

# cleanslate Norris

Food Contact Surface Sanitizer



KEEP OUT OF REACH OF CHILDREN  
**CAUTION**

#### FIRST AID

Have the product container or label with you when calling a poison control center or doctor, or going for treatment.

#### 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.

See side panels for additional precautionary statements.

Cleanslate Norris Food Contact Surface Sanitizer is designed for use in households (kitchens, food preparation areas), institutional kitchens (medical institution kitchens and dining areas, lodging establishment kitchens and dining areas, educational institution kitchens & dining areas), dairies, food processing plants, food service establishments, and public eating establishments (restaurants, bars, taverns, cafeterias) where sanitization of food contact surfaces is of prime importance. When used as directed, this product will sanitize previously cleaned and rinsed, non-porous, food contact surfaces: food holding tanks, eating utensils, drinking glasses, counter tops and finished wood or plastic chopping blocks.

#### ACTIVE INGREDIENTS

Alkyl (60% C <sub>14</sub> , 30% C <sub>16</sub> , 5% C <sub>12</sub> , 5% C <sub>18</sub> ) dimethyl benzyl ammonium chlorides.....	0.01%
Alkyl (68% C <sub>12</sub> , 32% C <sub>14</sub> ) dimethyl ethylbenzyl ammonium chlorides.....	0.01%
INERT INGREDIENTS.....	99.98%
TOTAL.....	100.00%

EPA Reg. No. 1839-189-84179 EPA Est. No. 84179-NJ-1

Sold by: Cleanslate Group, LLC 1515 East Linden Ave, Linden NJ 07036

net contents:

1 Quart (32 fl oz)



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USE OF THIS PRODUCT IS A VIOLATION OF FEDERAL LAW IF USED IN A MANNER INCONSISTENT WITH ITS LABELING.

#### FOOD CONTACT SURFACE SANITIZATION DIRECTIONS

**Sanitization:** Recommended for use in households, public eating places (restaurants, cafeterias, bars, taverns), dairies and food processing plants to sanitize hard, non-porous, food contact surfaces as identified below. Use a mop, sponge, cloth, low pressure coarse sprayer or hand pump trigger sprayer to apply this ready-to-use (RTU) product. Prior to application, remove all gross food particles and soil from surfaces which are to be sanitized, by a pre-flush, pre-soak or pre-scrape and when necessary, pre-soak treatment. Thoroughly wash or flush surfaces with a good detergent, followed by a potable water rinse before applying this ready-to-use sanitizer. Before use as a sanitizer in federally inspected meat and poultry plants and dairies, food products and packaging materials must be removed from the room or carefully protected. A potable water rinse is not allowed following use of this product on previously cleaned, hard non-porous surfaces provided that the surfaces are adequately drained before contact with food. This ready-to-use (RTU) product is a 200 ppm (mg/L) active quaternary solution which kills 99.999% of bacteria: *Staphylococcus aureus* (Staph) ATCC #6538, *Escherichia coli* (E. coli) ATCC #11229, *Campylobacter jejuni* ATCC #29428, *Escherichia coli* O157:H7 ATCC #43895, *Listeria monocytogenes* ATCC #35152, *Salmonella typhi* ATCC #6539, *Shigella dysenteriae* ATCC #12180 and *Yersinia enterocolitica* ATCC #23715, in 60 seconds in accordance with the AOAC Germicidal and Detergent Sanitizing Action of Disinfectants test.

**To sanitize immobile items** such as tanks, finished wood or plastic chopping blocks, food processing equipment (grinders, slicers, choppers), food work areas, finished wood or plastic tables (non-wooden picnic tables), appliances (microwaves, stoves, refrigerators) and countertops: 1. Remove all gross food particles and soil by pre-flush or pre-scrape. 2. Clean all surfaces thoroughly using a good detergent or cleaner. Tilt movable surfaces for proper drainage. Rinse with potable water. 3. Apply this product (200 ppm active quaternary solution) via hand pump trigger sprayer or low pressure coarse sprayer. 4. Wet surfaces thoroughly for 60 seconds (1 minute). 5. Let surfaces drain and air dry. Do not rinse or wipe. 6. This product must be replaced with fresh product daily or more frequently if it becomes visibly soiled.

**To sanitize countertops:** 1. Remove all large food particles and/or soil. 2. Clean all surfaces thoroughly using a good detergent or cleaner. Rinse countertop with potable water after cleaning. 3. Spray this product onto countertop until thoroughly wet. 4. Allow countertop to remain wet for 60 seconds. 5. Let countertop air dry or wipe with a clean cloth or towel. Do not rinse countertop.

**To sanitize mobile items** such as drinking glasses, cookware, dishware and eating utensils: 1. Scrape and pre-wash utensils, glassware, cookware, and dishware. 2. Wash with a good detergent. 3. Immerse articles in this product for 60 seconds or longer if specified by local government sanitary code (200 ppm (mg/L) active quaternary solution) making sure to immerse completely. 4. Place sanitized articles on a rack or drain board to air dry. Do not rinse or wipe. **Sanitization of food contact surfaces in public eating places, dairy-processing equipment, and food-processing equipment and utensils regulated under 40CFR180.940:** 1. Scrape, flush, or pre-soak articles to remove gross food particles and soil. 2. Thoroughly wash articles with a good detergent. 3. Rinse articles thoroughly with potable water. 4. Sanitize by immersing articles in this product (200 ppm (mg/L) active quaternary) for at least 60 seconds. Articles too large for immersion should be thoroughly wetted with this product by rinsing, spraying or swabbing. 5. Remove immersed items from solution to drain and then let air dry. Non-immersed items should also be allowed to air dry.

**U. S. PUBLIC HEALTH SERVICE FOOD SERVICE SANITIZATION RECOMMENDATIONS** Cleaning and sanitizing: Equipment and utensils must be thoroughly pre-flushed or pre-scraped and when necessary, pre-soaked to remove gross food particles and soil. 1. Thoroughly wash equipment and utensils in hot detergent solution. 2. Rinse utensils and equipment thoroughly with potable water. 3. Sanitize equipment and utensils by immersion in this ready-to-use product for at least 60 seconds at a temperature of 75°F. 4. For equipment and utensils too large to sanitize by immersion, apply this product by rinsing, spraying or swabbing until thoroughly wet for at least 60 seconds. 5. Allow sanitized surface to drain and air dry. Do not rinse.

## STORAGE AND DISPOSAL

**DO NOT CONTAMINATE WATER, FOOD, OR FEED BY STORAGE OR DISPOSAL.**

**PESTICIDE STORAGE:** Store in an area inaccessible to children. Do not store on side. Avoid creasing or impacting of side walls.

**CONTAINER DISPOSAL:** Nonrefillable container. Do not reuse or refill container. Clean container promptly after emptying.

Triple rinse as follows: Fill container ¼ full with water and recap. Agitate vigorously. Follow Pesticide Disposal instructions for rinsate disposal. Drain for 10 seconds after flow begins to drip. Repeat procedure two more times, then offer for recycling or reconditioning. If not available, puncture and dispose in a sanitary landfill.

**PESTICIDE DISPOSAL:** Pesticide wastes are acutely hazardous. Improper disposal of excess pesticide, spray mixture, or rinsate is a violation of Federal Law. If these wastes cannot be disposed of by use according to label instructions, contact your State Pesticide or Environmental Control Agency, or Hazardous Waste representative at the nearest EPA Regional Office for guidance.

#### PRECAUTIONARY STATEMENTS

#### HAZARDS TO HUMANS AND DOMESTIC ANIMALS

**CAUTION.** Causes moderate eye irritation. Avoid contact with eyes or clothing. Wash thoroughly with soap and water after handling and before eating, drinking, chewing gum or using tobacco.