

# PERASPRAY

A Ready to Use Sanitizer for Both Non-Food Contact and Hard, Non-Porous Food Contact Surfaces

## ACTIVE INGREDIENT:

Peroxyacetic Acid 0.017%  
Hydrogen Peroxide 0.855%

## OTHER INGREDIENTS:

99.128%  
TOTAL 100.000%

EPA Reg. No. 63838-15

EPA Est. No. 63838-CA-01: 63838-AR-001

## KEEP OUT OF REACH OF CHILDREN WARNING

### FIRST AID

IF IN EYES	<ul style="list-style-type: none"><li>Hold eye open and rinse slowly and gently with water for 15-20 minutes.</li><li>Seek medical attention if irritation persists.</li></ul>
IF ON SKIN	<ul style="list-style-type: none"><li>Wash affected area thoroughly with soap and water.</li></ul>
IF SWALLOWED	<ul style="list-style-type: none"><li>Have person drink several glasses of water or milk.</li><li>Do not force an unconscious person to drink anything by mouth.</li><li>DO NOT INDUCE VOMITING.</li><li>Contact a physician or poison control center.</li></ul>

### PRECAUTIONARY STATEMENTS

#### HAZARDS TO HUMANS AND DOMESTIC ANIMALS

**CAUTION:** Causes moderate eye irritation. Harmful if swallowed or absorbed through skin. Do not get in eyes, on skin, or on clothing. Wash hands before eating, drinking, chewing gum, using tobacco or using the toilet. Remove contaminated clothing and wash hands before reuse.

#### PHYSICAL OR CHEMICAL HAZARDS:

Avoid chlorine and strong reducing agents when using or storing this product. This product is incompatible with aldehydes, alcohols, thiols, and ammonia-containing products by reducing the effectiveness of Peraspray.

### STORAGE AND DISPOSAL

Store out of reach of children or persons unfamiliar with its use. Store this product in a cool dry area, away from direct sunlight to avoid deterioration. Nonrefillable container. Do not reuse or refill this container. Offer for recycling if available or place in trash. Spilled product may be absorbed with sponge or mop and then rinsed with water.

Manufactured By:  
ENVIRO TECH CHEMICAL SERVICES, Inc.  
500 Winmoore Way, Modesto, CA 95358  
209-581-9576 or www.envirotech.com



LOT #: Net contents:

31-100

D.O.T. and Hazard Information: Non-regulated Material, Liquid  
Contains no hazardous ingredients.

### Directions For Use

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

**To Sanitize Hard, Non-porous Food Contact Surfaces:** Spray until thoroughly wet. Let stand 60 seconds before wiping. For heavily soiled areas, a precleaning is required. Drain any excess solution. Do not rinse.

- An institutional or household sanitizer for previously cleaned, non-porous food contact surfaced in dairies or wineries or breweries or food and beverage plants or poultry egg facilities or kitchens or bathrooms
- This product can be used in Federally inspected Meat or Poultry facilities as a sanitizer
- An effective hard, non-porous food contact surface sanitizer for use in the kitchen or restaurants
- Kills bacteria and sanitizes without bleaching
- Kills 99.999% of bacteria
- This product is a sanitizer for hard, nonporous, food contact area surfaces according to the method for Sanitizers – Food contact Sanitizer Test for Previously Cleaned Food-Contact Surfaces, against: *Staphylococcus aureus* bacteria (Staph), *Escherichia coli* bacteria (E. coli), *Salmonella enterica* bacteria, or *Listeria monocytogenes* bacteria.

**Fruit and Vegetable Uses:** To remove bacterial decay and spoilage causing organisms, spray or dip raw or fresh fruits, vegetables, herbs or spices. Apply this product for 60 seconds. A post application rinse is preferred but is optional.

**To Clean/Remove Soap Scum:** Spray product onto soils and wipe clean with a dry paper towel or lint-free cloth or sponge. No scrubbing or rinsing is necessary. Repeat for heavily soiled areas. For stubborn stains or heavily soiled areas or tougher jobs, allow product to penetrate dirt and/or soap scum before wiping. For best results, use regularly to prevent soap scum build up.

**To Clean Nonporous Surfaces –and/or- Floors:** Spray soiled area, then wipe clean.

- Cleans everyday kitchen messes like dirt, grease and food stains
- Daily kitchen cleaner
- Deodorizes

**To Deodorize Non-Food Contact Surfaces:** Spray until thoroughly wet. Let stand 60 seconds before wiping. For heavily soiled areas, a precleaning is required.

- Kills odor causing bacteria in kitchens or bathroom

**To Disinfect:** Spray until thoroughly wet. Let stand 10 minutes then wipe. For heavily soiled areas, a precleaning is required.

- Kills 99.9% of *Salmonella enterica* bacteria, *Staphylococcus aureus* bacteria (Staph), *Pseudomonas aeruginosa* bacteria, *Human Rhinovirus 42* (The Common Cold), or *Influenza A virus* commonly found in or on Households, Institutions, Restaurants, or Supermarkets

### Use Sites:

- Bathrooms
- Cafeterias
- Restaurants
- Butcher shops
- Fast food restaurants
- Restrooms
- Households
- Kitchens
- Supermarkets
- Institutions
- Meat and Poultry

### Surfaces:

- Bathtubs
- Drain boards
- Toilet seats
- Casing, Shell and Hatching Eggs
- Pet areas
- Countertops
- Showers
- Dining room surfaces
- Toilets