

READY-TO-USE SOLUTION PROVIDES BETTER CONTROL

Solid Quat Broad Range Sanitizer

- Helps prevent cross-contamination, reducing risk to guests and employees
- No rinse required
- Dispensers provide control over a free-pour liquid product
- 97% reduction in packaging waste
- EPA Reg. No. 5389-20



DIRECTIONS FOR USE:

1. Prior to application, remove food particles and soil by a pre-flush or pre-scrape and, when necessary, pre-soak. Thoroughly wash or flush objects with a good detergent or compatible cleaner, followed by a potable water rinse before application of the sanitizing solution.
2. Apply a use-dilution of 0.07 oz - 0.14 oz. of Solid Quat Broad Range Sanitizer per gallon of water (or equivalent dilution) to the pre-cleaned hard surface, with a cloth, mop, sponge, sprayer or by immersion, thoroughly wetting surfaces. Surfaces must remain wet for at least one minute (60 seconds) followed by adequate draining and air drying. Do not rinse.
3. Prepare fresh solution daily or more often if the use solution becomes diluted or soiled.
4. Apply to sinks, countertops, and other stationary surfaces by cloth, sponge, brush, or sprayer.
5. Immerse pre-cleaned glassware, dishes, silverware, cooking utensils and other similar size food processing equipment in a solution of 0.07 oz- 0.14 oz. of Solid Quat Broad Range Sanitizer per gallon of water (or equivalent dilution) for at least 60 seconds. Drain thoroughly and allow to air dry before re-use. Do not rinse.

Solid sanitizer for **third sink sanitizing**, effective on **hard, non-porous food contact surfaces**.



| PRODUCT | PICK CODE | SUPC CODE | PACK SIZE |
|----------------------------------|-----------|-----------|-----------|
| Solid Quat Broad Range Sanitizer | 6101367 | 4461400 | 2 - 2 lb |

Keystone combines the foodservice knowledge of Sysco, with the cleaning and sanitization expertise of Ecolab.

Our experienced and dedicated sales teams provide you personalized support to help you run a clean and safe operation.