

MED-I-SAN™

Sanitizing Hand Soap *Jabon Sanitario Para Manos*

MED-I-SAN™ is an effective sanitizing hand soap which meets all of the requirements for use in federally inspected meat and poultry processing plants under USDA category E2. It is also recommended for use in food processing plants and restaurants by personnel prior to handling food and/or food processing equipment.

RECOMMENDED USES:

- Food Preparation/Processing Areas
- Restrooms
- Health Care Facilities
- Schools/Institutions
- Restaurants/Kitchens
- Hotels/Motels

BENEFITS:

- Simple
- Effective
- One Step (Clean and Sanitize)
- Economical

DIRECTIONS FOR ONE-STEP WASHING AND SANITIZING:

1. Hands need not be washed prior to using this product.
2. Dispense approximately 5cc of **MED-I-SAN** into palm of hand.
3. Add approximately 15 cc of water.
4. Work all surfaces thoroughly including wrists, palms, back of hands, fingers and under fingernails. Rub hands together for at least 15-20 seconds. Lather and wash in normal manner.
5. Thoroughly rinse with potable water.

NOTE: This product must be dispensed from an adequate dispenser located a sufficient distance from the processing line to prevent accidental product contamination.