



#0360

# Sanni-Rinse

DISINFECTANT & SANITIZER

EPA Registration Number: 10324-63-34714.

SANNI-RINSE is a versatile product capable of being a food safe sanitizer or disinfectant and virucide\*. This product has an organic soil tolerance making it perfect for food service establishments, bars, hospitals, nursing homes, and any other uses on hard, non-porous surfaces.

## WHY IS IT USED?

When used correctly at 200-400 ppm, SANNI-RINSE provides one-step sanitizing without the need for water rinse even on food contact surfaces. At 625PPM, SANNI-RINSE is an effective disinfectant virucide no longer considered food safe but EPA approved for use against COVID-19 and a variety of other viruses.

## HOW IS IT USED?

SANNI-RINSE has a multitude of uses. See label for complete instructions.

### FOOD SURFACE SANITIZER USE:

1. Prior to applications, remove gross food particles and soil by a pre-flush or pre-scrape and when necessary, presoak
2. Thoroughly wash or flush objects with a good detergent or compatible cleaner, followed by a potable water rinse before applications of sanitizing solution
3. FOR PRE-CLEANED DISHES, FLATWARE & SIMILAR SIZE FOOD PROCESSING EQUIPMENT:
  - a. Immerse pre-cleaned equipment in a solution of 1-2 oz. SANNI-RINSE to 4 gallons of water (200-400 ppm active quat) (or equivalent use dilution) for 1 minute
  - b. Allow sanitized objects to adequately drain and then air dry BEFORE contact with food so little or no residue remains – no need for water rinse
4. FOR SPRAY APPLICATIONS:
  - a. Apply a use solution of 1-2 oz. to 4 gallons of water (200-400 ppm active quat) (or equivalent use dilution) to sanitize hard, non-porous surfaces
  - b. Spray 6-8 inches from surface – do not breath spray
  - c. Surfaces must remain wet for at least 1 minute
  - d. Allow sanitized objects to adequately drain and then air dry BEFORE contact with food so little or no residue remains – no need for water rinse

### OTHER USES FOR SANNI-RINSE (READ LABEL FOR DETAILED INSTRUCTIONS):

- For one-step general, hospital disinfectant, virucide\* cleaner
- Sanitation of interior hard, non-porous surfaces of ice machines



- To kill HIV, HBV and HCV on pre-cleaned hard, non-porous surfaces/objects previously soiled with blood or body fluids
- As a disinfectant, virucide\*, cleaner in food processing plants, food service establishments, food storage areas and equipment

## WHAT DOES IT KILL?

**DISINFECTION PERFORMANCE:** This product kills the following bacteria in 10 minutes at 4 oz. per 5 gallon of water (625 ppm active) and 5% soil on hard, non-porous surfaces:

- |                                |                          |                           |
|--------------------------------|--------------------------|---------------------------|
| ▪ Botrytis cinerea             | ▪ Klebsiella pneumoniae  | ▪ Staphylococcus aureus   |
| ▪ Burkholderia cepacia         | ▪ Listeria monocytogenes | Methicillin Resistant     |
| ▪ Campylobacter jejuni         | ▪ Proteus mirabilis      | (MRSA)                    |
| ▪ Corynebacterium ammoniagenes | ▪ Pseudomonas aeruginosa | ▪ Staphylococcus aureus   |
| ▪ Enterococcus faecium         | ▪ Salmonella enterica    | Community Associated      |
| Vancomycin Resistant (VRE)     | ▪ Salmonella typhi       | Methicillin Resistant (CA |
| ▪ Escherichia coli O157:H7     | ▪ Shigella sonnei        | MRSA)                     |
|                                | ▪ Staphylococcus aureus  | ▪ Yersinia enterocolitica |

**VIRUCIDAL\* PERFORMANCE:** Kills the following viruses in 10 minutes at 4 oz. per 5 gallon of water (625 ppm active) and 5% soil on hard, non-porous surfaces:

- |  |   |                            |
|--|---|----------------------------|
| ▪ Avian Influenza A (H5N1) Virus           | ▪ Herpes Simplex Virus Type 1 & Type 2          | ▪ Influenza A (H1N1) Virus |
| ▪ Avian Influenza A/Turkey/Wisconsin Virus | ▪ Human Coronavirus                             | ▪ Influenza A2/Japan Virus |
| ▪ Hepatitis B Virus (HBV)                  | ▪ Human Immunodeficiency Virus Type 1 (HIV-1) ± | ▪ SARS-CoV-2 ±             |
| ▪ Hepatitis C Virus (HCV)                  |   | ▪ Vaccinia Virus           |

± Indicates a 2-minute contact time is required for this claim.

**FOOD CONTACT SANITIZING PERFORMANCE:** Effective food contact sanitizer in 1 minute at 1 oz. per 4 gallon of 500 ppm hard water (200 ppm active) on hard, non-porous surfaces:

- |  |                                |                           |
|--|--------------------------------|---------------------------|
| ▪ Aeromonas hydrophila                 | ▪ Escherichia coli             | ▪ Listeria monocytogenes  |
| ▪ Campylobacter jejuni                 | ▪ Escherichia coli O26:H11     | ▪ Salmonella typhi        |
| ▪ Clostridium perfringens (vegetative) | ▪ Escherichia coli O45:K:H-    | ▪ Shigella dysenteriae    |
| ▪ Enterobacter sakazakii               | ▪ Escherichia coli O103:K:H8   | ▪ Staphylococcus aureus   |
| ▪ Enterococcus faecalis                | ▪ Escherichia coli O121:K-:H10 | ▪ Streptococcus pyogenes  |
| Vancomycin Resistant (VRE)             | ▪ Escherichia coli O157:H7     | ▪ Yersinia enterocolitica |

\*Kills HIV, HBV and HCV on pre-cleaned, hard, non-porous surfaces/objects previously soiled with blood/body fluids.

## PACKAGING:

SANNI-RINSE is available in 1 gallon, 4 – 1 gallon case and 5 gallon pails.

October 31, 2022