

Quality Cleaning Products Since 1956

Food Service

Disinfectant Degreaser

Benefits:

- Anionic tolerant -Removes film left by other cleaners
- Versatile -Cleans, disinfects and deodorizes.
- Free rinsing
- Non-residual film or spots.
- Safe -Non-irritating at use levels.
- Registered – TPD, PMRA, EPA

Description:

A concentrated liquid cleaner disinfectant. The dual quaternary Ammonium chloride provides a broad range kill of numerous bacteria found in the food-processing sector. Swish Food Service Disinfectant/Degreaser can be used as a one step cleaner/disinfectant/sanitizer or can be used in combination with Swish Food Service 2000 to leave a clean, sanitized surface.

Uses:

Designed specially for use in food processing areas including meat rooms, storage areas, fish and poultry processing. In addition Swish Food Service is an excellent general purpose cleaner in areas where oily, greasy soils exist. Swish Food Service will provide residual sanitizing protection if not water rinsed, however a water rinse followed by a sanitizing rinse with Swish Food Service 2000 is also a recommended procedure.

Caution:

- Use as directed
- Keep out of reach of children
- Keep from freezing
- Read MSDS completely before using this product
- Avoid contamination of food

Directions & Dilutions:**Disinfection:**

Hard Surfaces, industrial floors, walls, food processing equipment, table tops, counters, display racks in meat and poultry processing and packing plants, supermarket meat rooms, kitchens and other food processing areas –

Dilute 1:25 parts water (5 oz/gal or 40 mL/L).

Allow solution to wet all surfaces thoroughly and remain wet for 10 minutes. Let air-dry.

Mildewstat:

To control mold and mildew on pre-cleaned hard, non-porous surfaces –

Dilute 1:25 parts water (5 oz/gal or 40 mL/L)

Wet surfaces completely. Let air -dry.

Sanitizing:

To sanitize pre-cleaned, rinsed non-porous food contact surfaces –

Dilute 1:80 parts water (200 ppm active quat., 1.6 oz/gal or 13 mL/L). Allow solution to contact surfaces for at least 60 seconds. Let air-dry. Prepare fresh solution for each use.

Note: Increased cleaning efficiency is experienced with increased temperature of solution.

Germicidal Efficacy:

When tested at 1:25 parts water in the presence of organic soil (5% blood serum), Swish Food Service exhibits effective disinfectant activity against the following:

Bacteria: *Excherichia coli*, *Salmonella choleraesuis*, *Staphylococcus aureus*, *Pseudomonas aeruginosa* (1:21 parts water)

Fungus: *Trichopyton mentagrophytes*

Product Code & Size:

#1000-210 210 L

#1000-4 4 L

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