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| Fragrance | No Added Odor |
| Formula Type | Liquid |
| Dilution Ratio | 1:256 - 1:512 |
| PH | 7.00 - 8.00 |
| Non-Volatile Matter | 10.00 - 11.00% |
| EPA Registration # | 1839-86-1658 |
| NSF_Certified | Yes |

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. **FOOD CONTACT SURFACE**

SANITIZATION DIRECTIONS:Sanitization:

Recommended for use in restaurants, dairies, food processing plants, and bars.

When used as directed this product is an effective sanitizer at an active quaternary concentration of 200-400 ppm when diluted in water up to 650 ppm hardness (CaCO3) in public eating establishments, dairies and food processing plants against Escherichia coli (ATCC 11229), Escherichia coli O157:H7 (ATCC 43895), Staphylococcus aureus (ATCC 6538), Yersinia enterocolitica (ATCC 23715), Listeria monocytogenes (ATCC 35152), Salmonella typhi (ATCC 6539), Shigella sonnei (ATCC 11060), Vibrio cholera (ATCC 14035), Methicillin resistant Staphylococcus aureus (MRSA) (ATCC 33592), Vancomycin resistant Enterococcus faecalis (VRE) (ATCC 51299), and Campylobacter jejuni (ATCC 29428).

This product is an effective sanitizer against Klebsiella pneumoniae (ATCC 4352) at a 200 ppm active quaternary concentration when diluted in water up to 500 ppm hardness (CaCO3). At an active quaternary concentration of 300 ppm, it is an effective sanitizer against Klebsiella pneumoniae (ATCC 4352) when diluted in water up to 650 ppm hardness (CaCO3).

Remove all visible food particles and soil from areas, which are to be sanitized, with a good

H-129 is an effective sanitizer for use on food contact surfaces. Ideal for sanitizing eating and cooking utensils, countertops, drinking glasses, dishes, silverware, and refrigerated storage and display equipment. H-129 Sanitizer may also be used on non-food contact, pre-cleaned, hard, inanimate, non-porous surfaces, such as walls, floors, garbage cans, and restroom surfaces. Active Ingredients: Alkyl (60% C14, 30% C16, 5% C12, 5% C18), dimethyl benzyl ammonium chlorides 5.0%, Alkyl (68% C12, 32% C14) dimethyl ethylbenzyl ammonium chlorides 5.0%, Inert Ingredients: 90.0%.

Features & Benefits

EPA Registration No. 1839-86-1658

Sanitizes both food and non-food contact surfaces

Formulated for 3rd sink food contact surface sanitization

Concentrated for economical cost-in-use

NSF approved & Kosher Certified

Item Number & Unit of Measure

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|-----------------|--------------|
| Item Number | HIL0012906 |
| Unit of Measure | 1 gal Bottle |

Specifications

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|----------------|------------------|
| Color | Colorless |
| Appearance | Clear, colorless |
| Fragrance-Free | Yes |

detergent, pre-flush, pre-soak or pre-scrape treatment. Rinse with a potable water rinse. Prepare a fresh solution daily or more frequently as soil is apparent.

NON-FOOD CONTACT SURFACE SANITIZATION DIRECTIONS:

H-129 is an effective sanitizer for pre-cleaned, hard, inanimate, non-porous surfaces: walls, floors, bathroom surfaces, shower stalls, shower doors, shower curtains, cabinets, toilets, chrome plated fixtures, urinals, doorknobs, garbage cans, exercise equipment, wrestling mats, glass surfaces, stainless steel surfaces, metal surfaces, glazed ceramic tile, glazed fiberglass, drains, telephones, telephone keypads, animal cages, cages, kennel runs, automotive garages, boats, ships, automobile interior surfaces: steering wheels, seat belt buckles and housings, non-porous surfaces of child restraint seats, door handles, non-porous surfaces of visors, mirrors, dashboards, gear shift levers, accessory control knobs, vinyl car seats and head restraints. A sanitizer use-solution of (0.3 oz. per gallon of water)(1.2 oz. per 4 gallons of water)(3 ozs. per 10 gallons of water)(6 ozs. per 20 gallons of water) (234 ppm active quaternary) will kill 99.9% of *Klebsiella pneumoniae* (ATCC 4352), *Staphylococcus aureus* (ATCC 6538) and *Listeria monocytogenes* (ATCC 35152).

Sanitization will occur only on pre-cleaned surfaces. The sanitizer use-solution can be applied to pre-cleaned, hard, inanimate, non-porous surfaces with a cloth, sponge, mop, sprayer or by flooding or immersion.

For sprayer applications, use a coarse mist pump or trigger sprayer. Spray 6-9 inches from the surface. Rub with brush, sponge or cloth. Do not breathe spray mist. **NOTE:** With spray applications, cover or remove all food products.

Treated surfaces must remain visibly wet for 30 seconds (1/2 minute) and wiped with a sponge, mop, cloth, and/or allowed to air dry. **Sanitization of public eating establishment and dairy food contact surfaces is regulated under 40CFR180.940. To sanitize pre-cleaned and potable water-rinsed, non-porous public eating**

establishment and dairy food contact surfaces: prepare a 200-400 ppm active quaternary solution by adding 1-2 ounces of this product to 4 gallons of water, 2.5-5 ounces to 10 gallons of water or 5-10 ounces to 20 gallons of water (or equivalent dilution). **To sanitize pre-cleaned mobile items** in public eating establishments (drinking glasses, dishes, eating utensils) immerse in a 200-400 ppm active quaternary solution for at least 60 seconds making sure to immerse completely. Remove items, drain the use-solution from the surface and air dry. Do not rinse. **To sanitize pre-cleaned public eating establishment surfaces** (counters, tables, finished wood or plastic cutting boards), apply a 200-400 ppm active quaternary solution with a cloth, sponge, low pressure coarse sprayer or hand pump trigger sprayer making sure that the surface remains completely visibly wet for at least 60 seconds and let air dry. Do not rinse. **To sanitize pre-cleaned dairy processing equipment** (tanks, piping, pasteurizers, milking equipment) apply a 200-400 ppm active quaternary solution with a low pressure coarse sprayer or circulate a 200- 400 ppm active quaternary solution throughout the equipment. Surfaces must remain visibly wet for at least 60 seconds, followed by adequate draining and air drying. Do not rinse.

At 1 ounce per 4 gallons, this sanitizer fulfills the criteria of Appendix F of the Grade A Pasteurized Milk Ordinance 1978 Recommendations of the U. S. Public Health Services in waters up to 650 ppm of hardness calculated as CaCO₃ when evaluated by the AOAC Germicidal and Detergent Sanitizer Method against *Escherichia coli* and *Staphylococcus aureus*. **Sanitization of beverage dispensing equipment:**

1. Wash equipment with a compatible detergent and rinse with potable water prior to sanitizing.
2. Fill equipment with a use-solution of 0.25-0.5 ounce of H-129 per gallon of water (or equivalent dilution).
3. Allow use-solution to remain in equipment for at least 60 seconds.

4. Drain thoroughly and allow to air dry before reuse. Do not rinse with potable water. **WISCONSIN STATE DIVISION OF HEALTH DIRECTIONS FOR EATING ESTABLISHMENTS**

1. Scrape and pre-wash utensils and glasses whenever possible.
2. Wash with a good detergent or compatible cleaner.
3. Rinse with clean water.
4. Sanitize in a solution of 1 ounce to 4 gallons of water (200 ppm active quaternary). Immerse all utensils for at least two minutes or for contact time specified by governing sanitary code.
5. Place sanitized utensils on a rack or drain board to air dry.
6. Fresh sanitizing solution should be prepared at least daily or when visibly soiled or diluted. **NOTE:** A clean potable water rinse following sanitization is not permitted under Section HFS 196.13 of the Wisconsin Administrative Code.

U. S. PUBLIC HEALTH SERVICE FOOD SERVICE SANITIZATION RECOMMENDATIONS

Cleaning and sanitizing: Equipment and utensils must be thoroughly pre-flushed or pre-scraped and when necessary, pre-soaked to remove visible food particles and soil.

1. Thoroughly wash equipment and utensils in hot detergent solution.
2. Rinse utensils and equipment thoroughly with potable water.
3. Sanitize equipment and utensils by immersion in a use-solution of 1-2 ounces of this product per 4 gallons of water (or equivalent dilution) for at least 60 seconds at a temperature of 75°F.
4. For equipment and utensils too large to sanitize by immersion, apply a use-solution of 1-2 ounces of H-129 per 4 gallons of water (or equivalent dilution) by rinsing, spraying or swabbing until visibly wet.
5. Allow sanitized surface to drain and air dry. Do not rinse. **To sanitize pre-cleaned immobile** food processing equipment and surfaces (tanks, finished wood or plastic chopping blocks, counter tops, conveyors) flood the area with a 200 to 400 ppm active quaternary solution for at least 60 seconds,

making sure to wet all surfaces visibly. Drain the use-solution from the surface and air dry. **To sanitize pre-cleaned mobile** food processing utensils (knives, grinders, shredders, cleavers, ladles), immerse in a 200 to 400 ppm active quaternary solution for at least 60 seconds, making sure to immerse completely. Remove, drain the use-solution from the surface and air dry.

Sanitization of food processing equipment, utensils, and other food contact articles regulated under 40CFR180.940:

1. Scrape, flush, or pre-soak articles (whether mobile or stationary) to remove visible food particles and soil.
2. Thoroughly wash articles with a compatible detergent or cleaner.
3. Rinse articles thoroughly with potable water.
4. Sanitize by immersing articles with a use-solution of 1-2 ounces of this product per 4 gallons of water (or equivalent dilution) (200-400 ppm active quaternary) for at least 60 seconds. Articles too large for immersion should be thoroughly wetted by rinsing, spraying or swabbing.
5. Remove immersed items from solution to drain and then let air dry. Non-immersed items must be allowed to air dry. **Sanitization of pre-cleaned sanitary filling equipment:** Prepare a use-solution of 0.25-0.5 ounce of this product per gallon of water (or equivalent dilution) (200-400 ppm active quaternary) for final washer and rinse applications. Allow surfaces to remain visibly wet for at least 60 seconds. Drain thoroughly and allow to air dry before reuse. Do not rinse. **Sanitization of food processing equipment:** Equipment and utensils must be thoroughly pre-flushed or pre-scraped and when necessary pre-soaked to remove visible food particles. Clean and rinse equipment thoroughly, then apply sanitizing solution containing 1-2 ounces of this product per 4 gallons of water (or equivalent use dilution) (200-400 ppm active quaternary). Allow surfaces to remain visibly wet for at least 60 seconds. No rinse is allowed. **Sanitization of Interior Hard, Non-Porous Surfaces of Ice Machines:** Sanitization

should occur after initial installation, after the machine is serviced and periodically during its use.

1. Shut off incoming water line to machine.
2. Units/tanks must be washed with a compatible detergent and rinsed with potable water before sanitizing.
3. Prepare a solution of 2 ounces of sanitizer per 8 gallons of water (200 ppm active quaternary).
4. Circulate use-solution through machine making sure to visibly wet all surfaces and allow a minimum contact of 60 seconds.
5. Drain the unit.
6. Return machine to normal operation.