

CLEAN FORCE®

MONOGRAM
CLEANING & DISINFECTANTS

CLEAN FORCE

610174

CONCENTRATED SANITIZING RINSE

LIQUID SANITIZER FOR SANITIZING TABLEWARE AND FOOD PROCESSING EQUIPMENT
in Restaurants, Food Service Operations, Breweries, Wineries, Beverage and Food Processing Plants

ACTIVE INGREDIENTS:	
Peracetic Acid	7.50%
Hydrogen Peroxide	29.00%
OTHER INGREDIENTS:	71.50%
TOTAL:	100.00%

DPA Reg. No. 1875-244
EPA Est. No. 1875-Arm-CA, 1875-Arm-CA
1875-L-42, CA, 1875-M-10, CA, 1875-M-10
1875-S-44, CA, 1875-S-44, TX
Suppliers refer to first letter of each code

KEEP OUT OF REACH OF CHILDREN DANGER
See label panel for precautionary statements, first aid and directions for use.

8000246 **EZ**
NET CONTENTS: 1.32 US GAL (5L) D31

PRECAUTIONARY STATEMENTS
HAZARDS TO HUMANS AND DOMESTIC ANIMALS
DANGER: Corrosive. Causes irreversible eye damage and skin burns. Irritates if swallowed. Do not get it eyes, inside or on clothing. Wear goggles, face shield, or safety glasses. Wear long gloves and shoes. Wash thoroughly with soap and water after handling and before eating, drinking, chewing gum, using tobacco or using the toilet. Remove and wash contaminated clothing before reuse. Prolonged or frequently repeated skin contact may cause allergic reactions in some individuals.

Not for sale or use after 6 months from date of manufacture.
See label on side of container.
76-3266/7700/1216

60852 00261 1

CANCER: Carcinoid. Cauter, freeze like non-Stergide and skin burns, harmful if swallowed. Do not get it open, in skin or in clothing. Wear goggles, face shield, or splash protect. Wear long sleeves and pants. Wash hands after use.
Do not use on or after 15 months from date of manufacture.
See label on side of container.
761-326-6677/761-326-6678

showed that wet and long pants, socks, shoes and chemical resistant gloves. Wash thoroughly with soap and water after handling and before eating, drinking, chewing gum, using tobacco or using the toilet. Remove and wash contaminated clothing before reuse. *Prepared by a frequently requested EHS contact, this poster depicts reactions to some industrial*





Monogram® Clean Force® Concentrated Sanitizing Rinse

This innovative product is ideal for any restaurant using a low temperature dishmachine. It provides consistent results while helping to maximize safety and efficiency.

Concentrated Sanitizing Rinse is an EPA-registered, 2-in-1 solution. It's up to 20 times more effective protecting silver-plated ware against corrosion than chlorine, helping to extend utensil longevity and avoid replacement costs. It also lasts longer – typically an additional 100 days until expiration. What's more, it takes up a smaller amount of space than chlorine sanitizers used in a typical wash-rinse-sanitize system.

The combined Rinse Aid and Sanitizer is a perfect fit for Brew Pubs and back bar programs with limited space. Breweries use the sanitizer peroxyoctanoic acid to clean brewery equipment, because chlorine sanitizers negatively affect the head of beer. In addition to helping maintain the perfect head of beer, without a tainted taste, our Concentrated Sanitizing Rinse will fit nicely in tight spots in any dishwashing area, doing the job of two products in one.

For use only in US Foods® approved LEASED dishmachines (ES-2000, ES-400, ULT & Omega5). Please contact your US Foods representative for further information.

Product Attributes

- Takes up less space (2-in-1 Rinse Aid and Sanitizer)
- Waste reduction (fewer bottles for a more sustainable solution)
- Doesn't have the strong odor of chlorine
- Longer shelf life (180 days vs. chlorine's 80 days)
- Integrated dispensing system with lockout fitments
- 20 times more effective than chlorine sanitizer against corrosion build-up

Benefits

- 72% reduction in footprint (two 5 liter bottles versus three 5 gallon buckets) – easier to carry, move and store
- No taste imparted to food or beverages
- Maximizes effectiveness because it lasts 100 days longer than chlorine – fewer intervals between restocking
- Increases safety and simplicity with 2-in-1 solution that helps eliminate cross-contamination
- Extends silver-plated ware longevity, reducing replacement costs

Ingredients in Concentrated Sanitizing Rinse have been reviewed and are considered cleared for food contact surfaces. Concentrated Sanitizing Rinse is compliant with 2013 US Food Code sections 4-501.114 and 7-204.11, and acceptable for use as directed on the product's label.

All ingredients in Concentrated Sanitizing Rinse have been reviewed by the EPA and all inert ingredients have been cleared by 40 CFR 180.940 and 40 CFR 180.960 (Code of Federal Regulations) for use in food contact antimicrobial pesticide products. The active ingredients, peroxyoctanoic acid and hydrogen peroxide are also cleared by the EPA for use in this application. Concentrated Sanitizing Rinse is registered by the EPA under Registration No. 1677-244. The product has an EPA stamped and approved master label, and product claims are registered with the EPA.

Use our
mobile app for
more information
on this product.



A-Code	Product Description	Pack Size
7076353	Clean Force Concentrated Sanitizing Rinse	5 L