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## TECHNICAL SPECIFICATION

### RELOAD NO 11 - BACTI VIR CONCENTRATE EPA Registered: No 1839-83

This detergent disinfectant is designed as a general non-acid, non-alcohol cleaner and disinfectant. For use in hospitals, nursing homes, schools, food processing plants, food service establishments, transportation terminals, office buildings, manufacturing facilities, lodging establishments, retail businesses, homes and athlete/recreational facilities where housekeeping is of prime importance. It can be used on floors, walls, metal surfaces, stainless steel surfaces, glazed porcelain, glazed ceramic tile, plastic surfaces, bathrooms, shower stalls, bathtubs and cabinets. For plastic and painted surfaces, spot test on an inconspicuous area before use. May be used in the kitchen on counters, sinks, appliances and cooker tops. A rinse with water is required for surfaces in direct contact with food. In addition, this product deodorizes those areas which generally are hard to keep smelling fresh, such as garbage storage areas, empty garbage bins and cans, basements, restrooms and other areas which are prone to odours caused by microorganisms.

#### **Direction for Use:**

- ◆ **Disinfection, Deodorizing and Cleaning:** Remove gross filth or heavy soil prior to application of the product. Hold container six to eight inches from surface to be treated. Spray area until it is covered with the solution. Allow product to penetrate and remain wet for 10 minutes. No scrubbing is necessary. Wipe off with a clean cloth, mop or sponge. The product will not leave grit or soap scum.
- ◆ **One-Step Cleaning and Disinfection of Toilet Bowls and Urinals:** Apply one to two ounces of this product evenly, allowing sufficient time for product to cover entire surface of bowl for maximum cleaning. Swab bowl completely using a scrub brush or toilet mop, making sure to get under the rim. Let stand for 10 minutes and flush.
- ◆ **To Disinfect Floor Processing Premises:** Floors, walls and storage areas, hold container six to eight inches from the surface to be treated and spray area until it is covered with the solution. Allow product to penetrate and remain wet for 10 minutes. Wipe off with a clean cloth, mop or sponge and thoroughly rinse all surfaces in the area with water. Heavily soiled areas must be pre-cleaned before using this product.



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## TECHNICAL SPECIFICATION

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◆ **To Disinfect Food Service Establishment food Contact Surfaces:**

Countertops, appliances, tables, hold container six to eight inches from the surface to be treated and spray area until it is covered with the solution. Allow product to penetrate and remain wet for 10 minutes. Wipe off with a clean cloth, mop or sponge and thoroughly rinse all surfaces in the area with water. Heavily soiled areas must be pre-cleaned before using this product. Do not use on eating utensils, glassware and cookware.

**PROPERTIES:**

Appearance @ 20°C  
pH (neat)  
Odour  
Specific Gravity @ 20°C  
Flammability

**SPECIFICATION:**

Purple, clear liquid  
14  
None  
1.065 +/- 0.05  
Non-flammable

**DIRECTIONS FOR USE:**

- Use through appropriate dispenser.
- Product may be sprayed, mopped or wiped onto the surface to be cleaned and then wiped off with a clean cloth.

**STORAGE:**

Store in original container and protect from extremes of temperature. Do not store in direct sunlight nor allow the product to freeze. Shelf life (in unopened original container) is a minimum of 18 months.

**SAFETY ADVICE:**

Under the new GHS Standard this product is classified as Corrosive and Toxic to aquatic organisms. Please refer to section 2.2 of the Safety Data Sheet for more information.

Manufactured to standard of BSEN 1276 testing.

**PACK SIZE:**

4x2Lt case (105 per pallet)

Order Code: REAQUABACTIVIR-4X2LT



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## TECHNICAL SPECIFICATION

### BACTI VIR

**EPA Registered: No 1839-83**

Virucidal Data: 10 minute contact time

#### **VIRUCIDAL DATA**

*Kills: Hepatitis A Virus (HAV) and Polio Virus in **10 minutes***

*Kills: Rhinovirus and Rotavirus in **3 minutes***

*Kills: Flood brone Pathpgens: HIV-1 in **1 minute***

*Kills: Hepatitis B Virus (HBV) and Hepatitis C Virus (HCV) in **5 minutes***

*Kills: Human Coronavirus and SARA associated Coronavirus in **2 minutes***

*Kills: Norovirus (Norwalk Virus) in **30 seconds***

*Kills: Animal Viruses: Canine Parvovirus (CPV) in **10 minutes***

*Kills: Bovine Viral Diarrhea Virus (BVDV) in **5 minutes***

*Kills: Feline Calicivirus and Rabies Virus in **30 seconds***

#### **BACTERICIDAL AND FUNGICIDAL DATA**

*Kills: Pseudomonas aeruginosa, staphylococcus aureus, E.coli 0157:H7, Listeria Monocytogenes, Yersinia Enterocolitica, Enterococcus faecium, Corynebacterium ammoniagenes, Salmonella choleraesuis, Salmonella typhi, Staphylococcus pyogenes (Necrotizing Faciitis) in **3 minutes.***

*Kills: Antibiotic Resistant Bacteria, Methicillin Resistant Staphylococcus aureus (MRSA), Vancomycin Resistant, Enterococcus faecalis (VRE), Vancomycin Intermediate Resistant, Staphylococcus aureus (VISA), Methicillin Resistant Staphylococcus epidemidis (MRSE) in **3 minutes.***

*Kills: clostridium difficile (vegetative form) in **1 minute.***

*Kills: TB in **5 minutes.***

#### **MILDEW FUNGISTATIC DATA**

*Kills: Trichophyton mentagrophytes (Athelete's Foot Fungus) in **10 minutes.***

#### **TUBERCULOCIDAL DATA: 10 minute contact time**

*Mycobacterium bovis BCG OT 105401*