

Sanitizing Hand Soap

HB 276

Description

This effective sanitizing hand soap is designed for use in meat and poultry processing plants and restaurants. It delivers dependable cleaning performance for demanding food service and processing environments.

Where To Use

For dispensers in:

- Food processing plants
- Restaurants
- Other food handling facilities

Features

- Sanitizing formula
- Contains ammonia chlorides
- Rich lather

Directions

- 1** Wet hands and apply soap
Mojarse las manos y aplicar jabón
- 2** Lather by rubbing hands together
Hacer espuma frotándose las manos
- 3** Scrub hands for 20 seconds
Frotarse las manos durante 20 segundos
- 4** Rinse well under clean, running water
Enjuagar abundantemente con agua corriente limpia
- 5** Dry with clean cloth or allow to air dry
Secar con un paño limpio o dejar secar al aire

Specification Data

Color	Colorless
Fragrance	None
pH Range	7.0 - 7.5
Dilution	RTU
Density	8.42

Packaging

- 4 / 1 Gallon

