



fantastik® No-Rinse Disinfectant & Food Surface Sanitizer

DELIVERS NON-ACID DISINFECTING, SANITIZING AND CLEANING PERFORMANCE.



NonFood Compounds
(D2)

**KILLS
99.9% OF
FOODSERVICE
BACTERIA¹**

**NO
RINSE**

**FRAGRANCE
FREE**

**4-MINUTE
BROAD
PATHOGEN
KILL¹**

**60-
SECOND
SANITIZATION¹**

**BLEACH
FREE**

**NON
FLAMMABLE**

Product Description

fantastik® No-Rinse Disinfectant & Food Surface Sanitizer delivers a confident clean while saving labor time with a 4-minute disinfection and a 1-minute sanitization. Offers a powerful, ready-to-use solution that simplifies cleaning high-traffic areas and helps kill many of the common types of bacteria that cause foodborne illnesses. Kills 99.9% of bacteria¹ including E. coli, salmonella and listeria when used as directed.

Features & Benefits:

- Cleans and Disinfects in one easy step²
- Kills 99.9% of bacteria¹ including E. Coli, Salmonella and Listeria in one step² on food contact surfaces
- 60-Second sanitization¹ and 4-minute broad pathogen kill¹ claim includes SARS-Related Coronavirus 2 and Human Norovirus
- Provides food contact surface sanitization and no-rinse disinfection¹ with a non-acidic formula
- For use on washable hard, non-porous surfaces like appliances³, countertops, bartops, cooking surfaces³, dining tables, laminated menus, non-wood cutting boards, etc
- Can help reduce cross-contamination between treated surfaces
- Use on food contact surfaces without requiring a rinse

¹ On hard, non-porous surfaces

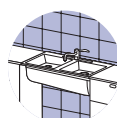
* E. Coli, Salmonella and Listeria

² When used according to the directions for disinfection

³ Surfaces must be allowed to come to room temperature prior to application of product

Where to Use

Suitable for use all washable food contact surfaces, appliances³, bar tops, beverage machine³, non-wooden cutting boards¹, deli slicer, high chairs and food trays.



fantastik® No-Rinse Disinfectant & Food Surface Sanitizer

DELIVERS NON-ACID DISINFECTING, SANITIZING AND CLEANING PERFORMANCE.

Formulated for everyday cleaning, disinfecting, sanitizing & deodorizing

Directions for Use:

It is a violation of Federal Law to use this product in a manner inconsistent with its labeling. Before use in a federally inspected food processing facility, including meat, poultry and dairy, food products and packaging materials must be removed from the room or carefully protected. Can be used on all types of hard, non-porous and kitchen surfaces. Spot test all other surfaces in an inconspicuous area. Unplug electrical appliances before using.

Disinfection/Virucidal :

Remove visible soil prior to treatment. Use a coarse spray device. Spray 6-8 inches from hard, non-porous surface. Allow to remain visibly wet for 4 minutes, wipe dry with a sponge, mop, cloth or allow to air dry. Do not breathe spray. To disinfect food processing facilities: Spray surfaces with solution and allow to remain visibly wet for 4 minutes.

To Sanitize Food Contact Surfaces:

1. Prior to application, remove gross food particles and soil by a pre-flush, or pre-scrape and, when necessary, pre-soak. A pre-clean step is required for food contact sanitization.
2. Apply solution - thoroughly wetting surface with a coarse spray device by spraying 6-8 inches from the surface. Do not breathe spray.
3. Treated surfaces must remain visibly wet for at least 60 seconds followed by adequate draining and air drying. Do not rinse.

Storage and Disposal

Do not contaminate water, food or feed by storage or disposal. Pesticide Storage: Open dumping is prohibited. Store in original container in areas inaccessible to children. Pesticide Disposal: Pesticide wastes are acutely hazardous. Improper disposal of excess pesticide spray mixture or rinsate is a violation of Federal Law. If these wastes cannot be disposed of by use according to label instruction contact your State Pesticide or Environmental Control Agency, or the Hazardous Waste representative at the nearest EPA Regional Office for guidance. Container Disposal: Nonrefillable container. Do not reuse or refill this container. Clean container promptly after emptying. Triple rinse as follows: Fill container ¼ full with water and reclose the container. Agitate vigorously, and dispose of the rinsate consistent with pesticide disposal instruction. Repeat two more times. Then offer for recycling if available or puncture and dispose in sanitary landfill or by other procedures approved by state and local authorities Follow pesticide disposal instruction for rinsate. If not triple rinsed, these containers are acute hazardous wastes and must be disposed in accordance with local, state, and federal regulation.



Technical Data

| | |
|----------------|----------------|
| Physical State | Liquid |
| Color | Colorless |
| Odor | Fragrance Free |
| pH Value | 7.5 |

Code:
354125

Pack Sizes:
32oz/8 US

Case No.:
10054600000554

Safety Information

KEEP OUT OF REACH OF CHILDREN

SAFETY DATA SHEETS

For Safety, Environmental, Handling, First Aid and Disposal information please refer to the Safety Data Sheet which can be downloaded from <https://www.scjp.com/en-us/safety-data-sheets>

Please refer to label or SDS sheet for safety information

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