



## Help Prevent the Transmission of Germs

This ready-to-use quat sanitizer for hard surfaces is safe for food contact surfaces, making it ideal for sanitizing and cleaning equipment and utensils.

## REDI SAN RTU HARD SURFACE SANITIZER (SWISHER)

- No rinse required
- Helps to ensure compliance with health codes
- No mixing or measuring
- EPA Reg No. 6836-290-1677



## Redi San RTU Hard Surface Sanitizer (Swisher)

is formulated for use in daily maintenance programs to deliver effective cleaning, sanitizing and odor control. Use Redi San RTU Hard Surface Sanitizer for sanitizing and cleaning of hard surfaces, equipment or utensils in restaurants, bars, food processing or institutional kitchens.

### DIRECTIONS:

#### (SEE LABEL FOR COMPLETE DIRECTIONS)

1. Apply Redi San RTU Hard Surface Sanitizer to pre-cleaned hard, non-porous surfaces with cloth, mop, sponge or sprayer, or by immersion.
2. Surfaces must remain wet for 60 seconds (one minute).
3. Allow sanitized surface to air dry.



### ALL PURPOSE CLEANER SOLUTIONS

PRODUCT	PACK SIZE	SWSH #	DIST #
Redi San RTU Hard Surface Sanitizer (Swisher)	6-32 oz	6101286	

### NOTES:

Redi San RTU Hard Surface Sanitizer can be used in accordance with the U.S. Public Health Service food service sanitization recommendations. Refer to your local health regulations for additional guidance. EPA Reg. No. 6836-290-1677.

For expert solutions and exceptional results, Swisher is your go-to partner. From foodservice and lodging to long term care, we help create the cleanest and healthiest environments.

Call **1.800.360.SWSH** for more information.