



**1691-ES**

# QUAD-DIS PLUS

SPECIALTIES FOR MAINTENANCE AND SANITATION SINCE 1947

## CONTROLS...

- RESISTANT STAPH
- BACTERIA
- ALGAE
- FUNGUS
- MOLD
- ODOR

**QUAD-DIS PLUS** delivers high speed germicidal action against Staph and a broad spectrum of other harmful bacteria. Gives food processors greatest protection for product integrity and sanitation.

**DESTROYS** most pathogenic and putrefactive organisms in seconds. Replaces corrosive chlorine and phenol disinfectant. QUAD-DIS is non-corrosive, non-irritating and odorless at use levels.

**DUAL PURPOSE SANITATION** kills bacteria when used as a germicidal rinse for equipment and acts as a bacteriostat.

**DEODORIZES** by destroying odor-causing bacteria. No cover-up perfumes or substitutions of odors.



Low bacteria count on equipment.

### NOTE

Foremost QUAD-DIS PLUS is approved by Federal Regulatory Agencies for use in food processing plants. It should be used whether required by law or not, by all food handlers to reduce the danger of cross-infection.

### HERE ARE ONLY A FEW OF MANY USES—

- Sanitation of Dairy Equipment
- General disinfection in industrial areas, hotels, motels, restaurants and other nonmedical uses.
- Mold control on walls, ceilings in food plants.
- Sanitation of dishes, glasses, cooking utensils, etc.
- Fungus, mold and odor control in cold storage rooms and refrigerated trucks.
- Deodorizing and disinfecting public restrooms.
- Disinfecting drinking water for poultry and sterilizing equipment.
- Germicidal rinse for linens, wearing apparel and filters.
- Disinfecting food-handling (grinders, slicers, tanks, tables, etc.) equipment in meat and other food plants.
- Sterilization of syrup lines and tanks in bottling plants.

**Packed in 55 Gallon Drums and Cases of 48 Quarts**

Rev. 10-07-13

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# TECHNICAL DATA

## FOREMOST 1691-ES QUAD-DIS PLUS

Rev. 10-07-13

**DESCRIPTION:** A powerful disinfectant and deodorizing liquid that contains no phenol, iodine, available chlorine, mercury, arsenic or other metals. It is not flammable, volatile, irritating or poisonous when diluted as directed. Foremost 1691-ES Quad-Dis Plus is a concentrate to be mixed with water before use. It should not be used in conjunction with soap or other anionic detergent. However, it is compatible with detergents of cationic or non-ionic type.

**APPLICATION:** Recommended for industrial areas, meat packers, food processors, poultry farms, kennels, motels, hotels, restaurants and other nonmedical uses.

**DIRECTIONS:** **SANITIZATION OF DAIRY EQUIPMENT:** Clean and rinse thoroughly all cans, pails, strainers, milking machine parts and related equipment. Then rinse with sanitizing solution containing one ounce of concentrate to 5 gallons of water, with at least one (1) minute contact time. Allow to drain thoroughly and air dry. The same dilution is also recommended for flank and udder washing prior to milking. Follow recommendations of your health department. This concentrate product fulfills the criteria of Appendix F of the Grade "A" Pasteurized Milk Ordinance 1965 of the U.S. Public Health Service in waters up to 55D ppm (32 grains per gallon) of hardness calculated as CaCO<sub>3</sub>, when tested by the method outlined by Chambers.

**MEAT, POULTRY AND FOOD PROCESSING PLANTS:** Clean equipment thoroughly with an acceptable cleaner followed by a potable water rinse. Then scrub with a solution of 3 ounces of concentrate to 5 gallons of water (600 PPM). Follow this with a rinse solution of 1 ounce to 5 gallons of water (200 PPM) with at least one minute contact time. Allow surface to drain thoroughly and air-dry before use.

**INDUSTRIAL AREAS, HOTELS, MOTELS, RESTAURANTS, OTHER NONMEDICAL USES:** For disinfection of walls, floors, lavatory fixtures and other surfaces, after cleaning, use a solution containing one ounce of concentrate to one gallon of water, and allow at least (10) ten minutes contact time. Dishes, glassware and other food utensils, after cleaning, can be sanitized with a solution containing one ounce of concentrate to 5 gallons of water, and allow at least one (1) minute contact time. Recommended dilution should conform with local health department recommendations. Deodorize by mopping or spraying a solution containing one ounce of concentrate to one gallon of water.

**POULTRY HOUSES AND EQUIPMENT DISINFECTANT:** Used as directed, the product is odorless, effective and non-corrosive to utensils.

1. Remove all poultry and feed from premises, coops and crates.
2. Remove all litter and droppings from floors, walls and surfaces occupied or traversed by poultry.
3. Empty all troughs, racks, and other feeding and watering appliances.
4. Clean and disinfect thoroughly. Saturate all surfaces with recommended solution. Feeders should be cleaned and disinfected daily.
5. Ventilate buildings, coops, and other closed spaces. Do not house poultry or employ equipment until treatment has been absorbed, set or dried.
6. All treated feed racks, mangers, troughs, automatic feeders, fountains, and waterers must be thoroughly rinsed with potable water prior to reuse.

Use in the hatchery to disinfect trays, incubators and hatchers. Thorough sanitization will help reduce losses due to "exploders" and other infections.

**FOR SANITIZATION:** Clean thoroughly and mop or spray with a solution containing one ounce of concentrate to 5 gallons of water with at least one (1) minute contact time. Dip small utensils into the solution. **FOR DISINFECTION:** After cleaning, use one ounce of concentrate to two gallons of water. To deodorize, use one to two ounces per gallon of water.

**PRECAUTIONS:** **KEEP OUT OF REACH OF CHILDREN.** Hazard to humans and domestic animals. Causes severe eye and skin damage. Do not get in eyes, on skin or on clothing. Harmful if swallowed. Wear goggles or face shield and rubber gloves when handling. Avoid contamination of food. Remove and wash contaminated clothing. **STATEMENT OF PRACTICAL TREATMENT:** In case of contact, immediately flush eyes or skin with plenty of water for at least 15 minutes. For eyes, call physician. Remove and wash all contaminated clothing before reuse. If swallowed, drink egg whites, gelatin solution or, if these are not available, drink large quantities of water. Call physician. **NOTE TO PHYSICIAN:** Probable mucosal damage may contraindicate the use of gastric lavage. Before using this product, read the Material Safety Data Sheet (MSDS) for more detailed information regarding safe handling.

### FACTS

1. Contains modern quaternary germicide
2. Much more powerful than ordinary germicides
3. Contains no phenol, iodine, mercury, arsenic or other metals, nor free or available chlorine

### BENEFITS

1. No need to rinse with potable water after use; merely air-dry
2. Destroys a broad spectrum of microorganisms
3. Diluted product is harmless to user in every way