



# AIR-DRY

Disinfectant / Sanitizer

## Product Description



**AIR-DRY** is a high potency, highly concentrated, dual quaternary disinfectant, sanitizer, and deodorizer. When used according to label directions, it kills Staph, Salmonella, E. coli, Listeria, Y. enterocolitica, and other bacteria. It is also effective against viruses, mold, and mildew. AIR-DRY is ideal for disinfecting and deodorizing previously cleaned hard surfaces, such as floors, walls, food processing and service equipment, garbage containers, pet areas, and the like. When used as directed, AIR-DRY may be used to sanitize glass and silverware, food processing equipment, and other non-porous food contact surfaces such as chopping blocks, counter tops, etc. AIR-DRY meets the requirements of 21 CFR 178.1010 for use on and around food processing equipment and may be applied without rinsing when used as directed.

## Uses & Directions



Use Air Dry as a Disinfectant, Sanitizer, Deodorizer, Virucide, and Mildewstat. Due to the broad uses for Air Dry, consult label for precise dilution rates before application.

See the label on page 2 of this tech sheet for more information.

## Health Hazard Summary



Causes moderate to severe irritation to eyes. Prolonged exposure may irritate skin. Mists or sprays may irritate eyes, nose, and throat.

## Specifications



Appearance ..... clear, colorless liquid  
pH ..... 6.0-7.0  
Specific Gravity ..... 0.99  
Percent Active ..... 10%  
Flash Point ..... None  
Dilution with water ..... Up to 200:1  
Foam ..... Low-Moderate  
Hard Water Tolerance ..... Excellent  
Ammonia ..... None  
Butyl ..... None  
Phosphate ..... None  
Storage Stability ..... Excellent\*  
USDA Registered? ..... Yes

\*1 year under normal conditions.

## Package & Handling



55 gal drum JCRE8125  
5 gal pail JCRE5393

# SDS



HMIS	
HEALTH	2
FLAMMABILITY	1
PHYSICAL HAZARD	0
PERSONAL PROTECTION	X

**DIRECTIONS FOR USE**

It is a violation of Federal Law to use this product in a manner inconsistent with its labeling.

**FOOD CONTACT SURFACESANITIZATION DIRECTIONS**

**SaniLzaLon:**Recommended for use in restaurants, dairies, food processing plants, and bars.

When used as directed this product is an effective sanitizer at an active quaternary concentration of 200-400 ppm when diluted in water up to 650 ppm hardness (CaCO3) in public eating establishments, dairies and food processing plants against Escherichia coli (ATCC11229), Escherichia coli O157:H7 (ATCC43895), Staphylococcus aureus (ATCC6538), Yersinia enterocolitica (ATCC23715), Listeria monocytogenes (ATCC35152), Salmonella typhi (ATCC6539), Shigella sonnei (ATCC 11060), Vibrio cholera (ATCC14035), Methicillin resistant Staphylococcus aureus (MRSA) (ATCC33592), Vancomycin resistant Enterococcus faecalis (VRE)(ATCC51299), and Campylobacter jejuni (ATCC29428). This product is an effective sanitizer against Klebsiella pneumoniae (ATCC4352) at a 200 ppm active quaternary concentration when diluted in water up to 500 ppm hardness (CaCO3). At an active quaternary concentration of 300 ppm, it is an effective sanitizer against Klebsiella pneumoniae (ATCC4352) when diluted in water up to 650 ppm hardness (CaCO3). Remove all gross food particles and soil from areas, which are to be sanitized, with a good detergent, pre-flush, pre-soak or pre-scrape treatment. Rinse with potable water. Prepare a fresh solution daily or more frequently as soil is apparent. **SaniLzaLon of public eating establishment and dairy food contact surfaces is regulated under 40CFR180.940. To sanitize pre-cleaned and potable water-rinsed, non-porous public eating establishment and dairy food contact surfaces:** prepare a 200-400 ppm active quaternary solution by adding 1-2 ounces of this product to 4 gallons of water, 2.5-5 ounces to 10 gallons of water or 5-10 ounces to 20 gallons of water (or equivalent dilution). **To sanitize pre-cleaned mobile items in public eating establishments** (drinking glasses, dishes, eating utensils) immerse in a 200-400 ppm active quaternary solution for at least 60 seconds making sure to immerse completely. Remove items, drain the use-solution from the surface and air dry. Do not rinse.

**To sanitize pre-cleaned public eating establishment surfaces** (counters, tables, finished wood or plastic cutting boards), apply a 200-400 ppm active quaternary solution with a cloth, sponge, low pressure coarse sprayer or hand pump trigger sprayer making sure that the surface remains completely wet for at least 60 seconds and let air dry. Do not rinse.

**To sanitize pre-cleaned dairy processing equipment** (tanks, piping, pasteurizers, milking equipment) apply a 200-400 ppm active quaternary solution with a low pressure coarse sprayer or circulate a 200-400 ppm active quaternary solution throughout the equipment. Surfaces must remain thoroughly wet for at least 60 seconds, followed by adequate draining and air drying. Do not rinse.

At 1 ounce per 4 gallons, this sanitizer fulfills the criteria of Appendix F of the Grade A Pasteurized Milk Ordinance 1978 Recommendations of the U. S. Public Health Services in waters up to 650 ppm of hardness calculated as CaCO3 when evaluated by the AOAC Germicidal and Detergent Sanitizer Method against Escherichia coli and Staphylococcus aureus.

**SaniLzaLon of beverage dispensing equipment:** 1. Wash equipment with a compatible detergent and rinse with potable water prior to sanitizing. 2. Fill equipment with a use-solution of 0.25-0.5 ounce of this product per gallon of water (or equivalent dilution). 3. Allow use-solution to remain in equipment for at least 60 seconds. 4. Drain thoroughly and allow to air dry before reuse. Do not rinse with potable water. **To sanitize pre-cleaned immobile food processing equipment and surfaces** (tanks, finished wood or plastic chopping blocks, counter tops, conveyors) flood the area with a 200 to 400 ppm active quaternary solution for at least 60 seconds, making sure to wet all surfaces completely. Drain the use-solution from the surface and air dry. **To sanitize pre-cleaned mobile food processing utensils** (knives, grinders, shredders, cleavers, ladles), immerse in a 200 to 400 ppm active quaternary solution for at least 60 seconds, making sure to immerse completely. Remove, drain the use-solution from the surface and air dry.

**SaniLzaLon of pre-cleaned beer fermental and storage tanks:** Recommended for sanitization of beer fermental and holding tanks, citrus and food processing storage and holding tanks. Prepare a use-solution of 0.25-0.5 ounce of this product per gallon of water or equivalent dilution (200-400 ppm active quaternary) for mechanical or automated systems. Allow surface to remain wet for at least 60 seconds. Drain thoroughly and allow to air dry before reuse. No rinse is allowed. For mechanical operations or automated systems, the used sanitizing solution may not be reused for sanitization.

**SaniLzaLon of food processing equipment:** Equipment and utensils must be thoroughly preflushed or pre-scraped and when necessary pre-soaked to remove gross food particles. Clean and rinse equipment thoroughly, then apply sanitizing solution containing 1-2 ounces of this product per 4 gallons of water or equivalent use dilution (200-400 ppm active quaternary). Allow surface to remain wet for at least 60 seconds. No rinse is allowed.

**SaniLzaLon of Interior Hard, Non-Porous Surfaces of Ice Machines, Water Coolers, Water Holding Tanks and Pressure Tanks: Ice Machines:** Sanitization should occur after installation, after the machine is serviced and periodically during its use. 1. Shut off incoming water line to machine. 2. Units/tanks must be washed with a compatible detergent and rinsed with potable water before sanitizing. 3. Prepare a solution of 2 ounces of sanitizer per 8 gallons of water (200 ppm active quaternary). 4. Circulate use-solution through machine making sure to wet all surfaces and allow a minimum contact of 60 seconds. 5. Drain the unit. 6. Return machine to normal operation.

**Water Coolers, Water Holding Tanks and Pressure Tanks:** Sanitization should occur after installation, after the system is serviced and periodically during its use. 1. Shut off incoming water line. 2. Units/tanks must be washed with a compatible detergent and rinse with potable water before sanitizing. 3. Prepare a solution of 2 ounces of sanitizer per 8 gallons of water (200 ppm active quaternary). 4. Apply or circulate (if possible) to wet all surfaces and allow a minimum contact of 60 seconds. 5. Drain the unit. 6. Return to service by opening incoming water lines.



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**SANITIZER**

- For Institutional and Industrial Use
- For School, Dairy, Restaurant, Food Handling and Processing Areas, Bar, Tavern and Institutional Kitchen Use

**ACTIVE INGREDIENTS**

Alkyl (60% C <sub>14</sub> , 30% C <sub>16</sub> , 5% C <sub>12</sub> , 5% C <sub>18</sub> ) dimethyl benzyl ammonium chlorides .....	5.0%
Alkyl (68% C <sub>12</sub> , 32% C <sub>14</sub> ) dimethyl ethylbenzyl ammonium chlorides .....	5.0%
<b>INERT INGREDIENTS</b> .....	<b>90.0%</b>
<b>TOTAL</b> .....	<b>100.0%</b>

**KEEP OUT OF REACH OF CHILDREN  
DANGER**

**FIRST AID**

Have the product container or label with you when calling a poison control center or doctor, or going for treatment. **IF IN EYES:** Hold eye open and rinse slowly and gently with water for 15-20 minutes. Remove contact lenses, if present, after the first 5 minutes, then continue rinsing eye. Call a poison control center or doctor for treatment advice.

**IF ON SKIN OR CLOTHING:** Take off contaminated clothing. Rinse skin immediately with plenty of water for 15-20 minutes. Call a poison control center or doctor for treatment advice. **IF SWALLOWED:** Call a poison control center or doctor immediately for treatment advice. Have person sip a glass of water if able to swallow. Do not induce vomiting unless told to do so by the poison control center or doctor. Do not give anything by mouth to an unconscious person. **IF INHALED:** Move person to fresh air. If person is not breathing, call 911 or an ambulance then give artificial respiration, preferably by mouth-to-mouth, if possible. Call a poison control center or doctor for further treatment advice.

**NOTE TO PHYSICIAN:** Probable mucosal damage may contraindicate the use of gastric lavage.

Seeside panel for additional precautionary statements.

EPA REG. NO. 1839-86-62235; EPA EST. NO. 8155-OH-1

**Net Contents: 5 U.S. Gallons**

**NON-FOOD CONTACT SURFACESANITIZATION DIRECTIONS**

AIR-DRY is an effective sanitizer for pre-cleaned, hard, inanimate, non-porous surfaces: walls, floors, bathroom surfaces, shower stalls, shower doors, shower curtains, cabinets, toilets, chrome plated fixtures, urinals, doorknobs, garbage cans, exercise equipment, wrestling mats, glass surfaces, stainless steel surfaces, metal surfaces, glazed ceramic tile, glazed fiberglass, drains, telephones, telephone keypads, animal cages, kennel runs, automotive garages, boats, ships, automobile interior surfaces: steering wheels, seat belt buckles and housings, non-porous surfaces of child restraint seats, door handles, non-porous surfaces of visors, mirrors, dashboards, gear shift levers, accessory control knobs, vinyl car seats and head restraints. A sanitizer use-solution of 0.25 oz. per gallon of water, 1 oz. per 4 gallons of water, 2.5 oz. per 10 gallons of water, or 5 oz. per 20 gallons of water (200 ppm active quaternary) will kill 99.9% of Klebsiella pneumoniae (ATCC4352), Staphylococcus aureus (ATCC6538) and Listeria monocytogenes (ATCC35152).

Sanitization will occur only on pre-cleaned surfaces.

The sanitizer use-solution can be applied to pre-cleaned, hard, inanimate, non-porous surfaces with a cloth, sponge, mop, sprayer or by flooding or immersion.

For sprayer applications, use a coarse mist pump or trigger sprayer. Spray 6-9 inches from the surface. Rub with brush, sponge or cloth. Do not breathe spray mist.

**NOTE:** With spray applications, cover or remove all food products.

Treated surfaces must remain wet for 30 seconds and wiped with a sponge, mop or cloth, or allowed to air dry.

**PRECAUTIONARY STATEMENTS**

**HAZARD TO HUMANS AND DOMESTIC ANIMALS**

**DANGER. KEEP OUT OF REACH OF CHILDREN. CORROSIVE.** Causes irreversible eye damage and skin burns. Do not get in eyes, on skin or on clothing. Wear goggles or face shield, rubber gloves, and protective clothing. Harmful if swallowed. Remove contaminated clothing and wash before reuse. Wash thoroughly with soap and water after handling.

**ENVIRONMENTAL HAZARDS**

This product is toxic to fish. Do not discharge effluent containing this product into lakes, streams, ponds, estuaries, oceans or other waters unless in accordance with the requirements of a National Pollutant Discharge Elimination System (NPDES) permit and the permitting authority has been notified in writing prior to discharge. Do not discharge effluent containing this product to sewer systems without previously notifying the local sewer treatment plant authority. For guidance contact your State Water Board or Regional Office of the EPA. Contains no phosphorus.

**STORAGE AND DISPOSAL**

**DO NOT CONTAMINATE WATER, FOOD, OR FEED BY STORAGE OR DISPOSAL.**

**PESTICIDE STORAGE:** Store in a dry place no lower in temperature than 50°F or higher than 120°F. Store in a tightly closed container in an area inaccessible to children. **PESTICIDE DISPOSAL:** Pesticide wastes are acutely hazardous. Improper disposal of excess pesticide, spray mixture, or rinsate is a violation of Federal Law. If these wastes cannot be disposed of by use according to label instructions, contact your State Pesticide or Environmental Control Agency, or the Hazardous Waste representative at the nearest EPA Regional Office for guidance. **CONTAINER DISPOSAL:** Non-refillable container. Do not reuse or refill this container. Offer for recycling, if available. Triple rinse container promptly after emptying. Triple rinse as follows: Fill container 1/4 full with water and recap. Agitate vigorously. Follow Pesticide Disposal instructions for rinsate disposal. Drain for 10 seconds after the flow begins to drip. Repeat procedure two more times. Then offer for recycling or reconditioning. If not available, puncture and dispose in a sanitary landfill.

**SPILL OR LEAK PROCEDURES:** Small spills may be mopped up, flushed away with water or absorbed on some absorbent material and incinerated. Large spills should be contained, the material then moved into containers and disposed of by approved methods for hazardous wastes.