

# SANI-Q<sup>2</sup>

DISINFECTANT • SANITIZER • FUNGICIDE • VIRUCIDE\* • DEODORIZER



## The Sani-Q<sup>2</sup> Difference

As a disinfectant, **Sani-Q<sup>2</sup>** kills Escherichia coli, Listeria monocytogenes, Pseudomonas aeruginosa, Salmonella enterica, Staphylococcus aureus-Methicillin-Resistant (MRSA), \*Influenza A2/Hong Kong, \*Norovirus-Feline Calicivirus.

**Sani-Q<sup>2</sup>** can be used on food contact surfaces in a concentration range of 0.2–0.5 oz. per gallon [150–400 ppm active]. Meets Sanitizer Test standards for non-food contact surface sanitizers.

**Sani-Q<sup>2</sup>** is an effective sanitizer at 200 ppm active quat for use on food contact surfaces in 500 ppm hard water against: Campylobacter jejuni, Escherichia coli, Klebsiella pneumoniae, Listeria monocytogenes, Salmonella enterica, Shigella sonneii, Staphylococcus aureus, Staphylococcus aureus – Methicillin-Resistant [MRSA], Yersinia enterocolitica, Vibrio cholerae.

Use **Sani-Q<sup>2</sup>** in hospitals, day care centers, schools, salons, bathrooms, kitchens, food preparation areas and athletic facilities. Use on nonporous athletic mats, wrestling mats, gymnastic mats, exercise equipment and training tables. Use **Sani-Q<sup>2</sup>** on washable hard, nonporous surfaces of bathroom fixtures, cabinets, counters, floors, highchairs, tables, tanning beds, beverage dispensing equipment, dishes and kitchen equipment.

### Available Packaging



**DISINFECTANT: 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-Q<sup>2</sup>** per 5 gallons of water [or equivalent dilution] to disinfect hard, nonporous 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, thoroughly wetting surfaces. For sprayer applications, use a coarse spray device. Spray 6–8 inches from surface; rub with brush, sponge or cloth. Do not breathe spray. Note: For spray applications, cover or remove all food products. Treated surfaces must remain wet for 10 minutes. Wipe dry with a clean cloth, sponge or mop or allow to air dry. Rinse food contact surfaces such as countertops, 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 heavily soiled areas, preclean first.

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(continued from front page)

**TO SANITIZE NON-FOOD CONTACT SURFACES:**

Add ¼ oz. of **Sani-Q<sup>2</sup>** per gallon of water [or equivalent dilution] to sanitize precleaned hard, nonporous surfaces. Apply sanitizer use-solution with a cloth, mop, sponge, sprayer or by immersion, thoroughly wetting surfaces. For sprayer applications, use a coarse spray device. Spray 6–8 inches from surface; rub with brush, sponge or cloth. Do not breathe spray.

*Note: For sprayer applications, cover or remove all food products. Treated surfaces must remain wet for 1 minute. 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 FOOD CONTACT SURFACES, FOOD PROCESSING EQUIPMENT AND OTHER HARD SURFACES IN FOOD PROCESSING LOCATIONS, DAIRIES, RESTAURANTS AND BARS:**

For sanitizing hard, nonporous surfaces of food processing equipment, dairy equipment, food utensils, dishes, silverware, glasses, sink tops, countertops, refrigerated storage and display equipment and other hard, nonporous surfaces. Prior to application, remove gross 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-Q<sup>2</sup>** per 4 gallons of water [or equivalent dilution] to precleaned hard surfaces thoroughly wetting surfaces with a cloth, mop, sponge, or coarse sprayer. Surfaces must remain 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-Q<sup>2</sup>** 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.

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 <sub>14</sub> 50%, C <sub>12</sub> 40%, C <sub>16</sub> 10%)	
dimethyl benzyl ammonium chloride.....	4.00%
Other Ingredients.....	90.00%



Nonfood Compounds  
Program Listed (Category D2)  
Registration #151310

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