



# Technical Data

**Quat Clean IV**  
**Product No. 161027, 192010**

**Tech Data No:** 161-920C  
**Replaces:** 161-920B  
**Date:** 11.02.09  
**Dated:** 09.06.06

### Description:

**Sanitizer** - With Organic Soil Tolerance For Hospitals, Nursing Home, Institutional, Industrial, School, Restaurant, Food Handling and Process Areas, Federally Inspected Meat and Poultry Plants, Bar and Institutional Kitchen Use. At 1 ounce per 4 gallons **Quat Clean IV** (200 ppm active) eliminates 99.999% of the of the following bacteria in 60 seconds in 500 ppm hard water (calculated as CaCO<sub>3</sub>) according to the AOAC Germicidal and Detergent Sanitizing Action of Disinfectants test.

*Aeromonas hydrophila*  
*Campylobacter jejuni*  
*Escherichia coli*

*Listeria monocytogenes*  
*Klebsiella pneumoniae*  
*Salmonella enterica*

*Shigella sonnei*  
*Staphylococcus aureus*  
*Staphylococcus aureus Methicillin Resistant*

*Escherichia coli O157:H7*  
*Enterococcus faecalis Vancomycin resistant*  
*Enterobacter sakazakii*

*Salmonella enteritidis*  
*Salmonella typhi*

*Streptococcus pyogenes*  
*Yersinia enterocolitica*

*Shigella dysenteriae*

### Typical Chemical Characteristics:

Physical Form:	Liquid
Color	Red
Odor/Fragrance	Mild fatty amine
Viscosity	water-thin
Weight	8.26 lb/gal
Typical pH of Concentrate:	7.6
Typical pH of Working Solution:	7.6
Flash Point:	None to boiling
Foaming Tendency:	Low
Calculated V.O.C.:	1.25%
Total Active	≥10%
Biodegradable:	yes
Phosphate-free	yes

### METHOD OF APPLICATION:

Prior to application, remove gross food particles and soil by a pre-flush or pre-scrape and when necessary, presoak. Then thoroughly wash or flush objects with a good detergent or compatible cleaner, followed by a potable water rinse before application of the sanitizing solution. Apply a solution of 0.75 to 2 ounce(s) of this product in 4 gallons of water, (or equivalent use dilution) (150-400 ppm active) to precleaned, hard surfaces thoroughly wetting surfaces with a cloth, mop, sponge, sprayer or by immersion. For spray applications, use a coarse spray, pump or trigger sprayer. 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. From a Closed Loop Dilution Center, apply 150-400 ppm active solution to the surface to be sanitized. Surfaces should remain wet for at least 1 minute followed by adequate draining and air drying.

### SPECIAL APPROVALS:

Product is formulated in accordance with the criteria established in the Guidelines for Obtaining Authorization of Compounds to be Used in Meat and Poultry Plants, Agriculture Handbook no. 562.

Product meets USDA performance standards for sanitizers for all surfaces not always requiring a rinse and is safe for use in federally inspected meat and poultry plants.

### CONTAINER SIZES/PRODUCT NUMBERS:

- 64 ounce SCS<sup>2</sup>/4 per case (192010-33)
- 1 Gallon/4 per case (161027-04)
- 2.5 Gallon/2 per case (161027-07)
- 55 Gallon (161027-55)