

# Quat 3S

## Multi-Use Disinfectant & Sanitizer

EPA Registration # 10324-81-61524



## Disinfectants

### Description

Cross-contamination in Food Service Establishments and Hospitals is of major concern. **Quat 3S** has been formulated to aid in the reduction of cross-contamination not only in Hospitals and Food Service, but also in schools, institutions, and industry. Sani-Quat is a complete, chemically balanced disinfectant, sanitizer and residual bacteriostat that provides clear use solutions even in the presence of hard water. Sani-Quat has been approved for use in all federally inspected meat and poultry plants. Sani-Quat has been specifically registered to offer an industry-grade sanitizer with acceptable dilutions.

### Directions for Use

**Disinfection/Virucidal/fungicidal Activity:** Add 3.5 ounces of Sani-Quat to 4.5 gallons of water to disinfect hard, non-porous surfaces. Apply use-solution with a cloth, mop, sponge, sprayer or by immersion, thoroughly wetting surfaces. Treated surfaces must remain wet for 10 minutes. Wipe dry with a clean cloth, sponge or mop or allow to air dry. Rinse food contact surfaces such as counter tops, tables, picnic tables, appliances and / or stove tops with potable water prior to reuse. Do not use on glasses, dishes or utensils as a disinfectant. **Sanitize Food Contact Surfaces:** Scrape, flush, or presoak articles to remove gross food particles and soil. Thoroughly wash articles with an appropriate detergent or cleaner. Rinse articles thoroughly with potable water. Sanitize by immersing articles with required use-solution of for at least 60 seconds. Articles too large for immersing must be thoroughly wetted by rinsing, spraying, or swabbing. Remove immersed items from solution to drain and then air dry. Non-immersed items must also be allowed to air dry. Do not rinse.

### Safety Cautions

- Keep out of reach of children
- Prior to using this or any cleaning product, make sure employees read and understand the hazard information found on the product label and Material Safety Data Sheet (MSDS). The label and MSDS will also provide information on handling precautions, protective equipment and first aid instructions which might be appropriate for this product.

### Features & Benefits

- Kills 99.99% of food service germs (E.coli, Salmonella and Listeria)
- Effective Sanitizer for Glasses, Dishware and Utensils in a three compartment sink.
- Works in all types of water, regardless of hardness
- Approved for use in Federally Inspected food Processing Plants.
- Highly Concentrated, Economical

### Specifications

Appearance:	Clear Liquid
Odor:	Low
PH 1% Solution:	8.8 – 9.3
PH Concentrate:	10 – 10.5
Specific Gravity:	1.01
Detergency:	Moderate
Biodegradable:	Yes

### Dilution

Disinfection (450 ppm).....	1:164 (3.5 ounces / 4.5 gallons)
Sanitizer (400 ppm).....	1:188 (2 ounces / 2.875 gallons)
Sanitizer (200 ppm).....	1:376 (2 ounces / 5.75 gallons)
Sanitizer (150 ppm).....	1:496 (2 ounces / 7.75 gallons)

### Available Sizes

Case/ 4x1 gallon:	Item # 63104
Pail / 5 gallon:	Item # 63105
Drum / 55 gallon:	Item # 63106

Harvard Chemical Research, Inc  
Atlanta, Georgia

Phone: 404-761-0657 Fax: 404-761-0709  
www.hcronline.com



**Harvard Chemical  
Research, Inc.**