

H-101



Concentrated sanitizer/deodorizer formulated especially for food contact surfaces. Ideal for sanitizing food utensils, countertops, drinking glasses, dishes, silverware and refrigerated storage and display equipment. Approved for all surfaces in federally inspected meat and poultry establishments. Active Ingredients: Octyl decyl dimethyl ammonium chloride 2.250%, Didecyl dimethyl ammonium chloride 1.350%, Dioctyl dimethyl ammonium chloride 0.900%, Alkyl (C14, 50%; C12, 40%; C16, 10%) dimethyl benzyl ammonium chloride 3.000%. Other Ingredients: 92.500%.

Features & Benefits

- Sanitizes and deodorizes food contact surfaces.
- Concentrated for economical cost-in-use.
- EPA registered sanitizer and NSF approved.

Efficacy

An effective sanitizer against the following organisms:

Campylobacter jejuni
Escherichia coli
Escherichia coli 0157:H7
Klebsiella pneumonia
Listeria monocytogenes
Salmonella enterica
Shigella sonnei
Staphylococcus aureus
Yersinia enterocolitica

Certifications

NSF Registered D2
Certified Kosher

Safety

See material safety data sheet and product label for safety information, handling and proper use.

HMIS

	Concentrate
Health	3
Flammability	0
Reactivity	0

Technical Specifications

Color	Colorless
Scent	Non Objectionable
Appearance	Clear
pH (concentrate)	6.50 - 8.00
Non-Volatile Matter	7.50 - 8.50%
Dilution Rate	1:376

Availability

Item	Pack
HIL0012706	4 - 1 Gallon Containers
HIL0012709	1 - 55 Gallon Drum
HIL0036906*	4 - 1 Gallon Containers

* Contains insert for closed loop dispensing.

Registrations

EPA Reg. No. 6836-89-1658



P.O. Box 909
St. Joseph, MO 64502
1-800-365-1555
www.hillyard.com

This is an EPA registered disinfectant.
Please refer to the actual container label for complete directions.

Regular, effective cleaning and sanitizing of equipment, utensils, and work or dining surfaces which could harbor food poisoning microorganisms minimizes the probability of contaminating food during preparation, storage or service. Effective cleaning will remove soil and prevent the accumulation of food residues which may decompose or support the rapid development of food poisoning organisms or toxins. Application of effective sanitizing procedures reduces the number of those disease organisms which may be present on equipment and utensils after cleaning, and reduces the potential for the transfer, either directly through tableware such as glasses, cups and flatware or indirectly through food. To prevent cross-contamination, kitchenware and food-contact surfaces of equipment 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. Where equipment and utensils are used for the preparation of foods on a continuous or production-line basis, utensils and the food-contact surfaces of equipment must be washed, rinsed with potable water and sanitized at intervals throughout the day on a schedule based on food temperature, type of food, and amount of food particle accumulation.

DIRECTIONS FOR USE: It is a violation of Federal law to use this product in a manner inconsistent with its labeling. Sanitizer (1:376 - 2 oz. per 5 3/4 gallons of water (0.34 oz. per gallon of water) (200 ppm active quat)

TO SANITIZE FOOD CONTACT SURFACES, FOOD PROCESSING EQUIPMENT AND OTHER HARD SURFACES IN FOOD PROCESSING LOCATIONS, DAIRIES, RESTAURANTS AND BARS: Use H-101 to sanitize hard nonporous surfaces of food processing equipment, dairy equipment, food utensils, dishes, silverware, glasses, sink tops, countertops, refrigerated storage areas and display equipment and other hard surfaces. Prior to application, remove gross food particles and soil by a pre-flush, pre-scrape or, when necessary, 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 2 oz. of H-101 per 5 3/4 gallons of water (0.34 oz. of H-101 per gallon of water) (200 ppm active quat) (or equivalent dilution) to pre-cleaned hard surfaces thoroughly wetting surfaces with a cloth, mop, sponge, coarse sprayer or by immersion. Surfaces must remain wet for at least (60 seconds) (one minute) followed by adequate draining and air drying. Do not rinse. Prepare a fresh solution for each use. For mechanical application, use-solution may not be reused for sanitizing applications but may be reused for other purposes such as cleaning.

Apply to sink tops, countertops, refrigerated storage and display equipment and other stationary hard nonporous surfaces by cloth, sponge or brush or coarse spray.

Immerse pre-cleaned glassware, dishes, silverware, cooking utensils and other similar size food processing equipment in a solution of 2 oz. of H-101 per 5 3/4 gallons of water (0.34 oz. of H-101 per gallon of water) (200 ppm active quat) (or equivalent dilution) for at least 60 seconds. Drain thoroughly and allow to air dry before reuse. Do not rinse.

TO SANITIZE FOOD PROCESSING EQUIPMENT, UTENSILS, AND OTHER FOOD CONTACT ARTICLES REGULATED BY 40 CFR § 180.940(a):

1. Scrape, flush, or presoak articles (whether mobile or stationary) to remove gross food particles and soil.
2. Thoroughly wash articles with an appropriate detergent or cleaner.
3. Rinse articles thoroughly with clean water.
4. Sanitize by immersing articles with a use-solution of 2 oz. of H-101 per 5 3/4 gallons of water (0.34 oz. of H-101 per gallon of water) (200 ppm active quat) (or equivalent dilution) for at least 60 seconds. Articles too large for immersing must be thoroughly wetted by rinsing, spraying, or swabbing.
5. Remove immersed items from solution to drain and then air dry. Non-immersed items must also be allowed to air dry. Do not rinse. H-101 can be used in accordance with the U.S. Public Health Service food service sanitization recommendations.

U.S. Public Health Service food service sanitization recommendations.

CLEANING AND SANITIZING. Equipment and utensils must be thoroughly pre-flushed or pre-scraped and, when necessary, pre-soaked to remove gross food particles and soil.

1. Thoroughly wash equipment and utensils in a hot detergent solution.
2. Rinse utensils and equipment thoroughly with clean water.
3. Sanitize equipment and utensils by immersion in a use solution of 2 oz. of H-101 per 5 3/4 gallons of water (0.34 oz. of H-101 per gallon of water) (200 ppm active quat) (or equivalent dilution) for at least 60 seconds at a temperature of 75°F.
4. For equipment and utensils too large to sanitize by immersion, apply a use-solution of 2 oz. of H-101 per 5 3/4 gallons of water (0.34 oz. of H-101 per gallon of water) (200 ppm active quat) (or equivalent dilution) by rinsing, spraying or swabbing until thoroughly wet.
5. Allow sanitized surface to drain and air dry. Do not rinse.

WISCONSIN STATE BOARD 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 2 oz. of H-101 per 5 3/4 gallons of water (0.34 oz. of H-101 per gallon of water) (200 ppm active quat). 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.

NOTE: A clean potable water rinse following sanitization is not permitted under HFS 196, Appendix 7-204.11 of the Wisconsin Administrative Code (reference 40 CFR 180.940 (a)).