

# MAXIM<sup>®</sup>

## Food Service Sanitizer

### Disinfectant & Sanitizer DS 494

#### Features:

*Cleans, disinfects and deodorizes*

*Kills Influenza A Virus*

*Will not harm most surfaces*

#### Description

This product is for use on hard, non-porous surfaces in: Restaurants, bars, kitchens, taverns, cafeterias, institutional kitchens, fast food operations and food storage areas.

#### Directions

##### FOOD PROCESSING PREMISES

##### FOR USE AS A DISINFECTANT, VIRUCIDE\* IN FOOD PROCESSING PLANTS/PREMISES, FOOD SERVICE ESTABLISHMENTS:

- ❶ Pre-clean heavily soiled areas.
- ❷ Apply use solution of 4 oz. per 5 gal. of water (or equivalent use dilution) to disinfect hard, non-porous surfaces with a sponge, brush, cloth, mop, by immersion, auto scrubber, mechanical spray device, hand pump trigger spray device, coarse trigger spray device. For spray applications, spray 6-8 inches from surface. Do not breathe spray.
- ❸ Treated surfaces must remain wet for 10 minutes.
- ❹ Allow to air dry.
- ❺ When disinfecting food contact surfaces used for food preparation, rinse surfaces thoroughly with potable water. This product must not be used to clean the following surfaces: utensils, glassware, dishes or interior surfaces of processing equipment.
- ❻ Prepare a fresh solution daily or when visibly dirty.



#### Applications

##### This product is for use in:

- > Hospitals
- > Public areas
- > Schools

#### Specifications

Color ..... Colorless  
 Fragrance ..... None  
 pH Range ..... 7.0 - 7.5  
 Dilution ..... 0.25 - 0.8 oz. / gal.  
 Density ..... 8.42

#### Packaging

4/1 gallon	049400-41
5 gallon	049400-05
4/64 ounce	900600-65T

#### Product Certifications

EPA: 10324-63-45745

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