

NON-RINSE SANITISER

NON-RINSE BENCH SANITISER

DESCRIPTION

Non-Rinse Sanitiser is a food grade sanitiser formulated to provide excellent bactericidal properties especially aimed at food origin bacteria like E-coli and salmonella. No rinsing is necessary when diluted as instructed. Can be used to sanitise benches, walls, equipment parts, utensils, filters and all hard surfaces. Will not contaminate food areas when diluted as instructed. Contains no fragrance and will not leave any residual odours.

DIRECTIONS

General Sanitising: Dilute 1:40 with clean water and then spray on to surface and rinse with potable water.

Utensil Soaking: Dilute 1:40 with clean water.

Replace whenever solution becomes soiled. Rinse

Free Sanitising: Dilute 1:100 with clean water and the spray on to surface and allow to drain and dry.

Direct contact with prescribed goods must be prevented and treated surfaces must be adequately drained before processing operations resume.

Store in a cool area away from direct sunlight.

SAFETY

NOT HAZARDOUS

PREVENTION: Keep only in original labelled container.

RESPONSE: IF YOU FEEL UNWELL, seek medical advice and show the label whenever possible. IF

SWALLOWED: Give a glass of water. IF IN EYES: Hold eyes open, flood with water for at least 15 minutes. if skin contact occurs remove any contaminated clothing and rinse with running water.

STORAGE & DISPOSAL: Store in accordance with local regulatory requirements. Dispose of contents / container in accordance with local regulations.

Intended for industrial and commercial use only. For further information refer to the SDS.

EMERGENCY TELEPHONE: POISONS CENTRE
131126

AREAS TO USE

Table-tops, benches.



TRUCLEAN

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