



# AQ+

## Sanitizer Deodorizer

### PRODUCT DESCRIPTION:

AQ+ is recommended for use in federally inspected meat and poultry plants as a sanitizer for all surfaces not always requiring a rinse. AQ+ may be used on washable hard non-porous surfaces including food preparation and storage areas. Dishes, silverware, glasses, cooking utensils and other similar size food processing equipment can be sanitized by immersion. No potable water rinse is required. When used as directed, AQ+ will deodorize surfaces in restroom and toilet areas, behind and under sinks and counters, garbage cans and garbage storage areas, and other places where bacterial growth can cause malodors. AQ+ deodorizes moist, hard non-porous surfaces by killing microorganisms that cause offensive odors.

### FEATURES:

#### Labor Saving:

Sanitizes and deodorizes in one step.  
No potable water rinse required.

#### Cost Effective:

Ultra concentrated, a one gallon bottle makes up to 512 gallons of sanitizing solution.

### PRODUCT SPECIFICATIONS:

pH .....	7.0 ± 1.0
Appearance .....	Clear Thin Liquid
Fragrance .....	Characteristic Quaternary
Freezing Point .....	About 32°F
Solubility in Water .....	Complete
Flash Point .....	None

### ACTIVE INGREDIENTS:

n-Alkyl (C14 50%, C12 40%, C16 10%) dimethyl benzyl ammonium chloride .....	3.00%
Octyl decyl dimethyl ammonium chloride .....	2.25%
Diocetyl dimethyl ammonium chloride .....	1.35%
Didecyl dimethyl ammonium chloride .....	0.90%
Other Ingredients .....	<u>92.500%</u>
<b>TOTAL</b> .....	<b>100.000%</b>

### EPA REGISTERED:

EPA Reg. No. 1124-102  
EPA Est. No. 62511-KS-1

DILUTIONS	HEALTH	FLAMMABILITY	REACTIVITY
CONCENTRATE	NFPA <b>3</b> HMIS	NFPA <b>0</b> HMIS	NFPA <b>0</b> HMIS
(1:164 RATIO)	NFPA <b>1</b> HMIS	NFPA <b>0</b> HMIS	NFPA <b>0</b> HMIS
(1:256 RATIO)	NFPA <b>0</b> HMIS	NFPA <b>0</b> HMIS	NFPA <b>0</b> HMIS
(1:375 RATIO)	NFPA <b>0</b> HMIS	NFPA <b>0</b> HMIS	NFPA <b>0</b> HMIS
(1:512 RATIO)	NFPA <b>0</b> HMIS	NFPA <b>0</b> HMIS	NFPA <b>0</b> HMIS
PROPORCIÓN	SALUD	INFLAMABILIDAD	REACTIVIDAD

0	1	2	3	4
Minimal	Slight	Moderate	Serious	Severe
Mínimo	Mínimo	Moderar	Grave	Drástico

**DIRECTIONS FOR USE:** *It is a violation of Federal Law to use this product in a manner inconsistent with its labeling.*

### SANITIZER DIRECTIONS FOR NON-FOOD CONTACT SURFACES:

Preparation of Sanitizer Use-Solution: Add 0.25 oz. of AQ+ per gallon of water (150 ppm active, 1:512 ratio) to sanitize hard, nonporous surfaces. At 150 ppm active, AQ+ is an effective one-step sanitizer, against Staphylococcus aureus and Klebsiella pneumoniae. Apply sanitizer use-solution to precleaned, hard nonporous surfaces with a cloth, mop, sponge, sprayer or by immersion. For sprayer applications, use a coarse mist pump or trigger sprayer. Spray 6-8 inches from surface, rub with brush, sponge or cloth. Do not breathe spray mist. NOTE: With spray applications, cover or remove all food products. Treated surfaces must remain wet for 1 minute, then wipe with sponge, mop or cloth or allow to air dry.

### SANITIZER DIRECTIONS FOR FOOD CONTACT SURFACES:

For sanitizing food processing equipment, dairy equipment, food utensils, dishes, silverware, glasses, sink tops, countertops, refrigerated storage and display equipment and other hard surfaces. 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. Apply a solution of 1 oz. - 1.36 oz. of AQ+ per 4 gallons of water (150-200 ppm active, 1:512 to 1:375 ratio) to precleaned hard surfaces thoroughly wetting surfaces with a cloth, mop, sponge, sprayer or by immersion. (Continued on back.)

DATA SHEETS

# AQ+ SANITIZER DEODORIZER

# DIRECTIONS

## SANITIZER DIRECTIONS FOR FOOD CONTACT SURFACES: cont.

Surfaces should remain wet for at least one minute (60 seconds) followed by adequate draining and air drying. Fresh solution should be prepared daily or when use solution becomes visibly dirty. For mechanical application, use solution may not be reused for sanitizing applications. No potable water rinse is required after application of the sanitizing solution. Apply to sink tops, countertops, refrigerated storage and display equipment and other stationary hard surfaces by cloth or brush. No potable water rinse is required. Dishes, silverware, glasses, cooking utensils and other similar size food processing equipment can be sanitized by immersion in a solution of 0.25 - 0.34 oz. of AQ+ per gallon of water (1 oz. - 1.36 oz. AQ+ per 4 gallons of water; 150-200 ppm active, 1:512 to 1:375 ratio). No potable water rinse is required. At 0.25 oz. per gallon (150 ppm active, 1:512 ratio), AQ+ is an effective food contact sanitizer, in water up to 400 ppm hardness against Escherichia coli and Staphylococcus aureus. At 0.34 oz. per gallon (200 ppm active, 1:375 ratio), AQ+ is an effective food contact sanitizer, in water up to 500 ppm hardness against Escherichia coli, Escherichia coli 0157:H7, Listeria monocytogenes and Staphylococcus aureus.

## U.S. PUBLIC SERVICE FOOD SERVICE SANITIZATION RECOMMENDATIONS CLEANING AND SANITIZING.

Equipment and utensils shall be thoroughly preflushed or prescraped and when necessary, presoaked 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 solution of 0.25 - 0.34 oz. AQ+ per gallon of water (1 oz. - 1.36 oz. per 4 gallons of water; 150 - 200 ppm active, 1:512 to 1:375 ratio) for at least 60 seconds at a temperature of 75°F. This dilution is equivalent to a solution containing 50 ppm available chlorine.
4. For equipment and utensils too large to sanitize by immersion, apply a solution of 1 oz. AQ+ per 2 gallons of water (300 ppm active, 1:256 ratio) by rinsing, spraying or swabbing until thoroughly wetted.
5. Allow sanitized surface to drain and air dry. Do not rinse. Sanitizer Directions for Non-Food Contact Surfaces: Preparation of Sanitizer Use-Solution: Add 0.25 oz. of AQ+ per gallon of water (150 ppm active, 1:512 ratio) to sanitize hard, nonporous surfaces. At 150 ppm active, AQ+ is an effective one-step sanitizer, against Staphylococcus aureus and Klebsiella pneumoniae. Apply sanitizer use-solution to pre-cleaned, hard nonporous surfaces with a cloth, mop, sponge, sprayer or by immersion. For sprayer applications, use a coarse mist pump or trigger sprayer. Spray 6-8 inches from surface, rub with brush, sponge or cloth. Do not breathe spray mist. NOTE: With spray applications, cover or remove all food products. Treated surfaces must remain wet for 1 minute, then wipe with sponge, mop or cloth or allow to air dry.

## 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 0.34 oz. per 1 gallon of water (200 ppm active, 1:375 ratio). 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.

## DEODORIZER DIRECTIONS:

Apply solution of 0.78 oz. of AQ+ per gallon of water (450 ppm active, 1:164 ratio) (or equivalent dilution) to surfaces to be deodorized.

## FIRST AID:

**If in eyes**, hold eyelids open and flush with a steady gentle stream of water for 15 minutes. Get medical attention. **If on skin**, wash with plenty of soap and water. Get medical attention. **If swallowed**, drink promptly a large quantity of milk, egg whites, gelatin solution; or if these are not available, drink large quantities of water. Avoid alcohol. Call a doctor or get medical attention. Do not induce vomiting or give anything by mouth to an unconscious person. **NOTE TO PHYSICIAN:** Probable mucosal damage may contraindicate the use of gastric lavage. **FOLLOW LABEL STORAGE AND DISPOSAL INSTRUCTIONS.**

## PERSONAL PROTECTION:

**Respiratory Protection:** Not needed under normal conditions.

**Ventilation:** Use with adequate ventilation.

**Eye Protection:** Safety glasses are required.

**Protective Gloves:** Protective gloves are required.

**Other Protective Clothing or Equipment:** Wear clothing as necessary to prevent skin contact.



## TRANSPORTATION INFORMATION:

**ONE GALLON OR SMALLER:**

Consumer Commodity, ORM-D

**LARGER THAN ONE GALLON:**

**U.S. DOT - Proper Shipping Name:** Disinfectant, Corrosive Liquid, N.O.S. (Quaternary Ammonium Chlorides)

**Hazard Class:** 8 **ID Number:** UN 1903

**Packing Group:** III **Marine Pollutant:** No

MSDS RETRIEVAL  
Read MSDS before using this product  
800-551-0101

[www.franklintechnology.com](http://www.franklintechnology.com)

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