

Table Time 200

Food Service Sanitizer

EPA Reg. No. 10324-107-8370

Table Time 200 is a ready-to use food service sanitizer for use on hard, nonporous environmental surfaces in restaurants, bars, kitchens, cafeterias, fast food operations, and food storage areas. Use on dishes, glassware, silverware, cooking utensils, eating utensils, plastic, and other nonporous cutting boards, plastic and other nonporous chopping blocks, coolers, ice chests, refrigerator bins, refrigerators, ice machines, microwave ovens, countertop laminates, shelves, racks, and carts.

Table Time 200 is effective against the following: BACTERIA

Table Time 200 is effective in 500 ppm hard water against the following Bacteria:

- Aeromonas hydrophila (ATCC 23213)
- Campylobacter jejuni (ATCC 29428)
- Clostridium perfringens (ATCC 13124)
- Enterobacter sakazakii (ATCC 29544)
- Enterococcus faecalis Vancomycin resistant (ATCC 5129)
- Escherichia coli (ATCC 11229)
- Escherichia coli O157:H7 (ATCC 43888)
- Escherichia coli O111:H8 (ATCC BAA-184)
- Listeria monocytogenes (ATCC 984)
- Salmonella typhi (ATCC 6539)
 - Shigella dysenteriae (ATCC 9361)
 - Staphylococcus aureus (ATCC 6538)
 - Streptococcus pyogenes (ATCC 12344)
 - Yersinia enterocolitica (ATCC 23715)

FAST FACTS

- Ready-to-use, no rinse, food contact sanitizer
- · Contains no bleach
- Sanitizes
- Eliminates 99.999% of bacteria in the kitchen
- Approved for use in Wisconsin

SPECIFICATIONS

Color Pink
Scent None
pH 6.0 - 8.0
Viscosity Water Thin

PACKAGING

NL770-Q6W2* 6x1 Quarts/Case

* includes 2 sprayers/case



Nyco Products Company

800.752.4754 nycoproducts.com © NPC FF.NL770.071213 Refer to SDS for more information.