

QUAT 410

DESCRIPTION QUAT 410 is a very effective 4-chain quaternary sanitizer designed for effective environmental sanitation in today's food processing industry. It contains four forms of quaternary for effectiveness over a wide range of bacterial, viral, and other micro-organic contaminants including Listeria. QUAT 410 continues to be effective on all soils even those which have built up tolerance to chlorine.

DIRECTIONS

Procedure: All food contact surfaces should be cleaned and rinsed before QUAT 410 is applied. As a sanitizer, it is safe for food contact surfaces. Use QUAT 410 in a ratio of 1 to 2 oz. for 4 gallons fresh water (200 to 400 ppm quaternary assets). Surfaces should remain wet for at least 60 seconds follow by air drying. Do not rinse with water.

Concentration: Consult your representative for specific applications and concentrations in your operation.

FEATURES

- EPA registered and USDA authorized for use in meat and poultry plants.

SAFETY INFORMATION UTILIZE APPROPRIATE PERSONAL PROTECTIVE EQUIPMENT AS PER SDS.
HANDLE AND STORE AS INDICATED ON PRODUCT LABEL.

IF ON SKIN: In case of contact, immediately flush skin with plenty of water for at least 15 minutes while removing contaminated clothing and shoes. Get medical attention if irritation persists. Wash clothes before reusing.

IF IN EYES: In case of contact, immediately flush with plenty of water for at least 15 minutes. Get immediate medical attention.

IF SWALLOWED: Drink large quantities of water. Do not induce vomiting. Never give anything by mouth to an unconscious person. Get immediate medical attention.

IF INHALED: Immediately move to fresh air. If not breathing, give artificial respiration, preferably mouth-to-mouth. If breathing is difficult, give oxygen. Get immediate medical attention.

Consult your Safety Data Sheet for additional safety information.