

Surface Sanitiser

No-rinse sanitiser



Surface Sanitizer is a specially prepared sanitizer for use in food preparation areas such as institutional kitchens, catering establishments, butcheries, food bars and eateries. It is based on benzalkonium chloride which provides effective microbiocidal

activity at recommended dilutions whilst imparting no taste or tainting of food.

Approved for use in Food Preparation Areas

BENEFITS

- Precise Dosage – At recommended dilutions Surface Sanitizer yields 200ppm Benzylchonium Chloride (Quaternary Ammonium Compound)
- Food Safe – The Surface Sanitizer formulation complies with the specifications of AQIS for export meat establishments.
- Effective Sanitization – When used as directed Surface Sanitizer will effectively sanitize clean surfaces such as bench tops and cutting boards.
- No Rinse – Surface Sanitizer does not require rinsing when used as directed.
- Safe on all surfaces – Surface Sanitizer is non-corrosive, odourless, non-tainting and safe for use on all water cleanable surfaces.

WHERE TO USE

Surface Sanitizer is specifically designed to effectively sanitize;

- Food preparation and serving counters, bench tops and tables.
- Meat and salad cutting boards.
- Food processing equipment.
- Food processing utensils, serving utensils and cutlery.

DIRECTIONS for USE

Read and understand the Material Safety Data Sheet (MSDS) before use

Sanitizing bench tops, counters & equipment

1. Clean the surface to be sanitized thoroughly and allow to dry. Ensure that the surfaces are free of detergent residues.
2. Dilute Surface Sanitizer 1 part to 24 parts clean water (41ml/Litre).
3. Test with micro quat paper to ensure correct Quat level.
4. Apply solution to the required area using a spray bottle and spread if needed with a clean cloth.
5. Do not rinse. Allow to dwell overnight.
6. No rinsing required once dry – proceed with food preparation.

Sanitizing cutting boards and utensils

1. Clean and rinse the item(s) to be sanitized thoroughly and allow to dry.
2. Dilute Surface Sanitizer 1 part to 24 parts clean water (41ml/Litre) into a clean sink or tub.
3. Test with micro quat paper to ensure correct Quat level.
4. Totally immerse and soak the cutting boards or utensil for at least 10 minutes.
5. Do not rinse. Allow to dry.
6. No rinsing required once dry – proceed with food preparation.

Make up new solution daily

