



Dish Sanitizer 8 is a liquid chlorinated sanitizer. Designed to be used in low temperature dish machines or in the third tank of a three compartment sink system.

Features & Benefits

- Sanitizes at low temperatures.
- Leaves no residual odor or taste.
- Safe, convenient liquid dispensing.

Item Number & Unit of Measure

Item Number	HIL0353006
Unit of Measure	1 gal Bottle

Specifications

Color	Yellow
Appearance	Clear liquid
Fragrance	Pungent Chlorine
Formula Type	Liquid
Requires Dispenser	Yes
Dilution Ratio	50 PPM
PH	1% 11.1 - 11.7
Non-Volatile Matter	NA

Safety

See safety datasheet (if applicable) and product label for safety information, handling and proper use.

Directions for Use

It is a violation of federal law to use this product in a manner inconsistent with its labeling. RESTAURANTS AND TAVERNS - All equipment, utensils, etc. to be sanitized must first be pre-scraped or pre-flushed, or if necessary pre-soaked in order to remove gross food particles, soil or other organic substances. A thorough washing with a compatible detergent is recommended, followed by potable water rinse prior to sanitization. Use 200 ppm solution for two minutes. After washing with dishwashing detergent and rinsing with potable water, immerse utensils in 200 ppm solution of DISH SANITIZER 8 for at least 2 minutes. Allow utensils to air dry. MACHINE DISHWASHING TERMINAL RINSE SANITATION - As a terminal sanitizing rinse for precleaned food utensils, adjust automatic dispensing equipment to provide a use solution of 100 to 200 ppm available chlorine according to requirements of Public Health Authorities. Use solution should be tested frequently with a suitable chlorine test kit to ascertain that the rinse strength does not fall below 50 ppm. In the absence of a test kit a starting concentration of 200 ppm should be used. See Table of Proportions. SANITIZATION OF NONPOROUS FOOD CONTACT SURFACES • RINSE METHOD: A solution of 100 ppm available chlorine may be used in the sanitizing solution if a chlorine test kit is available. Solutions containing an initial concentration of 100 ppm available chlorine must be tested and adjusted periodically to insure that the available chlorine does not drop below 50 ppm. See Table of Proportions and prepare a 100 ppm solution. If no test kit is available, see Table of Proportions and prepare a sanitizing solution to provide approximately 200 ppm available chlorine by weight. Clean equipment surfaces in the normal manner. Prior to use, rinse all surfaces thoroughly with the sanitizing solution, maintaining contact with the sanitizer for at least 2 minutes. If solution contains less than 50 ppm available chlorine, as determined by a suitable test kit, either discard the solution or add sufficient product to reestablish a 200 ppm residual. Do not rinse equipment with water after treatment and do not soak equipment overnight. Sanitizers used in automated systems may be used for general cleaning but may not be reused for sanitizing purposes. LAUNDRY SANITIZERS Household Laundry Sanitizers - IN SOAKING SUDS - See Table of Proportions and provide 200 ppm available chlorine solution. Wait 5 minutes, then add soap or detergent. Immerse laundry for at least 11 minutes prior starting the wash/rinse cycle. IN WASHING SUDS -See Table of Proportions and add sufficient product to wash water containing clothes to provide 200 ppm available chlorine. Wait 5 minutes, then add soap or detergent and start the wash/rinse cycle. Commercial Laundry Sanitizers - Wet fabrics or clothes should be spun dry prior to sanitization. Thoroughly mix sufficient proportion of this product with 10 gallons of water to yield 200 ppm available

chlorine (see table of proportions). Promptly after mixing the sanitizer, add the solution into the prewash prior to washing fabrics/clothes in the regular wash cycle with a good detergent. Test the level of available chlorine, if solution has been allowed to stand. Add more of this product if the available chlorine level has dropped below 200 ppm. FRUIT & VEGETABLE WASHING: Pre-rinse fruits and vegetables with water to remove soil materials and then thoroughly clean in a wash tank. Soak or spray fruits and vegetables with a 25 ppm chlorine solution. See Table of Proportions. Thoroughly clean all fruits and vegetables in a wash tank. See Table of Proportions and prepare a solution with 25 ppm available chlorine. After draining the tank, submerge fruit or vegetables for two minutes in a second wash tank containing the recirculating sanitizing solution with 25 ppm sanitizing solution. Spray rinse vegetables with the sanitizing solution prior to packaging. Rinse fruit with potable water only prior to packaging.