

NO RINSE SANITISER

DESCRIPTION

No rinse sanitiser is a disinfectant and a no-rinse food contact surface sanitiser designed specifically for hospitals, food processing plants, dairies, restaurants, bars and other institutions where controlling the hazard of cross contamination from environmental surfaces is of prime importance.

When used as directed this product is an effective sanitiser against *Escherichia coli*, *Escherichia coli* O157:H7, *Staphylococcus aureus*, *Yersinia enterocolitica* and *Listeria monocytogenes*.



FEATURES

- Kills up to 99.9999%* of most common germs after a 15 second wet time
- Provides 2 to 4 hour residual protection after application
- Non -flammable and non-hazardous for easy transport/storage
- Fragrance free and non-staining formulation

DIRECTIONS

To disinfect pre-cleaned, inanimate, hard nonporous surfaces apply this product with mop, cloth, sponge, or hand pump trigger sprayer so as to wet all surfaces thoroughly. Allow to remain wet for 10 minutes, then remove excess liquid. For heavily soiled areas a pre-cleaning step is required.

To sanitise pre-cleaned and potable water-rinsed, nonporous, food contact surfaces, prepare a 200 ppm active quaternary solution by adding 10 mls of sanitiser to 5 litres of water.