



PREDATOR

RTU FOOD CONTACT SURFACE SANITIZER

DESCRIPTION

PREDATOR is a ready to use, multi-purpose disinfectant, sanitizer, and deodorant. It is designed primarily for markets requiring a no-rinse sanitizer in food contact application. Eliminates 99.999% of the following bacteria when used according to directions: Campylobacter jejuni, Salmonella enteritidis, Escherichia coli, Shigella dysenteriae, Escherichia coli O157:H7, Staphylococcus aureus, Listeria monocytogenes, Yersinia enterocolitica, and Salmonella choleraesuis. It is excellent for sanitizing food processing equipment, dairy equipment, food utensils, dishes, silverware, glasses, sink tops, countertops, refrigerated storage and display equipment.

APPLICATIONS

For use in hospitals, nursing homes, schools and colleges, veterinary clinics, equine farms, pet shops, airports, hotels, dairy farms, food and beverage processing plants, convenience stores, sports stadiums, fisheries and department stores as a sanitizer for hard surfaces.

FEATURES & BENEFITS

Approved for use in Federally inspected meat and poultry establishments, agricultural facilities, beverage plants, and food processing plants. No rinsing is required when used as a sanitizer.

SPECIFICATIONS

FORM: Liquid	FLASH POINT: >200°F	ACTIVE INGREDIENTS: Octyl Decyl Dimethyl Ammonium Chloride0.01050% Didecyl Dimethyl Ammonium Chloride0.00525% Dioctyl Dimethyl Ammonium Chloride.0.00525% Alkyl (C14, 50%; C12, 40%; C16, 10%) dimethyl benzyl ammonium chloride.0.01400% INERT INGREDIENTS <u>99.96500%</u> TOTAL100.00000%
ODOR: Bland	BOILING POINT: >200°F	
COLOR: None	SOLUBILITY IN WATER: 100%	
DETERGENCY: N/A	SPECIFIC GRAVITY: 0.9966	
WETTING ABILITY: Excellent	% VOLATILE BY VOLUME: 100%	
STORAGE STABILITY: 1 Year+	pH: 8.0	
PHOSPHATES: None	VISCOSITY: 0.86884 m ² /s	
VOC CONTENT: 0%	EVAPORATION RATE: N/A	
TOXICITY: Nonhazardous	LD50: >5000mg/kg	
COLD STABILITY: 32°F	BIODEGRADABILITY: Yes	

LABEL INFORMATION

PRECAUTIONARY STATEMENTS

HAZARDS TO HUMANS AND DOMESTIC ANIMALS

CAUTION: Keep Out of Reach of Children. Causes moderate eye irritation. Avoid contact with eyes or clothing. Harmful if swallowed. Wash thoroughly with soap and water after handling.

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

PHYSICAL OR CHEMICAL HAZARDS

Do not mix with oxidizers, anionic soaps and detergents.

STORAGE AND DISPOSAL

Do not contaminate water, food, or feed by storage and disposal. **PESTICIDE STORAGE:** Do not store on side. Avoid creasing or impacting of side walls. Store in securely closed original container. Avoid storage at temperature extremes or in sunlight. Avoid shipping or storing below freezing. If product freezes, thaw at room temperature and shake gently to remix components. Use locked storage in an area that will prevent cross-contamination of other pesticides, fertilizer, food and feed. Store in locked area inaccessible to children. **CONTAINER DISPOSAL:** Do not reuse empty container. Replace cap and securely wrap original container in several layers of newspaper and discard in trash.

This product meets AOAC efficacy standards for hard surface sanitizers.

DIRECTIONS FOR USE

It is a violation of Federal Law to use this product in a manner inconsistent with its labeling.

NOTE: With spray applications cover or remove all food products. A fresh solution should be prepared at least daily or when use solution becomes visibly dirty. For heavily soiled areas, a preliminary cleaning is required.

FOOD CONTACT SANITIZING DIRECTIONS

Sanitizing of Food Processing Equipment and Other Hard Surfaces in Food Processing Locations, Dairies, Restaurants and Bars Directions: For sanitizing food processing equipment, dairy equipment, food utensils, dishes, silverware, glasses, sink tops, countertops, refrigerated storage and display equipment and other hard non-porous surfaces. **NO POTABLE WATER RINSE IS ALLOWED.**

Before use in federally inspected meat and poultry food processing plants and dairies, food products and packaging materials must be removed from room or carefully protected. A potable water rinse is not allowed following use of the product as a sanitizer on previously cleaned hard surfaces provided that the surfaces are adequately drained before contact with food so that little or no residue remains.

To be used in the following areas: Food Service Establishments, Schools, Institutions, Industries, Meat/Poultry/Food Processing Plants, Dairies, Bars, Restaurants and Cafeterias to sanitize hard, nonporous food contact surfaces as listed and identified in this label.

Prior to application, remove gross food particles and soil by a pre-flush or pre-scrape and when necessary, presoak. Then thoroughly wash or flush objects with a good detergent or compatible cleaner, followed by a potable water rinse before applications of the sanitizing solution.

Apply solution to precleaned, hard surfaces thoroughly wetting surfaces with a cloth, mop, sponge, sprayer or by immersion. For spray applications, use a coarse pump or trigger sprayer. Spray 6 to 8 inches from surface, rub with brush, sponge, or cloth. Do not breathe spray. With spray applications cover or remove all food products. Surfaces should remain wet for at least 1 minute followed by adequate draining and air drying.

A fresh solution should be prepared at least daily or when use solution becomes visibly dirty. For mechanical application use solution may not be reused for sanitizing applications. **NO POTABLE WATER RINSE IS ALLOWED AFTER APPLICATION OF THE SANITIZING SOLUTION.**

Apply to sink tops, countertops, refrigerated storage and display equipment and other stationary hard surfaces by cloth or brush or mechanical spray device. NO POTABLE WATER RINSE IS ALLOWED AFTER USE AS A SANITIZER.

Dishes, silverware, glasses, cooking utensils and other similar size food processing equipment can be sanitized by immersion in this product. NO POTABLE WATER RINSE IS ALLOWED.

This Ready-to-Use sanitizer eliminates 99.999% of the following bacteria in 60 seconds in 500 ppm hard water (calculated as CaCO3) according to the AOAC Germicidal and Detergent Sanitizing Action of Disinfectants test.

Campylobacter jejuni	Salmonella enteritidis
Escherichia coli	Shigella dysenteriae
Escherichia coli O157:H7	Staphylococcus aureus
Listeria monocytogenes	Yersinia enterocolitica
Salmonella choleraesuis	

SANITIZATION FOOD CONTACT MOBILE SURFACES: (glassware, utensils, cookware and dishware)

1. Scrape and pre-wash utensils, glassware, cookware, and dishware.
2. Wash with a good detergent.
3. Rinse with potable water.
4. Immerse all utensils for 1 minute or longer if specified by government sanitary code. (350 ppm active solution).
5. Place sanitized utensils on a rack or drain board to air dry. Do not rinse or wipe.

PACKAGING INFORMATION

Available in 12x1 quarts.

HEALTH	1
FLAMMABILITY	0
REACTIVITY	0
PERSONAL	A

SANITIZATION FOOD CONTACT IMMOBILE SURFACES: (food processing equipment, counter tops, chopping blocks, tanks, tables, picnic tables, appliances, stovetops and food work areas.)

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 sanitizing solution. (350 ppm active solution)
4. Wet surfaces thoroughly for 1 minute.
5. Let surfaces drain and air dry. Do not rinse or wipe.
6. Fresh sanitizing solution should be prepared daily or more often if solution becomes diluted or soiled.

When using this 350 ppm quaternary Ready-to-Use solution, for sanitization of previously cleaned food contact surfaces, **NO POTABLE WATER RINSE IS ALLOWED.**

For mechanical operations: The use solution may be used once for sanitizing and reused for cleaning.

