

Product Bulletin

TRIPLE PRIME

10% Solution

EPA REG. NO. 10324-63-71275

EPA EST. NO. 71275-WA-001

For use in hospitals, nursing homes, hotels, schools, dairy, food processing plants, pet animal quarters and kennels. TRIPLE PRIME - 10% Solution is a phosphate-free formulation designed to provide effective cleaning, deodorizing and disinfection in areas where housekeeping is of prime importance in controlling the hazard of cross-contamination on treated surfaces. This product is a versatile disinfectant for veterinarian and animal care. This product is for use as a disinfectant on hard, non-porous surfaces and as a sanitizer on dishes, glassware and utensils, dairy processing equipment, and food processing equipment at 200-400 ppm active.

DIRECTIONS FOR USE

It is a violation of Federal law to use this product in a manner inconsistent with its labeling. Before using this product, food products and packaging materials must be removed from the room or carefully protected. This product is not for use on medical device surfaces.

FOR USE AS A ONE-STEP, GENERAL, HOSPITAL, MEDICAL DISINFECTANT, VIRUCIDE*, CLEANER:

1. Pre-clean heavily soiled areas. 2. Apply use solution of 4 oz. of this product per 5 gal. of water (or equivalent use dilution) (625 ppm active) to disinfect hard, non-porous surfaces with a sponge, brush, cloth, mop, by immersion, auto scrubber, mechanical spray device, hand pump trigger spray device, coarse trigger spray device. For spray applications, spray 6-8 inches from surface. Do not breathe spray. 3. Treated surfaces must remain wet for 10 minutes. 4. Allow to air dry. 5. Prepare a fresh solution daily or when visibly dirty.

FOR USE AS A DISINFECTANT, VIRUCIDE*, CLEANER IN FOOD PROCESSING PLANTS/PREMISES, FOOD SERVICE ESTABLISHMENTS, FOOD STORAGE AREAS AND EQUIPMENT:

1. Pre-clean heavily soiled areas. 2. Apply use solution of 4 oz. per 5 gal. of water to disinfect hard, non-porous surfaces with a sponge, brush, cloth, mop, by immersion, auto scrubber, mechanical spray device, hand pump trigger spray device, coarse trigger spray device. For spray applications, spray 6-8 inches from surface. Do not breathe spray. 3. Treated surfaces must remain wet for 10 minutes. 4. Allow to air dry. 5. When disinfecting food contact surfaces used for food preparation, rinse surfaces thoroughly with potable water. This product must not be used to clean the following surfaces: utensils, glassware, dishes or interior surfaces of processing equipment. 6. Prepare a fresh solution daily or when visibly dirty.

FOOD CONTACT SANITIZING DIRECTIONS

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.

FOOD CONTACT SANITIZING PERFORMANCE FOR PUBLIC EATING PLACES, DAIRY PROCESSING EQUIPMENT AND FOOD PROCESSING EQUIPMENT, UTENSILS AND OTHER HARD, NON-POROUS FOOD CONTACT SURFACES IN FOOD PROCESSING LOCATIONS, MEAT PLANTS, DAIRIES, BAKERIES, CANNERIES, BEVERAGE PLANTS, RESTAURANTS AND BARS DIRECTIONS:

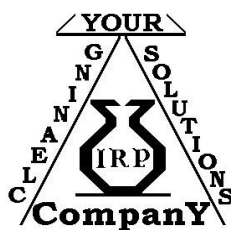
Immerse pre-cleaned glassware, dishes, silverware, cooking utensils and other similar size food processing equipment in a solution of 1-2 oz. of this product per 4 gal. of water (200-400 ppm active quat) for at least 1 minute. Allow sanitized surfaces to adequately drain before contact with food. Do not rinse. For articles too large for immersing, apply a use solution of 1-2 oz. of this product per 4 gal. of water (200-400 ppm active quat) to sanitize hard, non-porous food contact surfaces with a brush, cloth, mop, sponge, auto scrubber, mechanical spray device, hand pump trigger spray device, coarse trigger spray device. For spray applications, spray 6-8 inches from surface. Do not breathe spray. Surfaces must remain wet for at least 1 minute. Allow sanitized surfaces to adequately drain before contact with food. Do not rinse. Prepare a fresh solution daily or when visibly dirty. For mechanical application, use solution must not be reused for sanitizing applications.

FOR FURTHER INFORMATION REFER TO THE MATERIAL SAFETY DATA SHEET

PACKAGING:

Available in 5 gallon pails and 4 gallon cases.

PRODUCT CODE:.....2057



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