



National Chemical Laboratories, Inc.

Food Service Sanitation

Convenient sanitation is a SPRITZ away!

SPRITZ

RTU SANITIZER

- Food contact surface sanitizer
- Cleaner, Sanitizer, Deodorizer
- For Institutional and Industrial use
- Convenient, Ready-to-Use Solution
- Kills 99.999% of bacteria in 60 seconds

Effective against the following organisms:

- Staphylococcus aureus (Staph)
- Escherichia coli (E. coli)
- Campylobacter jejuni
- Escherichia coli O157:H7
- Listeria monocytogenes
- Salmonella typhi
- Shigella dysenteriae
- Yersinia enterocolitica

SPRITZ™ RTU Sanitizer is designed for use in institutional kitchens and dining areas, medical institutional kitchens and dining areas, educational institution kitchens & dining areas, dairies, food processing plants, food service establishments, public eating establishments where sanitization of food contact surfaces is of prime importance. When used as directed, SPRITZ™ RTU Sanitizer will sanitize previously cleaned and rinsed, non-porous, food contact surfaces:

- Counter tops
- Tables
- Chairs
- Finished wood
- Cabinets
- Food Holding Tanks
- Eating Utensils
- Drinking Glasses
- Plastic Chopping Blocks



#0244

EPA REG. NO. 1839-189-2296
EPA EST. NO. 2296-PA-1



World Class Cleaning Solutions®

Philadelphia, PA 19123 USA
(800) NAT-CHEM • (215) 922-1200
info@nclonline.com • www.nclonline.com