

Solutions for a Cleaner Environment

#0360

Sanni-Rinse

DISINFECTANT & SANITIZER

DESCRIPTION:

SANNI-RINSE is a disinfectant, sanitizer and virucide* with organic soil tolerance for hospitals, nursing homes, food handling & process areas, institutional kitchens, dairy and other food service uses on hard, non-porous surfaces. EPA Registration Number: 10324-63-34714.

WHY IS IT USED?

When used correctly, SANNI-RINSE provides one-step sanitizing without the need for water rinse. Great choice for restaurants, bars, cafeterias, institutions, schools, day care centers and nurseries, crime scenes, tanning spas/beds, kitchens, bathrooms and other household areas.



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

Prepare a fresh solution daily or when visibly dirty. For mechanical application, use solution must not be reused for sanitizing applications.

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



Page **1** of **2**

- 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

PACKAGING:

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

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
- Burkholderia cepacia
- Campylobacter jejuni
- Corynebacterium ammoniagenes
- Enterococcus faecium Vancomycin Resistant (VRE)
- Escherichia coli O157:H7

- Klebsiella pneumoniae
- Listeria monocytogenes
- Proteus mirabilis
- Pseudomonas aeruginosa
- Salmonella enterica
- Salmonella typhi
- Shigella sonnei
- Staphylococcus aureus
- Staphylococcus aureus Methicillin Resistant (MRSA)
- Staphylococcus aureus Community Associated Methicillin Resistant (CA MRSA)
- 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
- Avian Influenza A/Turkey/Wisconsin Virus
- Hepatitis B Virus (HBV)
- Hepatitis C Virus (HCV)
- Herpes Simplex Virus Type 1
- Herpes Simplex Virus Type 2
- Human Coronavirus
- Human Immunodeficiency Virus Type 1 (HIV-1)±
- Influenza A (H1N1) Virus
- Influenza A2/Japan Virus
- Vaccinia Virus

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

Sanni-Rinse is on the list of EPA-registered disinfectant products that have qualified for use against SARS-CoV-2, the novel coronavirus that causes COVID-19, when used according to label directions for Human Coronavirus.

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
- Campylobacter jejuni
- Clostridium perfringens (vegetative)
- Enterobacter sakazakii
- Enterococcus faecalis
 Vancomycin Resistant
 (VRE)
- Escherichia coli
- Escherichia coli O26:H11
- Escherichia coli O45:K-:H-
- Escherichia coli O103:K.:H8
- Escherichia coli O121:K-:H10
- Escherichia coli O157:H7

- Listeria monocytogenes
- Salmonella typhi
- Shigella dysenteriae
- Staphylococcus aureus
- Streptococcus pyogenes
- Yersinia enterocolitica

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