



READY TO USE
Food Contact Surface Sanitizer

For Institutional and Industrial Use, School, Dairy, Farm, Restaurant, Food handling and process areas, Federally Inspected Meat & Poultry Plants, Bar and Institutional Kitchen use



EPA Registered, **Ready to Use Epic Food Contact Surface Sanitizer** is a ready to use 200 ppm active quat solution which eliminates (kills) 99.999% of the following bacteria (germs) in 60 seconds according to the AOAC Germicidal and Detergent Sanitizing Action of Disinfectants test: *Campylobacter jejuni*, *Escherichia coli*, , *Escherichia coli* O157:H7, *Listeria monocytogenes*, *Shigella dysenteriae*, *Staphylococcus aureus* and *Yersinia enterocolitica*

Ready to Use Epic Food Contact and Non Food Contact Surface Sanitizer is for use in:

- Food processing plants, USDA inspected food-processing facilities, dairy and meat/poultry producing establishments
- Restaurants, bars, cafeterias, institutional kitchens, fast food operations and food storage areas
- Food establishments, coffee shops, donut shops, bagel stores, pizza stores, liquor stores

SANITIZATION OF FOOD CONTACT IMMOBILE SURFACES: food processing equipment, counter tops, chopping blocks, tanks, tables, picnic table, appliances, stovetops and food work areas.

Available in convenient 22 oz. spray bottle.

Item code: EP 720



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