



SANI-BRITE®

• DISINFECTANT • SANITIZER • DEODORIZER



Description:

This product is designed for use in hotels, schools, athletic/ recreational facilities, dairies, food service establishments, restaurants, and bars where disinfection, sanitization and deodorization is of prime importance. When used as directed, this product is formulated to sanitize hard non-porous, inanimate environmental surfaces: floors, walls, metal surfaces, stainless steel surfaces, plastic surfaces, tables.

Directions:

SANITIZATION: Recommended for use in restaurants, dairies, food processing plants, and bars.

TO SANITIZE PRE-CLEANED AND POTABLE WATER-RINSED, NON-POROUS PUBLIC EATING ESTABLISHMENT AND DAIRY FOOD CONTACT SURFACES: prepare a 200-400 ppm active quaternary solution by adding 1-2 ounces of this product to 4 gallons of water, 2.5-5 ounces to 10 gallons of water or 5-10 ounces to 20 gallons of water.

TO SANITIZE PRE-CLEANED MOBILE ITEMS IN PUBLIC EATING ESTABLISHMENTS (drinking glasses, dishes, eating utensils) immerse in a 200-400 ppm active quaternary solution for at least 60 seconds making sure to immerse completely. Remove items, drain the use-solution from the surface and air dry. Do not rinse.

TO SANITIZE PRE-CLEANED PUBLIC EATING ESTABLISHMENT SURFACES (counters, tables, finished wood or plastic cutting boards), apply a 200-400 ppm active quaternary solution with a cloth, sponge, low pressure coarse sprayer or hand pump trigger sprayer making sure that the surface remains completely wet for at least 60 seconds and let air dry. Do not rinse.

TO SANITIZE PRE-CLEANED DAIRY PROCESSING EQUIPMENT (tanks,

pipng, pasteurizers, milking equipment) apply a 200-400 ppm active quaternary solution with a low pressure coarse sprayer or circulate a 200-400 ppm active quaternary solution throughout the equipment. Surfaces must remain thoroughly wet for at least 60 seconds, followed by adequate draining and air drying. Do not rinse.

TO SANITIZE PRE-CLEANED IMMOBILE FOOD PROCESSING EQUIPMENT AND SURFACES (tanks, finished wood or plastic chopping blocks, counter tops, conveyors) flood the area with a 200 to 400 ppm active quaternary solution for at least 60 seconds, making sure to wet all surfaces completely. Drain the use-solution from the surface and air dry.

TO SANITIZE PRE-CLEANED MOBILE FOOD PROCESSING UTENSILS (knives, grinders, shredders, cleavers, ladles), immerse in a 200 to 400 ppm active quaternary solution for at least 60 seconds, making sure to immerse completely. Remove, drain the use-solution from the surface and air dry.

Specifications:

Appearance.....Clear liquid
Odor.....Characteristic odor
Specific Gravity.....0.985 ± 0.005
pH.....7.0 ± 0.5
Boiling Point.....Near 212°F
Flash Point.....212°F

*Efficacy Data available at www.britestarpr.com

Distributed by:



Mayagüez
787-833-8440

Hato Rey
787-767-2562

Product Code:

BS305-01

Packaging:

4 Gal / Case

Used to Sanitize:

Dishes

Kitchen Equipment

Food Prep Areas

