

Quality Cleaning Products Since 1956

# Food Service 2000

## *Sanitizer Concentrate*

**Benefits:**

Canadian Food Inspection Agency for federally registered food establishments  
Broad Spectrum Action - Bacterial, Fungicidal  
Long Active Life - Good residual action  
Safe - Non-irritating at use levels  
Low Odour - No toxic vapours  
Economical - Saves money

**Description:**

A final sanitizer rinse for use with Swish Food Service Disinfectant Cleaner or Food Service 3000 Foam cleaner as part of the total Swish Food Service System.

**Caution:**

- Use as directed
- For heavily soiled surfaces a pre-cleaning step is required and recommended
- Prepare a fresh solution each use
- Keep out of reach of children and from freezing
- Read MSDS completely before using this product
- Avoid contamination of food

**Directions & Dilutions:**

Food Processing Equipment:

To sanitize surfaces previously cleaned with Swish Food Service Disinfectant Cleaner or Swish Food Service 3000 Foam Cleaner- dilute 1:512 (1/4 oz./gal or 2 mL/L). This prepares a 200ppm quat sanitizing solution of Swish Food Service 2000. Allow to contact surface for at least 60 seconds. Let air-dry. No further rinsing is required.

**Product Code & Size:**

#2001-4      4 L

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