



# QuikSan

## Ice Machine Sanitizer

ELIMINATES 99.9%  
OF BACTERIA

Sanitizer for Restaurant, Hotel, Bar and  
Commercial Kitchens

Use on hard, nonporous surfaces such as  
machinery and equipment, metal and stainless steel.

### FIRST AID

**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. **IF ON SKIN OR CLOTHING:** Take off contaminated clothing. Rinse skin immediately with plenty of water for 15 – 20 minutes. **IF SWALLOWED:** Call 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 the poison control center or doctor. Do not give anything by mouth to an unconscious person. Call a poison center or doctor for treatment advice. Have the product container or label with you when calling a Poison Control Center or doctor or going for treatment.

**NOTE TO PHYSICIAN:** Probable mucosal damage may contraindicate the use of gastric lavage. Measures against circulatory shock, respiratory depression, and convulsion may be needed.

### ACTIVE INGREDIENTS

Didecyl dimethyl ammonium chloride	2.31%
n-Alkyl (C <sub>14</sub> 50%, C <sub>12</sub> 40%, C <sub>16</sub> 10%) dimethyl benzyl ammonium chloride	1.54%
OTHER INGREDIENTS	96.15%
TOTAL	100.00%

EPA REG. NO. 47371-147-65239  
EPA EST. NO. 44446-TX-1

Distributed By:



Noble Chemical Inc.  
2205 Old Philadelphia Pike  
Lancaster, PA 17602  
717-291-9700

**KEEP OUT OF REACH OF  
CHILDREN  
DANGER**

See side panel for Precautionary  
Statements and First Aid

**NET CONTENTS: 16 OZ.**

### PRECAUTIONARY STATEMENTS HAZARDS TO HUMANS AND DOMESTIC ANIMALS

**DANGER.** Corrosive. Causes irreversible eye damage and skin burns. Do not get in eyes, on skin or on clothing. Wear protective eyewear (goggles, face shield or safety glasses), protective clothing and rubber gloves. Wash thoroughly with soap and water after handling. Harmful if swallowed. Remove contaminated clothing and wash clothing before reuse.

### ENVIRONMENTAL HAZARDS

This pesticide is toxic to fish. Do not apply in marine and/or estuarine oil fields.

### PHYSICAL/CHEMICAL HAZARDS

This pesticide is a cationic germicide. Do not mix with soap or anionic materials. Do not use or store near heat or flame.

This product is effective according to the AOAC Germicidal & Detergent Sanitizer Test modified in the presence of 500 ppm water hardness (calculated as CaCO<sub>3</sub>) against:

Campylobacter jejuni	Escherichia coli (E. coli)
Listeria Monocytogenes	Salmonella enterica
Staphylococcus aureus	Shigella sonnei
Yersinia enterocolitica	Vibrio cholerae
Escherichia coli 0157:H7 (pathogenic E. coli)	

### DIRECTIONS FOR USE:

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

### RESTAURANT AND BAR USE:

For use as a sanitizer on dishes, glassware, silverware, eating and cooking utensils. For heavily soiled areas, remove gross food particles by preflush, prescrape and presoak when necessary. Wash thoroughly with detergent or compatible cleaner, then rinse with potable water prior to application of this product. Then immerse in a solution of 1 oz. per 1 1/2 gallons of water (200 ppm quat) for at least 1 minute. Drain thoroughly and air dry. Do not rinse.

### FOR SANITIZING FOOD CONTACT SURFACES:

For use on precleaned, hard, nonporous food contact surfaces including plastic and other hard nonporous cutting boards and chopping blocks, counter tops, tables, food preparation surfaces, cooking and eating utensils, and drinking glasses. For heavily soiled areas, remove gross food particles by preflush, prescrape and presoak when necessary. Wash thoroughly with detergent or compatible cleaner, then rinse with potable water prior to application of sanitizing solution.

**For Food Contact Surfaces, Food Processing Equipment and Utensils in Dairies and Public Eating Establishments and Food Contact Surfaces, Food Processing Equipment and Utensils in Food Processing Plants:** Use 1 oz. per 1 1/2 gallons of water (200 ppm quat) or equivalent dilution for a minimum contact time of 1 minute in a single application.

Apply with a cloth, sponge, mop, coarse trigger sprayer, or by soaking. Eating utensils and drinking glasses must be sanitized by immersion. Thoroughly wet all surfaces. Drain thoroughly and air dry. Do not rinse.

Fresh sanitizing solution must be prepared at least daily or more often if the use solution becomes diluted. For mechanical applications, use solution may not be reused for sanitizing applications but may be reused for other purposes such as cleaning.

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.

### TO SANITIZE ICE MACHINES:

1. Turn off equipment.
2. Wash equipment with a compatible detergent and rinse with potable water prior to sanitizing.
3. Apply a solution of 1 oz. per 1½ gallons of water (200 ppm quat) (or equivalent dilution) by mechanical spray, directly pouring and or by recirculating through the system.
4. Allow surfaces to remain wet or solution to remain in equipment for at least 60 seconds.
5. Drain equipment thoroughly and allow to air dry before reuse.

### STORAGE AND DISPOSAL

Do not contaminate water, food or feed by storage or disposal. **Pesticide Storage:** Open dumping is prohibited. Store in original container in areas inaccessible to children. **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 the Hazardous Waste representative at the nearest EPA Regional Office for guidance. **Container Disposal:** Nonrefillable container. Do not reuse or refill this container. Clean container promptly after emptying. Triple rinse as follows: Fill container ¼ full with water and reclose the container. Agitate vigorously, and dispose of rinsate consistent with pesticide disposal instructions. Repeat two more times. Then offer for recycling if available or puncture and dispose in sanitary landfill or by other procedures approved by state and local authorities. Follow pesticide disposal instructions for rinsate. If not triple rinsed, these containers are acute hazardous wastes and must be disposed in accordance with local, state, and federal regulations.

**HMS Ratings:** Health 1, Flammability 0, Reactivity 1.

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