

# FORMULA 200 SANITIZER

PORTION  
CONTROL  
#7

## USE

Formula 200 is a food-safe sanitizer for sink & surface.

## APPLICATION

TO SANITIZE HARD, NON-POROUS FOOD CONTACT SURFACES, FOOD PROCESSING EQUIPMENT AND OTHER HARD, NON-POROUS SURFACES IN FOOD PROCESSING LOCATIONS, RESTAURANTS AND BARS: Immerse pre-cleaned glassware, dishes, silverware, cooking utensils and other similar size food processing equipment in a solution of 1 oz. of 'Formula 200' Sanitizer per 4 gal. of water (200 ppm active quat) (or equivalent use dilution) for at least 1 minute. Allow sanitized surfaces to adequately drain and then air dry before contact with food. Do not rinse.

For articles too large for immersing, apply a use solution of 1 oz. of 'Formula 200' Sanitizer per 4 gal. of water (200 ppm active quat) (or equivalent use dilution) to sanitize hard, non-porous food contact surfaces with a brush, cloth, mop, sponge, auto scrubber, mechanical 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 and then air dry 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.



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TRAINING VIDEO

## BENEFITS

- Simple to use
- Cost-effective - No overpour

## PACK

1 recloseable case contains: 100 x 1oz packets. 1 spray bottle with sprayer.

Case Pack:	100 x 1oz packet	Ti:	25
Case Weight:	10	Hi:	4
Case Length:	9.75	Cases/Skid:	100
Case Width:	7.75	Case UPC:	071206108777
Case Height:	7.875	Inner UPC:	N/A
Case Cube:	0.34		

Professional  
Supply **PS**