



Color	Red
Appearance	Clear liquid
Fragrance-Free	Yes
Fragrance	No Added Odor
Formula Type	Liquid
Requires Dispenser	Yes
Dilution Ratio	1 OZ/4 GAL
PH	1% 7.6 - 8.2
Non-Volatile Matter	10.0 - 10.5%

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. Pot & Pan Sanitizer 21 is not for use on critical and semi-critical medical device surfaces. **DISINFECTION** - To disinfect inanimate, hard non-porous surfaces apply use-solution with mop, cloth, sponge, low pressure coarse sprayer or hand-pump trigger sprayer so as to wet all surfaces thoroughly. Allow to remain wet for 10 minutes, then remove excess liquid. For heavily soiled areas, a pre-cleaning step is required. Prepare a fresh solution for each use. Surfaces which may contact food must be rinsed thoroughly with potable water after use. For low pressure coarse sprayer and hand pump trigger sprayer applications, spray 6-8 inches from the surface; rub with brush, sponge or cloth. Do not breathe spray. **NOTE:** For spray applications, cover or remove all food products. **GENERAL DISINFECTION** - Add 3 ounces of Pot & Pan Sanitizer 21 per 5 gallons of water for disinfection against Staphylococcus aureus, Salmonella enterica, Listeria monocytogenes, and Yersinia enterocolitica. **HOSPITAL DISINFECTION** - Add 3.5 ounces of Pot & Pan Sanitizer 21 per 5 gallons of water for disinfection against Pseudomonas aeruginosa and Vancomycin intermediate resistant Staphylococcus aureus (VISA), as well as the organisms listed under the GENERAL DISINFECTION section. To disinfect food service establishment or restaurant food contact surfaces: countertops, outside of appliances, tables, add 3 ounces of this product per 5 gallons of water. For heavily soiled areas, a pre-cleaning step is required. Apply solution with a cloth, sponge or hand pump trigger sprayer so as to wet all surfaces thoroughly. Allow the surface to remain wet for 10 minutes, then remove excess liquid and rinse the surface with potable water. Do not use on utensils, dishes, glasses or cookware. ***VIRUCIDAL ACTIVITY** - Pot & Pan Sanitizer 21, when used on environmental, inanimate, hard non-porous surfaces at 3.5 ounces per 5 gallons of water

Pot & Pan Sanitizer 21 is a quaternary sanitizer which can be safely used on all washable hard, non-porous, inanimate environmental surfaces. This product, when used as a sanitizer, is approved as a final sanitizing rinse for food equipment surfaces. This product is for use as a sanitizer on dishes, glassware, utensils, and dairy processing equipment at 200-400 ppm active quaternary without potable water rinse. Designed for use in hospitals, nursing homes, hotels, schools, restaurants and bars where disinfection, sanitization and deodorization are of prime importance. Deodorizes areas which are difficult to keep fresh smelling, such as garbage storage areas which are prone to odors caused by microorganisms.

Pot & Pan Sanitizer 21 used at 2 ounces per gallon (or equivalent dilution) is an effective virucide *against the following viruses on hard non-porous environmental surfaces: SARS-CoV-2 after 30 seconds.

Features & Benefits

EPA Registration No. 1839-86-1658

Concentrated

No rinse sanitizer

Item Number & Unit of Measure

Item Number	HIL0358106
Unit of Measure	1 gal Bottle

Specifications

Pot & Pan Sanitizer 21 (continued)



exhibits effective virucidal activity against Influenza A 2 /Japan (representative of the common flu virus), Herpes Simplex Type 1 (causative agent of fever blisters), Adenovirus Type 5 (causative agent of upper respiratory infections), Vaccinia virus (representative of the pox virus group), HIV-1 (Human Immunodeficiency Virus Type 1), Hepatitis B virus (HBV), Hepatitis C virus (HCV), and SARS associated Coronavirus. KILLS HIV-1, HBV and HCV ON PRE-CLEANED ENVIRONMENTAL SURFACES/OBJECTS PREVIOUSLY SOILED WITH BLOOD/BODY FLUIDS in health care settings (hospitals, nursing homes) or other settings in which there is an expected likelihood of soiling of inanimate surfaces/objects with blood or body fluids, and in which the surfaces/objects likely to be soiled with blood or body fluids can be associated with the potential for transmission of Human Immunodeficiency Virus Type 1 (HIV-1) (associated with AIDS), Hepatitis B virus (HBV), and Hepatitis C virus (HCV).

SPECIAL INSTRUCTIONS FOR CLEANING AND DECONTAMINATION AGAINST HIV-1, HBV, and HCV ON SURFACES/OBJECTS SOILED WITH BLOOD/BODY FLUIDS.

PERSONAL PROTECTION: When handling items soiled with blood or body fluids use disposable latex gloves, gowns, masks, and eye coverings.

CLEANING PROCEDURES: Blood and other body fluids must be thoroughly cleaned from surfaces and objects before application of this product.

CONTACT TIME: Allow surface to remain wet for 10 minutes.

DISPOSAL OF INFECTIOUS MATERIALS: Blood and other body fluids must be autoclaved and disposed of according to local regulations for infectious waste disposal.

EFFICACY TESTS HAVE DEMONSTRATED THAT Pot & Pan Sanitizer 21 IS AN EFFECTIVE BACTERICIDE AND VIRUCIDE IN THE PRESENCE OF ORGANIC SOIL (5% BLOOD SERUM).

GENERAL DEODORIZATION - To deodorize, add 3 ounces of Pot & Pan Sanitizer 21 to 5 gallons of water (or equivalent use dilution) (469 ppm active quat). Let air dry.

MILDEWSTAT: To control mold and mildew on pre-cleaned, hard, non-porous surfaces add 3 ounces of Pot & Pan Sanitizer 21 per 5 gallons of water. Apply solution with a cloth, mop, sponge or hand-pump trigger sprayer, making sure to wet all surfaces completely. Let air dry. Prepare a fresh solution for each use. Repeat application at weekly intervals or when mildew growth appears.

FOOD CONTACT SURFACE SANITIZATION DIRECTIONS: Sanitization: Recommended for use in restaurants, food processing plants, and bars. When used as directed Pot & Pan Sanitizer 21 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 and food processing plants against *Escherichia coli* (ATCC 11229), *Escherichia coli* 0157: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). Pot & Pan Sanitizer 21 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 gross food particles and soil from areas which are to be sanitized with a good 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. Sanitization of public eating establishments is regulated under 40CFR180.940. To sanitize pre-cleaned and potable water-rinsed, non-porous public eating establishment and 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. 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 wet for at least 60 seconds and let 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 completely. 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.

WISCONSIN STATE DIVISION OF HEALTH DIRECTIONS FOR EATING ESTABLISHMENTS Scrape and pre-wash utensils and glasses whenever possible. Wash with a good detergent or compatible cleaner. Rinse with clean water. 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. Place sanitized utensils on a rack or drain board to air dry. 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

Pot & Pan Sanitizer 21 (continued)



under Section HFS 196.13 of the Wisconsin
Administrative Code.