



HYDRO FORCE[®]

SURFACE SANITIZER

- ✓ **Ready-To-Use**
- ✓ **Cleaner, Sanitizer, Deodorizer**
- ✓ **Kills 99.999% of bacteria in 60 seconds**

ACTIVE INGREDIENTS

Alkyl (60% C₁₄, 30% C₁₆, 5% C₁₂, 5% C₁₈)
 dimethyl benzyl ammonium chlorides 0.01%
 Alkyl (68% C₁₂, 32% C₁₄) dimethyl
 ethylbenzyl ammonium chlorides 0.01%

INERT INGREDIENTS 99.98%

TOTAL 100.00%

KEEP OUT OF REACH OF CHILDREN

CAUTION

See back panel for additional precautionary statements.

EPA REG. NO. 1839-189-55809 EPA EST. NO. 55809-PA-1

Part No. 14465 Net Contents: 32 fl. oz./1 quart (946 mL)



CRC HydroForce[®] Surface Sanitizer is designed for use in food processing plants, dairies, institutional kitchens, food service establishments, public

eating establishments where sanitization of food contact surfaces is of prime importance. When used as directed, CRC HydroForce[®] Surface Sanitizer will sanitize previously cleaned and rinsed, non-porous, food contact surfaces: countertops.

- No mixing required.
- Eliminates odors caused by bacteria.
- Institutional sanitizer
- CRC HydroForce[®] Surface Sanitizer will not damage sealed natural stone surfaces.
- Just spray and walk away, no rinsing, after 1 minute.

CRC HydroForce[®] Surface Sanitizer for use in:

- Food processing plants, dairy farms, egg processing plants, meat/poultry processing plants, meat/poultry producing establishments

PRECAUTIONARY STATEMENTS

HAZARDS TO HUMANS AND DOMESTIC ANIMALS

CAUTION. Causes moderate eye irritation. Avoid contact with eyes or clothing. Wash thoroughly with soap and water after handling and before eating, drinking, chewing gum or using tobacco.

FIRST AID

Have the product container or label with you when calling a poison control center or doctor, or going for treatment.

If in eyes: Hold eye open and rinse slowly and gently with water for 15-20 minutes. Remove contact lenses, if present, after the first 5 minutes, then continue rinsing eye. Call a poison control center or doctor for treatment advice.

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800-521-3168 (Technical Info)
 800-272-4620 (Cust. Service)
 215-442-6260 (MSDS)
 Made in U.S.A. CRC#870A 11A

PULL HERE TO OPEN / PRESS TO RESEAL ▶



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 public eating places, dairies and food processing plants to sanitize hard, non-porous, food contact surfaces as identified below. Use a sponge, cloth, or hand pump trigger sprayer to apply CRC HydroForce[®] Surface Sanitizer.

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.

CRC HydroForce[®] Surface Sanitizer is a 200 ppm (mg/L) active quaternary solution which kills 99.999% of bacteria: Staphylococcus aureus (Staph) ATCC #6538, Escherichia coli (E. coli) ATCC #11229, Campylobacter jejuni ATCC #29428, Escherichia coli O157:H7 ATCC #43895, Listeria monocytogenes ATCC #35152, Salmonella typhi ATCC #6539, Shigella dysenteriae ATCC #12180 and Yersinia enterocolitica ATCC #23715, in 60 seconds in accordance with the AOAC Germicidal and Detergent Sanitizing Action of Disinfectants test.

To sanitize countertops:

1. Remove all large food particles and/or soil.
2. Clean all surfaces thoroughly using a good detergent. Rinse surface with potable water after cleaning.
3. Spray CRC 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 CRC HydroForce Surface Sanitizer to sanitize hard, non-porous surfaces with a hand pump trigger sprayer. Spray 6-8 inches from surface. Avoid breathing spray. Treated surfaces must remain wet for 1 minute. Allow to air dry.

STORAGE AND DISPOSAL

DO NOT CONTAMINATE WATER, FOOD, OR FEED BY STORAGE OR DISPOSAL.

PESTICIDE STORAGE: Store in an area inaccessible to children. Do not store on side. Avoid creasing or impacting of side walls.

CONTAINER DISPOSAL: Nonrefillable container. Do not reuse or refill container. Clean container promptly after emptying. Triple rinse as follows: Fill container ¼ full with water and recap. Agitate vigorously. Follow Pesticide Disposal instructions for rinsate disposal. Drain for 10 seconds after flow begins to drip. Repeat procedure two more times, then offer for recycling or reconditioning. If not available, puncture and dispose in a sanitary landfill.

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.