

KIMTECH® Surface Sanitizer Wipes

Technical Bulletin June 2003

Kill information

Kills 99.999% of the following in 60 seconds on hard non-porous food contact surfaces:

Staphylococcus aureus ATCC 6538	Escherichia coli ATCC 11229
Escherichia coli O157:H7 ATCC 43895	Listeria monocytogenes ATCC 15313, ATCC 19115
Salmonella choleraesuis ATCC 10708	Shigella boydii ATCC 9207
Klebsiella pneumoniae ATCC 4352	

Product efficacy was determined using the *Draft Interim Guidance for Non-Residual Sanitization of Hard Inanimate Food Contact Surfaces Using Pre-Saturated Towelettes*. EPA/AD Method Guidance #02 April 12, 2001.

Use areas

For use on hard non porous food and non-food contact surfaces in the following locations: restaurants, delis, cafeterias, hotels, food processing establishments, day care settings, institutional, hospital, and school kitchens, bars, and grocery stores. No pre-cleaning required on lightly or moderately soiled surfaces.

Food-Contact Surfaces

Kills bacteria on hard non-porous food contact surfaces such as: tables/chairs, grocery store carts, food trays, microwaves, stove tops, appliances, high chairs, booster chairs, dining room tables/chairs, kitchen counters; similar hard non-porous food contact surfaces except for those excluded by the label.

Non-Food Contact Surfaces

Kills bacteria on hard non-porous non-food contact surfaces such as: bathroom sinks, faucets, toilet seats and rims, towel dispensers, hand railings, infant changing tables, stall doors, bath tubs, showers, hampers, tiled walls, telephones, diaper pails, door knobs, other hard non-porous non-food contact surfaces at work and home.

Cross-contamination risk

Eliminates bacterial transfer between dirty rags and surfaces. Reduces risk of cross-contamination on treated surfaces.

Directions For Use

It is a violation of Federal Law to use this product in manner inconsistent with its labeling. Do not use to sanitize eating utensils, glassware, cookware or food processing equipment.

Dispensing Directions

Remove lid by unscrewing from canister. Locate the first wipe in the center of the roll. Pull first wipe up about 6 inches.

Thread first wipe through the opening in the center of lid (dispensing port). Screw lid back onto canister. Dispense by pulling wipe through the dispensing port at an angle. Dispenses one at a time. Remaining wipes feed automatically ready for next use. Close top when finished.

For Sanitizing Applications

To Clean and Sanitize: Use Kimberly-Clark KimTech Surface Sanitizer Wipe to clean and sanitize lightly to moderately soiled surfaces. If surface is heavily soiled, use first wipe to pre-clean and remove heavy soil. After pre-cleaning, use Kimberly-Clark KimTech Surface Sanitizer Wipe to sanitize as directed. Treated surfaces must remain wet for 60 seconds to achieve sanitization. Let air dry. Do not rinse. Discard wipe when wipe is no longer wets the surface or becomes dry. Do not reuse dried out wipes.

PRECAUTIONARY STATEMENTS: HAZARDS TO HUMANS AND DOMESTIC ANIMALS.

CAUTION: Causes moderate eye irritation. Avoid contact with eyes or clothing. Wash thoroughly with soap and water after handling. Do not use for cleaning or sanitizing human skin.

First Aid

If in eyes: Hold eye open and rinse slowly and gently with water for 15 - 20 minutes. Remove contact lenses, if present, after the first 5 minutes, then continue rinsing eye. Call a poison control center or doctor for treatment advice. Have the product container or label with you when calling a poison control center or doctor, or going for treatment.

Storage And Disposal

- Wipe: Do not reuse wipe. Dispose of used wipe in trash. DO NOT FLUSH.
- Dispenser: Store in original container in areas inaccessible to children. Do not reuse empty container. Discard in trash. Do not store near heat or open flame.

The KimTech Prep sanitizing solution complies with 21 CFR §178.1010(b)(33), (c)(28).

EPA Registration number: 9402-9.

