**Customer Service:** 1-888-GO-BETCO
**Equipment Tech Support** 1-877-856-5954
8AM - 5:30PM EST, Monday - Friday

# Symplicity™ Sanibet™ Sanitizer

**Multi-Range Sanitizer Disinfectant Deodorizer**

**Now Approved to Use in Electrostatic Sprayers at the Disinfectant Dilution!**

NSF International Certified and EPA approved broad range sanitizer delivers correct sanitizing at a range of 150-400 ppm, allowing the sanitizing solution to adapt to varying water pressure situations while maintaining compliance with health department regulations. Multi-Range Sanibet Kills 99.99% of food service organisms-Listeria, E-Coli, and Salmonella. A versatile product, it can be used to sanitize serving ware, utensils, pots & pans, and food processing equipment. It can also be used for disinfecting floors and walls. It is a complete, chemically balanced disinfectant, sanitizer that is effective even in the presence of hard water. Highly concentrated, this product provides a low end use cost per gallon. Multi-Range Sanibet has a red color indicator which provides visual confirmation of use.

**Click Here to Request List N Product Information**

**Features**

NSF International Certified for use in all regulated food processing and food service environments
Versatile-Sanitizes food processing equipment, glassware and silverware
Kills Listeria, E-Coli, Salmonella
Concentrated-Use as little as 1/4 oz per gallon of water for sanitizing
Multi-Range Quat 150-400 ppm
No rinse required when used as directed as a sanitizer

**Available In**

- **4 - 1 Gal. Bottles Item #23704-00**
- **4 - 1 Gal. Bottles Item #23704-07**
- **5 Gal. Pail Item #23705-00**
- **2.5 Gal. BIB Item #23725-00**
- **2.5 Gal. BIB Item #23725-07**
- **4 - 2 L Fast Draw Item #23747-00**
- **4 - 2 L Fast Draw Item #23747-07**
- **55 Gal. Drum Item #23755-00**

**Directions for Use**

For School, Restaurant, Food Handling and Processing Areas, Bar and Institutional Kitchen Use. This product kills 99.99% of Foodservice Germs E. coli, Salmonella, and Listeria. This product is an effective sanitizer at 200 ppm active quat for use on food contact surfaces in 500 ppm hard water against: Campylobacter jejuni, (Community Associated) Methicillin-Resistant Staphylococcus aureus, Escherichia coli, Escherichia coli 0157:H7, Klebsiella pneumoniae, Listeria monocytogenes, Salmonella enterica, Shigella sonneii, Staphylococcus aureus, Staphylococcus aureus Methicillin-Resistant - MRSA, Yersinia enterocolitica and Vibrio cholerae.

## DIRECTIONS FOR USE

It is a violation of Federal Law to use this product in a manner inconsistent with its labeling.

Disinfection Directions:
Add 3 oz. of this product per 5 gallons of water to disinfect hard, nonporous surfaces. Before use in federally inspected meat and poultry food processing plants and dairies, food products and packaging materials must be removed from the room or carefully protected. When used on surfaces in areas such as locker rooms, dressing rooms, shower and bath areas and exercise facilities, this product is an effective fungicide against Trichophyton mentagrophytes the athlete's foot fungus. Apply use-solution with a cloth, mop, sponge, sprayer or by immersion, thoroughly wetting surfaces. For sprayer applications, use a coarse spray device. Spray 6 - 8 inches from surface; rub with brush, sponge or cloth. Do not breathe spray. Note: For spray applications, cover or remove all food products. Treated surfaces must remain wet for 10 minutes. Wipe dry with a clean cloth, sponge or mop or allow to air dry. Rinse food contact surfaces such as counter tops, tables, picnic tables, exteriors of appliances and / or stove tops with potable water prior to reuse. Do not use on glasses, dishes or utensils as a disinfectant. For heavily soiled areas, preclean first. Prepare a fresh solution daily or more often if the use solution becomes visibly diluted or soiled.
For Use on Finished Floors: To limit gloss reduction use this product at 3 oz. per 5 gallons of water. Apply with a damp mop or autoscrubber.

For use as a One-Step Cleaner and Disinfectant Against Bacteria and Viruses by Electrostatic Spraying:
Electrostatic spray application is for efficacy claims with a 10 minute contact time and 450 ppm concentration. This application method is not to be used to treat hard, non-porous surfaces for sanitization or fungicidal claims.

- Ensure bystanders and pets are not present in the room during application.
- Clean visibly dirty surfaces prior to spraying.
- Wear an N95 filtering facepiece respirator or half face respirator with a N95 filter and eye protection when spraying.
- Select a spray nozzle that produces spray droplet particles with a volume median diameter =80µm
- Place the electrostatic spray function in the ON position for electrostatic spray models that have the functionality to toggle ON/OFF.
- Hold the sprayer nozzle 1-2 feet away from the target

surface. Starting at the highest point and working down to the lowest point, spray target surfaces using a smooth methodical "S" pattern. To avoid leaving gaps in sprayed surfaces, overlap previously treated surfaces when moving onto subsequent sections.

- The target surface must remain visibly wet for 10 minutes. Re-apply product as necessary to keep surface visibly wet for the duration of the contact time. Wipe surfaces dry or allow to air dry.
- Allow the treated room to remain unoccupied for 15 minutes before reentering.

TO SANITIZE FOOD CONTACT SURFACES, FOOD PROCESSING EQUIPMENT AND OTHER HARD SURFACES IN FOOD PROCESSING LOCATIONS, DAIRIES, RESTAURANTS AND BARS (IN A THREE COMPARTMENT SINK):
For sanitizing hard non-porous surfaces of food processing equipment, dairy equipment, food utensils, dishes, silverware, glasses, sink tops, countertops, refrigerated storage and display equipment and other hard nonporous surfaces. Prior to application, remove gross food particles and soil by a pre-flush, or pre-scrape and, when necessary, pre-soak. Then thoroughly wash or flush objects with a good detergent or compatible cleaner, followed by a potable water rinse before application of the sanitizing solution. Articles too large for immersing, apply a use-solution of 1 oz. of this product per 5 - 2 gallons of water (150 - 400 ppm active quat) to precleaned hard surfaces thoroughly wetting surfaces with a cloth, mop, sponge, or coarse sprayer. Surfaces must remain wet for at least 60 seconds followed by adequate draining and air drying. Do not rinse. Immerse pre-cleaned glassware, dishes, silverware, cooking utensils and other similar size food processing equipment in a solution of 1 oz. of this product per 5 - 2 gallons of water (150 - 400 ppm active quat) for at least 60 seconds. Drain thoroughly and allow to air dry before reuse. Do not rinse. Prepare fresh sanitizing solution daily or more often if the use solution becomes diluted or soiled. For mechanical applications, use-solution may not be reused for sanitizing applications but may be reused for other purposes such as cleaning. Apply to sink tops, counter tops, refrigerated storage and display equipment and other stationary surfaces by cloth, sponge, brush or coarse spray.

TO SANITIZE FOOD PROCESSING EQUIPMENT, UTENSILS, AND OTHER FOOD CONTACT ARTICLES REGULATED BY 40 CFR 180.940 (a) (IN A THREE COMPARTMENT SINK):
1. Scrape, flush, or presoak articles (whether mobile or stationary) to remove gross food particles and soil.
2. Thoroughly wash articles with an appropriate detergent or cleaner.
3. Rinse articles thoroughly with potable water.
4. Sanitize by immersing articles with a use-solution of 1 oz. of this product per 5 - 2 gallons of water (150 - 400 ppm active quat) for at least 60 seconds. Articles too large for immersing must be thoroughly wetted by rinsing, spraying, or swabbing.
5. Remove immersed items from solution to drain and then air dry000. Non-immersed items must be allowed to air dry. Do not rinse.

U.S. PUBLIC HEALTH SERVICE
FOOD SERVICE SANITIZATION RECOMMENDATIONS
CLEANING AND SANITIZING:
Equipment and utensils must be thoroughly pre-flushed or pre-scraped and when necessary, pre-soaked to remove gross food particles and soil.

1. Thoroughly wash equipment and utensils in hot detergent solution.
2. Rinse utensils and equipment thoroughly with potable water.
3. Sanitize equipment and utensils by immersion in a use solution of 1 oz. of this product per 5 - 2 gallons of water (150 - 400 ppm active quat) for at least 60 seconds at a temperature of 75°F.
4. For equipment and utensils too large to sanitize by immersion, apply a use-solution of 1 oz. of this product per 5 - 2 gallons of water (150 - 400 ppm active quat) by rinsing, spraying or swabbing until thoroughly wet.
5. Allow sanitized surface to drain and air dry000. Do not rinse.

WISCONSIN STATE BOARD OF HEALTH DIRECTIONS FOR EATING ESTABLISHMENTS
1) Scrape and pre-wash utensils and glasses whenever possible.
2) Wash with a good detergent or compatible cleaner.
3) Rinse with potable water.
4) Sanitize in a solution of 1 - 2 oz. of this product per 4 gallons of water (200 - 400 ppm active quat). Immerse all utensils for at least two minutes
or for contact time specified by governing sanitary codes.
5) Place sanitized utensils on a rack or drain board (to air-dry).
6) Prepare a fresh sanitizing solution at least daily or when visibly soiled or diluted.
NOTE: A clean potable water rinse following sanitization is not permitted under HFS 196, Appendix 7-204.11 of the Wisconsin Administrative Code (reference 40 CFR 180.940 (a)).

**Tech Specs**

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| Color | Pink |
| Fragrance | None |
| pH | 6-9 |
| Warranty | 1 year |
| EPA Reg. No. | 6836-266-4170 |