



FM 9637 Cordless Atomizer Gun



1690-ES



SPECIALTIES FOR MAINTENANCE & SANITATION SINCE 1947

SANI-SPRAY RTU

FM 1690-ES

- SANITIZES & DISINFECTS
- DEODORIZES
- HARD SURFACES
- FOOD CONTACT SURFACES
- IMMERSE UTENSILS

SPECIFICATIONS

- NON-CORROSIVE AT USE LEVELS
- ODORLESS
- EPA REGISTERED
- NO RINSING REQUIRED
- NO MIXING REQUIRED

VERSATILE – May be used on fabric and hard surfaces

EFFECTIVE – Eliminates 99.999% of the following bacteria in 90 seconds

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| <i>Campylobacter jejuni</i> | <i>Escherichia coli</i> 0103:K:H8 |
| <i>Salmonella enteritidis</i> | <i>Escherichia coli</i> 0111:H8 |
| <i>Escherichia coli</i> | <i>Escherichia coli</i> 0121:K:H10 |
| <i>Shigella dysenteriae</i> | <i>Escherichia coli</i> 026:H11 |
| <i>Escherichia coli</i> 0157:H7 | <i>Escherichia coli</i> 045:K:H- |
| <i>Staphylococcus aureus</i> | <i>Klebsiella pneumoniae</i> |
| <i>Listeria monocytogenes</i> | <i>Salmonella choleraesuis</i> |
| <i>Yersinia enterocolitica</i> | <i>Salmonella enterica</i> |
| <i>Salmonella choleraesuis</i> | <i>Salmonella typhi</i> |
| <i>Aeromonas hydrophila</i> | <i>Shigella sonnei</i> |
| <i>Clostridium perfringens-vegetative</i> | <i>Staphylococcus aureus</i> -
Methicillin Resistant (MRSA) |
| <i>Enterococcus faecalis</i>
(Vancomycin Resistant) | <i>Streptococcus pyogenes</i> |

EASY TO APPLY – May be applied by trigger sprayer, atomizer fog, or pump sprayer after cleaning: simply allow to air dry

SAFE – Odorless, noncorrosive, and nonirritating to personnel at use levels

RECOMMENDED FOR – Food Plants, Restaurants, Hospitals, Hotels, Institutions, Country Clubs, Schools, Mass transit, Equipment Rentals, Waste Haulers, and any business with disinfection needs

PACKAGED IN 48 QT. CASES



Contact Us



t 1.800.238.5150
f 1.901.375.3600



sales@delteforemost.com
delteforemost.com



3915 Air Park Street
Memphis, TN 38118



TECHNICAL DATA

FOREMOST 1690-ES SANI-SPRAY RTU

Rev. 11-19-20

DESCRIPTION: A ready to use, multi-purpose disinfectant, sanitizer and deodorant. It is designed primarily for markets requiring a no-rinse sanitizer in food contact application. Eliminates 99.999% of the following bacteria when used according to directions: *Campylobacter jejuni*, *Salmonella enteritidis*, *Escherichia coli*, *Shigella dysenteriae*, *Escherichia coli* 0157:H7, *Staphylococcus aureus*, *Listeria monocytogenes*, *Yersinia enterocolitica*, *Salmonella choleraesuis*, *Aeromonas hydrophila*, *Clostridium perfringens*- vegetative, *Enterococcus faecalis* (Vancomycin Resistant), *Escherichia coli* 0103:K:H8, *Escherichia coli* 0111:H8, *Escherichia coli* 0121:K:H10, *Escherichia coli* 026:H11, *Escherichia coli* 045:K:H-, *Klebsiella pneumoniae*, *Salmonella choleraesuis*, *Salmonella enterica*, *Salmonella typhi*, *Shigella sonnei*, *Staphylococcus aureus* - Methicillin Resistant (MRSA), *Streptococcus pyogenes*. It is excellent for sanitizing food processing equipment, dairy equipment, food utensils, dishes, silverware, glasses, sink tops, countertops, refrigerated storage and display equipment.

APPLICATION: For use in hospitals, nursing homes, schools and colleges, veterinary clinics, equine farms, pet shops, airports, hotels, dairy farms, food and beverage processing plants, convenience stores, sports stadiums, fisheries and department stores as a sanitizer for hard surfaces.

DIRECTIONS: It is a violation of Federal Law to use this product in a manner inconsistent with its labeling.
NOTE: With spray applications cover or remove all food products. A fresh solution should be prepared daily or when use solution becomes visibly dirty. For heavily soiled areas, a preliminary cleaning is required.

FOOD CONTACT SANITIZING DIRECTIONS: Sanitizing of Food Processing Equipment and Other Hard Surfaces in Food Processing Locations, Dairies, Restaurants and Bars Directions: For sanitizing food processing equipment, dairy equipment, food utensils, dishes, silverware, glasses, sink tops, countertops, refrigerated storage and display equipment and other hard non-porous surfaces. NO POTABLE WATER RINSE IS ALLOWED. Before use in federally inspected meat and poultry food processing plants and dairies, food products and packaging materials must be removed from room or carefully protected. A potable water rinse is not allowed following use of the product as a sanitizer on previously cleaned hard surfaces provided that the surfaces are drained before contact with food so that little or no residue remains.

Prior to application, remove gross food particles and soil by a pre-flush or pre-scrape and when necessary, pre-soak. Then thoroughly wash or flush objects with a good detergent or compatible cleaner, followed by a potable water rinse before applications of the sanitizing solution.

Apply solution to pre-cleaned, hard surfaces thoroughly wetting surfaces with a cloth, mop, sponge, sprayer or by immersion. For spray applications, use a coarse 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. Surfaces should remain wet for at least 1 minute followed by adequate draining and air drying.

A fresh solution should be prepared at least daily or when use solution becomes visibly dirty. For mechanical application use solution may not be reused for sanitizing applications. NO POTABLE WATER RINSE IS ALLOWED AFTER APPLICATION OF THE SANITIZING SOLUTION.

Apply to sink tops, countertops, refrigerated storage and display equipment and other stationary hard surfaces by cloth or brush or mechanical spray device. NO POTABLE WATER RINSE IS ALLOWED AFTER USE AS A SANITIZER.

Dishes, silverware, glasses, cooking utensils and other similar size food processing equipment can be sanitized by immersion in this product. NO POTABLE WATER RINSE IS ALLOWED.

SANITIZATION FOOD CONTACT MOBILE SURFACES: (glassware, utensils, cookware and dishware)

1. Scrape and pre-wash utensils, glassware, cookware and dishware.
2. Wash with a good detergent.
3. Rinse with potable water.
4. Immerse all utensils for 1 minute or longer if specified by government sanitary code. (350 ppm active solution)
5. Place sanitized utensils on a rack or drain board to air dry. Do not rinse or wipe.

SANITIZATION FOOD CONTACT IMMOBILE SURFACES: (food processing equipment, countertops, chopping blocks, tanks, tables, picnic tables, appliances, stove tops and food work areas)

1. Remove all gross food particles and soil by pre-flush or pre-scrape.
2. Clean all surfaces thoroughly using a good detergent or cleaner. Tilt movable surfaces for proper drainage. Rinse with potable water.
3. Apply sanitizing solution. (350 ppm active solution)
4. Wet surfaces thoroughly for 1 minute.
5. Let surfaces drain and air dry. Do not rinse or wipe.
6. Fresh sanitizing solution should be prepared daily or more often if solution becomes diluted or soiled.

When using this 350 ppm quaternary Ready-to-Use solution for sanitization of previously cleaned food contact surfaces,

NO POTABLE WATER RINSE IS ALLOWED.

For mechanical operations: The use solution may be used once for sanitizing and reused for cleaning.

PRECAUTIONS: **KEEP OUT OF REACH OF CHILDREN.** May cause eye irritation. Avoid contact with eyes. Do not take internally.

FIRST AID: In case of contact, immediately flush eyes with large amounts of water until burning ceases. Get medical attention immediately if irritation persists. If swallowed call a poison control center or doctor for treatment advice.

Before using this product read the Safety Data Sheet (SDS) for more detailed information regarding safe handling.