



Q-SAN™

TECHNICAL DATA SHEET

EPA Reg. No.	10324-81	Parent EPA Reg. No.	10324-81-6186
Product Type	Sanitizer	Revision Date	07/15/26
Color / Fragrance	Clear / No Fragrance	Package	4x1 gal, 5 gal, 55 gal
Use Surface	Hard, non-porous surfaces	SDS No.	DMN0819

Product Overview

Q-San is a concentrated quaternary ammonium sanitizer and deodorizer for use on washable, hard, non-porous food contact surfaces. Use only on surfaces and equipment - not directly on food. When used according to the food-contact sanitizing directions, treated surfaces are allowed to drain and air dry with no potable-water rinse required.

For use in on dishes, glassware, silverware, cooking and eating utensils. Plastic and other non-porous cutting boards and chopping blocks. Food-processing equipment, slicers, saws, peelers, conveyors and filling equipment. Beverage dispensing equipment, fermentation and holding tanks, ice machines and refrigerated equipment. Stainless steel, aluminum, glazed porcelain, glass, plastic and other labeled hard, non-porous surfaces.

Dilution + Contact Time

At use dilutions below this product is effective in water up to 500 ppm hardness in the presence of 5% soil.

Active	Per gallon	Wet Time
For Food Contact Surface Sanitizing claims at 150 ppm	1 oz./4 gal water	1 minute
For Food Contact Surface Sanitizing claims at 200 ppm	1.36 oz./4 gal water	1 minute
For Food Contact Surface Sanitizing claims at 400 ppm	2.67 oz./4 gal water	1 minute

Simple Use Directions

1. Remove gross food particles and soil by pre-flushing, pre-scraping and, when necessary, pre-soaking.
2. Thoroughly wash with a compatible detergent or cleaner.
3. Rinse thoroughly with potable water.
4. Immerse or thoroughly wet the surface with the properly prepared Q-San use solution.
5. Keep the surface wet for at least 1 minute.
6. Allow to adequately drain and air dry before food contact. Do not rinse.

Prepare a fresh solution daily or when visibly dirty. Sanitizing solution used in mechanical applications must not be reused for sanitizing

Approved Claims Summary

Claim Type	Approved Organisms / Uses
Sanitizing Performance	<i>Aeromonas hydrophila</i> , <i>Campylobacter jejuni</i> , <i>Enterococcus faecalis</i> (Vancomycin Resistant) (VRE), <i>Escherichia coli</i> , <i>Escherichia coli</i> O103:K:H8, <i>Escherichia coli</i> O111:H8, <i>Escherichia coli</i> O121:K:H10, <i>Escherichia coli</i> O145:H28, <i>Escherichia coli</i> O157:H7, <i>Escherichia coli</i> O26:H11, <i>Escherichia coli</i> O45:K:H, <i>Klebsiella pneumoniae</i> , <i>Listeria monocytogenes</i> , <i>Salmonella enterica</i> , <i>Salmonella enteritidis</i> , <i>Salmonella typhi</i> , <i>Shigella dysenteriae</i> , <i>Shigella sonnei</i> , <i>Staphylococcus aureus</i> , <i>Staphylococcus aureus</i> (Methicillin Resistant) (MRSA), <i>Streptococcus pyogenes</i> , <i>Yersinia enterocolitica</i>

Disclaimer

This technical data sheet is a summary and does not replace the EPA-registered product label. It is a violation of Federal law to use this product in a manner inconsistent with its labeling. Read and follow the product label before use.