

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

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.

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 and remain visibly wet for 60 seconds before wiping. For visibly 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 surfaces 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, sprouts, 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 visibly soiled areas. For stubborn stains or visibly 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 and remain visibly wet for 60 seconds before wiping. For visibly soiled areas, a precleaning is required.

- Kills odor-causing bacteria in kitchens or bathroom

To Disinfect: Spray until thoroughly wet. Let stand and remain visibly wet for 10 minutes then wipe. For visibly 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 Households, Institutions, Restaurants, or Supermarkets

Use Sites: Bathrooms, Kitchens, Cafeterias, Butcher shops, meat and poultry establishments, Restaurants, Fast Food Restaurants, Institutions

Surfaces: Countertops, Showers, Dining room surfaces, Pet areas, Drain boards, Toilet seats, Casing, shell and hatching eggs

Manufactured By:



Chemical Services, Inc.
500 Winmoore Way
Modesto, CA 95358

24 hr Emergency Chem Tel No. 800-255-3924



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