Oasis 146 Multi-Quat Sanitizer

CLASSIFICATION
Quat

PRODUCT DESCRIPTION
Disinfectant - Cleaner - Sanitizer - Deodorizer. Institutional and Industrial Use. Institutions - Schools - Restaurants - Food Services

USE
Please refer to product container label for complete Directions For Use.

It is a violation of Federal law to use this product in manner inconsistent with its labeling. Apply Oasis 146 Multi-Quat Sanitizer with a cloth, mop or mechanical spray device. When applied with a mechanical spray device, surface must be sprayed until thoroughly wetted. For sprayer applications, use a coarse spray device. Spray 6-8 inches from surface; rub with brush, sponge or cloth. Do not breathe spray. Fresh solution must be prepared daily or when use solution becomes visibly dirty.

To Sanitize Food Contact Surfaces, Food Processing Equipment and Other Hard Surfaces in (Food Processing Locations, Dairies, or Restaurants):
Use Oasis 146 Multi-Quat Sanitizer to sanitize pre-cleaned hard non-porous surfaces of food processing equipment, dairy equipment, food utensils, dishes, silverware, glasses, sink tops, countertops, refrigerated storage areas and display equipment and other hard non-porous surfaces in federally inspected meat and poultry plants or restaurants. Prior to application, remove gross food particles and soil by a pre-flush, pre-scrape or when necessary, a pre-soak. Then thoroughly wash or flush objects with a good detergent or compatible cleaner followed by a potable water rinse before application of the sanitizing solution. Apply a use-solution of 1 fl. oz. to 2.67 fl. oz. of Oasis 146 Multi-Quat Sanitizer per 4 gallons of 400 ppm hard water (150 - 400 ppm active quat) or 1.25 fl. oz. to 2.67 fl. oz. of Oasis 146 Multi-Quat Sanitizer per 4 gallons of 500 ppm hard water (200 - 400 ppm active quat). Expose all surfaces to the sanitizing solution for a period of not less than 1 minute. Allow equipment to drain thoroughly and air dry. In dairy processing facilities and restaurants in Wisconsin, clean equipment with a good detergent and follow with a potable water rinse, then rinse equipment with a sanitizing solution of 1.25 oz. to 2.67 oz. of 146 Multi-Quat Sanitizer per 4 gallons of 500 ppm hard water (200 - 400 ppm active quat).

Restaurant and Bar Rinse - Sanitizing Eating and Drinking Utensils
1. Scrape and pre-flush utensils to remove excess soil.
2. Wash with good detergent or compatible cleaner (see your Ecolab representative for a recommendation).
3. Rinse with potable water.
4. Sanitize in a solution of 0.25 fl. oz. - 0.67 fl. oz. of Oasis 146 Multi-Quat Sanitizer to 1 gallon of 400 ppm water (150 - 400 ppm active quat). In Wisconsin sanitize in a solution of 0.32 fl. oz. - 0.67 fl. oz. of Oasis 146 Multi-Quat Sanitizer to 1 gallon of 500 ppm water (200 - 400 ppm active quat). Immerse all utensils for at least 1 minute. Use 2 minutes exposure time if required by governing sanitary code.
5. Drain and air dry.
NOTE: A clean potable water rinse following sanitization is not permitted under Section HFS 196.13 of the Wisconsin Administrative Code.

Sanitizing - Non-Porous Gloved Hands:
To prevent cross contamination into animal areas and the packaging and storage areas of food plants, dip, soak or spray pre-washed (plastic, latex or other synthetic rubber) gloved hands sanitizing solution to cover the gloved area. For sprayer applications, use a coarse spray device and spray the glove surfaces until thoroughly wetted. Do not breathe spray. Do not let sanitizing solution come in contact with exposed skin. Make up the sanitizing solution by adding 1 to 2.67 fl. oz. of product per 4 gallons of water (or equivalent use dilution) (150-400 ppm active quat). Dip, soak or spray in solution and allow gloved hands to remain wet for at least 60 seconds. Allow to air dry. No potable water rinse is allowed. Change the sanitizing solution at least daily or when solution appears dirty.

NOTE: FOR MECHANICAL OPERATIONS: A prepared use solution may not be reused for sanitizing, but may be reused for other purposes such as cleaning.

FOR MANUAL OPERATIONS: Prepare a fresh sanitizing solution as soon as it becomes diluted or soiled.

GENERAL VIRUCIDAL / FUNGICIDAL DISINFECTION:
At 1.0 fl. oz. per 1 gallon of water, this product is an effective general disinfectant that can be used to disinfect floors, walls, finished woodwork, sink tops, garbage pails, telephones, rest rooms, bathroom fixtures, and other hard, nonporous surfaces. For heavily soiled areas, a pre-cleaning step is required. Apply disinfecting solution to surface by flushing, mopping, sponging or hand pump spraying so as to thoroughly wet surface. Allow surface to remain wet for 10 minutes. Remove solution with a clean mop, cloth, or wet vacuum pickup or allow to air dry. Prepare fresh solution at least daily or when use becomes visibly dirty. Any food contact surfaces that have been disinfected must be thoroughly rinsed with potable water. Do not use this product as a disinfectant on glasses, dishes or utensils. Before use in federally inspected meat and poultry food processing plants and dairies, food products and packaging materials must be removed from the room or carefully protected.

Non-Acid Toilet Bowl Disinfectant / Cleaner Directions:
Remove gross filth prior to disinfection.
From Concentrate: Add ½ fl. oz. to the bowl and mix. Brush over exposed surfaces and under the rim, allow to stand for 10 minutes and flush.

From Use Solution: Empty toilet bowl or urinal and apply 1 fl. oz. per gallon use-solution to exposed surfaces and under the rim with a cloth, mop, sponge or mechanical spray. Brush or swab thoroughly. Let stand for 10 minutes and flush.

For Heavy Duty Use: Empty toilet bowl or urinal and apply 4 fl. oz. per gallon use-solution to exposed surfaces including under the rim with a cloth, mop, sponge or sprayer. Brush or swab thoroughly. Let stand for 10 minutes and flush.

Deodorizing Directions: This product deodorizes garbage storage areas, garbage bins, toilet bowls and any other hard non-porous surfaces in odor causing areas. Mix ½ fl. oz. per gallon of water and apply solution to surfaces. Thoroughly wet surfaces, allow to air dry.

Cleaning and Disinfection: For general cleaning and disinfection, use 4.0 fl. oz. per 4 gallons of water. Apply use solution with a cloth, mop, sponge, sprayer or by immersion to thoroughly wet the surfaces. Treated surfaces must remain wet for 10 minutes. Wipe or allow to air dry. For heavily soiled surfaces, preclean first. Prepare a fresh solution for each use of more often if solution becomes visibly diluted, clouded or soiled.

For Heavy Duty Cleaning: When greater cleaning is desired, use 7 fl. oz. of Multi-Quat per 4½ gallons water. Heavily soiled areas may require repeated cleaning.

Non-Food Contact Surface Sanitizing:
Add 0.34 fl. oz. of Oasis 146 Multi-Quat Sanitizer per 1 gallon of water (200 ppm active quat) to sanitize hard, nonporous non-food contact surfaces. Apply sanitizer use-solution with a cloth, mop, sponge, sprayer or by immersion. For sprayer applications, use a coarse spray device. Spray 6-8 inches from surface. Do not breathe spray. Treated surfaces must remain wet for 60 seconds. Wipe dry with a sponge, mop, or cloth or allow to air dry. Oasis 146 Multi-Quat Sanitizer can be used to sanitize hard, non-porous food contact surfaces such as tables, counters, utensils and food processing equipment. Oasis 146 Multi-Quat Sanitizer is an effective sanitizer against Escherichia coli and Staphylococcus aureus on food contact surfaces when used at 0.25 fl. oz. - 0.67 fl. oz. per 1 gallon of 400 ppm hard water (150 ppm to 400 ppm active quat). Oasis 146 Multi-Quat Sanitizer is an effective sanitizer against Escherichia coli, Staphylococcus aureus, Campylobacter jejuni, Escherichia coli O157:H7, Klebsiella pneumoniae, Listeria monocytogenes, Salmonella enterica, Shigella sonnei, Yersinia enterocolitica and Enterobacter sakazakii on food contact surfaces when used at 0.32 fl. oz. - 0.67 fl. oz. per 1 gallon of 500 ppm hard water (200 ppm to 400 ppm active quat).

DO NOT MIX WITH ANYTHING BUT WATER

For service or additional information, call 1-800-35-CLEAN (352-5326).

PHYSICAL AND CHEMICAL PROPERTIES

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<thead>
<tr>
<th>Physical State</th>
<th>Liquid</th>
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<tr>
<td>Color</td>
<td>Red</td>
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<tr>
<td>Odor</td>
<td>Disinfectant</td>
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<tr>
<td>pH</td>
<td>7.7 [Conc. (% w/w): 100%] Dilu</td>
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Active Ingredients:

- Alkyl (C14, 50%; C12, 40%; C16, 10%) Dimethyl benzyl ammonium chloride 3.00%
- Octyl decyl dimethyl ammonium chloride 2.25%
- Didecyl dimethyl ammonium chloride 1.35%
- Dioctyl dimethyl ammonium chloride 0.90%

OTHER INGREDIENTS 92.50%

Total 100.00%
Oasis 146 Multi-Quat Sanitizer is proven effective against:

When used at 0.25 fl. oz - 0.67 fl. oz. per 1 gallon of 400 ppm hard water (150 ppm to 400 ppm active quat), Oasis 146 Multi-Quat Sanitizer is an effective sanitizer against:
- Escherichia coli
- Staphylococcus aureus

When used at 0.32 fl. oz - 0.67 fl. oz. per 1 gallon of 500 ppm hard water (200 ppm to 400 ppm active quat), Oasis 146 Multi-Quat Sanitizer is an effective sanitizer against:
- Escherichia coli
- Staphylococcus aureus
- Campylobacter jejuni
- Escherichia coli O157:H7
- Klebsiella pneumoniae
- Listeria monocytogenes
- Salmonella enterica
- Shigella sonnei
- Yersinia enterocolitica
- Enterobacter sakazakii

**PACKAGING / PRODUCT NUMBERS**

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<th>Product Number</th>
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<td>4 – 1 U.S. gal / 3.78 L</td>
<td>17781</td>
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<td>15 US gal / 56.8</td>
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