

# SANI-QUAT 969

**Disinfectant • Sanitizer**  
**For use in Industrial and Institutional Sites**

**ACTIVE INGREDIENTS:**

Alkyl (50% C<sub>14</sub>, 40% C<sub>12</sub>, 10% C<sub>16</sub>)  
Dimethyl Benzyl Ammonium Chloride..... 10.0%

**OTHER INGREDIENTS:**..... 90.0%

**TOTAL:**..... 100.0%

**KEEP OUT OF REACH OF CHILDREN**  
**DANGER PELIGRO**

See right panel for additional precautionary statements.

**FIRST AID**

In case of emergency, call a poison control center or doctor for treatment advice. 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.

**IF ON SKIN:** Take off contaminated clothing. Rinse skin immediately with plenty of water for 15-20 minutes.

**IF INHALED:** Move person to fresh air. If person is not breathing, call 911 or an ambulance, then give artificial respiration, preferably mouth-to-mouth, if possible.

**IF SWALLOWED:** Have person sip a glass of water if able to swallow. Do not induce vomiting unless told to do so by a poison control center or doctor. Do not give anything by mouth to an unconscious person. Call a poison control center or doctor immediately for treatment advice.

**NOTE TO PHYSICIAN:** Probable mucosal damage may contraindicate the use of gastric lavage.

For chemical emergencies, call CHEMTREC, 1-800-424-9300



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Made in the USA

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(082108, C-18)

**PRECAUTIONARY STATEMENTS**  
**HAZARDS TO HUMANS AND DOMESTIC ANIMALS**

**DANGER.** Corrosive. Causes irreversible eye damage and skin burns. May be fatal if inhaled. Harmful if swallowed or absorbed through the skin. Do not breathe spray mist. Do not get in eyes, on skin or on clothing. Wear goggles or face shield and chemical-resistant gloves and protective clothing when handling. Wash thoroughly with soap and water after handling and before eating, drinking, chewing gum, using tobacco or using the toilet. Remove contaminated clothing and wash clothing before reuse.

**ENVIRONMENTAL HAZARDS**

This product is toxic to fish and aquatic invertebrates, oysters and shrimp. Do not discharge effluent containing this product into lakes, streams, ponds, estuaries, oceans or other waters unless in accordance with the requirements of a National Pollutant Discharge Elimination System (NPDES) permit and the permitting authority has been notified in writing prior to discharge. Do not discharge effluent containing this product into sewer systems without previously notifying the local sewage treatment plant authority. For guidance contact your State Water Board or Regional Office of the EPA.

**STORAGE AND DISPOSAL**

Do not contaminate water, food, or feed by storage and disposal.

**PESTICIDE STORAGE:** Store only in original container. Keep this product under locked storage sufficient to make it inaccessible to children or persons unfamiliar with its proper use.

**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 the Hazardous Waste Representative at the nearest EPA Regional Office for guidance.

**CONTAINER HANDLING:**

*For non-refillable containers equal to or less than 5 gal.*

Non-Refillable Container. Do not reuse or refill this container. Triple rinse container promptly after emptying. Triple rinse as follows: Fill the container ¼ full with water and recap. Shake for 10 seconds. Drain for 10 seconds after the flow begins to drip. Follow Pesticide Disposal instructions for rinsate disposal. Repeat this procedure two more times. Then offer for recycling if available or puncture and dispose of in a sanitary landfill, or by incineration.

*For non-refillable containers greater than 5 gal.*

Non-Refillable Container. Do not reuse or refill this container. Triple rinse container promptly after emptying. Triple rinse as follows: Fill the container ¼ full with water. Replace and tighten closures. Tip container on its side and roll it back and forth, ensuring at least one complete revolution, for 30 seconds. Stand the container on its end and tip back and forth several times. Turn the container over onto its other end and tip back and forth several times. Follow Pesticide Disposal instructions for rinsate disposal. Repeat this procedure two more times. Then offer for recycling if available or puncture and dispose of in a sanitary landfill, or by incineration.

**DISINFECTION PERFORMANCE:** This product kills the following bacteria in 10 minutes at 2 oz. per gal. of 200 ppm hard water (1550 ppm active) and 5% soil on hard, non-porous surfaces: *Pseudomonas aeruginosa*, *Salmonella enterica*, *Staphylococcus aureus*.

**NON-FOOD CONTACT SANITIZING PERFORMANCE:** This product is an effective one-step sanitizer in 2 minutes at 1 oz. per 4 gal. of 200 ppm hard water (200 ppm active) and 5% soil on hard, non-porous surfaces: *Klebsiella pneumoniae*, *Staphylococcus aureus*.

**FOOD CONTACT SANITIZING PERFORMANCE:** This product is an effective food contact sanitizer in 1 minute at 1 oz. per 3 gal. of 500 ppm hard water (260 ppm active) on hard, non-porous surfaces: *Escherichia coli*, *Staphylococcus aureus*, *Campylobacter jejuni*, *Escherichia coli* O157:H7, *Listeria monocytogenes*, *Shigella dysenteriae*.

## DIRECTIONS FOR USE

It is a violation of Federal law to use this product in a manner inconsistent with its labeling. Rinse hard, non-porous food contact surfaces with potable water after application of product. Before using this product, food products and packaging materials must be removed from the room or carefully protected.

### FOR USE AS A GENERAL DISINFECTANT:

1. Pre-clean heavily soiled areas.
2. Apply use solution of 2 oz. of this product per gal. of water to disinfect hard, non-porous surfaces with a sponge, brush, cloth, mop, by immersion, mechanical spray device, coarse trigger spray device. For spray applications, spray 6-8 inches from surface. Do not breathe spray.
3. Treated surfaces must remain wet for 10 minutes.
4. Allow to air dry.
5. Prepare a fresh solution daily or when visibly dirty.

### FOOD CONTACT SANITIZING DIRECTIONS

Prior to application, remove gross food particles and soil by a pre-flush or pre-scrape and when necessary, presoak. Then thoroughly wash or flush objects with a good detergent or compatible cleaner, followed by a potable water rinse before applications of the sanitizing solution.

**FOOD CONTACT SANITIZING DILUTION TABLE FOR HARD, NON-POROUS FOOD CONTACT SURFACES, FOOD PROCESSING EQUIPMENT AND UTENSILS:** To prepare a 260, 300, or 400 ppm active solution use the following dilution table. Prepare the correct dilution rate based upon the appropriate use site.

**FOOD CONTACT SANITIZING DILUTION TABLE**

Active solution	1 gal.	3 gal.	6 gal.	18 gal.
260 ppm	0.35 oz.	1 oz.	2 oz.	6 oz.
300 ppm	0.4 oz.	1.2 oz.	2.4 oz.	7 oz.
400 ppm	0.5 oz.	1.5 oz.	3 oz.	9.2 oz.

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

Immerse pre-cleaned glassware, dishes, silverware, cooking utensils and other similar size food processing equipment in a solution of 1-1.5 oz. of **SANI-QUAT 969** per 3 gal. of water (0.35-0.5 oz. per gal. of water) for at least 1 minute. Allow sanitized surfaces to adequately drain before contact with food. Do not rinse.

For articles too large for immersing, apply a use solution of 1-1.5 oz. of **SANI-QUAT 969** per 3 gal. of water (0.35-0.5 oz. per gal. of water) 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 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.

### BEVERAGE DISPENSING AND SANITARY FILLING EQUIPMENT SANITIZER

**DIRECTIONS:** For sanitizing hard, non-porous bottling or pre-mix dispensing equipment and bottles or cans in the final rinse application. This product is to be proportioned into the final rinse water line of the container washer or rinser. Fill equipment with a solution of 1-1.5 oz. of **SANI-QUAT 969** per 3 gal. of water (0.35-0.5 oz. per gal. of water). Surfaces must remain wet for at least 1 minute or until operations resume at which time the sanitizing solution must be drained from the system. Allow sanitized surfaces to adequately drain before contact with liquid. Do not rinse.

**BEER FERMENTATION AND STORAGE TANK SANITIZER DIRECTIONS:** For sanitizing hard, non-porous beer fermentation and holding tanks, wine, citrus and food processing storage and holding tanks. Prepare a solution of 1-1.5 oz. of **SANI-QUAT 969** per 3 gal. of water (0.35-0.5 oz. per gal. of water) for mechanical or automated systems. Follow manufacturers' directions for use for application equipment. Surfaces must remain wet for at least 1 minute. Allow sanitized surfaces to adequately drain before contact with food. Do not rinse. For mechanical operations or automated systems, the used sanitizing solution must not be reused for sanitizing, but can be reused for other purposes such as cleaning.

### FOR TREATMENT OF MEAT AND POULTRY OR FRUIT AND VEGETABLE

**CONVEYORS:** Remove gross food particles and excess soil by a pre-flush or pre-scrape. Wash with a good detergent or compatible cleaner. Rinse equipment thoroughly with potable water and then rinse equipment with a sanitizing solution. During processing, apply 1-1.5 oz. of **SANI-QUAT 969** per 3 gal. of water (0.35-0.5 oz. per gal. of water) to conveyors with suitable feeding equipment. Do not allow this solution to be sprayed directly on food. Controlled volumes of sanitizer are applied to return portion of conveyor through nozzles so located as to permit maximum drainage of sanitizer from equipment and to prevent puddles on top of belt. During interruptions in operation, apply solution using coarse spray equipment to peelers, collators, slicers and saws, and other non-porous conveyor equipment. Allow surfaces to remain wet for at least 1 minute. Conveyors and other equipment must be free of product when applying this coarse spray.

**GLOVE DIP/SPRAY SANITIZER DIRECTIONS:** To reduce cross contamination on treated surfaces from area to area, dip, soak or spray pre-washed plastic, latex or other non-porous gloves thoroughly to ensure sanitizing solution covers the exterior surfaces of the gloves prior to usage. For spray applications, use a coarse spray device. Do not let sanitizing solution come into contact with exposed skin. After applying solution, allow gloves to remain wet for at least 1 minute. Let air dry thoroughly before wearing gloves. Do not rinse. Prepare sanitizing solution by adding 1-1.5 oz. of **SANI-QUAT 969** per 3 gal. of water (0.35-0.5 oz. per gal. of water). Prepare a fresh solution daily or when visibly dirty.

### NON-FOOD CONTACT SURFACE SANITIZING DIRECTIONS

**NON-FOOD CONTACT SURFACE SANITIZING:** Pre-clean heavily soiled surfaces. Add 1 oz. of this product per 4 gal. of water (200 ppm active). Apply solution to hard, non-porous surfaces with a sponge, brush, cloth, mop, by immersion, mechanical spray device, coarse trigger spray device. For spray applications, spray 6-8 inches from surface. Do not breathe spray. Treated surfaces must remain wet for 2 minutes. Prepare a fresh solution daily or when visibly dirty.