Enterobacter aerogenes

NON-FOOD CONTACT SURFACE SANITIZING PERFORMANCE: This product is an effective one-step sanitizer in 5 minutes at 0.5 oz. per gal. of 400 ppm hard water (400 ppm active) and 5% soil on hard, non-porous surfaces:

Staphylococcus aureus
Enterobacter aerogenes

FUNGICIDAL PERFORMANCE: This product kills the following fungi in 10 minutes at 2 oz. per gal. of 400 ppm hard water (1550 ppm active) and 5% soil on hard, non-porous surfaces:

Trichophyton interdigitale (Athlete's foot fungus)

MILDEWSTATIC PERFORMANCE: This product controls the following mold at 2 oz. per gal. of 400 ppm hard water (1550 ppm active) and 5% soil on hard, non-porous surfaces for up to 7 days:

Aspergillus niger

DIRECTIONS FOR USE

It is a violation of Federal law to use this product in a manner inconsistent with its labeling. Before using this product, food products and packaging materials must be removed from the room or carefully protected.

FOOD CONTACT SANITIZING DIRECTIONS

Prior to application, remove visible food particles and soil by a preflush or pre-scrape and when necessary, presoak. Then thoroughly wash or flush objects with a good detergent or compatible cleaner, followed by a potable water rinse before applications of the sanitizing solution.

FOOD CONTACT SANITIZING PERFORMANCE DIRECTIONS:

Immerse pre-cleaned glassware, dishes, silverware, cooking utensils and other similar size food processing equipment in a solution of 1-2 oz. of this product per 4 gal. of water (200-400 ppm active quat) (or equivalent use dilution) for at least 1 minute. Allow sanitized surfaces to adequately drain and then air dry before contact with food so that little or no residue remains. Do not rinse.

For articles too large for immersing, apply a use solution of 1-2 oz. of this product per 4 gal. of water (200-400 ppm active quat) (or equivalent use dilution) to sanitize hard, non-porous food contact surfaces with a brush, cloth, mop, sponge, auto scrubber, mechanical spray device, hand pump trigger spray device, coarse trigger spray device. For spray applications, spray 6-8 inches from surface. Do not breathe spray. Surfaces must remain wet for at least 1 minute. Allow sanitized surfaces to adequately drain and then air dry before contact with food so that little or no residue remains. Do not rinse.

Prepare a fresh solution daily or when visibly dirty. For mechanical application, use solution must not be reused for sanitizing applications.

PRECAUTIONARY STATEMENTS

HAZARDS TO HUMANS AND DOMESTIC ANIMALS

DANGER. Corrosive. Causes irreversible eye damage and skin burns. Harmful if swallowed, inhaled, or absorbed through the skin. Avoid breathing spray mist. Do not get in eyes, on skin or on clothing. Wear goggles or face shield, chemical-resistant gloves, and protective clothing when handling. Wash thoroughly with soap and water after handling and before eating, drinking, chewing gum, using tobacco, or using the toilet. Remove contaminated clothing and wash clothing before reuse.

WISCONSIN STATE DIVISION OF HEALTH

DIRECTIONS FOR EATING ESTABLISHMENTS

1. Scrape and pre-wash hard, non-porous utensils and glasses whenever possible
2. Wash with a good detergent or compatible cleaner.
3. Rinse with potable water.
4. Sanitize in a solution of 1-2 oz. of this product per 4 gal. of water (200-400 ppm active quat) (or equivalent use dilution). Immerse all utensils for at least 1 minute or for contact time specified by governing sanitary code.
5. Place sanitized utensils on a rack or drain board to air-dry.
6. Prepare a fresh solution daily or when visibly dirty.

Note: A clean potable water rinse following sanitization is not permitted under Section HFS 196, Appendix 7-204.11 of the Wisconsin Administrative Code (reference 40 CFR 180.940 (a)).

SANITIZATION OF INTERIOR HARD, NON-POROUS SURFACES OF ICE MACHINES:

Ice Machines – Sanitization must occur after initial installation, after the machine is serviced and periodically during its use.

1. Shut off incoming water line to machine and turn off refrigeration. Allow surfaces to come to room temperature.
2. Wash with a compatible detergent and rinse with potable water before sanitizing.
3. Apply a solution of 1-2 oz. of this product to 4 gal. of water (or equivalent use dilution) by mechanical spray, direct pouring, or by circulating through the system.
4. Allow surfaces to remain visibly wet or solution to remain in equipment for at least 1 minute. Drain thoroughly before reuse and allow sanitized surfaces to adequately drain and then air dry before contact with liquid.
5. Return machine to normal operation.

NON-FOOD CONTACT SANITIZING DIRECTIONS

NON-FOOD CONTACT SANITIZING: Pre-clean visibly soiled surfaces. Add 1 oz. of this product to 4 gal. of water (or equivalent use dilution) (200 ppm active). Apply solution to hard, non-porous surfaces with a sponge, brush, cloth, mop, by immersion, auto scrubber, mechanical spray device, hand pump trigger spray device, coarse trigger spray device. For spray applications, spray 6-8 inches from surface. Do not breathe spray. Treated surfaces must remain visibly wet for 3 minutes. Prepare a fresh solution daily or when visibly dirty.

FOOD CONTACT SANITIZING DILUTION TABLE

Active solution	1 gal.	4 gal.	10 gal.	20 gal.
200 ppm	0.25 oz.	1 oz.	2.5 oz.	5 oz.
300 ppm	0.375 oz.	1.5 oz.	3.75 oz.	7.5 oz.
400 ppm	0.5 oz.	2 oz.	5 oz.	10 oz.



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