



# Professional LYSOL®

## No Rinse Sanitizer

Meets food code requirements as a no rinse sanitizer and is perfect for 3-bin sink and clean-in-place applications. It is an economical, concentrated formula that makes up to 512 gallons (1:512) and can be used as a disinfectant at 1:128.

### Features & Benefits

- For Commercial Use, kills E.Coli, Salmonella, Contains no phosphorous compounds.\*
- Provides Efficacy Against multiple Microorganisms



\* When used as directed.





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### Use Instructions

- It is a violation of Federal law to use this product in a manner inconsistent with its labeling. Do not mix with soap or detergents. Read directions on container label before use.

### General Disinfection:

- To disinfect Floors, Walls, Furniture, Bathtubs, Shower Stalls and Toilet Seats. Sponge or mop with 800 ppm solution of Professional LYSOL® Brand No Rinse Sanitizer (1 oz. per gallon of water). Let stand for 10 minutes.
- Rinse all surfaces that come into contact with food such as counters, appliances and tables with potable water before reuse
- Prepare a fresh bucket of solution every time you clean or more often as needed

### Deodorization and Disinfection:

- Flood-rinse, sponge or spray a solution of 1 oz. of Professional LYSOL® Brand No Rinse Sanitizer per gallon of water on floors, walls and other hard, non-porous surfaces; making sure solution gets into cracks, crevices and corners where food spillage or other sources of malodors can occur. Let stand for 10 minutes.
- For heavily soiled areas such as garbage cans, clean first, then use 1 oz. of Professional LYSOL® Brand No Rinse Sanitizer per gallon of water. Let stand for 10 minutes.
- To Prevent Mold and Mildew: Clean hard, non-porous surfaces. Apply use solution, 1 oz. per gallon of water by spray, cloth, sponge or mop. Let stand 10 minutes, then wipe or allow to air dry.
- Repeat application after 7 days or when new growth appears

### Eating Establishment Sanitizer (Including food service in hospitals and in nursing homes) Dishes, Glasses and Utensils:

- Scrape and pre-rinse utensils before washing
- Wash with an appropriate detergent and hot water
- Rinse with clean, hot potable water
- Sanitize by immersing in a 200 ppm (1/4 oz. per gallon of water) solution for 2 minutes or for the contact time specified by the governing sanitary code
- Allow surfaces to air dry on clean drainboard or rack. No rinsing required.

### Food Preparation Surfaces:

- Clean with detergent and rinse with potable water. To sanitize, sponge or mop with a solution of 1/4 oz. of Professional LYSOL® Brand No Rinse Sanitizer per gallon of water (200 ppm). Allow surface to remain wet for 2 minutes or for the contact time specified by the governing sanitary code. Allow surfaces to air dry. No rinsing required.

### Food Processing Plants, Bakeries, Canneries, Beverage Plants Sanitizer:

- Professional LYSOL® Brand No Rinse Sanitizer can be used in Federally inspected meat and poultry plants on all hard, non-porous surfaces in inedible product processing areas, non-processing areas and/or exterior areas, as a floor and wall cleaner and as a sanitizing agent for use in all departments for all surfaces not always requiring a rinse.

Technical data	Professional LYSOL® No Rinse Sanitizer
Color/Form	Water White, Liquid
pH	7.7
Shelf Life	2 Years

Product	Pack size	Dilution	Product code
Professional LYSOL® - No Rinse Sanitizer	4 x 1 gal. Containers	1:128, 1:512	CB743892

### Safe handling

Please make sure your employees read and understand the product label and Safety Data Sheet before using this product. The label contains directions for use; and both the label and SDS contain hazard warnings, precautionary statements and first aid procedures. SDS are available online at [www.diversey.com](http://www.diversey.com) or by calling 888.352.2249. Improper use or dilution may result in damage to surfaces and may result in health and physical hazards that match those of the concentrate. Please refer to the Diversey HazMat Library, only available through Internet Explorer, <http://naextranet.diversey.com/dot/>, for up-to-date shipping information.