



I. Product Description

HydroForce® Surface Sanitizer is a quaternary based no mix, ready-to-use, product. This product is designed for use in food processing plants, manufacturing facilities, dairies, meat & poultry processing plants, food service establishments, and public eating establishments where sanitation of food contact surfaces is of prime importance. When used as directed, **HydroForce® Surface Sanitizer** will sanitize previously cleaned and rinsed non-porous food contact surfaces in 60 seconds.

II. Applications

HydroForce® Surface Sanitizer is recommended for the sanitation of hard, non-porous food contact surfaces and non-food contact surfaces in food processing plants, dairies, institutional kitchens, food service establishments, public eating establishments, egg processing plants, meat/poultry processing plants and meat/poultry producing establishments.

III. Features & Benefits

- **Cleaner, Sanitizer, Deodorizer.** Formulated for industrial and institutional use.
- **Kills 99.999% of bacteria in 60 seconds.**
- **Ready-To-Use.** No preparation / down-time required.
- **No Mixing required.** Unlike concentrated products, there is no need to mix fresh solution daily.
- **Eliminates odors caused by bacteria.**
- **Just spray and walk away.** No rinse formula.

IV. Physical Properties

| | | | |
|--|--------------|-------------------------|------------------|
| Flash Point | None | Boiling Point | 212°F / 100°C |
| Odor | Minimal | Freezing Point | 32°F / 0°F |
| Appearance | Clear liquid | Solubility | Soluble in water |
| Vapor Density | >1 (air = 1) | VOC % | 0% |
| VOC Content (Fed) | 0 g/L | Specific Gravity | 1.00 |
| Sara Title III, Sect. 313 Chemicals | None | pH | 8.4 |
| Prop 65 | None | | |

V. Directions

FOOD CONTACT SURFACE SANITIZATION DIRECTIONS:

Sanitization:

Prior to application, remove all gross food particles and soil from surfaces which are to be sanitized, by a pre-flush or pre-scrape and when necessary, pre-soak treatment. Thoroughly wash or flush surfaces with a good detergent, followed by a potable water rinse before applying this ready-to-use sanitizer.

Before use as a sanitizer in federally inspected meat and poultry plants and dairies, food products and packaging materials must be removed from the room or carefully protected. A potable water rinse is not allowed following use of this product on previously cleaned, hard non-porous surfaces provided that the surfaces are adequately drained before contact with food.

To sanitize countertops:

1. Remove all large food particles and/or soil.
2. Clean all surfaces of the countertop thoroughly using a good detergent. Rinse surface with potable water after cleaning.
3. Spray HydroForce® Surface Sanitizer onto surface until thoroughly wet.
4. Allow surface to remain wet for 60 seconds.
5. Let surface air dry or wipe with a clean cloth. Do not rinse surface.

SANITIZING NON-FOOD CONTACT SURFACE DIRECTIONS

Apply HydroForce® Surface Sanitizer to sanitize hard, non-porous surfaces with a clean cloth or hand pump trigger sprayer. Spray 6-8 inches from surface. Treated surfaces must remain wet for 1 minute. Allow to air dry.

VI. Package Description

| Part Number | Container Size |
|-------------|---------------------|
| 14465 | 32 oz. Spray Bottle |

VII. Disposal

CONTAINER DISPOSAL: Non-refillable container. Do not reuse or refill container. Clean container promptly after emptying.

PESTICIDE DISPOSAL: Pesticide wastes are acutely hazardous. Improper disposal of excess pesticide, spray mixture, or rinsate is a violation of Federal Law. If these wastes cannot be disposed of by use according to label instructions, contact your State Pesticide or Environmental Control Agency, or Hazardous Waste representative at the nearest EPA Regional Office for guidance.

VIII. Special Use Warnings**General**

Use only in well ventilated area. Ventilation may be improved by opening a window or door or providing mechanical assistance. Avoid continuous breathing of vapor and spray mist. Avoid contact with skin and eyes. If ventilation is not adequate, respiratory protection should be worn. For more information regarding short-term and long-term exposure, review the Material Safety Data Sheet for this product.

DISCLAIMER: This information is accurate to the best of CRC Industries' knowledge or obtained from sources believed by CRC to be accurate. Before using any product, read all warnings and directions on the label. All products should be tested for suitability on a particular application prior to actual use. CRC Industries, Inc. makes no representations or warranties of any kind concerning this data.

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