

NEUTRON
CLEAN SMARTER. SMELL BETTER.



SURFACE DEFENSE

FOOD CONTACT SURFACE SANITIZER

CLEANER • SANITIZER • DEODORIZER
FOR INSTITUTIONAL AND INDUSTRIAL USE
(SCHOOLS, DAIRIES, RESTAURANTS, BARS, TAVERNS,
INSTITUTIONAL KITCHENS, FOOD HANDLING AND PROCESSING
AREAS, FEDERALLY INSPECTED MEAT AND POULTRY PLANTS)

READY-TO-USE

KILLS 99.999% OF BACTERIA IN 60 SECONDS

ACTIVE INGREDIENTS

ALKYL (60% C ₁₄ , 30% C ₁₆ , 5% C ₁₂ , 5% C ₁₈)	
DIMETHYL BENZYL AMMONIUM CHLORIDES	0.01%
ALKYL (68% C ₁₂ , 32% C ₁₄) DIMETHYL	
ETHYLBENZYL AMMONIUM CHLORIDES	0.01%
INERT INGREDIENTS	99.98%
TOTAL	100.00%

EPA REG. NO. 1839-189-42666 EPA EST. NO. 70799-0H-02

KEEP OUT OF REACH OF CHILDREN CAUTION

FIRST AID

Have the product container or label with you when calling a poison control center or doctor, or going for treatment. **If in eyes:** Hold eye open and rinse slowly and gently with water for 15-20 minutes. Remove contact lenses, if present, after the first 5 minutes, then continue rinsing eye. Call a poison control center or doctor for treatment advice.

SEE SIDE PANELS FOR ADDITIONAL PRECAUTIONARY STATEMENTS.

NET CONTENTS: 1 Quart (32 Fl Oz.) (.946 liters)

DIRECTIONS FOR USE

It is a violation of Federal Law to use this product in a manner inconsistent with its labeling.

FOOD CONTACT SURFACE SANITIZATION DIRECTIONS

Sanitization: Recommended for use in public eating places (restaurants, cafeterias, bars, taverns), dairies and food processing plants to sanitize hard, non-porous, food contact surfaces as identified below. Use a mop, sponge, cloth, low pressure coarse sprayer or hand pump trigger sprayer to apply this ready-to-use product. Prior to application, remove all gross food particles and soil from surfaces which are to be sanitized, by a pre-flush, pre-soak or pre-scrape and when necessary, pre-soak treatment. Thoroughly wash or flush surfaces with a good detergent, followed by a potable water rinse before applying this ready-to-use sanitizer. Before use as a sanitizer in federally inspected meat and poultry plants and dairies, food products and packaging materials must be removed from the room or carefully protected. A potable water rinse is not allowed following use of this product on previously cleaned, hard non-porous surfaces provided that the surfaces are adequately drained before contact with food. This product is a 200 ppm (mg/L) active quaternary solution which kills 99.999% of bacteria: Staphylococcus aureus (Staph) ATCC #6538, Escherichia coli (E. coli) ATCC #11229, Campylobacter jejuni ATCC #29428, Escherichia coli O157:H7 ATCC #43895, Listeria monocytogenes ATCC #35152, Salmonella typhi ATCC #6539, Shigella dysenteriae ATCC #12180 and Yersinia enterocolitica ATCC #23715, in 60 seconds in accordance with the AOAC Germicidal and Detergent Sanitizing Action of Disinfectants test.

To sanitize immobile items such as tanks, finished wood or plastic chopping blocks, food processing equipment (grinders, slicers, choppers), food work areas, finished wood or plastic tables (non-wooden picnic tables), appliances (microwaves, stoves, refrigerators) and counter tops: 1. Remove all gross food particles and soil by pre-flush or pre-scrape. 2. Clean all surfaces thoroughly using a good detergent or cleaner. Tilt movable surfaces for proper drainage. Rinse with potable water. 3. Apply this product (200 ppm active quaternary solution) via hand pump trigger sprayer or low pressure coarse sprayer. 4. Wet surfaces thoroughly for 60 seconds. 5. Let surfaces drain and air dry. Do not rinse or wipe. 6. This product must be replaced with fresh product daily or more frequently if it becomes visibly soiled.

To sanitize countertops: 1. Remove all large food particles and/or soil. 2. Clean all surfaces of the countertop thoroughly using a good detergent or cleaner. Rinse surface with potable water after cleaning. 3. Spray this product onto surface until thoroughly wet. 4. Allow surface to remain wet for 60 seconds. 5. Let surface air dry or wipe with a clean, cloth, towel or paper towel. Do not rinse surface.

Sanitization of food processing equipment and dairies: Equipment and utensils must be thoroughly pre-flushed or pre-scraped and when necessary pre-soaked to remove gross food particles. Clean and rinse equipment thoroughly, then apply Surface Defense Food Contact Surface Sanitizer (200 ppm active quaternary). No rinse is allowed. Surface Defense Food Contact Surface Sanitizer fulfills the criteria of Appendix F of the Grade A Pasteurized Milk Ordinance 1978 Recommendations of the U. S. Public Health Services when evaluated by the AOAC Germicidal and Detergent Sanitizing Action of Disinfectants test against Escherichia coli ATCC #11229 and Staphylococcus aureus ATCC #6538.

Restaurant and Bar Sanitizer: Equipment and utensils should be thoroughly pre-flushed or pre-scraped and, when necessary, pre-soaked to remove gross food particles and soil. Thoroughly wash or flush articles with a good detergent or compatible cleaner, followed by a potable water rinse before applying Surface Defense Food Contact Surface Sanitizer. For pre-cleaned dishes, glassware, silverware, cooking utensils, immerse in this product (200 ppm (mg/L) active quaternary). Allow article (surface) to remain wet for at least 60 seconds. Drain thoroughly before reuse. No potable water rinse is allowed.

WISCONSIN STATE DIVISION OF HEALTH

DIRECTIONS FOR EATING ESTABLISHMENTS

1. Scrape and pre-wash utensils and glasses whenever possible. 2. Wash with a good detergent or compatible cleaner. 3. Rinse with clean water. 4. Sanitize in Surface Defense Food Contact Surface Sanitizer (200 ppm active quaternary). Immerse all utensils for at least two minutes or for contact time specified by governing sanitary code. 5. Place sanitized utensils on a rack or drain board to air dry. 6. Fresh product should be used at least daily or when visibly soiled.

NOTE: A clean potable water rinse following sanitization is not permitted under Section NFS 196.13 of the Wisconsin Administrative Code

U. S. PUBLIC HEALTH SERVICE FOOD SERVICE SANITIZATION RECOMMENDATIONS

Cleaning and sanitizing: Equipment and utensils must be thoroughly pre-flushed or pre-scraped and when necessary, pre-soaked to remove gross food particles and soil. 1. Thoroughly wash equipment and utensils in hot detergent solution. 2. Rinse utensils and equipment thoroughly with potable water. 3. Sanitize equipment and utensils by immersion in Surface Defense Food Contact Surface Sanitizer for at least 60 seconds at a temperature of 75°F. 4. For equipment and utensils too large to sanitize by immersion, apply Surface Defense Food Contact Surface Sanitizer by rinsing, spraying or swabbing until thoroughly wet for at least 60 seconds. 5. Allow sanitized surface to drain and air dry. Do not rinse.

STORAGE AND DISPOSAL

DO NOT CONTAMINATE WATER, FOOD, OR FEED BY STORAGE OR DISPOSAL.

PESTICIDE STORAGE: Store in an area inaccessible to children. Do not store on side. Avoid creasing or impacting of side walls.

CONTAINER DISPOSAL: Nonrefillable container. Do not reuse or refill container. Clean container promptly after emptying. Triple rinse as follows: Fill container ¼ full with water and recap. Agitate vigorously. Follow Pesticide Disposal instructions for rinsate disposal. Drain for 10 seconds after flow begins to drip. Repeat procedure two more times, then offer for recycling or reconditioning. If not available, puncture and dispose in a sanitary landfill.

PESTICIDE DISPOSAL: Pesticide wastes are acutely hazardous. Improper disposal of excess pesticide, spray mixture, or rinsate is a violation of Federal Law. If these wastes cannot be disposed of by use according to label instructions, contact your State Pesticide or Environmental Control Agency, or Hazardous Waste representative at the nearest EPA Regional Office for guidance.

PRECAUTIONARY STATEMENTS

HAZARDS TO HUMANS AND DOMESTIC ANIMALS

CAUTION. Causes moderate eye irritation. Avoid contact with eyes or clothing. Wash thoroughly with soap and water after handling and before eating, drinking, chewing gum or using tobacco.

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This product is acceptable for use as a sanitizer on all surfaces not always requiring a rinse under NSF Category D2 in and around food processing areas.