

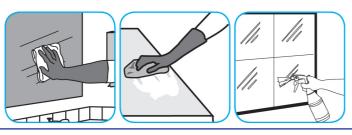
J-Fill®

Application Procedures





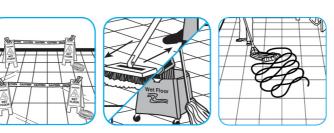




Spray onto surface. Wipe with a clean cloth or towel.



Use Suma® Bio-Floor® Cleaner D3.7 on kitchen floors with quarry tile, ceramic tile, or vinyl.



Post "Wet Floor" signs around area to be cleaned. Dispense proper strength solution of product and warm or hot water in a mop bucket. Spread diluted product with a clean mop generously to the floor, overlapping mop strokes. For best results, scrub the floor with a brush, especially if the floor has grout. Dry mop or squeegee floor dry or allow floor to air dry before reuse. A potable water rinse is only required for those surfaces that may contact edible product.



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 Stride® Citrus HC Neutral Cleaner to clean floors and other hard surfaces.



Fill mop bucket, spray bottle or automatic scrubbing machine from dispenser. Apply to surfaces to be cleaned. For auto scrubber use, trail mop behind machine to pick up any excess solution. Allow to dry.



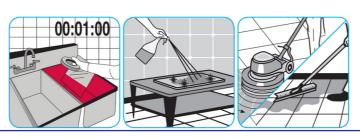
Use Crew® NA SC Non-Acid Bowl and Bathroom Disinfectant Cleaner to clean restroom toilets, sinks, floors and walls.



Apply use-solution to hard, nonporous surfaces. Thoroughly wet surface with a cloth, mop, sponge, sprayer or by immersion. Allow to remain wet for 10 minutes. Wipe dry or allow to air dry.



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.

Questions: 1-800-558-2332