



SPRAY AWAY SANITIZING SPRAY



Description: SPRAY & WIPE is an instant, multi-purpose disinfectant, sanitizer, and deodorant. It is designed primarily for markets requiring a no-rinse sanitizer in food contact application. Eliminates 99.999% of the following bacteria when used according to directions: *Campylobacter jejuni*, *Salmonella enteritidis*, *Escherichia coli*, *Shigella dysenteriae*, *Escherichia coli* O157:H7, *Staphylococcus aureus*, *Listeria monocytogenes*, *Yersinia enterocolitica*, and *Salmonella choleraesuis*. It is excellent for sanitizing food processing equipment, dairy equipment, food utensils, dishes, silverware, glasses, sink tops, countertops, refrigerated storage and display equipment.

Directions: Spray 6 to 8 inches from surface, rub with brush, sponge, or cloth. Do not breathe spray. With spray applications cover or remove all food products. Surfaces should remain wet for at least 1 minute followed by adequate draining and air drying.

Benefits-Features: APPROVED FOR USE IN FEDERALLY INSPECTED MEAT AND POULTRY ESTABLISHMENTS, AGRICULTURAL FACILITIES, BEVERAGE PLANTS, AND FOOD PROCESSING PLANTS. NO RINSING IS REQUIRED WHEN USED AS A SANITIZER.

Advantages: KILLS 99.999% OF BACTERIA IT IS FORMULATED FOR • MULTI-PURPOSE • PERFECTLY SUITED FOR USE IN FOOD AND RESTAURANT INDUSTRY

Where to Use: FOOD PROCESSING EQUIPMENT • DAIRY EQUIPMENT • FOOD UTENSILS • DISHES • SILVERWARE • GLASSES • SINK TOPS • COUNTERTOPS • REFRIGERATED STORAGE AND DISPLAY EQUIPMENT.

Recommended For: HOSPITALS • SCHOOLS • CORRECTIONAL FACILITIES • MUNICIPALITIES • INDUSTRIAL/COMMERCIAL • NURSING HOMES • DAY CARE CENTERS • PUBLIC FACILITIES • INSTITUTIONS • TRANSPORTATION • VETERINARY OFFICES • RESTAURANTS



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