

REDUCE CONTAMINATION RISKS Keystone Multi-Quat Sanitizer

- ▲ 150-400 ppm range for third-sink sanitization
- Helps prevent cross-contamination on food contact surfaces and wares
- Use in third compartment sink, sanitizing solution pail or spray bottle

EPA-registered quaternary sanitizer is easy to use and eliminates bacteria, helping to reduce food safety risks.



Keystone Multi-Quat Sanitizer has a wide efficacy range of 150 - 400 ppm (200 - 400 ppm for Canada). It can be used in a 3-compartment sink along with a pot and pan detergent or in a spray bottle for hard-surface cleaning.

DIRECTIONS FOR USE:

Restaurant and Bar – Rinse or Sanitize Eating and Drinking Utensils

- 1. Scrape and pre-flush utensils to remove excess soil.
- 2. Wash with good detergent or compatible cleaner (see your Ecolab representative for a recommendation).
- 3. Rinse with potable water.
- Sanitize in a solution of 0.26 oz 0.68 oz of Keystone Multi-Quat Sanitizer to 1 gallon of 400 ppm water (150 - 400 ppm active quat).

In Wisconsin, sanitize in a solution of 0.341 oz – 0.68 oz Keystone Multi-Quat Sanitizer product to 1 gallon of 500 ppm water (200-400 ppm active quat).

In Canada, sanitize in a solution of 26.7-53.4 mL of Keystone Multi-Quat Liquid Sanitizer per 10 litres of water (200-400 ppm active). Immerse all utensils for at least 1 minute. Use 2-minute exposure time if required by governing sanitary code.

5. Drain and air dry.

Keystone combines the foodservice knowledge of Sysco, with the cleaning and sanitization expertise of Ecolab. Our experienced and dedicated sales teams provide you personalized support to help you run a clean and safe operation.







CLEANING SOLUTIONS

PRODUCT	PICK CODE	SUPC CODE	PACK SIZE
Keystone Multi-Quat Sanitizer	6100091	7637569	U.S. 2-2 L
Keystone Multi-Quat Sanitizer	6100181	8116788	U.S. 2-1 Gal.
Keystone Multi-Quat Sanitizer	6100107	7768520	Canada 2-2 L
Keystone Multi-Quat Sanitizer	6100363	1981673	Canada 2-3.78 L

