



NO RINSE REQUIRED

Redi San RTU Hard Surface Sanitizer (Keystone)

- ▲ No rinse food contact sanitizer
- ▲ Helps ensure health code compliance
- ▲ Ready-to-use solution means no mixing or measuring required

Using a food contact sanitizer helps prevent the transmission of germs from counters and tabletops to guests and employees.



Redi San RTU Hard Surface Sanitizer (Keystone) is formulated for use in daily maintenance programs to deliver effective cleaning, sanitizing and odor control. Use Redi San RTU Hard Surface Sanitizer for sanitizing and cleaning of hard surfaces, equipment or utensils in restaurants, bars, food processing or institutional kitchens.

DIRECTIONS FOR USE:

- 1. Apply Redi San RTU Hard Surface Sanitizer to pre-cleaned hard, non-porous surfaces with cloth, mop, sponge or sprayer, or by immersion.
- 2. Surfaces must remain wet for 60 seconds (one minute).
- 3. Allow sanitized surface to air dry.

NOTES:

Redi San RTU Hard Surface Sanitizer can be used in accordance with the U.S. Public Health Service food service sanitization recommendations. Refer to your local health regulations for additional guidance. EPA Reg. No. 6836-290-1677.

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.



CLEANING SOLUTIONS

PRODUCT	PICK CODE	SUPC CODE	PACK SIZE
Redi San RTU Hard Surface Sanitizer (Keystone)	US 6100073 Canada 6100074	US 7808482 Canada 7768496	US 6-32 fl oz Canada 6-946 mL