

FRANKLIN
 CLEANING TECHNOLOGY

F2731

AQ+ ULTRA

DISINFECTANT • SANITIZER • DEODORIZER

PRODUCT DESCRIPTION:

Use **AQ+ ULTRA** in: Bathrooms, kitchens, clinics, dental offices, health care facilities, hospitals, medical offices, medical related facilities, nursing homes, day care centers, nurseries, bars, beverage plants, cafeterias, convenience stores, food preparation areas, food processing plants, food storages areas, institutional kitchens, restaurants, USDA inspected food processing facilities, athletic facilities, barber shops, business and office buildings, colleges, correctional facilities, dressing rooms, exercise facilities, factories, hotels, institutional facilities, institutions, laundries, locker rooms, motels, prisons, public facilities, public rest rooms, schools, shower and bath areas, salons, camp grounds, play ground equipment, airplanes, airports, ambulances, boats, buses, cars, emergency vehicles, ships, taxis, trailers, trains, transportation terminals, trucks. Use **AQ+ ULTRA** on washable hard, nonporous surfaces of: Exteriors of appliances, bathroom fixtures, bathtubs, cabinets, cages, chairs, coils and drain pans of air conditioning and refrigeration equipment and heat pumps, conductive flooring, counters, countertop laminates, desks, doorknobs and handles, floors, foot spas, garbage cans, highchairs, exteriors of microwave ovens, outdoor furniture except cushions and wood frames, refrigerated storage and display equipment, showers, shower stalls, bathroom sinks, kitchen sinks, stoves, tables, tanning beds, telephones, toilet bowl surfaces, tubs, glazed tiles, walls, blenders, plastic and other nonporous chopping blocks, cooking utensils, coolers, cutlery, plastic and other nonporous cutting boards, dishes, food processors, glassware, ice chests, kitchen equipment, refrigerator bins used for meat, fruit, vegetables and eggs, silverware.

FEATURES:

Effective against the following Pathogens:

AQ+ ULTRA kills:

Pseudomonas aeruginosa, *Staphylococcus aureus*-Methicillin-Resistant(MRSA), *Salmonella enterica*, *Campylobacter jejuni*, *Escherichia coli*, *Escherichia coli* pathogenic strain 0157:H7, *Klebsiella pneumonia*, *Listeria monocytogenes*, *Burkholderia cepacia*, *Salmonella typhi*, *Yersinia enterocolitica*.

Cost Effective:

Concentrated, a one gallon bottle makes up to 375 gallons of sanitizing solution.

PRODUCT SPECIFICATIONS:

pH	6.0 - 8.0
Appearance	Clear Thin Liquid
Fragrance	None added
Freezing Point	Not Known
Solubility in Water	Complete
Flash Point	N/A

ACTIVE INGREDIENTS:

Octyl decyl dimethyl ammonium chloride	2.25%
Dioctyl dimethyl ammonium chloride	0.90%
Didecyl dimethyl ammonium chloride	1.35%
Alkyl (C ₁₄ , 50%; C ₁₂ , 40%; C ₁₆ , 10%) dimethyl benzyl ammonium chloride	3.00%
Other Ingredients	92.50%
Total	100.00%

EPA Reg. No. 6836-70-1124 EPA Est. No. 62511-KS-1

DILUTIONS	HEALTH	FLAMMABILITY	REACTIVITY
CONCENTRATE CONCENTRATED	NFPA 3 HMIS	NFPA 0 HMIS	NFPA 0 HMIS
(1:164 RATIO) (1:164 RAZÓN)	NFPA 2 HMIS	NFPA 0 HMIS	NFPA 0 HMIS
PROPORCIÓN	SALUD	INFLAMABILIDAD	REACTIVIDAD

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

**KEEP OUT OF REACH OF CHILDREN
DANGER**

DIRECTIONS FOR USE

It is a violation of Federal law to use this product in a manner inconsistent with its labeling.

DISINFECTION DIRECTIONS: Add 3 1/2 oz. of **AQ+ ULTRA** per 4 1/2 gallons of water (0.78 oz. of this product per gallon of water) to disinfect hard, nonporous surfaces. Before use in federally inspected meat and poultry food processing plants and dairies, food products and packaging materials must be removed from the room or carefully protected. When used on surfaces in areas such as locker rooms, dressing rooms, shower and bath areas and exercise facilities, this product is an effective fungicide against *Trichophyton mentagrophytes* (the athlete's foot fungus). Apply use-solution with a cloth, mop, sponge, sprayer or by immersion, thoroughly wetting surfaces. For sprayer applications, use a coarse spray device. Spray 6 - 8 inches from surface; rub with brush, sponge or cloth. Do not breathe spray.

Note: For spray applications, cover or remove all food products. Treated surfaces must remain wet for 10 minutes. Wipe dry with a clean cloth, sponge or mop or allow to air dry. Rinse food contact surfaces such as counter tops, tables, picnic tables, appliances and / or stove tops with potable water prior to reuse. Do not use on glasses, dishes or utensils as a disinfectant. For heavily soiled areas, a preliminary cleaning is required. Prepare a fresh solution daily or more often if the use solution becomes visibly diluted or soiled. This product is not for use on medical device surfaces. **TO SANITIZE NON-FOOD CONTACT SURFACES:** Add 2 oz. of **AQ+ ULTRA** per 5 3/4 gallons of water (200 ppm active) to sanitize hard, nonporous surfaces. Apply sanitizer use-solution with a cloth, mop, sponge, sprayer or by immersion, thoroughly wetting surfaces. For sprayer applications, use a coarse spray device. Spray 6 - 8 inches from surface; rub with brush, sponge or cloth. Do not breathe spray. **Note:** For sprayer applications, cover or remove all food products. Treated surfaces must remain wet for 3 minutes. Wipe dry with a sponge, mop or cloth or allow to air dry. Prepare fresh solution daily or more often if solution becomes visibly diluted, cloudy or soiled.

AQ+ ULTRA

DIRECTIONS

TO SANITIZE FOOD CONTACT SURFACES

Use AQ+ ULTRA 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 nonporous 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. Articles too large for immersing, apply a use-solution of 2 oz. of this product per 5 $\frac{3}{4}$ gallons of water (0.34 oz of this product per gallon of water)(200 ppm active quat) to pre-cleaned hard surfaces thoroughly wetting surfaces with a cloth, mop, sponge, or coarse sprayer. Surfaces must remain wet for at least 60 seconds followed by adequate draining and air drying. Do not rinse. Immerse pre-cleaned glassware, dishes, silverware, cooking utensils and other similar size food processing equipment in a solution of 2 oz. of this product per 5 $\frac{3}{4}$ gallons of water (0.34 oz of this product per gallon of water)(200 ppm active quat) for at least 60 seconds. Drain thoroughly and allow to air dry before reuse. Do not rinse. Prepare a fresh sanitizing solution daily or more often if the use-solution becomes diluted or soiled. 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.

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 hot detergent solution. 2) Rinse utensils and equipment thoroughly with potable water. 3) Sanitize equipment and utensils by immersion in a use solution of 2 oz. of this product per 5 $\frac{3}{4}$ gallons of water (0.34 oz of this product per gallon of water)(200 ppm active quat) 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 this product per 5 $\frac{3}{4}$ gallons of water (0.34 oz of this product per gallon of water)(200 ppm active quat) 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 potable water. 4) Sanitize in a solution of 2 oz. of this product per 5 $\frac{3}{4}$ gallons of water (0.34 oz of this product 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. 6) Prepare a fresh sanitizing solution at least daily or when visibly soiled or diluted. 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)).

FIRST AID

IF IN EYES: Hold eye open and rinse slowly and gently with water for 15 – 20 minutes. Remove contact lenses, if present, after the first 5 minutes, then continue rinsing eye. **IF ON SKIN OR CLOTHING:** Take off contaminated clothing. Rinse skin immediately with plenty of water for 15 – 20 minutes. **IF SWALLOWED:** Call a poison control center or doctor immediately for treatment advice. Have person sip a glass of water if able to swallow. Do not induce vomiting unless told to do so by the poison control center or doctor. Do not give anything by mouth to an unconscious person. Call a poison control center or doctor for treatment advice. Have the product container or label with you when calling a Poison Control Center or doctor or going for treatment. **NOTE TO PHYSICIAN:** Probable mucosal damage may contraindicate the use of gastric lavage.

STORAGE AND DISPOSAL

Do not contaminate water, food or feed by storage or disposal. **Pesticide Storage:** Open dumping is prohibited. Store in original container in areas inaccessible to children. **Pesticide Disposal:** Pesticide wastes are acutely hazardous. Improper disposal of excess pesticide, spray mixture or rinsate is a violation of Federal Law. If these wastes cannot be disposed of by use according to label instructions, contact your State Pesticide or Environmental Control Agency, or the Hazardous Waste representative at the nearest EPA Regional Office for guidance. **Container Disposal:** Nonrefillable container. Do not reuse or refill this container. Clean container promptly after emptying. Triple rinse as follows: Fill container $\frac{1}{4}$ full with water and reclose the container. Agitate vigorously, and dispose of rinsate consistent with pesticide disposal instructions. Repeat two more times. Then offer for recycling if available or puncture and dispose in sanitary landfill or by other procedures approved by state and local authorities. Follow pesticide disposal instructions for rinsate. If not triple rinsed, these containers are acute hazardous wastes and must be disposed in accordance with local, state, and federal regulations.

PRECAUTIONARY STATEMENTS

HAZARDS TO HUMANS AND DOMESTIC ANIMALS

DANGER. Corrosive. Causes irreversible eye damage and skin burns. Do not get in eyes, on skin, or on clothing. Harmful if swallowed or absorbed through the skin. Wear protective eyewear (goggles, face shield or safety glasses), protective clothing and protective gloves (rubber, chemical resistant) when handling. Wash thoroughly with soap and water after handling and before eating, drinking, chewing gum, using tobacco, or using the toilet. Remove and wash contaminated clothing before reuse.

TRANSPORTATION INFORMATION

U.S. DOT - Proper Shipping Name: Consumer Commodity ORM-D
Marine Pollutant: No

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LINEA DE TÉCNICA

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MSDS RETRIEVAL
Read MSDS before using this product

800-848-4901

www.franklintechnology.com

OBTENCIÓN DE HDSM
Leer la HDSM antes de utilizar este producto