



Building & Facilities Maintenance Products



DISINFECTANT

GC-2010

Concentrated Disinfectant & Sanitizer

CORE 3

Core 3: Personal Attention

Every customer requires special attention and has their own demands put on them. Our staff will design and implement a program designed to fit your needs.

Core 3: Experience

With our full staff of formulators, chemists, & marketing professionals we have been bringing cutting edge products to market for over 70 years.

Core 3: Technology

Through daily contact with industry professionals, we are continuously updating and improving our products to make sure you perform at your best.



Synthetic Labs offers industry-leading solutions for businesses and professionals who demand exceptional results.

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GC-2010

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E.P.A. Reg. No. 6836-266-9619 E.P.A. EST. NO. 9619-MA-1

WHAT IS GC-2010?

Use GC-2010 in: Health Care Facilities, Hospitals, Institutional kitchens, restaurants, USDA inspected food processing facilities. Athletic facilities, colleges, correctional facilities and Hotels, Schools, Airports. Use GC-2010 on washable hard, nonporous surfaces of: bathroom fixtures, counters, desks, floors, showers, tables, glazed tiles, dishes, eating utensils, food processors, glassware and silverware. GC-2010 is an effective sanitizer at 150 ppm active quat for use on hard, non-porous, food contact surfaces in 400 ppm hard water against *Escherichia coli*, *Staphylococcus aureus*. As a disinfectant, GC-2010 is effective against: *Escherichia coli*, *Pseudomonas aeruginosa*, *Salmonella enterica*, *Staphylococcus aureus* - Methicillin-Resistant, *Herpes Simplex Virus Type 1, *SARS Associated Coronavirus and *Trichophyton interdigitale*.

DIRECTIONS FOR USE

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

DISINFECTION VIRUCIDAL* MOLD AND MILDEW CONTROL DIRECTIONS:

Add 3 oz. of GC-2010 per 5 gallons of water 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. When used on surfaces in areas such as locker rooms, dressing rooms, shower and bath areas and exercise facilities, this product is an effective fungicide against *Trichophyton interdigitale*. 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. For Human Coronavirus treated surfaces must remain visibly wet for 1 minute. 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, a preliminary cleaning is required.

For mold and mildew, 3 oz. per 5 gallons of water will effectively inhibit the growth of mold and mildew and the odors caused by them when applied to hard, nonporous surfaces. Follow disinfection instructions. Repeat treatment every seven days, or more often if new growth appears. Prepare a fresh solution daily or more often if the solution becomes visibly diluted or soiled.

This product is not for use on medical device surfaces.

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

Add ¼ oz. of GC-2010 per gallon of water to sanitize precleaned hard, nonporous 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 IN A THREE COMPARTMENT SINK:

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-scrub 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 - 2 oz. of GC-2010 per 4 gallons of water 200 - 400 ppm active quat to precleaned hard, non-porous surfaces visibly wetting surfaces. Surfaces must remain visibly wet for at least 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 - 2 oz. of GC-2010 per 4 gallons of water 200 - 400 ppm active quat 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. ⁶ Allow the surface to adjust to room temperature before disinfection or sanitization.



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