

Effective as bleach. Safer than bleach. Cheaper than RTU bleach.

Odor eliminator • EPA approved One bottle is equivalent to 50 gallons of RTU bleach

USES:

The modern sanitizer for bar, counters, table tops, kitchens and more.

Spray - Uses for spray sanitizing.

- Food Processing equipment, sinks, counter tops, cutting boards, table tops, chairs, booth seats and all other non-porous articles and surfaces (dries quickly).
- Spray and let air dry.

For use in -

 Public eating places, bars, restaurants, schools, institutions, daycare, nursing homes, hospital and food and dairy processing plants.

Odor eliminator -

- Poor down drains, spray in garbage cans, etc. to eliminate odors.

Circulate -

 Clean and then circulate sanitizing solution through hot or cold beverage dispensing machines, yogurt and soft serve frozen dessert machines and other types of food dispensing equipment.

FEATURES:

Pre-measured – Easy to use.

- Simply use 1 tablet per spray bottle (32 oz. of warm water).

Visible – Turns blue in water.

- Tablets dissolve in water, producing a distinct, clear, pale blue sanitizing solution which tells operators and inspectors at a glance this sanitizer is in the bottle.
- DOES NOT stain fabric or surfaces.

Gentle – Won't irritate hands.

- Sanitizing solutions are non-irritating to the hands, non-corrosive to metals, non-staining and odorless.

Economical –Super concentrated.

- Sanitizing solutions are long lasting and usually remain effective all day. All these advantages are available at an economical cost of less than a penny per spray.

Highly Effective -

Kills HIV-1 (AIDS virus) & Community
 Associated Methicillin Resistant Staphylococcus aureus (CA-MRSA) when used as directed for sanitizing.

Easy as 1, 2, 3!

- 1. Fill spray bottle with warm water from faucet.
- 2. Drop in one Sani-Spray™ tablet and allow tablet to dissolve thoroughly.
- 3. Apply spray nozzle and spray sanitizing!

Why Sanitize?

Microbial contamination is the food industry's main safety concern. Public Health regulations require all inanimate food contact surfaces be properly cleaned and sanitized to protect the public health from exposure to the hazards of disease transmitted through the crosscontamination of surfaces soiled with infections micro-organisms.

Soiling of food contact surfaces with germs takes place in the normal course of preparing, handling and consuming food. Any surface which comes in contact with uncooked meat, poultry, or fish may become contaminated with bacteria. EPA has recognized that surfaces and articles such as glasses, dishes, utensils, table tops, etc. that become soiled with infections microorganisms round in body fluids can be associated with the potential for the transmission of diseases through cross contamination. Persons with infectious diseases patronize public eating and drinking establishments and can create potential for the spread of disease.

Tested and evaluated under strict EPA testing protocols, Sani-Spray™ Multi-Purpose
Sanitizing Tablets has been accepted by the
EPA as being effective in killing not only
infection bacteria but HIV-1 (AIDS virus) as

Meets ALL Public Health Regulatory Criteria for Safety & Effectiveness:

- ✓ U.S. Environmental Protection Agency.
- ✓ U.S. Food & Drug Administration.
- ✓ U.S. Public Health Service.
- ✓ U.S. Department of Agriculture.

For additional information please call:

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Property	Chlorine Compound	Sani-Spray™ Tablets	lodine Compound	Liquid Quaternaries
Odor	yes	none	yes	none
Corrosive	yes	no	yes	yes
Skin Irritation	yes	no	yes	yes
Objectionable Residue	yes	no	yes	no
Stability	poor	good	fair	good
Visible Indication	none	yes	none	none
Probable Waste	yes	no	yes	yes
Probable Error	yes	no	yes	yes
Freezes	yes	no	yes	yes
Chemical Exposure Hazard Category*	I-Danger	II-Warning	I-Danger	I-Danger

^{*}EPA classifies products into one of 3 chemical hazards categories based on a worker's risk of exposure to the concentrated product from ingestion, inhalation & skin and eye contact. One of the 3 specific signal words" (DANGER, WARNING or CAUTION) must appear on each product label to properly identify which exposure hazard category the product represents.

Category 1 – DANGER: Most toxic, risk of permanent injury or death.

Category 2 – WARNING: Less toxic, risk of temporary injury.
Category 3 – CAUTION: Least toxic, least risk of temporary injury.