DOMINATOR RTU

Ready To Use Sanitizer

Effective against	
• E. Coli	
• Staph. aureus	
Campylobacter jejuni	
Listeria monocytogenes	
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Salmonella typhi	
And many more food borne pathogens	

DIRECTIONS: 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 the use of this product on previously cleaned, hard non-porous surfaces provided that the surfaces are adequately drained before contact with food.

Sanitization of food contact surfaces: 1. Scrape, flush or pre-soak articles (whether mobile or stationary) 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 1 minute. 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.

CONSULT PRODUCT LABEL FOR DETAILED USE INSTRUCTIONS

HMIS®				NFPA®
	Severe	4	Extreme	
Health1	Serious	3	High	Health1
Flammability0	Moderate	2	Moderate	Flammability0
Reactivity0	Slight	1	Slight	Reactivity0
Personal ProtectionX	Minimal	0	Insignificant	Special PrecautionsNone