



SAFER CUSTOMERS. SIMPLIFIED PROCEDURES. BETTER RESULTS.

No Rinse Food Contact Cleaner Sanitizer

- ▲ **Improved food safety compliance** – provides protection against a variety of foodborne illnesses, including *E. coli* and *Listeria*¹
- ▲ **Simplified procedure** – with fewer steps, your staff will be more productive
- ▲ **Reduced cleaning time** – your staff will have more time to focus on their other duties

A simplified solution that saves time and meets FDA requirements.

¹ EPA registration: 6836-138-1677. See product label for complete list of organisms.



FDA guidelines require a wash-rinse-sanitize procedure on food contact surfaces at least every four hours.¹

No Rinse Food Contact Cleaner Sanitizer eliminates the rinse step and better equips your staff to clean faster and more effectively.

The cleaner removes common grease and oil left by foods. The sanitizer protects against foodborne illness.²



Product name	Part number	Pack size	Description
No Rinse Food Contact Cleaner Sanitizer	6101140	2-2 L	Combined cleaner and sanitizer for hard, nonporous surfaces

Directions for Use:

(SEE LABEL FOR COMPLETE DIRECTIONS)

1. Spray No Rinse Food Contact Cleaner Sanitizer solution on surface; then, wipe with a clean towel.
2. Spray No Rinse Food Contact Cleaner Sanitizer solution on surface again and allow to remain wet for 60 seconds. Allow to air dry.



Solution	Meets FDA requirements	Protects against foodborne illness	Removes soil	Simplifies procedure	Reduces time
No Rinse Food Contact Cleaner Sanitizer	✓	✓	✓	✓	✓
Wash – Rinse – Sanitize	✓	✓	✓		

¹FDA code 4-602.11 Equipment Food-Contact Surfaces and Utensils: <http://www.fda.gov/downloads/Food/GuidanceRegulation/RetailFoodProtection/FoodCode/UCM374510.pdf>.

²Effective on hard, nonporous surfaces. See product label for complete list of organisms.

For more information, contact your local Ecolab representative, visit www.ecolab.com or call 1.800.35.CLEAN.