

 Food Contact Sanitizer Product Guide	Sku and Pack Size	Sanitizing Agent (Type)	Test Kit Part #	Sanitizing		Disinfecting		Temperature Requirements	USDA Letter of Guaranty	Tuberculocidal Agent	Blood Spills	Primary Uses - See Label For Additional Uses
				Sanitizing Concentration	Sanitizing Contact Time	Disinfecting Concentration	Disinfecting Contact Time					
MIKROKLENE (SWISHER)	6101283 / 4 - 1 GAL	Iodine	56788	1/4 -1/2oz/2.5 gal (12.5-25ppm)	1 Min	2/3 oz/1 gal (75ppm)	10 Min	75-100F	Yes	No	No	3rd Sink Sanitizer, Food Contact Surface Sanitizer, & Hospital Surfaces
22 MULTI-QUAT SANITIZER (SWISHER)	6101280 / 2.5 GAL	Quat	57162	0.26 - 0.68 oz/1 gal (150ppm - 400ppm)	1 Min	1 oz/1 gal (600ppm)	10 Min.	Min of 75F	Yes	No	No	3rd Sink Sanitizer and Food Contact Surface Sanitizer
22 MULTI-QUAT SANITIZER (SWISHER ULTRA)	6101291 / 2 - 1 GAL											
SANI QUAD FOOD CONTACT SANITIZER	6101572 / 4 - 1 GAL	Quat	57162	0.26 - 0.68 oz/1 gal (150ppm - 400ppm)	1 Min			Min of 75F	Yes	No	No	3rd Sink Sanitizer and Food Contact Surface Sanitizer
MANUAL BAR GLASS SANITIZER	6101275 / 100 - 0.25 OZ	Chlorine	N/A	0.25 oz / 3 gallons	1 Min			Min of 75F	No	No	No	Bar Sink sanitizer. Does not leave residue on glassware
REDI SAN RTU HARD SURFACE SANITIZER (SWISHER)	6101286 / 6 - 32 OZ	Quat	57162	RTU (200 ppm)	1 Min			N/A	Yes	No	No	EPA registered ready to use quat sanitizer to be used on hard surfaces

Quat Test Kit 417 #57162

Iodine Chlorine Kit 101 #56788

*Or follow equipment manufacturer's directions

9/7/2016