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## MULTI-SAN DS Deodorizer/Sanitizer/Disinfectant

### PRODUCT DESCRIPTION

This product is formulated to disinfect, sanitize & deodorize. Disinfects hard non-porous inanimate environmental surfaces. Recommended for use as a sanitizer for food processing equipment at 200-400 ppm active quaternary without potable water rinse.

### USES:

- Floors & Walls
- Food Processing Equipment
- Metal Surfaces
- Stainless Steel Surfaces
- Plastic



**MULTI-SAN DS** is designed for use in food processing plants, food service establishments and restaurants where disinfection, sanitization and deodorization is of prime importance. When used as directed, **MULTI-SAN DS** is formulated to disinfect hard, non-porous, inanimate environmental surfaces: floors, walls, metal surfaces, stainless steel surfaces, glazed porcelain, glazed ceramic tile, plastic surfaces, cabinets, tables, chairs and telephones. This product is a complete, chemically balanced disinfectant/sanitizer that provides clear use-solutions even when diluted in hard water. This product will not leave a grit or soap scum. **MULTI-SAN DS** is recommended for use as a sanitizer for food processing equipment at 200-400 ppm active quaternary without potable water rinse.

**MULTI-SAN DS** for use in restaurants, cafeterias, pizzerias, fast food operations, food storage areas, food establishments, coffee shops, donut shops, bagel stores, food processing plants, potato processing plants. This product may be used on washable hard, non-porous surfaces: dishes, glassware, silverware, cooking utensils, plastic and other non-porous cutting boards, coolers, ice chests. Regular, effective cleaning and sanitization of equipment, utensils and work or dining surfaces that could harbor hazardous microorganisms minimizes the probability of contaminating food during preparation, storage or service. Effective cleaning will remove soil to prevent the accumulation of food residues, which may decompose or support the rapid development of food poisoning organisms or toxins. Application of effective sanitization procedures reduces the number of those disease causing organisms that may be present on equipment and utensils after cleaning. Effective sanitization reduces the potential for the transfer of disease, either directly through tableware such as glasses, cups and flatware or indirectly through food. To prevent cross-contamination, kitchenware and equipment, food contact surfaces must be washed, rinsed with a potable water and sanitized after each use and following any interruption of operation during which time contamination may have occurred. Where equipment and utensils are used for the preparation of foods on a continuous production-line basis. Utensils and equipment food-contact surfaces must be washed, rinsed with potable water and sanitized at intervals throughout the day on a schedule based on food temperature, type of food, and the amount of food particle accumulation.

### PRODUCT SPECIFICATIONS

Color:	Clear	Freeze/thaw stability:	Keep from freezing
Odor:	Odorless	Biodegradability:	Complete
pH:	N/A	Solubility:	Complete with water
Viscosity:	Water thin	Rinseability:	No rinse required
Foam:	Moderate	Phosphate content:	None



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#### **DIRECTIONS FOR USE**

It is a violation of Federal Law to use this product in a manner inconsistent with its labeling. This product is not for use on critical and semi-critical medical device surfaces.

**DISINFECTION** - To disinfect inanimate, hard nonporous surfaces apply use-solution with mop, cloth, sponge, low pressure coarse sprayer or hand pump trigger sprayer so as to wet all surfaces thoroughly. Allow to remain wet for 10 minutes, then remove excess liquid. For heavily soiled areas a pre-cleaning step is required. Prepare a fresh solution for each use.

For low pressure coarse sprayer and hand pump trigger sprayer applications, spray 6-8 inches from the surface; rub with brush, sponge or cloth. Do not breathe spray.

Note: For spray applications, cover or remove all food products.

**General Disinfection** - Add 3 ounces of this product per 5 gallons of water for disinfection against *Staphylococcus aureus*, *Salmonella choleraesuis*, *Listeria monocytogenes*, and *Yersinia enterocolitica*.

**To disinfect food processing premises:** floors, walls and storage areas, add 3 ounces of this product per 5 gallons of water (or equivalent dilution). For heavily soiled areas, a pre-cleaning step is required. Apply solution with a mop, cloth, sponge or hand pump trigger sprayer so as to wet all surfaces thoroughly. Allow to remain wet for 10 minutes, then remove excess liquid. Before using this product, food products and packaging must be removed from the area or carefully protected. After use, all surfaces in the area must be thoroughly rinsed with potable water.

**To disinfect food service establishment or restaurant food contact surfaces:** countertops, outside of appliances, tables, add 3 ounces of this product per 5 gallons of water (or equivalent dilution) For heavily soiled areas, a pre-cleaning step is required. Apply solution with a cloth, sponge or hand pump trigger sprayer so as to wet all surfaces thoroughly. Allow the surface to remain wet for 10 minutes, then remove excess liquid and rinse the surface with potable water. Do not use on utensils, dishes, glasses or cookware.

**Mildewstat:** To control mold and mildew on pre-cleaned, hard, non-porous surfaces, add 3 ounces of this product per 5 gallons of water. Apply solution with a cloth, mop, sponge or hand pump trigger sprayer making sure to wet all surfaces completely. Let air dry. Prepare a fresh solution for each use. Repeat application at weekly intervals or when mildew growth appears.

**GENERAL DEODORIZATION:** To deodorize, add 3 ounces of **MULTI-SAN DS** to 5 gallons of water (or equivalent dilution) (469 ppm active quat). Let air dry.

**Sanitization:** Recommended for use in restaurants and food processing plants.

When used for sanitation of previously cleaner (public eating establishment food contact surfaces, dairy processing equipment) food contact items, limit the active quaternary to 200 ppm. NO POTABLE WATER RINSE IS ALLOWED. Remove all gross food particles and soil from areas, which are to be sanitized, with a good detergent, pre-flush, pre-soak or pre-scrape treatment. Rinse with a potable water rinse. Prepare a fresh solution daily or more frequently as soil is apparent.

**To sanitize pre-cleaned and potable water-rinsed, non-porous public eating establishment food contact surfaces:** prepare a 200 ppm active quaternary solution by adding 1 ounce of this product to 4 gallons of water, 2.5 ounces to 10 gallons of water, or 5 oz. to 20 gallons of water.

**To sanitize pre-cleaned mobile items in public eating establishments** (drinking glasses, dishes, eating utensils) immerse in a 200 ppm active quaternary solution for at least 60 seconds making sure to immerse completely. Remove items, drain the use-solution from the surface and air dry. Do not rinse.

**To sanitize pre-cleaned public eating establishment surfaces** (counters, tables, finished wood or plastic cutting boards), apply a 200 ppm active quaternary solution with a (cloth, sponge, low pressure coarse sprayer or hand pump trigger sprayer) making sure that the surface remains completely wet for at least 60 seconds and let air dry. Do not rinse.

Sanitization of beverage dispensing equipment: 1. Wash equipment with a compatible detergent and rinse with potable water prior to sanitizing. 2. Fill equipment with a use-solution of 0.25 ounce of **MULTI-SAN DS** per gallon of water (or equivalent dilution). 3. Allow use-solution to remain in equipment for at least 60 seconds. 4. Drain thoroughly and allow to air dry before reuse. Do not rinse with potable water.

When used for sanitation of previously cleaned food processing equipment and utensils, limit the active quaternary concentration to a maximum of 400 ppm. NO POTABLE WATER RINSE IS ALLOWED. This product is an effective sanitizer diluted in water up to 650 ppm hardness (CaCO<sub>3</sub>).

**To sanitize pre-cleaned immobile food processing equipment and surfaces** (tasks, finished wood or plastic chopping blocks, counter tops, conveyors) flood the area with 200 to 400 ppm active quaternary solution for at least 60 seconds, making sure to wet all surfaces completely. Drain the use-solution from the surface and air dry.

**To sanitize mobile food processing equipment, utensils, and other food contact articles regulated under 40CFR180.940:** 1. Scrape, flush or pre-soak articles (whether mobile or stationary) to remove gross food particles and soil. 2. Thoroughly wash articles with a compatible detergent or cleaner. 3. Rinse articles thoroughly with potable water.

4. Sanitize by immersing articles with a use-solution of 1-2 ounces of this product per 4 gallons of water (or equivalent dilution) (200-400 ppm active quaternary) for at least 60 seconds. Articles too large for immersion should be thoroughly wetted by rinsing, spraying or swabbing. 5. Remove immersed items from solution to drain and then let air dry. Non-immersed items must be allowed to air dry.

**Sanitization of sanitary filling equipment:** Prepare a use-solution of 0.25-0.5 ounce of this product per gallon of water (or equivalent dilution) (200-400 ppm active quaternary) for final washer and rinse applications. Allow surfaces to remain wet for at least 60 seconds. Drain thoroughly and allow to air dry before reuse. Do not rinse.

**Sanitization of food processing equipment:** Equipment and utensils must be thoroughly pre-flushed or pre-scraped and when necessary pre-soaked to remove gross food particles. Clean and rinse equipment thoroughly, then apply sanitizing solution containing 1-2 ounces of this product per 4 gallons of water (or equivalent dilution) (200-400 ppm active quaternary). No rinse is allowed.

**For continuous treatment of meat and poultry or fruit and vegetable conveyors:** Remove gross food particles and excess soil by pre-flush or pre-scrape, wash with a compatible detergent or cleaner. Rinse equipment thoroughly with potable water. Apply 1-2 ounces of **MULTI-SAN DS** per 4 gallons of water (or equivalent use dilution) (200-400 ppm active quaternary) to conveyors with suitable feeding equipment. Do not allow this solution to be sprayed directly on food. Controlled volumes of the sanitizer solution are applied to return portion of conveyor through nozzles so located as to permit maximum drainage of sanitizer solution from equipment and to apply a use-solution of 1-2 ounces of this product per 4 gallons of water (or equivalent dilution) (200-400 ppm active quaternary) to equipment, peelers, collators, slicers, and saws. Conveyor equipment should be free of product when applying this coarse spray.

#### **STORAGE AND DISPOSAL**

DO NOT CONTAMINATE WATER, FOOD, OR FEED BY STORAGE OR DISPOSAL.

**PESTICIDE STORAGE-** Store in a dry place no lower in temperature than 50 F or higher than 120 F

**CONTAINER DISPOSAL -** Do no reuse empty container. Triple rinse empty container with water. Plastic containers may be disposed of in a sanitary landfill, incinerated, or if allowed by local authorities, by burning. If burned, stay out of smoke. Do not reuse container (bottle, can bucket). Wrap container and put in trash.