

Arrex-100

ENVIROCHEM

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GENERAL DESCRIPTION: ARREX-100 is recommended for the sanitizing, disinfecting, and odor controlling requirements in food plants, dairy farms, and in food service operations where spillage, waste disposal, and reusable utensils frequently create unsanitary conditions. No potable rinse is required. Arrex-100 is effective against most pathogenic bacteria and guards against mold and bacterial buildup when used on and around equipment, as well as on floors and walls. ARREX-100 is also effective against the Human Corona Virus, which is linked to the SARS virus.

PROPERTIES:

Chemical composition Sanitizers; penetrating agents; deodorizers
Appearance Clear red liquid
pH 7.0
Specific Gravity 1.008
Stability 1 Year @ Ambient Temperature
Rinsing Complete
Foaming Moderate

DISINFECTANT PROPERTIES

ARREX-100 attacks a wide range of pathogenic bacteria including *S. typhosa*, *Staph aureus* (antibiotic resistant variations), *E. coli*, *S. choleraesuis*, *A. aerogenes*. PHENOL COEFFICIENT 26 A.O.A.C. against *Staphylococcus aureus*, *Salmonella typhosa*, *Streptococcus pyogenes*, *Salmonella pullorum* and *Salmonella schottmulleri*. ARREX-100 when used on environmental inanimate, hard surfaces at 3.5 ounces per 5 gallons of water is effective against influenza A2, herpes simplex, adenovirus type 5 and vaccinia viruses.

DIRECTIONS FOR USE:

HOUSEHOLD: For sanitizing and disinfecting floors, walls, and inanimate hard surfaces. For schools, homes, locker rooms, garbage pails, sink tops, corridors, classrooms, offices and shower stalls. Apply solution with mop or cloth. Sanitize with 1 ounce to 4 gallons of water. Disinfect with 3 ounces to 5 gallons of water. Kills *Staphylococcus aureus* and *Salmonella choleraesuis*. For heavily soiled or contaminated areas, a pre-cleaning step is recommended.

HOSPITALS: For floors, walls and other hard surfaces. In nursing homes, institutions, as well as sink tops, garbage pails, telephones and restrooms, use 3.5 ounces per 5 gallons of water. Apply with cloth, mop, or sponge. At this level ARREX-100 is effective against *Pseudomonas aeruginosa* PRd-10.

SANITIZATION - Recommended for use in restaurants, dairies, and bars. When used as directed Arrex-100 is an effective sanitizer against *Escherichia coli*(ATCC 11229), *Escherichia coli* 0157:H7(ATCC 43895), *Staphylococcus aureus*(ATCC 6538), *Yersinia enterocolitica* (ATCC 23715),*Listeria monocytogenes* (ATCC 35152), *Salmonella typh* (ATCC 6539), *Shigella sonnei* (ATCC 11060), *Vibrio cholera* (ATCC 14035), Methicillin resistant *Staphylococcus aureus* (MRSA)(ATCC 33592), Vancomycin resistant *Enterococcus faecalis* (VRE)(ATCC 51299), and *Campylobacterieuni* (ATCC 29428).

Remove all gross food particles and soil from areas which are to be sanitized with a good detergent, pre-flush, pre-soak or pre-scrape treatment. Rinse with a potable water rinse. Prepare a fresh solution daily or more frequently as soil is apparent. To sanitize pre-cleaned and potable water-rinsed, non-porous, public eating establishment and dairy food contact surfaces: prepare a 200-400 ppm active quaternary solution by adding 1 ounce Arrex-100 to 4 gallons of water, 2 1/2 ounces to 10 gallons of water, or 5 ounces to 20 gallons of water.

To sanitize public eating establishment surfaces (counters, tables, finished woods or plastic cutting boards), apply a 200-400 ppm active quaternary solution with a cloth, sponge, low pressure coarse sprayer or hand pump trigger sprayer making sure that the surface remains wet for at least 60 seconds and let air dry. Do not rinse. Remove items, drain the use -solution from the surface and air dry. Do not rinse.

To sanitize mobile items in public eating establishments (drinking glasses, dishes, eating utensils), immerse in a 200-400ppm active quaternary solution for at least 60 seconds, making sure to immerse completely.

FOOD PROCESSING EQUIPMENT: For sanitization of previously cleaned food processing equipment and food utensils, dilute 1 ounce per 4 gallons of water to provide 200-400 ppm of active quaternaries. At this level NO POTABLE WATER RINSE IS REQUIRED.

DAIRIES: To sanitize dairy equipment such as tanks, lines, pails, and milk cans, first clean and rinse the equipment thoroughly. Then apply sanitizing solution containing 1 ounce to 4 gallons of water (200-400 ppm). At this level, NO POTABLE RINSE IS REQUIRED.

RESTAURANTS AND BAR RINSE: Dishes, glasses, silverware, cooking utensils, wash with soap or synthetic detergent; rinse thoroughly and immerse in a sanitizing solution containing 1 ounce to 4 gallons of water. NO TERMINAL POTABLE WATER RINSE IS REQUIRED.

HANDLING PRECAUTIONS:

**CAUTION: WARNING
KEEP OUT OF REACH OF CHILDREN**

Contact with skin and eyes may cause severe irritation. Harmful if swallowed. Flood with water if splashed in eyes. Flush with water for 15 minutes and consult a physician immediately. If ingested, drink large amounts of milk, milk of magnesia or gelatin, or if these are not available, drink large amounts of water. Do not induce vomiting. Obtain prompt medical attention.