



ProVisions

# No-Rinse Sanitizer

DISINFECTANT • DEODORIZER • SANITIZER • VIRUCIDE

### ACTIVE INGREDIENTS

Alkyl (60% C14, 30% C16, 5% C12, 5% C18) dimethyl benzyl ammonium chlorides ..... 5.0%  
Alkyl (68% C12, 32% C14) dimethyl ethylbenzyl ammonium chlorides ..... 5.0%

INERT INGREDIENTS ..... 90.0%  
TOTAL ..... 100.0%

KEEP OUT OF REACH OF CHILDREN  
**DANGER**

### FIRST AID

Have the product container or label with you when calling a poison control center or doctor, or going for treatment.

**If in eyes:** Hold eye open and rinse slowly and gently with water for 15-20 minutes. Remove contact lenses, if present, after the first 5 minutes, then continue rinsing eye. Call a poison control center or doctor for treatment advice.

**If on skin or clothing:** Take off contaminated clothing. Rinse skin immediately with plenty of water for 15-20 minutes. Call a poison control center or doctor for treatment advice.

**If swallowed:** Call a poison control center or doctor immediately for treatment advice. Have person sip a glass of water if able to swallow. Do not induce vomiting unless told to do so by the poison control center or doctor. Do not give anything by mouth to an unconscious person.

**If inhaled:** Move person to fresh air. If person is not breathing, call 911 or an ambulance then give artificial respiration, preferably by mouth-to-mouth, if possible. Call a poison control center or doctor for further treatment advice.

You may contact 1-877-541-2016 for emergency medical treatment information.

### NOTE TO PHYSICIAN

Probable mucosal damage may contraindicate the use of gastric lavage.

Zep ProVisions No-Rinse Sanitizer contains no phosphorus. This product is for use as a sanitizer on dishes, glassware, and utensils at 200-400 ppm active quaternary without potable water rinse. This product is an economical concentrate to be used with a mop and bucket, sponge, cloth, low pressure coarse sprayer, hand pump trigger sprayer or by soaking.

Zep ProVisions No-Rinse Sanitizer is an effective sanitizer for use on food contact surfaces in 60 seconds at 200-400 ppm active quaternary against Staphylococcus aureus, Escherichia coli, Escherichia coli O157:H7, Yersinia enterocolitica, Listeria monocytogenes, Salmonella typhi, Shigella sonnei, Vibrio cholera, Methicillin resistant Staphylococcus aureus (MRSA), Vancomycin resistant Enterococcus faecalis (VRE), Campylobacter jejuni and Klebsiella pneumoniae.

Zep ProVisions No-Rinse Sanitizer is for use in: restaurant, cafeterias, pizzerias, fast food operations, bars, taverns, cocktail lounges, food storage areas, food establishments, coffee shops, donut shops, bagel stores, and liquor stores.

This product may be used on washable hard, non-porous surfaces:

- Food preparation and storage areas
- Dishes, glassware, silverware, cooking utensils, plastic and other non-porous cutting boards, coolers, ice chests
- Kitchen equipment: food processors, blenders, cutlery, utensils
- Countertops, Slurppy® Machines, stovetops, sinks, appliances, refrigerators, ice machines
- Glass, metal, stainless steel, glazed porcelain, glazed ceramic, sealed fiberglass, sealed granite, sealed marble, plastic, chrome, vinyl

To prevent cross-contamination, kitchenware and equipment food contact surfaces must be washed, rinsed with potable water and sanitized after each use and following any interruption of operation during which time contamination may have occurred Zep ProVisions No-Rinse Sanitizer meets AOAC Germicidal & Detergent standards for sanitizing previously cleaned food-contact surfaces.

Kills Pandemic 2009 H1N1 Influenza A virus (formerly called swine flu).  
**EFFICACY TESTS HAVE DEMONSTRATED THAT THIS PRODUCT IS AN EFFECTIVE BACTERICIDE AND VIRUCIDE IN THE PRESENCE OF ORGANIC SOIL (5% BLOOD SERUM).**

### 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 non-porous 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. Surfaces which may contact food must be rinsed thoroughly with potable water after 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 enterica, Listeria monocytogenes, and Yersinia enterocolitica.

General Disinfectant/Non-Medical Dilution Chart	
Product Amount (ounces)	Water Volume
0.15	1.0 quart
0.3	0.5 gallon
0.6	1.0 gallon
1.5	2.5 gallons
3.0	5.0 gallons
6.0	10.0 gallons

**\*VIRUCIDAL ACTIVITY** - This product, when used on environmental, inanimate, hard non-porous surfaces at 3.5 ounces per 5 gallons of water exhibits effective virucidal activity against Influenza A<sub>2</sub>/Japan (representative of the common flu virus), Herpes Simplex Type 1 (causative agent of fever blisters), Adenovirus Type

5 (causative agent of upper respiratory infections), Vaccinia Virus (representative of the pox virus group), Avian Influenza A/Turkey/Wisconsin (causative agent of an acute avian lower respiratory tract infection), Newcastle Disease Virus, Laryngotracheitis Virus, Bovine Viral Diarrhea Virus (BVDV), Human Coronavirus (ATCC VR-740, Strain 229E), Porcine Respiratory & Reproductive Syndrome Virus (PRRSV) (Strain NVSL) and SARS associated Coronavirus.

**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.

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

### FOOD CONTACT SURFACE SANITIZATION DIRECTIONS

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

When used as directed this product is an effective sanitizer at an active quaternary concentration of 200-400 ppm when diluted in water up to 650 ppm hardness (CaCO<sub>3</sub>) in public eating establishments and food processing plants against Escherichia coli, Escherichia coli O157:H7, Staphylococcus aureus, Yersinia enterocolitica, Listeria monocytogenes, Salmonella typhi, Shigella sonnei, Vibrio cholera, Methicillin resistant Staphylococcus aureus (MRSA), Vancomycin resistant Enterococcus faecalis (VRE) and Campylobacter jejuni. This product is an effective sanitizer against Klebsiella pneumoniae at a 200 ppm active quaternary concentration when diluted in water up to 500 ppm hardness (CaCO<sub>3</sub>). At an active quaternary concentration of 300 ppm, it is an effective sanitizer against Klebsiella pneumoniae when diluted in water up to 650 ppm hardness (CaCO<sub>3</sub>).

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.

**Sanitization of public eating establishment and dairy food contact surfaces is regulated under 40CFR180.940.**

**To sanitize pre-cleaned and potable water-rinsed, non-porous public eating establishment food contact surfaces:** prepare a 200-400 ppm active quaternary solution by adding 1-2 ounces of this product to 4 gallons of water, 2.5-5 ounces to 10 gallons of water or 5-10 ounces to 20 gallons of water (or equivalent dilution).

To prepare a 200, 300 or 400 ppm active quaternary solution, use the following dilution table:

Active Quat Solution	1 Gallon	4 Gallons	10 Gallons	20 Gallons
200 ppm	0.25 ounce	1 ounce	2.5 ounces	5 ounces
300 ppm	0.376 ounce	1.5 ounces	3.76 ounces	7.5 ounces
400 ppm	0.5 ounce	2 ounces	5 ounces	10 ounces

**To sanitize pre-cleaned mobile items in public eating establishments** (drinking glasses, dishes, eating utensils) immerse in a 200-400 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 200-400 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

### WISCONSIN STATE DIVISION OF HEALTH DIRECTIONS FOR EATING ESTABLISHMENTS

1. Scrape and pre-wash utensils and glasses whenever possible.
2. Wash with a good detergent or compatible cleaner.
3. Rinse with clean water.
4. Sanitize in a solution of 1 ounce to 4 gallons of water (200 ppm active quaternary). Immerse all utensils for at least two minutes or for contact time specified by governing sanitary code.
5. Place sanitized utensils on a rack or drain board to air dry.
6. Fresh sanitizing solution should be prepared at least daily or when visibly soiled or diluted.

**NOTE:** A clean potable water rinse following sanitization is not permitted under Section HFS 196.13 of the Wisconsin Administrative Code.

**To sanitize pre-cleaned immobile food processing equipment and surfaces** (tanks, finished wood or plastic chopping blocks, counter tops, conveyors) flood the area with a 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 pre-cleaned mobile food processing utensils** (knives, grinders, shredders, cleavers, ladles), immerse in a 200 to 400 ppm active quaternary solution for at least 60 seconds, making sure to immerse completely. Remove, drain the use-solution from the surface and air dry.

**Sanitization of Interior Hard, Non-Porous Surfaces of Ice Machines:** Sanitization should occur after initial installation, after the machine is serviced and periodically during its use.

1. Shut off incoming water line to machine.
2. Units/tanks must be washed with a compatible detergent and rinsed with potable water before sanitizing.
3. Prepare a solution of 2 ounces of sanitizer per 8 gallons of water (200 ppm active quaternary).
4. Circulate use-solution through machine making sure to wet all surfaces and allow a minimum contact of 60 seconds.
5. Drain the unit.
6. Return machine to normal operation.

### PRECAUTIONARY STATEMENTS HAZARDS TO HUMANS AND DOMESTIC ANIMALS

**DANGER.** KEEP OUT OF REACH OF CHILDREN. CORROSIVE. Causes irreversible eye damage and skin burns. Do not get in eyes, on skin or on clothing. Wear goggles or face shield, rubber gloves, and protective clothing. Harmful if swallowed. Remove contaminated clothing and wash before use. Wash thoroughly with soap and water after handling.

### ENVIRONMENTAL HAZARDS

This product is toxic to fish. Do not discharge effluent containing this product into lakes, streams, ponds, estuaries, oceans, or other waters unless in accordance with the requirements of a National Pollutant Discharge Elimination System (NPDES) permit and the permitting authority has been notified in writing prior to discharge. Do not discharge effluent containing this product to sewer systems without previously notifying the local sewage treatment plant authority. For guidance contact your State Water Board or Regional Office of the EPA. Contains no phosphorus.

### 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. Store in a tightly closed container in an area inaccessible to children.

**PESTICIDE DISPOSAL-** Pesticide wastes are acutely hazardous. Improper disposal of excess pesticide, spray mixture, or rinsate is a violation of Federal Law. If these wastes cannot be disposed of by use according to label instructions, contact your State Pesticide or Environmental Control Agency, or the Hazardous Waste Representative at the nearest EPA Regional Office for guidance.

**CONTAINER DISPOSAL-** Nonrefillable container. Do not reuse or refill this container. Offer for recycling if available. Triple rinse container promptly after emptying.

Triple rinse as follows: Fill container ¼ full with water and recap. Agitate vigorously. Follow Pesticide Disposal instructions for rinsate disposal. Drain for 10 seconds after the flow begins to drip. Repeat procedure two more times. Offer for recycling or reconditioning, if available. If not available, puncture and dispose in a sanitary landfill.

**SPILL OR LEAK PROCEDURES-** Small spills may be mopped up, flushed away with water or absorbed on some absorbent material and incinerated. Large spills should be contained, the material then moved into containers and disposed of by approved methods for hazardous wastes.

EPA REG. NO. 1839-86-1270

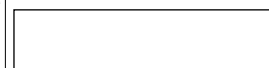
02/18

EPA EST. NO.: 1270-GA-1 (1)

EPA EST. 40849-GA-1(E) and 1270-TX-1 (2)

Postscript is first number of the batch code indicated on container.

## Batch Code#



**NET CONTENTS:  
5 Gallons  
18.9 Liters**