



# BUSSIT CLEAN<sup>®</sup>

## FOOD SURFACE SANITIZER



### DIRECTIONS FOR USE

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

### FOOD CONTACT SANITIZER

To be used in the following areas: Food Service Establishments, Homes, Schools, Institutions, Industries, Meat/Poultry/Food Processing Plants, Dairies, Bars, Restaurants and Cafeterias to sanitize hard, nonporous food contact surfaces as listed and identified below. Use a mop, sponge cloth or mechanical spray to apply sanitizing solution or immerse item in sanitizing solution. If a mechanical spray is used, the spray should be coarse.

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.

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 as a sanitizer on previously cleaned hard nonporous surfaces provided that the surfaces are adequately drained before contact with food.

This product is a ready to use 200 ppm active quat solution which eliminates 99.999% of the of the following bacteria in 60 seconds in 500 ppm hard water (calculated as CaCO<sub>3</sub>) according to the AOAC Germicidal and Detergent Sanitizing Action of Disinfectants test.

### SANITIZATION FOOD CONTACT MOBILE SURFACES:

(glassware, utensils, cookware and dishware)

Scrape and pre-wash utensil, glassware, cookware, and dishware.

Wash with a good detergent.

Rinse with potable water.

Immerse all utensils in this product for 1 minute or longer if specified by government sanitary code. (200 ppm active solution)

Place sanitized utensils on a rack or drain board to air dry. Do not rinse or wipe.

### SANITIZATION FOOD CONTACT IMMOBILE SURFACES:

(food processing equipment, counter tops, chopping blocks, tanks, tables, picnic table, appliances, stovetops and food work areas.)

Remove all gross food particles and soil by pre-flush or pre-scrape.

Clean all surfaces thoroughly using a good detergent or cleaner. Tilt movable surfaces for proper drainage. Rinse with potable water.

Apply sanitizing solution. (200 ppm active solution)

Wet surfaces thoroughly for 1 minute.

Let surfaces drain and air dry. Do not rinse or wipe.

Fresh sanitizing solution must be replaced daily or more often if solution becomes diluted or soiled.

## PRODUCT SPECIFICATIONS

Active Ingredients:	0.022%	Solubility:	Complete with water
Color:	Clear	Rinsability:	No rinsing is required
Odor:	None	Flash Point:	None (waterbased)
Base:	Quaternary ammonium chloride	Hard Water Tolerance:	750 ppm
pH:	6.5 - 8.0	Biodegradability:	Complete
Viscosity:	Water thin	Storage/Stability:	2 years
Foam:	Low to moderate	Weight per Gallon:	8.33 lbs./gal.
Phosphate Content:	None	Freeze / Thaw Stability:	Keep from freezing

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