



ICE MACHINE SANITIZER



VAPCO PART NO.

Part Number	Size
IMS-16OZ	16 oz /12cs

ICE MACHINE/ MAINTENANCE CLEANER

DESCRIPTION

ICE MACHINE SANITIZER is a one-step sanitizer, perfect for ice machines, bars, beverage dispensers, soft serve ice cream machines and federally inspected meat and poultry plants. Kills 99.9% of bacteria.

FEATURES AND BENEFITS

- One-Step Process
- Kills 99.9% of Bacteria

SPECIFICATIONS

Appearance: Clear, Colorless Liquid | **Odor:** Solvent odor | **Boiling Point:** > 212°F (100°C) | **Flammability:** Not considered a flammable liquid by OSHA (29CFR 1910.1200) | **Flash Point:** > 200 °F (93.34 °C) | **Vapor Pressure (mm Hg):** 760 | **Vapor Density (Air=1):** 1 | **Evaporation Rate:** < 1 | **Specific Gravity:** 1.01 | **pH:** 6-8 | **Solubility in Water:** 100% | **VOC:** 0%

LABEL INFORMATION

ICE MACHINE SANITIZER is effective as a sanitizer according to the AOAC Germicidal & Detergent Sanitizer Test modified in the presence of 500 ppm water hardness [calculated as CaCO3] against: Campylobacter jejuni, Escherichia coli [E. coli], Escherichia coli O157:H7 [pathogenic E. coli], Listeria Monocytogenes, Salmonella enterica, Shigella sonnei, Staphylococcus aureus, Vibrio cholerae, Yersinia enterocolitica.

DIRECTIONS: FOR SANITIZING FOOD

CONTACT SURFACES: For use on precleaned, hard, nonporous food contact surfaces including plastic and other hard nonporous cutting boards and chopping blocks, counter tops, tables, food preparation surfaces, cooking and eating utensils, and drinking glasses. For heavily soiled areas, remove gross food particles by preflush, prescrape and presoak when necessary. Wash thoroughly with detergent or compatible cleaner, then rinse with potable water prior to application of sanitizing solution. Use 1 oz. per 1 1/2 gallons of water (200 ppm quat) (or equivalent dilution) for a minimum contact time of 1 minute in a single application. Apply with a cloth, sponge, mop, coarse trigger sprayer, or by soaking. Eating 10 utensils and drinking glasses must be sanitized by immersion. Thoroughly wet all surfaces. Drain thoroughly and air dry. Do not rinse. Fresh sanitizing solution must be prepared at least daily or more often if the use solution becomes diluted. For mechanical applications, use solution may not be reused for sanitizing applications but may be reused for other purposes such as cleaning. Before use as a sanitizer in federally inspected meat and poultry plants and dairies, food products and packaging materials must be removed from the room or carefully protected.

TO SANITIZE ICE MACHINES, BEVERAGE, SOFT SERVE ICE CREAM AND OTHER FOOD DISPENSING 8 EQUIPMENT:

1. Turn off equipment.
2. Wash equipment with a compatible detergent and rinse with potable water prior to sanitizing.
3. Apply a solution of 1 oz. per 1 1/2 gallons of water (200 ppm quat) (or equivalent dilution) by mechanical spray, directly pouring and or by recirculating through the system.
4. Allow surfaces to remain wet or solution to remain in equipment for at least 60 seconds.
5. Drain equipment thoroughly and allow to air dry before reuse.

RESTAURANT AND BAR USE: For use as a sanitizer on dishes, glassware, silverware, eating and cooking utensils. For heavily soiled areas, remove gross food particles by preflush, prescrape and pre- 6 soak when necessary. Wash thoroughly with detergent or compatible cleaner, then rinse with potable water prior to application of this product. Then immerse in a solution of 1 oz. per 1 1/2 gallons of water (200 ppm quat) (or equivalent dilution) for at least 1 minute. Drain thoroughly and air dry. Do not rinse.

DANGERS: Read and understand the product's label and Safety Data Sheet. Corrosive. Causes irreversible eye damage and skin burns.

First Aid Measures

Inhalation: Move to fresh air. **Seek medical attention if you feel unwell.**

Skin contact: Take off immediately all contaminated clothing. Rinse skin with water or shower.

Eye Contact: Rinse cautiously with water for several minutes. Remove contact lenses, if present and easy to do. Continue rinsing. **Seek medical attention if irritation persists.**

Ingestion: Rinse mouth with water. Do NOT induce vomiting unless directed by medical authority. **Seek medical attention.**

Precautions

Do NOT handle or use this product until all safety precautions have been read and understood. Do not take internally. Causes Severe skin burns and eye damage. May be corrosive to metals. Do not breathe mists. Wear protective gloves and eye protection.

Storage

Keep out of reach of children. Store in a cool, dry area away from extremes of temperature. Keep container tightly sealed when not in use. Store locked up.

In Case of Fire

Use appropriate media for surrounding fire. Wear NIOSH approved Self Contained Breathing Apparatus with a full face piece operated in a positive pressure demand mode with full body protective clothing when fighting fires.

Disposal

Dispose of contents in accordance with local/regional/national regulations. Do not reuse container and recycle or place in trash collection.

CONTAINS

PLEASE REFER TO SDS FOR PRODUCT'S CONTENTS.

Health	1
Flammability	0
Reactivity	1
Personal	B

