GASCÓ CLEAN · TECHNICAL DATA SHEET

Quaternary Sanitizer

Concentrated quaternary sanitizer for food-contact surfaces, utensils and the third sink of food service and food processing. It also disinfects and deodorizes hard, non-porous surfaces.

BENEFITS

- No-rinse sanitizer for food-contact surfaces, utensils and dishes
- Sanitizer, disinfectant and deodorizer in one product
- For three-compartment sinks, food processing equipment and dairy equipment
- Concentrate: one gallon makes 512 gallons of sanitizing solution

USES

Where to use

- Restaurants, bars and institutional kitchens
- Food handling and processing areas
- Dairies and meat and poultry plants
- Schools
- Locker rooms, shower areas and exercise facilities

What to clean

Dishes, glassware, silverware, utensils and food processing equipment; counters, tables, appliance exteriors, stove tops, refrigerated display equipment and finished floors.

DIRECTIONS

1. Scrape or pre-flush articles, wash them with a detergent and rinse with potable water before sanitizing.
2. Sanitize by immersing articles for at least 60 seconds in 1 to 2 oz per 4 gallons of water (200 to 400 ppm active quat). Wet articles too large to immerse by rinsing, spraying or swabbing.
3. Drain and let air dry. Do not rinse.
4. Check the use solution with a quaternary test strip.
5. To disinfect hard, non-porous surfaces, use 3 oz per 5 gallons of water and keep surfaces wet for 10 minutes. Rinse food-contact surfaces with potable water before reuse.
6. Prepare a fresh solution daily or more often if it becomes diluted or soiled. Do not use on glasses, dishes or utensils as a disinfectant.

Dilution: Sanitizing food-contact surfaces: 1 to 2 oz per 4 gallons of water (200 to 400 ppm active quat). Disinfecting: 3 oz per 5 gallons of water. See the EPA claims table for contact times.

AVAILABLE PACKAGES

Code	Package	UPC
D10040	Case of 4 plastic jugs, 1 US gal each, 4 x 1 US gal (4 x 3.78 L)	787302100408
D10041	Pail, 5 US gal (18.93 L)	787302100415
D13004	Drum, 55 US gal (208.2 L)	787302130047

PHYSICAL AND CHEMICAL PROPERTIES

Appearance	Liquid	**Color**	Clear, colorless
Odor	Mild; no fragrance added	**pH**	6 to 8
Relative density (water = 1)	0.99 at 25 °C (77 °F)	**Flash point**	Greater than 65 °C (149 °F), closed cup (Pensky-Martens)
Flammability	Does not sustain combustion (ASTM D4206)	**Solubility in water**	Completely miscible

SAFETY

DANGER

Causes severe skin burns and eye damage.



Hazard ratings



Health	**3**
Flammability	**0**
Physical hazard	**0**

NFPA 704 and HMIS ratings: 0 minimal, 1 slight, 2 moderate, 3 serious, 4 severe.

Personal protection	**Eyes and face:** Protective eyewear (goggles, face shield or safety glasses), as required by the product label. Use chemical splash goggles and a face shield when pouring, mixing or transferring the concentrate. **Hands:** Protective gloves (rubber, chemical resistant), as required by the product label, such as nitrile or neoprene rubber. Confirm the breakthrough time with the glove manufacturer for the conditions of use.
Storage	Store in the original container in areas inaccessible to children. Store locked up. Do not contaminate water, food or feed by storage or disposal. Open dumping is prohibited. Keep the container tightly closed in a dry, cool, well-ventilated place, away from heat and direct sunlight, at 10 to 38 °C (50 to 100 °F). Keep away from strong oxidizing agents, such as bleach, and from reducing agents (see section 10).
Emergency	Poison Control: 1-800-222-1222 (24 hours)
EPA Reg. No.	6836-266-81974
EPA Est. No.	81974-PR-1

Make sure your employees read and understand the Safety Data Sheet (SDS) and the product label before use. Safety values on this sheet are taken from SDS-D10040-D10041-D13004 version 6 (2026-10-25). SDSs in English and Spanish are available at www.gascoindustrial.com, from your sales representative or at (787) 737-4000.

Gascó Industrial Corp.
PO Box 1360, Gurabo, PR 00778
(787) 737-4000 · orders@gascoindustrial.com · www.gascoindustrial.com

For more information call (787) 737-4000 or visit www.gascoindustrial.com.

EPA-REGISTERED USES AND CLAIMS

As printed on the Gascó label; dilution and contact time from EPA master label 6836-266, 2026-03-16 (BARDAC® 205M-10: https://www3.epa.gov/pesticides/chem_search/ppls/006836-00266-20260316.pdf). Follow the directions on the product label.

Active ingredients	Octyl decyl dimethyl ammonium chloride 3%; Dioctyl dimethyl ammonium chloride 1.2%; Didecyl dimethyl ammonium chloride 1.8%; Alkyl (C14, 50%; C12, 40%; C16, 10%) dimethyl benzyl ammonium chloride 4%
Product types	Sanitizer (food-contact surfaces, no rinse), Disinfectant, Fungicide (athlete's foot fungus), Deodorizer
Use sites	Schools; Restaurants; Food handling and processing areas; Bars; Institutional kitchens; Federally inspected meat and poultry food processing plants; Dairies; Locker rooms; Dressing rooms; Shower and bath areas; Exercise facilities
Surfaces	Food processing equipment, dairy equipment, food utensils, dishes, silverware, glasses, cooking utensils (sanitizing); Sink tops, countertops; Tables, picnic tables; Exteriors of appliances; Stove tops; Refrigerated storage and display equipment; Finished floors

GERM CLAIMS

Food-contact surfaces (40 CFR 180.940(a))

Sanitizer

Applies to every row: Use dilution: 200 ppm active quat: 1 oz. per 4 gallons of water [0.25 oz. per gallon]; Contact time: 60 seconds; Conditions: Pre-cleaned, potable-water-rinsed hard, non-porous food-contact surfaces; 500 ppm hard water; no rinse

Organism	Organism
Campylobacter jejuni (ATCC 29428)	Salmonella enterica (ATCC 10708)
Staphylococcus aureus - Community Associated Methicillin-Resistant [CA-MRSA] (NARSA NRS384, USA300)	Shigella sonnei (ATCC 11000)
Staphylococcus aureus - Community Associated Methicillin-Resistant [CA-MRSA] (NARSA NRS123, USA400)	Staphylococcus aureus (ATCC 6538)
Escherichia coli (ATCC 11229)	Staphylococcus aureus - Methicillin-Resistant [MRSA] (ATCC 33592)
Escherichia coli O157:H7 (ATCC 35150)	Yersinia enterocolitica (ATCC 9610)
Klebsiella pneumoniae (ATCC 4352)	Vibrio cholerae (ATCC 14035)
Listeria monocytogenes (ATCC 19115)	

Hard, non-porous surfaces

Disinfectant

Use dilution: 3 oz. per 5 gallons of water (1:213) [450 ppm active quat]; Contact time: 10 minutes; Conditions: Hard, non-porous surfaces; label: effective in the presence of 5% serum contamination when used as a disinfectant (AOAC Use-Dilution, AOAC Fungicidal, virucidal qualification modified with 5% organic serum)

Fungicide

Applies to every row: Use dilution: 3 oz. per 5 gallons of water (1:213) [450 ppm active quat]; Contact time: 10 minutes; Conditions: Hard, non-porous surfaces; label: effective in the presence of 5% serum contamination when used as a disinfectant (AOAC Use-Dilution, AOAC Fungicidal, virucidal qualification modified with 5% organic serum); Notes: T. interdigitale: locker rooms, dressing rooms, shower and bath areas, exercise facilities

Organism
Trichophyton interdigitale [Athlete's Foot Fungus] [may cause Ringworm] (ATCC 9533, Strain 640)

Limitations

- It is a violation of Federal law to use this product in a manner inconsistent with its labeling.
- Rinse hard, non-porous food-contact surfaces (counter tops, tables, appliance exteriors, stove tops) with potable water before reuse after disinfection; do not use on glasses, dishes or utensils as a disinfectant.
- Before use in federally inspected meat and poultry plants and dairies, remove or protect food products and packaging; for spray applications cover or remove all food products.
- DANGER: corrosive concentrate; causes irreversible eye damage and skin burns.