

# **SURFACE-SAN FG**

## **NON-RINSING FOOD CONTACT SURFACE SANITIZER**

**KILLS 99.99% OF BACTERIA IN 60 SECONDS**

**Food Contact Surface Sanitizer.**

**Ready-to-Use.**

**No Mixing.**

**Eliminates odors caused by bacteria.**

**Kills 99.999% of bacteria in 1 minute.**

**For use in federally inspected meat  
and poultry plants.**

Surface-San FG is a Cleaner, Sanitizer, Deodorizer for Homes, Institutional and Industrial use.

Surface-San FG is designed for use in households, institutional kitchens, dairies, food processing plants, food service establishments, public eating establishments where sanitization of food contact surfaces is of prime importance. When used as directed, Surface-San FG will sanitize previously cleaned and rinsed, non-porous, food contact surfaces: food holding tanks, eating utensils, drinking glasses, counter tops and finished wood or plastic chopping blocks.

Surface-San FG can be used with a mop and bucket, sponge, cloth, low pressure coarse sprayer, hand pump trigger sprayer or by soaking. This product may be applied through automatic washing systems, immersion tanks, foaming apparatus, low pressure sprayers, and fogging systems.

Kills 99.999% of bacteria: *Staphylococcus aureus*, *Escherichia coli*, *Campylobacter jejuni*, *Listeria monocytogenes*, *Salmonella typhi*, *Shigella dysenteriae*, and *Yersinia enterocolitica* in 1 minute.

***Kinzua Environmental, Inc.  
Cleveland, Oh. 44114  
800-233-5079  
www.kinzuachem.com***

# **SURFACE-SAN FG**

## **DESCRIPTION**

A ready to use spray product designed specifically as a sanitizer for use in schools, dairies, restaurants, bars, taverns, institutional kitchens, food handling and processing areas, and federally inspected meat and poultry plants

It is recommended for use as a sanitizer on dishes, glassware, utensils and food processing equipment without potable water rinse.

## **APPLICATION**

Surface-San FG may be used on washable hard, non-porous surfaces, including: dishes, glassware, silverware, cooking utensils, plastic and other non-porous cutting boards, coolers, ice chests, and food processing equipment.

## **DIRECTIONS FOR USE**

U.S. Public Health Service Food Service Sanitization Recommendations: Equipment and utensils must be thoroughly pre-flushed or pre-scraped and when necessary, pre-soaked to remove gross 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 this product for at least 60 seconds at a temperature of 75 F. 4. For equipment and utensils too large to sanitize by immersion, apply this product by rinsing, spraying or swabbing until thoroughly wet for at least 60 seconds. 5. Allow sanitized surface to drain and air dry. Do not rinse.

## **SPECIFICATIONS**

Packaged: ..... 12- 1 quarts  
Appearance: ..... Red Liquid  
Fragrance: ..... Characteristic  
pH: ..... 7.00  
Flash point: ..... None. Nonflammable  
Germicidal type: ..... Quaternary  
Solubility in water: ..... Complete  
Authorization: ..... Registered with EPA  
Authorized by USDA for use in federally inspected meat  
and poultry plants

## **PRECAUTIONS**

Keep out of reach of children. 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**

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.