

# FOOD SERVICE MAINTENANCE



*With just two products, you can clean and sanitize dishes, utensils, counters, tables, and food preparation areas without harsh chemicals.*



Nonfood Compounds  
Program Listed (D2)  
140526





### Easy Dispensing

Dish Safe and Dish San are accurately diluted with the easy-to-install, simple-to-use SinkMaster dispensing system.

# Dish-Safe™

## Hydrogen Peroxide-Based Dishwashing Concentrate

### Three Sink Cleaning

Cleaning dishes, utensils, and food preparation items in the first step of a three-sink system without harsh ingredients. Formulation quickly loosens food particles and emulsifies food grease.

### Environmentally Preferred Formula

Replace products that contain OSHA defined hazardous ingredients such as ethanol and sodium dodecylbenzene sulphonate with this hydrogen peroxide-based alternative.

### General Purpose Cleaning

Dish-Safe can also be used for cleaning walls, prep tables, cafeteria counters, cutting machines, and drip trays. The unique hydrogen peroxide formulation leaves little to no residue.

### Neutral pH

Dish-Safe has a neutral pH and no flash point which means it will not harm surfaces or pit aluminum and is not combustible.

# Dish-San™



## Disinfectant-Sanitizer-Virucide-Fungicide

### Three Sink Cleaning

1/4 ounce per one gallon of water, sanitizes in 60 seconds. Sanitizes dishes, utensils, and food preparation items without protective safety goggles or glasses.

*Eliminates 99.999% of Campylobacter jejuni, Shigella dysenteriae, Escherichia coli, Staphylococcus aureus, Escherichia coli O157:H7, Yersinia enterocolitica, Listeria monocytogenes, and Clostridium perfringens-vegetative.*

### Surface Sanitizing

1/4 ounce per one gallon of water, sanitizes in 60 seconds. Sanitize counters, tabletops, and food preparation surfaces in cafeterias, restaurants, hotels, coffee shops, and public eating locales. No safety goggles, glasses or gear required when using the diluted form.

### Dishware, Glassware, Utensils

1/4 ounce per one gallon of water, sanitizes in 60 seconds. Ideal for sanitizing dishes, bar glasses, silverware, eating utensils and cooking utensils after pre-cleaning with Dish-Safe.

### Beverage Dispensing Equipment

1/4 to 1/2 ounce per one gallon of water, sanitizes in 60 seconds. Sanitizes bottling and beverage dispensing equipment.

### General Disinfecting

#### BACTERIA DISINFECTION ON SURFACES

3 ounces per 5 gallons of water, \*\* 10 minute dwell time

*Effective against Campylobacter jejuni, Escherichia coli, Staphylococcus aureus, Yersinia enterocolitica, Listeria monocytogenes, Proteus mirabilis, Salmonella enterica, Staphylococcus aureus, and Methicillin-resistant Staphylococcus aureus (MRSA).*

#### VIRICIDAL ON SURFACES

4 ounces per 5 gallons of water, \*\* 10 minute dwell time

*Effective against Avian influenza A H9N2/Turkey/Wisconsin Virus, Hepatitis B Virus, Hepatitis C Virus, Herpes Simplex Type 1, Herpes Simplex Type 2, Human Coronavirus, Infectious Bronchitis Virus, Influenza A2/Japan Virus, Vaccinia virus. Also, (Duck) Hepatitis B Virus \*\*\*, and Bovine Viral Diarrhea Virus BVDV\*\* (surrogate for human Hepatitis C virus).*

For HIV-1, leave surface wet for 10 minutes with 4.5 ounces per 5 gallons of water.

#### FUNGICIDE ON SURFACES

4 ounces per 5 gallons of water, \*\* 10 minute dwell time.

*Effective against Trichophyton mentagrophytes (athlete's foot fungus, a cause of ringworm).*

*Dish San is registered for use as a sanitizer on all surfaces not always requiring a rinse (D2) in and around food processing areas- NSF Registration No. 140526*

*\*500 ppm hard water.*

*\*\* on hard inanimate surfaces modified in the presence of 5% organic serum*

*\*\*\* on hard inanimate surfaces modified in the presence of 100% of organic serum*

*EPA Reg. No. 10324-63-69268, EPA Est. No. 69268-IL-001*

9-855-DISH