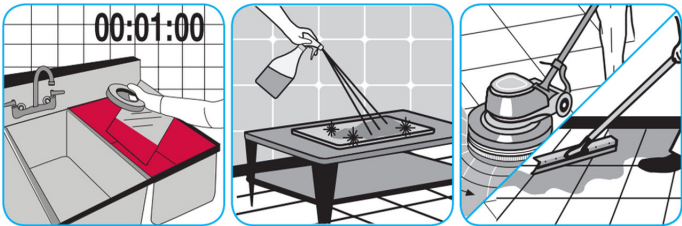




Application Procedures

Use J-512TM/MC Sanitizer to sanitize washable hard, non-porous surfaces.



Apply use-solution to washable hard, non-porous surfaces: dishes, glassware, silverware, cooking utensils and plastic and other non- porous cutting boards. Spray or immerse objects for 1-2 minutes. Allow to air dry. See product label for complete directions.

Use Pan-CleanTM/MC General Purpose Pot and Pan Detergent to clean pots, pans, utensils, glassware and other equipment.



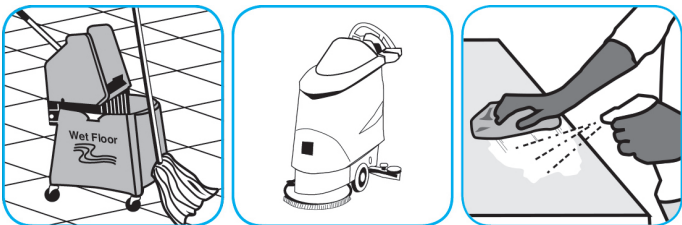
Dilute with hot water. Soak pots, pans, utensils, glassware and other equipment for 5 to 10 minutes. Scrub to remove grease and other food soils. Rinse thoroughly with potable water.

Use Suma® Break-Up® SC Heavy Duty Foaming Grease-Release Cleaner to clean food contact surfaces, including machinery, walls and floors.



To clean floors, apply by mop or brush and scrub. Rinse thoroughly with hot water. Wear long rubber gloves for manual cleaning. To clean equipment, soak parts. Use brush or sponge as necessary. Rinse.

Use ProminenceTM/MC Heavy Duty Cleaner to remove soil from floors without dulling the appearance of the floor finish.



Dilute with cold water. For daily cleaning, use a spray bottle, mop and bucket or fill auto scrubber and use red pads. For Deep Scrubbing, fill auto scrubber and use green or blue pads. Pick up soil and excess cleaner with a tightly wrung out cleaning mop or cloth.

Questions: 1-800-558-2332

Always wear personal protective equipment.