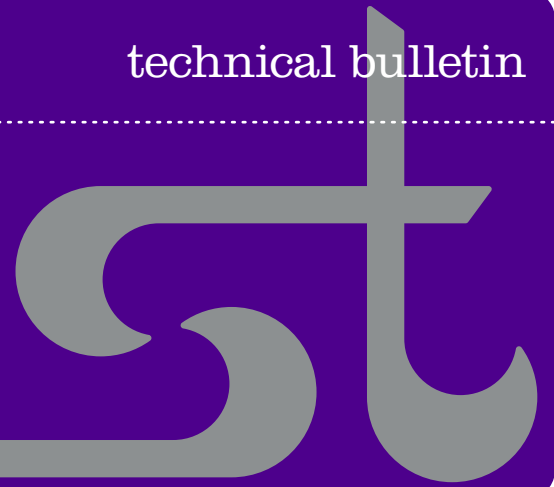




# thirty five

food contact surface sanitizer



EPA Registration Number 1839-189-84179

**resolve series** represents a complete kitchen solution. Simple, numerically named, effective dish detergents, degreasers and sanitizers for both manual and automatic cleanup keep your food preparation areas sparkling with minimal effort.

**thirty five** is an EPA registered ready to use product for cleaning, deodorizing, sanitizing previously cleaned food contact surfaces. It can be used to sanitize both mobile items such as drinking glasses and dishes as well as immobile items such as countertops and food processing equipment.

## FEATURES

- As a ready to use no-rinse sanitizer it requires no potable rinse to sanitize dishes, cooking equipment, glassware and other food contact surfaces.
- Is a deodorizer that leaves no masking odor of its own since the active system kills most odor causing organisms. As such, it's excellent for public areas in nursing homes and hospitals where no odor is preferred.
- Is effective in hard water containing up to 750 ppm hardness.
- Kills 99.99% of bacteria in 60 seconds.
- Is effective on a broad spectrum of organisms since it contains two independently active disinfectants.

## OPTIMAL APPLICATIONS

Kitchen of restaurants, cafeterias, schools, hospitals, nursing homes, bars, food preparation manufacturing plants, meat packing plants, poultry processing and seafood preparation.

## IDEAL FOR

Disinfecting hard non-porous surfaces such as countertops, appliances, tables and stove tops. Also ideal for sanitizing pre-cleaned dishes, glassware and silverware.

## PRODUCT SPECIFICATIONS

Physical Description	Clear liquid
Color	Light red
Odor	Mild organic
pH (1%)	6.0 to 8.0
Viscosity	Water thin
Weight per Gallon	8.34 lb / gal
Storage Stability	1 year minimum
D.O.T. Shipping label	Not regulated





# thirty five

food contact surface sanitizer



EPA Registration Number 1839-189-84179

## Sanitizer Description

Thirty Five meets AOAC Germicidal & Detergent standards for sanitizing previously cleaned, food-contact surfaces.

Thirty Five has been cleared by EPA in the Code of Federal Regulations (40CFR180.940) for use on food contact surfaces in public eating places, dairy-processing equipment, and food-processing equipment and utensils without the requirement of a potable water rinse after sanitization.

When using this 200 ppm RTU product for sanitization of previously cleaned food contact surfaces, **NO POTABLE WATER RINSE** is allowed as defined in the Code of Federal Regulations, Title 40, Part 180, Section 940.

Thirty Five is a sanitizer for hard, non-porous, non-food contact surfaces at 200 ppm active quaternary, according to the EPA Sanitizer Test for Inanimate, Non-Food Contact Surfaces modified in the presence of 5% organic serum in 1 minute against the following organisms:

1. Staphylococcus aureus (Staph) ATCC #6538
2. Escherichia coli (E. coli) ATCC #11229
3. Campylobacter jejuni ATCC #29428
4. Escherichia coli O157:H7 ATCC #43895
5. Listeria monocytogenes ATCC #35152
6. Salmonella typhi ATCC #6539
7. Shigella dysenteriae ATCC #12180
8. Yersinia enterocolitica ATCC #23715