



HUSKY® 830 RTU FOOD SERVICE SANITIZER

SPECIFICATIONS:

Registrations	EPA
Dilution	RTU
pH Level	6.0 - 8.0
Color	Colorless
Fragrance	Fragrance Free

This product has a
**1-YEAR
SHELF LIFE.**
There is no reason
to dispose product
after use.



A fragrance-free, ready-to-use, quaternary ammonium disinfectant and sanitizer that effectively cleans and sanitizes food and non-food contact surfaces, as well as food processing equipment, utensils, dishes, silverware, and more. Perfect for operations requiring an air dry quaternary based sanitizer.

FORMULA FEATURES:

- Approved for Food Contact Surfaces
- Non-Staining
- 350 ppm Quaternary Solution
- Up to 1-Year shelf life
- Rinse-Free

RECOMMENDED FOR:

- Washable Hard Non-porous Surfaces
- Food Preparation Areas
- Dishes
- Glassware
- Silverware
- Cooking Utensils
- Coolers and Refrigerator Bins
- Sinks
- Appliances
- Stainless Steel
- Chrome
- Food Processors and Blenders
- Sealed Granite
- Glazed Porcelain
- Plastic Surfaces

DIRECTIONS:

Food contact sanitizing directions: Before using this product, food products and packaging materials must be removed from the room or carefully protected. Prior to application, remove gross food particles and soil by a pre-flush or pre-scrape and when necessary, presoak. 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.

Sanitization food contact immobile surfaces: such as tanks, chopping blocks, countertops, refrigerated storage, display equipment, food processing equipment, tables, picnic tables, appliances, stovetops and food work areas: Apply this product with a cloth, brush, sponge, auto scrubber or mechanical spray device, coarse pump or trigger spray device. For spray applications, spray 6 to 8 inches from surface. Do not breathe spray. Rub with brush, sponge, or cloth. Surfaces must remain wet for at least 60 seconds. Drain the use-solution from the surface and then air dry.

DIRECTIONS: (CONTINUED)

NO POTABLE WATER RINSE IS ALLOWED AFTER use as a sanitizer on previously cleaned hard, non-porous surfaces provided that the surfaces are adequately drained before contact with food so that little or no residue remains. Change cloth, sponge or towels frequently to avoid redeposition of soil.

Directions for restaurant and bar sanitizer: For sanitizing pre-cleaned hard, non-porous dishes, glassware, silverware, eating utensils, and cooking utensils, cookware and dishware, saturate using this product. Surfaces must remain wet for at least 60 seconds. Let surfaces drain and then air dry. **NO POTABLE WATER RINSE IS ALLOWED AFTER** use as a sanitizer on previously cleaned hard, non-porous surfaces provided that the surfaces are adequately drained before contact with food so that little or no residue remains. Change cloth, sponge or towels frequently to avoid redeposition of soil. For mechanical application, use solution must not be reused for sanitizing applications.

SANITIZING CLAIMS:

- Escherichia coli
- Staphylococcus Aureus
- Listeria monocytogenes
- Salmonella enterica

This is not a complete list of organisms and names