

#333

SANNI SWIPE

READY TO USE, FOOD CONTACT SURFACE SANITIZER

DESCRIPTION

Food contact surface sanitizer that is a Ready to Use quaternary based cleaner, sanitizer and deodorizer. Sanni Swipe is formulated and packaged for maximum economy and convenience wherever food is processed, prepared, served or eaten. This RTU formula provides 200 ppm quaternary compound and “mix free” use, resulting in a reduction of wasted product.

WHERE IS IT USED?

Nearly every place with food and high people traffic which requires a sanitizer that acts fast: restaurants, convenience stores, supermarkets, fast food outlets, delis, cafeterias, airport kiosks, movie theaters, police stations, bus and train stations, hotels, dormitories, life care retirement communities, day care centers and nurseries, gyms and spas, campgrounds, picnic facilities, sports arenas, boats, airplanes, cruise liners and food processing plants.

WHAT DOES IT DO?

Sanni Swipe is a quat based sanitizer which provides light cleaning in addition to its ability to sanitize food contact surfaces. It can be used as a light duty cleaner on any multi-touch surface such as refrigerators, drinking fountains, ice machines, fitness equipment and cash registers. Sanni Swipe is also an effective deodorizer because it stops the growth of bacteria that can cause odors.

WHY IS IT USED?

Recommended for the sanitation of food contact surfaces, processing equipment and other surfaces in food processing locations without potable water rinse or chemical mixing. Sanni Swipe leaves no grit or soap scum.

HOW IS IT USED?

Ready to Use. Just spray on. Let dry! Surface must remain wet for 60 seconds. In just one minute Sanni Swipe kills 99.999% of the seven strains of bacteria listed below which are commonly found on hard, cleaned surfaces in food areas.

POWERFUL KILL CAPABILITIES

Sanni Swipe kills 99.999% of these targeted bacteria on hard surfaces in food related areas.

| | |
|-------------------------|--------------------------|
| Campylobacter jejuni | Shigella dysenteriae |
| Escherichia coli | Escherichia coli |
| Staphylococcus aureus | Escherichia coli 0157:H7 |
| Yersinia enterocolitica | Listeria monocytogenes |

PACKAGING

This product is packaged in 12 quart cases.

MATERIAL SAFETY DATA SHEET

Section I Product Identification

Product Name: 333 SANNI SWIPE Proper Shipping Name: Cleaning compounds, liquid
Generic Name: FOOD SERVICE SANITIZER Chemical Family: N/A
Supplier's Name: ALCO Chemical, Inc. Formula: N/A
Address: 45 North Summit Street
Akron, Ohio 44308
Phone: (330) 253-3535 EMERGENCY/CHEM*TEL: 1-800-255-3924

Section II Ingredients Listed as Hazardous According to OSHA 29CFR1910

| CHEMICAL NAME | CAS # | WT% | TWA | STEL | CEILING | CARCINOGENIC |
|---------------|-------|-----|-----|------|---------|--------------|
|---------------|-------|-----|-----|------|---------|--------------|

None

*This chemical is subject to the reporting requirements for Section 313 of Title III of the superfund Amendments and Reauthorization Act of 1986 and 40 CFR Part 372.

Section III Physical Data

| | | | |
|---|-----------------------------|----------------------------------|------------------------|
| Boiling Range: 212F (initial) | % Solids by Weight: N/A | Evaporative Rate (water = 1): <1 | Specific Gravity: 1.00 |
| Vapor Pressure: (mm Hg): N/E | % Solubility in Water: 100% | Vapor Density (air = 1): >1 | Volatile: 99% |
| Physical Description: Clear liquid with characteristic odor | | | pH: 7 |

Section IV Fire & Explosion Hazards

| | | |
|--|--------------------------|-----------------|
| Flash Point: N/A | Method used: N/A | Health: 1 |
| Flammability Limits (LEL/UEL): N/A N/A | Extinguishing Media: N/A | Flammability: 0 |
| Special Fire Fighting Procedures: N/A | | Reactivity: 0 |
| Unusual Fire & Explosion Hazards: N/A | | M.P.P.: B |

Section V Health Hazard Data

Threshold Limit Value: N/A Primary Routes of Entry: Eyes, Skin, Ingestion Permissible Exposure Limit: N/A

Emergency and First Aid Procedures:

Other Limit: N/A

Skin: Wash with soap and water. Eyes: Flush with water for 15 minutes. Ingestion: Drink large amounts of water. DO NOT induce vomiting. Seek medical attention.

Section VI Reactivity Data

Stability: STABLE Incompatibility (material to avoid): None Known
Hazardous Polymerization: Will Not Occur Hazardous Decomposition Products: None known

Section VII Spill or Leak Procedures

Steps to be taken in case material is released or spilled: Mop up and dispose of properly.

Waste disposal method: Any method in accordance with applicable laws

Volatile organic compounds (VOC): N/A

RCRA hazardous waste number (40 CFR 261.33): N/A

CERCLA (superfund) reportable quantity (in lbs): N/A

Section VIII Special Protection Data

Respiratory protection (specific type): No special requirements. Protective gloves (specific type): Waterproof gloves recommended.

Eye protection: Safety glasses recommended. Other protective equipment: No special requirements.

Ventilation: Provide local exhaust to keep TLV of section II ingredients, if applicable, below acceptable levels.

Section IX Special Precautions

KEEP AWAY FROM CHILDREN.

KEEP CONTAINER CLOSED DURING STORAGE.

FOR INSTITUTIONAL USE ONLY.

The above information pertains to this product as currently formulated and is based on the information available at this time. It does not constitute a warranty, express or implied, as to the accuracy of the information contained herein. Actual conditions of use and handling are beyond seller's control. User is responsible to evaluate all available information when using product for any particular use and to comply with all Federal, State and Local laws and regulations.

7/30/2010