

SANI-Q²™

DISINFECTANT • SANITIZER • FUNGICIDE • VIRUCIDE* • DEODORIZER



The Sani-Q² Difference

As a disinfectant, **Sani-Q²** kills Escherichia coli, Listeria monocytogenes, Pseudomonas aeruginosa, Salmonella enterica, Staphylococcus aureus-Methicillin-Resistant (MRSA), *Influenza A2/H3N2 Virus, *Norovirus-Feline Calicivirus.

Sani-Q² can be used on hard, non-porous, food contact surfaces in a concentration range of 0.2–0.5 oz. per gallon [150-400 ppm active]. Tested using the ASTM test method for hard, non-porous, non-food contact surface sanitizer.

Sani-Q² is an effective sanitizer at 200 ppm active quat for use on hard, non-porous, food contact surfaces in 500 ppm hard water against: Campylobacter jejuni, Escherichia coli, Klebsiella pneumoniae, Listeria monocytogenes, Salmonella enterica, Shigella sonnei, Staphylococcus aureus, Staphylococcus aureus –Methicillin-Resistant [MRSA], Yersinia enterocolitica, Vibrio cholerae.

Use **Sani-Q²** in hospitals, day care centers, schools, salons, bathrooms, kitchens, food preparation areas and athletic facilities. Use on hard, non-porous athletic mats, wrestling mats, gymnastic mats, exercise equipment and training tables. Use **Sani-Q²** on washable hard, non-porous surfaces of bathroom fixtures, cabinets, counters, floors, highchairs, tables, tanning beds, beverage dispensing equipment, dishes and kitchen equipment.

Available Packaging



DISINFECTION: 1:213

3 oz. per 5 gallons of water

450 ppm active quat

SANITIZER: 1:512

1 oz. per 4 gallons of water

200 ppm active quat

DISINFECTION/VIRUCIDAL*/FUNGICIDAL/MOLD AND MILDEW CONTROL DIRECTIONS:

Add 3 oz. of **Sani-Q²** per 5 gallons of water [or equivalent dilution] to disinfect hard, non-porous surfaces. Before use in federally inspected meat and poultry food processing plants and dairies, food products and packaging materials must be removed from the room or carefully protected.

Apply use-solution with a cloth, mop, sponge, sprayer or by immersion, visibly wetting surfaces. For sprayer applications, use a coarse spray device. Spray 6–8 inches from surface. Do not breathe spray. Note: For spray applications, cover or remove all food products. Treated surfaces must remain visibly wet for 10 minutes. Wipe dry with a clean cloth, sponge or mop or allow to air dry. Rinse hard, non-porous food contact surfaces such as counter tops, tables, picnic tables, exteriors of appliances and/or stove tops with potable water prior to reuse. Do not use on glasses, dishes or utensils as a disinfectant. For visibly soiled areas, preclean first.

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(continued from front page)

TO SANITIZE HARD, NON-POROUS, NON-FOOD CONTACT SURFACES:

Add ¼ oz. of **Sani-Q²** per gallon of water [or equivalent dilution] to sanitize precleaned hard, non-porous surfaces. Apply sanitizer use-solution with a cloth, mop, sponge, sprayer or by immersion, visibly wetting surfaces.

For sprayer applications, use a coarse spray device. Spray 6–8 inches from surface.

Do not breathe spray.

Note: For sprayer applications, cover or remove all food products. Treated surfaces must remain visibly wet for 3 minutes. Wipe dry with a sponge, mop or cloth or allow to air dry. Prepare fresh solution daily or more often if solution becomes visibly diluted, cloudy or soiled.

TO SANITIZE HARD, NON-POROUS, FOOD CONTACT SURFACES, FOOD PROCESSING EQUIPMENT AND OTHER HARD, NON-POROUS SURFACES IN FOOD PROCESSING LOCATIONS, DAIRIES, RESTAURANTS AND BARS:

For sanitizing hard, non-porous surfaces of food processing equipment, dairy equipment, food utensils, dishes, silverware, glasses, sink tops, countertops, refrigerated storage and display equipment⁶ and other hard, non-porous surfaces. Prior to application, remove visible food particles and soil by a pre-flush, or pre-scrape and, when necessary, pre-soak. Then thoroughly wash or flush objects with a good detergent or compatible cleaner, followed by a potable water rinse before application of the sanitizing solution. Articles too large for immersing, apply a use-solution of 1 oz. of **Sani-Q²** per 4 gallons of water [or equivalent dilution] to precleaned hard, non-porous surfaces visibly wetting surfaces. Surfaces must remain visibly wet for at least one minute [60 seconds] followed by adequate draining and air drying. Do not rinse. Immerse pre-cleaned glassware, dishes, silverware, cooking utensils and other similar size food processing equipment in a solution of 1 oz. of **Sani-Q²** per 4 gallons of water [or equivalent dilution] for at least 60 seconds. Drain thoroughly and allow to air dry before reuse. Do not rinse. Prepare fresh sanitizing solution daily or more often if the use solution becomes diluted or soiled. For mechanical applications, use-solution may not be reused for sanitizing applications but may be reused for other purposes such as cleaning. Apply to sink tops, counter tops, refrigerated storage and display equipment⁶ and other stationary surfaces by cloth, sponge or brush.

TECHNICAL SPECIFICATIONS	
pH Concentrate	7.0 ± 1.0
pH (1:512)	7.0 ± 1.0
Weight/Gallon	8.25 lbs
Specific Gravity	0.99
Concentration of Quat @ ¼ oz./gal	200 ppm
Active Ingredients:	
Octyl decyl dimethyl ammonium chloride.....	3.00%
Diocetyl dimethyl ammonium chloride.....	1.20%
Didecyl dimethyl ammonium chloride.....	1.80%
Alkyl (C ₁₄ 50%, C ₁₂ 40%, C ₁₆ 10%) dimethyl benzyl ammonium chloride.....	4.00%
Other Ingredients.....	90.00%
Total.....	100.00%



Nonfood Compounds
Program Listed (Category D2)
Registration #151310

EPA REG. NO. 6836-266-559
EPA EST. NO. 559-MO-1
DIN 02442450

For more information
about Sani-Q², scan this
code.



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