

SANI-512



Scan for product's
Material Safety Data Sheet

Food Service Sanitizer

FEATURES

- Ultra Concentrated
- No Rinse Required
- Quick Sanitizing Efficacy
- Versatile

BENEFITS

- Very low end use cost
- Saves time and money
- Sanitizes surfaces in 1 minute
- Use on equipment, glassware, and utensils

AREAS OF USE:

- Restaurants
- Bars
- Cafeterias
- Super markets
- Food processing plants

DIRECTIONS:

Refer to original container label for complete use directions.

DANGER

Keep Out of Reach of Children. Corrosive. Causes irreversible eye damage and skin burns. Harmful if swallowed or absorbed through the skin. Do not get into eyes, on skin or on clothing. Wear goggles or face shield and rubber 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. Read and understand the Material Safety Data Sheet (MSDS) before using this product.

FIRST AID

Have the product container or label with you when calling a poison control center or doctor, or going for treatment. IF ON SKIN OR CLOTHING: Take off contaminated clothing. Rinse skin immediately with plenty of water for 15-20 minutes. Call a poison control center or doctor for treatment advice.

IF IN EYES: Hold eye open and rinse slowly and gently with water for 15-20 minutes. Remove contact lenses, if present, after the first 5 minutes, then continue rinsing eye. Call a poison control center or doctor for treatment advice.

IF SWALLOWED: Call a poison control center or doctor immediately for treatment advice. Have person sip a glass of water if able to swallow. Do not induce vomiting unless told to do so by a poison control center or doctor. Do not give anything by mouth to an unconscious person.

IF INHALED: Move person to fresh air. If person is not breathing, call 911 or an ambulance, then give artificial respiration, preferably mouth-to-mouth, if possible. Call a poison control center or doctor for further treatment advice.

NOTE TO PHYSICIAN: Probable mucosal damage may contraindicate the use of gastric lavage.

CONTAINS

Water (7732-18-5), Nonionic Surfactant (9016-45-9), Sodium Carbonate (497-19-8), Optical Brightener CBX (N/A), Perfume Oil (N/A), Dye (N/A).

SPECIFICATIONS:

Color:

Red

Odor:

None

pH (Conc):

7.0

pH (RTU):

7.0

Fixed Dilution:

1:512

Ounces Per Gallon:

0.3

Gallon Yield/Bottle:

321

Base:

Quaternary ammonium chloride

Viscosity:

Water thin

Foam:

Low to moderate

Phosphate Content:

None

Solubility:

Complete with water

Rinsability:

Not required

Flash Point:

None (waterbased)

Hard Water Tolerance:

750 ppm

Biodegradability:

Complete

Storage/Stability:

1 year

Weight Per Gallon:

8.28 lbs./gal

Freeze/Thaw Stability:

Keep from freezing

HEALTH		2
FLAMMABILITY		0
PHYSICAL HAZARD		0
PERSONAL PROTECTION		B

FOR USE IN
PrecisionFLO
DILUTION CONTROL SYSTEMS ONLY



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10 SANI-512^{PF}

Food Service Sanitizer

Desinfectante concentrado del servicio de alimento



Availability:

Packaging	Item #
2-80 oz.:	115909

- Dishes**
Platos
- Glassware**
Cristalería
- Silverware**
Cubiertos
- Coolers**
Refrigeradores
- Countertops**
Encimeras
- Appliances**
Aplicaciones

DESCRIPTION

This product for use on hard, non-porous inanimate surfaces in restaurants, bars, cafeterias, institutional kitchens, fast food operations, food storage areas, supermarkets, convenience stores, retail and wholesale establishments, food establishments, coffee shops, donut shops, pizza parlors, food processing plants, canneries, bakeries, and meat packing plants.

This product, when used as directed, can be used on washable hard, non-porous inanimate surfaces such as food preparation areas, storage areas, dishes, glassware, silverware, cooking utensils, plastic and other nonporous cutting boards, coolers, ice chests, refrigerator bins used for meat, vegetables and eggs, Tupperware®, kitchen equipment such as food processors, blenders, cutlery, trash compactors and other utensils, countertops, Slurpee® machines, stovetops, sinks, appliances, refrigerators, glass, metal, stainless steel, glazed porcelain, glazed ceramic, granite, marble, plastic, chrome, vinyl, enameled surfaces, painted woodwork, Formica®, vinyl, plastic upholstery, exhaust fans, refrigerated storage and display equipment.

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