

QuikSan

Food Contact Surface Sanitizer

KILLS 99.999% OF
BACTERIA in 60 seconds*

Use this product in: Restaurants, bars, kitchens, cafeterias, schools, fast food chains, food storage areas, food processing plants, supermarkets, and convenience stores.

Use this product on washable hard, nonporous surfaces of: cutting boards, non-wood; choppers, food refrigeration equipment, refrigerated storage & display equipment, tables, chairs, ice machines, food mixers, blenders, counters, stoves, sinks, appliances, refrigerator, and microwave ovens.

DIRECTIONS

Refer to original container label for complete use directions.

Rev 1.0.0.

PRODUCT SPECIFICATIONS

Color:	Colorless	Rinsability:	Not required
Odor:	Fragrance Free	Flash Point:	None
pH: (Conc.)	8.0 – 11.0		
Recommended Dilution:	RTU		
Base/Active:	Quaternary ammonium chloride blend	Freeze/Thaw Stability:	Keep from freezing
Viscosity:	Water thin		
Foam:	Low to moderate		

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