

Product Specification Document

QUAT 774 Quat Sanitizer

CLASSIFICATION:

Quat sanitizer

SCOPE:

Disinfectant - Cleaner - Sanitizer - Deodorizer with Organic Soil Tolerance for Hospitals, Institutional and Industrial Use Institutions
- Hospitals - Nursing Homes - Health Care Facilities - Schools - Restaurants - Food Services

DIRECTIONS FOR USE:

QUAT 774 -Quat Sanitizer can be used to sanitize hard, non-porous food contact surfaces such as tables, counters, and food processing equipment.

QUAT 774 -Quat Sanitizer is an effective sanitizer against *Escherichia coli* and *Staphylococcus aureus* on food contact surfaces when used at 400 ppm hard water (150 ppm to 400 ppm active quat).

QUAT 774 -Quat Sanitizer is an effective sanitizer against *Escherichia coli*, *Staphylococcus aureus*, *Campylobacter jejuni*, *Escherichia coli* O157:H7, *Klebsiella pneumoniae*, *Listeria monocytogenes*, *Salmonella choleraesuis*, *Shigella sonnei*, *Yersinia enterocolitica* and *Enterobacter sakazakii* on food contact surfaces when used at 500 ppm hard water (200 ppm to 400 ppm active quat).

Sanitizing Equipment - (Food Processing Plants or Restaurants): For sanitizing precleaned food processing equipment or utensils in federally inspected meat and poultry processing plants or restaurants. Prior to application, remove gross food particles and soil by a pre-flush, pre-scrape or when necessary, a pre-soak. Then thoroughly wash or flush objects with a good detergent or compatible cleaner followed by a potable water rinse before application of the sanitizing solution. Apply a use-solution of - *Quat Sanitizer* of 400 ppm hard water (150-400 ppm active quat) or -*Quat Sanitizer* of 500 ppm hard water (200-400 ppm active quat). Expose all surfaces to the sanitizing solution for a period of not less than 1 minute. Allow equipment to drain thoroughly and air dry. In restaurants, clean equipment with a good detergent and follow with a potable water rinse, then rinse equipment with a sanitizing solution of -*Quat Sanitizer* of 500 ppm hard water (200 - 400 ppm active quat).

Restaurant and Bar Rinse - Sanitizing Eating and Drinking Utensils

1. Scrape and pre-flush utensils to remove excess soil.
2. Wash with good detergent or compatible cleaner (see your Ecolab representative for a recommendation).
3. Rinse with potable water.
4. Sanitize in a solution of -*Quat Sanitizer* of 400 ppm water (150-400 ppm active quat). In Wisconsin, sanitize in a solution of -*Quat Sanitizer* of 500 ppm water (200-400 ppm active quat). Immerse all utensils for at least 1 minute. Use 2 minutes exposure time if required by governing sanitary code.
5. Drain and air dry.

Sanitizing - Non-Porous Gloved Hands:

To prevent the spreading of harmful organisms into animals areas and the packaging and storage areas of food plants, dip pre-washed (plastic, latex or other synthetic rubber) gloved hands into a suitable clean container that contains enough freshly made sanitizing solution to cover the gloved area. **Do not let sanitizing solution come in contact with exposed skin.** Make up the sanitizing solution by adding (150-400 ppm active quat). Dip (soak) in solution for 60 seconds. No potable water rinse is allowed. Change the sanitizing solution in the bath at least daily or when solution appears dirty.

NOTE: FOR MECHANICAL OPERATIONS: A prepared use solution may not be reused for sanitizing, but may be reused for other purposes such as cleaning.

FOR MANUAL OPERATIONS: Prepare a fresh sanitizing solution as soon as it becomes diluted or soiled.

DO NOT MIX WITH ANYTHING BUT WATER

HOSPITAL DISINFECTION DIRECTIONS

It is a violation of Federal law to use this product in a manner inconsistent with its labeling.

Apply -*Quat Sanitizer* with a cloth, mop or mechanical spray device. When applied with a mechanical spray device, surface must be sprayed until thoroughly wetted. Fresh solution should be prepared daily or when the use solution becomes visibly dirty. This product can be used to disinfect floors, walls, countertops, bathtubs, lavatories, bed-frames, tables, chairs, garbage pails and other hard, nonporous surfaces in health care institutions. To disinfect, add -*Quat Sanitizer* per 1 gallon of water (8 mL/L). For heavily soiled areas, a pre-cleaning step is required. Treated surfaces must remain wet for 10 minutes. Remove solution with a clean mop, cloth, or wet vacuum pickup or allow to air dry. Prepare fresh solution at least daily or when use solution becomes visibly dirty. At this use level, -*Quat Sanitizer* is effective against *Pseudomonas aeruginosa*, *Staphylococcus aureus* and *Salmonella choleraesuis* in the presence of 5% blood serum when evaluated by the AOAC Use-Dilution test. This product is not for use on medical device surfaces.

GENERAL DISINFECTION: This product is an effective general disinfectant that can be used to disinfect floors, walls, woodwork, sink tops, garbage pails, telephones, rest rooms, bathroom fixtures, and other hard, nonporous surfaces. Remove gross filth or heavy soil and pre-clean surface. Apply disinfecting solution to surface by flushing, mopping, sponging or hand pump spraying so as to thoroughly wet surface. Allow surface to remain wet for 10 minutes. Remove solution with a clean mop, cloth, or wet vacuum pickup or allow to air dry. Prepare fresh solution at least daily or when use becomes visibly dirty. Any food contact surfaces that have been disinfected must be thoroughly rinsed with potable water. Before use in federally inspected meat and poultry food processing plants and dairies, food products and packaging materials must be removed from the room or carefully protected.

Non-Acid Toilet Bowl Disinfectant/Cleaner Directions: Remove gross filth prior to disinfection.

From Concentrate: The bowl and mix. Brush over exposed surfaces and under the rim, allow to stand for 10 minutes and flush.

From Use Solution: Empty toilet bowl or urinal and apply 1 oz. per gallon use-solution to exposed surfaces and under the rim with a cloth, mop, sponge or mechanical spray. Brush or swab thoroughly. Let stand for 10 minutes and flush.

For Heavy Duty Use: Empty toilet bowl or urinal and apply 4 oz. per gallon use-solution to exposed surfaces including under the rim with a cloth, mop, sponge or sprayer. Brush or swab thoroughly. Let stand for 10 minutes and flush.

Deodorizing Directions: This product deodorizes garbage storage areas, garbage bins, toilet bowls and any other hard nonporous surfaces in odor causing areas. Mix ½ oz. per gallon of water and apply solution to surfaces. Thoroughly wet surfaces, allow to air dry.

Non-Food Contact Surface Sanitizing: Add -Quat Sanitizer (200 ppm active quat) to sanitize hard, nonporous non-food contact surfaces. Apply sanitizer use-solution with a cloth, mop, sponge, sprayer or by immersion. For sprayer applications, use a coarse spray device. Spray 6-8 inches from surface. Do not breathe spray. Treated surfaces must remain wet for 60 seconds. Wipe dry with a sponge, mop, or cloth or allow to air dry.

PRODUCT INFORMATION:

State	Liquid
Appearance	Red transparent
Fragrance	Disinfectant
pH – conc:	6.5 – 9.0
pH – use dilution:	6.0 - 8.0
% P 0	%
Kosher	No
USDA	Letter of Guaranty available
Conc. Test	Volumetric, quat test kit # 417, or QT 40 test strips (.25 - .67 oz/gal = 150 - 400 ppm)
Hazard Rating (HMIS) Health - 3 Fire - 0 Reactivity - 0	

REGULATORY INFORMATION:

EPA Registration Number: 1677-198

MICROBIOLOGY:

Quat Sanitizer is proven effective against:

When used at 0.25 oz - 0.67 oz. per 1 gallon of 400 ppm hard water (150 ppm to 400 ppm active quat), -Quat Sanitizer is an effective **sanitizer** against: *Escherichia coli Staphylococcus aureus*

When used at 0.32 oz.- 0.67 oz. per 1 gallon of 500 ppm hard water (200 ppm to 400 ppm active quat), Quat Sanitizer is an effective **sanitizer** against: *Escherichia coli Staphylococcus aureus Campylobacter jejuni, Escherichia coli O157:H7 Klebsiella pneumoniae Listeria monocytogenes, Salmonella choleraesuis Shigella sonnei Yersinia enterocolitica Enterobacter sakazakii*

When used at 1.0 oz. per 1 gallon water in the presence of 5% blood serum when evaluated by the AOAC Use- Dilution test (600 ppm active quat), -Quat Sanitizer is an effective hospital **disinfectant** against: *Pseudomonas aeruginosa Staphylococcus aureus Salmonella choleraesuis*

STABILITY & STORAGE:

Shelf life of **concentrate**: 12 Months

Usage Notes:

- Recommended dilution levels for food service sanitizing applications:*
 - Spray bottle 250 ppm 0.42 oz/gal
 - 3 – comp sink 250 ppm 0.42 oz/gal
 - Sanitizer pail w/cloths 350 ppm 0.58 oz/gal
- When testing dilution strength using quat test strips, always follow temperature guidelines printed on the test strip dispenser – i.e. solution temp between 65 and 75 degrees.*
- Replace sanitizing solutions when they become visibly soiled or solution strength falls below minimum ppm requirement on the product label.*