



Sanitizer

Description

G-5 Sanitizer is a multi-quaternary ammonium solution that sanitizes, deodorizes and disinfects hard, nonporous food contact surfaces found in dairies, beverage, meat and poultry processing plants.

Effective

- Reduces or eliminates most bacteria when used as directed
- Handles up to 500 ppm water hardness

Easy-to-Use

- Liquid formula makes it easy to prepare use concentrations
- Concentrated formula provides no rinse use concentrations from 150-400 ppm

Phosphate-Free

- Reduces phosphorus in effluent
- Acceptable for use in areas that restrict phosphates

Discussion

G-5 Sanitizer is an economical, concentrated multi-quaternary ammonium sanitizer. It possesses antimicrobial properties against bacteria making it an excellent sanitizer for a wide range of applications in dairies, beverage, meat and poultry processing operations. It is effective against *Campylobacter jejuni*, *Escherichia coli*, *Escherichia coli* 0157:H7, *Klebsiella pneumoniae*, *Listeria monocytogenes*, *Salmonella enterica*, *Shigella sonnei*, *Staphylococcus aureus* and *Yersinia enterocolitica*.



Divosan



TM

F&B **G-5**

Sanitizer

Directions For Use

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

DILUTION:

Disinfection: (1:213) 3 oz. per 5 gallons of water (450 ppm active quat)

Sanitizer: (1:256) 1/2 oz. per gallon of water
(2 1/2 oz. per 5 gallons of water) (400 ppm active quat)

Sanitizer: (1:512) 1/4 oz. per gallon of water (200ppm active quat)
(1 oz. per 4 gallons of water)
(1 1/4 oz. per 5 gallons of water) (200 ppm active quat)

Disinfection/Virucidal* Directions

Add 3 oz. of this product per 5 gallons of water (or equivalent dilution) 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 mentagrophytes* (the athlete's foot fungus).

Apply use-solution with a cloth, mop, sponge, sprayer or by immersion, thoroughly wetting surfaces.

For sprayer applications, use a coarse spray device. Spray 6-8 inches from surface; rub with brush, sponge or cloth. Do not breathe spray.

Note: For spray applications, cover or remove all food products.

Treated surfaces must remain wet for 10 minutes. Wipe dry with a clean cloth, sponge or mop or allow to air dry.

Rinse 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 heavily soiled areas, a preliminary cleaning is required. Prepare a fresh solution daily or more often if the use solution becomes visibly diluted or soiled.

To Sanitize Non-Food Contact Surfaces

Add 1/4 oz. of this product per gallon of water (or equivalent dilution) to sanitize pre-cleaned hard, nonporous surfaces. Apply sanitizer use-solution with a cloth, mop, sponge, sprayer or by immersion, thoroughly wetting surfaces.

For sprayer applications, use a coarse spray device. Spray 6-8 inches from surface; rub with brush, sponge or cloth. Do not breathe spray.

Note: For sprayer applications, cover or remove all food products.

Treated surfaces must remain wet for 1 minute. 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 Food Contact Surfaces, Food Processing Equipment and Other Hard Surfaces in Food Processing Locations, And Dairies: For sanitizing hard non-porous surfaces of food processing equipment, dairy equipment, food utensils, dishes, silverware, glasses, sink tops, countertops, refrigerated storage and display equipment and other hard nonporous surfaces. Prior to application, remove gross food particles and soil by a pre-flush, or pre-scrape 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 oz. of this product per 4 gallons of water (1 1/4 oz. per 5 gallons water) (or equivalent dilution) to pre-cleaned hard surfaces thoroughly wetting surfaces with a cloth, mop, sponge, or coarse sprayer. Surfaces must remain wet for at least one minute 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 oz. of this product per 4 gallons of water (1 1/4 oz. per 5 gallons water) (or equivalent dilution) for at least 60 seconds. Drain thoroughly and allow to air dry before reuse. Do not rinse. Prepare fresh 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 equipment and other stationary surfaces by cloth, sponge or brush.

To Sanitize Food Processing Equipment, Utensils, and Other Food Contact Articles Regulated by 40 CFR § 180.940: (a)

1. Scrape, flush, or presoak articles (whether mobile or stationary) to remove gross food particles and soil.
2. Thoroughly wash articles with an appropriate detergent or cleaner.
3. Rinse articles thoroughly with potable water.
4. Sanitize by immersing articles with a use-solution of 1 oz. of this product per 4 gallons of water (1 1/4 oz. per 5 gallons water) (or equivalent dilution) for at least 60 seconds. Articles too large for immersing must be thoroughly wetted by rinsing, spraying, or swabbing.
5. Remove immersed items from solution to drain and then air dry. Non-immersed items must be allowed to air dry. Do not rinse.

To Sanitize Ice Machines

1. Turn off refrigeration.
2. Wash equipment with a compatible detergent and rinse with potable water prior to sanitizing.
3. Apply a solution of 1 oz. of this product per 4 gallons of water (1 1/4 oz. per 5 gallons water) (or equivalent dilution) by mechanical spray, directly pouring, or by re-circulating through the system.
4. Allow surfaces to remain wet or solution to remain in equipment for at least 60 seconds.
5. Drain thoroughly before reuse and allow to air dry.

To Sanitize Beverage Dispensing Equipment

1. Wash equipment with a compatible detergent and rinse with potable water prior to sanitizing.
2. Fill equipment with a solution of 1 oz. of this product per 4 gallons of water (1 1/4 oz. per 5 gallons water) (or equivalent dilution).
3. Allow solution to remain in equipment for at least 60 seconds.
4. Drain thoroughly and allow to air dry before reuse. Do not rinse.

To Sanitize Sanitary Filling Equipment

Wash equipment with a compatible detergent and rinse with potable water prior to sanitizing. Prepare a use solution of 1 oz. of this product per 4 gallons of water (1 1/4 oz. per 5 gallons water) (or equivalent dilution) for final washer and rinser applications. Allow surfaces to remain wet for at least 60 seconds. Drain thoroughly and allow to air dry before reuse. Do not rinse.

To Sanitize Beer Fermentation and Storage Tanks

Wash equipment with a compatible detergent and rinse with potable water prior to sanitizing. Prepare a use solution of 1 oz. of this product per 4 gallons of water (1 1/4 oz. per 5 gallons water) (or equivalent dilution) for mechanical or automated systems. Allow surfaces to remain wet for at least 60 seconds. Drain thoroughly and allow to air dry before reuse. Do not rinse.

To Sanitize Egg Shells Intended for Food

To sanitize previously cleaned food-grade eggs in shell egg and egg product processing plants, spray with a use-solution of 1 oz. of this product per 4 gallons of water (1 1/4 oz. per 5 gallons water) (or equivalent dilution). The solution

must be equal to or warmer than the eggs, but not to exceed 130° F. Wet eggs thoroughly and allow to drain. Eggs sanitized with this product shall be subjected to a potable water rinse only if they are to be broken immediately for use in the manufacture of egg products. Eggs must be reasonably dry before casing or breaking. The solution must not be re-used for sanitizing eggs.

Note: Only clean, whole eggs can be sanitized. Dirty, cracked or punctured eggs cannot be sanitized.

Citrus Canker Disease Control

For prevention of Citrus Canker Disease through treatment of pre-cleaned equipment. Effective against *Xanthomonas axonopodis* pv. *citri* (Citrus Canker Disease) at 2000 ppm active quat. Treatments can be applied to trucks, attached trailers and field harvesting equipment including cargo area, wheels, tires, undercarriage, hood, roof, fenders, and any other hard nonporous part of the equipment that can be taken into infested areas. Thoroughly clean all surfaces with soap or detergent and rinse with water. Then saturate surfaces with a 1:50 use-dilution (4 1/2 oz. of this product per 1 3/4 gallons of water or equivalent dilution) (2000 ppm active quat) for a period of 10 minutes. Allow to air dry. All surfaces that come in contact with food or crop must be rinsed with potable water before reuse. To prevent the spread of Citrus Canker Disease by this artificial means of transportation, treatments are made by trigger spraying, dipping or brushing. Clothing must be either rinsed or laundered before reuse. Footwear must be rinsed before reuse.

Poultry and Swine Premise Disinfection Directions

Remove all animals and feeds from premises, vehicles and enclosures such as coops, and crates. Remove all litter, droppings and manure from floors, walls and surfaces of barns, pens, stalls, chutes and other facilities and fixtures occupied or traversed by animals. Empty all troughs, racks and other feeding and watering appliances. Thoroughly clean all surfaces with soap or detergent and rinse with water. Use 3 oz. of this product per 5 gallons of water. Saturate surfaces with the disinfecting solution for 10 minutes. Immerse all halters, ropes and other types of equipment used in handling and restraining animals, as well as forks, shovels, and scrapers used for removing litter and manure. Ventilate buildings, cars, trucks, coops, and other closed spaces. Do not house animals or employ equipment until treatment has been absorbed, set or dried. Thoroughly scrub treated feed racks, mangers, troughs, automatic feeders, fountains and waterers with soap or detergent, and rinse with potable water before reuse.

Hatcheries: Use to treat hatchers, setters, trays, racks, carts, sexing tables, delivery trucks and other hard surfaces. Use 3 oz. per 5 gallons of water. Leave all treated surfaces wet for 10 minutes or more. Allow to air dry.

Vehicles: Clean all vehicles including mats, crates, cabs, and wheels with water and this product. Use 3 oz. per 5 gallons of water. Apply use solution to treat all vehicles. Leave treated surfaces wet for 10 minutes or more. Allow to air dry.

Dressing Plant: Disinfect equipment, utensils, walls and floors in poultry and animal dressing plants. Disinfect offal rooms, exterior walls and loading platforms of dressing plants. Cover or remove all food and packaging materials. Remove all heavy soils prior to application. Use 3 oz. per 5 gallons of water. Saturate all surfaces with use solution and scrub to loosen all soils. Surfaces must remain wet for 10 minutes, then thoroughly rinse with potable water before operations are resumed.

Shoe Bath Sanitizer Directions: To prevent cross-contamination into animal areas, and the packaging and storage areas of food plants, shoe baths containing one inch of freshly made sanitizing solution must be placed at all entrances to buildings and hatcheries. Scrape waterproof work boots and place in a use-solution of 1/4 oz. of this product per gallon of water (or equivalent dilution) for 60 seconds prior to entering area. Change the solution in the bath at least daily or more often if the solution appears diluted or soiled.



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Technical data

EPA Reg. No.	6836-266-70627
Form/Color	Clear light yellow liquid
Scent	Quaternary
Specific Gravity	0.99
pH (neat)	7.0
pH (1%)	7.0
% P	0.0

The above data is typical of normal production and should not be taken as a specification.

Safe handling and storage information

Store in original closed containers, away from extreme temperatures. Full guidance on the handling and disposal of this product is provided in a separate Safety Data Sheet.

Test Kit

Test Kit #409882

Precautionary Statement

Refer to current Safety Data Sheet.