



Building & Facilities Maintenance Products



DISINFECTANT

# No Rinse

## No Rinse Food Contact 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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E.P.A. Reg. No. 6836-290-9619 E.P.A. EST. NO. 9619-MA-1

#### WHAT IS No Rinse?

No Rinse Food Contact Sanitizer is an effective sanitizer for use on pre-cleaned food contact surfaces in 60 seconds against: Campylobacter jejuni, Escherichia coli, ESBL Escherichia coli, E. coli, Salmonella enterica, Shigella SONNEI, Staphylococcus aureus, Vibrio cholerae, Yersinia enterocolitica. Use in Bars, Restaurants, Food Processing plants and establishments. Use No Rinse Food Contact Sanitizer on washable hard, nonporous surfaces of : counters, floors, walls and other hard, non-porous food contact equipment surfaces.

#### DIRECTIONS FOR USE

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

To Operate: Turn nozzle counter clockwise to ON. Adjust to desired pattern. Spray 6 - 8 inches from surface.

To Clean: Spray soiled area, then wipe clean. Repeat for heavily soiled areas.

To Sanitize Food Contact Surfaces: Prior to application, remove gross food particles and soil by a pre-wash, pre-scrape, or pre-flush, and when necessary a pre-soak. Thoroughly wash or flush equipment or utensils with a good detergent or compatible cleaner followed by a potable water rinse before applying sanitizer. Apply No Rinse Food Contact Sanitizer to pre-cleaned hard, nonporous surface. Hold trigger down and Spray No Rinse Food Contact Sanitizer 6 – 8 inches from surface to be sanitized until thoroughly wet. Let stand 60 seconds. Drain thoroughly. Do not rinse.

#### Tech Specs:

Color.....Clear  
Fragrance.....None  
Form.....Liquid  
Phosphates.....None  
Flash Point.....212F  
pH.....9  
Specific Gravity.....1.00  
Viscosity.....Thin  
Foam.....Moderate  
Biodegradable.....100%  
Shelf Life.....1 Year



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