

This product is an effective sanitizer cleaner for use on food contact as well as non-food contact surfaces. This product has been cleared in 40 CFR Section 180.940 for use on food processing equipment, utensils, and other food – contact articles at a concentration of 200 ppm active.

DIRECTIONS FOR USE

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

FOOD CONTACT SANITIZING DIRECTIONS

To be used in the following areas: Food Service Establishments, Homes, Schools, Industries, Meat/Poultry/ Food Processing Plants, Dairies, Bars, Restaurants and Cafeterias to sanitize hard, nonporous food contact surfaces as listed and identified below. Use a mop, sponge cloth or mechanical spray to apply this product or immerse item in this product. If a mechanical spray is used, the spray must be coarse.

Prior to application, remove gross food particles and soil by a pre-flush or pre-scrub 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 product.

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 the use of this product as a sanitizer on previously cleaned hard nonporous surfaces provided that the surfaces are adequately drained before contact with food.

FOOD CONTACT SURFACE SANITIZING DIRECTIONS: Remove gross food particles and soil by a preflush, or pre-scrub and when necessary, pre-soak treatment. Then thoroughly wash with a good detergent or compatible cleaner followed by a potable water rinse prior to application of the sanitizing solution. Apply this product as is to sanitize hard nonporous surfaces with a cloth, mop, sponge, wipe or sprayer. Rub with a brush, sponge wipe or cloth. Treated surfaces must remain wet for 60 seconds. Allow to air dry. For sprayer applications, use a coarse spray device. Spray 6-8 inches from surface. Avoid breathing spray.

This product is a ready to use 200 ppm active quaternary product which eliminates 99.999% of the following bacteria in 60 seconds according to the AOAC Germicidal and Detergent Sanitizing Action of Disinfectants test: Aeromonas hydrophila, Campylobacter jejuni, Enterobacter sakazakii, Enterococcus faecalis Vancomycin resistant, Escherichia coli, Escherichia coli O157:H7, Listeria monocytogenes, Salmonella typhi, Streptococcus pyogenes, Shigella dysenteriae, Staphylococcus aureus, Yersinia enterocolitica.

NON-FOOD CONTACT SURFACE SANITIZING DIRECTIONS: Apply this product as is to sanitize hard nonporous surfaces with a cloth, brush, mop, sponge, wipe or sprayer. Rub with a brush, sponge wipe or cloth. Treated surfaces must remain wet for 3 minutes. Allow to air dry. For sprayer applications, use a coarse spray device. Spray 6-8 inches from surface. Avoid breathing spray.

This product is an effective one-step non-food contact sanitizer on hard-non-porous surfaces against the following: Enterobacter aerogenes, Staphylococcus aureus.

DIRECTIONS FOR RESTAURANT AND BAR SANITIZER

Equipment and utensils must be thoroughly preflushed or prescrubed and when necessary presoaked to remove gross food particles and soil. Then thoroughly wash or flush objects with a good detergent or compatible cleaner followed by a potable water rinse before application of the sanitizing product.

For pre-cleaned dishes, glassware, silverware, eating utensils, and cooking utensils, immerse in this product. Allow surface to remain wet for at least 60 seconds. Drain thoroughly before reuse. No potable water rinse is allowed.

TO SANITIZE AND DEODORIZE: Apply this product to pre-cleaned hard inanimate, non-porous surfaces, such as food preparation areas, cutting boards, coolers, ice chests, refrigerator meat and vegetable and eggs bins, Tupperware®, kitchen equipment like food processors, blenders, cutlery and other utensils, thoroughly wetting surfaces as required, with a cloth, mop, sponge or sprayer. For sprayer applications use a coarse spray device. Spray 6-8 inches from surface, rub with brush, sponge or cloth. Do not breathe spray mist. Let stand for 60 seconds. **NO POTABLE WATER RINSE IS ALLOWED.**

HMIS Chemical Classification Codes:

HEALTH=1, FIRE=0, REACTIVITY=0

4=Extreme, 3=High, 2=Moderate, 1=Slight, 0=None

MAXIM®

Hard Surface Sanitizer

Tabletop & Decanter

Food Contact and Non Food Contact Surface Sanitizer. Cleaner, Sanitizer, Deodorizer for Homes, Institutional and Industrial Use, School, Restaurant, Food Handling and Process Areas, Bar and Institutional Kitchen Use. Kills 99.9% of the flu virus.

ACTIVE INGREDIENTS:

Alkyl (60% C₁₄, 30% C₁₆, 5% C₁₂, 5% C₁₈) dimethyl benzyl ammonium chloride0.01%

Alkyl (68% C₁₂, 32% C₁₄) dimethyl ethylbenzyl ammonium chloride0.01%

INERT INGREDIENTS:99.98%

TOTAL100.00%

EPA REG. NO. 10324-107-45745

EPA EST. NO. 45745-TN-1

FIRST AID

IF ON SKIN OR CLOTHING: Have the product container or label with you when calling a poison control center or doctor, or going for treatment. Take off contaminated clothing. Rinse skin immediately with plenty of water for 10-15 minutes. Call a poison control center or doctor for treatment advice.

KEEP OUT OF REACH OF CHILDREN

CAUTION

NET CONTENTS- ONE U.S. QUART (946 mL)

*see right panel
for additional
precautionary
statements*

DS 430

CLEANING INSTRUCTIONS: For all general cleaning apply this product using a brush, cloth, mop, sponge, or pressure sprayer so as to thoroughly wet surface to be cleaned. For sprayer applications, use a coarse spray device. Spray 6-8 inches from surface. Rub with brush, sponge, mop, or cloth. Excess material must be wiped up or allowed to air dry. Do not breathe spray.

GENERAL DEODORIZATION: To deodorize, apply this product using a brush, cloth, mop, sponge or pressure sprayer so as to thoroughly wet surface to be cleaned. For sprayer applications, use a coarse spray device. Spray 6-8 inches from surface. Rub with brush, sponge, mop, or cloth. Excess material must be wiped up or allowed to air dry. Do not breathe spray.

SANITIZING OF FOOD PROCESSING EQUIPMENT, ICE MACHINES AND OTHER HARD SURFACES IN FOOD CONTACT LOCATIONS: For sanitizing food processing equipment, dairy equipment, refrigerated storage and display equipment and other hard non-porous surfaces. Equipment and utensils must be thoroughly preflushed or prescrubed and when necessary presoaked to remove gross food particles.

1. Turn off refrigeration.
2. Wash and rinse all surfaces thoroughly.
3. Apply this product by mechanical spray, direct pouring or by circulating through the system. Surfaces must remain wet for at least one minute followed by complete draining and drying. Fresh product must be used for each cleaning. No potable water rinse is allowed when product is used as directed.
4. Return machine to service.

STORAGE AND DISPOSAL

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

PESTICIDE STORAGE: Open dumping is prohibited. Store only in original container. Do not reuse empty container. If a leaky container must be contained within another, mark the outer container to identify the contents. Store pesticides away from food, pet food, feed, seed, fertilizers, and veterinary supplies. 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 DISPOSAL: Non-refillable container. Do not reuse this container to hold materials other than pesticides or diluted pesticides. Offer for recycling if available or puncture and dispose in a sanitary landfill, or by other procedures approved by state and local authorities in accordance with local, state and federal regulations.

RESIDUE REMOVAL INSTRUCTIONS: Triple rinse container promptly after emptying. Triple rinse as follows: empty the remaining contents into application equipment or a mix tank and drain 10 seconds after the flow begins to drip. Fill the container ¼ full with water and recap. Shake for 10 seconds. Pour rinsate into application equipment or a mix tank or store rinsate for later use or disposal. Drain for 10 seconds after the flow begins to drip. Repeat this procedure two more times.

PRECAUTIONARY STATEMENTS

HAZARDS TO HUMANS AND DOMESTIC ANIMALS

CAUTION. KEEP OUT OF REACH OF CHILDREN. Harmful if absorbed through skin. Avoid contact with eyes, skin, or clothing. Wash thoroughly with soap and water after handling and before eating, drinking, chewing gum, using tobacco or using the toilet.

**MIDLAB
INCORPORATED**

232 Industrial Park Rd
Sweetwater, TN 37874
1.800.467.6294
midlab.com

