

What is Ready-2-Go?

READY-2-GO is a sanitiser for use in all food processing areas. READY-2-GO is supplied at ready-to-use concentration. READY-2-GO is rinse-free and food safe.

Key Benefits

- ✓ Ready-to-use formula – no dilution required
- ✓ Effective on a wide range of bacteria
- ✓ No rinsing is required after use

How Does It Work?

READY-2-GO is a food-grade sanitiser for use in kitchens and food processing areas. It is an excellent sanitiser for general surfaces, pots and pans, floors and for equipment. When cleaned then treated with READY-2-GO, these items are rendered safe and free from bacteria.

Technical Data

Composition

READY-2-GO is a liquid sanitiser which is based on benzalkonium chloride. READY-2-GO complies with the USDA Guidelines for obtaining Authorisation of Compounds to be used in meat and poultry plants, Part 5, Section 5.4(A)(3)(i). READY-2-GO leaves a non-toxic film on surfaces that prevents bacteria from multiplying.

Properties



COLOUR – Colourless transparent liquid
ODOUR – Mild Odour
pH = 6.0 – 7.8
FOAM – Moderate foam height

ACTIVE INGREDIENT – 200ppm Benzalkonium chloride (Quaternary Ammonium Compound)
SHELF LIFE: 12 months from date of manufacture

Environmental Care



READY-2-GO conforms with all statutory environmental requirements. It is based on safe ingredients selected to perform efficiently so there is no waste or damage. READY-2-GO is non-flammable and based on biodegradable ingredients. READY-2-GO containers will be cleaned and reused if returned to Agar Cleaning Systems, significantly reducing plastic usage and waste. They can also be recycled.

Quality

The design, manufacture and supply of all Agar chemical products is controlled by the Agar Quality Management System which is registered and externally audited by SAI Global as complying with the requirements of AS/NZS ISO 9001 "Quality Management Systems – Requirements".

First Certified: 30 April 1996 SAI Certificate No.: QEC7358

Approvals

READY-2-GO has passed independent laboratory tests for biocidal performance against: pseudomonas aeruginosa, staphylococcus aureus and escherichia coli. READY-2-GO achieved excellent kill rates after 5 minutes contact time. For more information, please consult your Agar representative. READY-2-GO has been approved under Category 6 as a Sanitiser (non-rinse) for use in all departments of establishments registered under the Export Control Act 1982 Export Meat Orders by the Australian Quarantine and Inspections Service (AQIS) for preparation of meat and meat products for export.

Application

Scrub surfaces with detergent to remove food residues then rinse and allow to drain. Apply READY-2-GO to surface with mop, cloth or sponge. Direct contact with prescribed goods (e.g. foodstuffs) must be prevented. Leave READY-2-GO in contact with surface for 5 minutes or more to kill any bacteria. Rinsing is not required, but treated surfaces should be adequately drained before processing operations resume.

To ensure the best results when using READY-2-GO:

1. READY-2-GO is a sanitiser, not a detergent. Always clean the surface with detergent and rinse soilage away before applying READY-2-GO.
2. Do not mix READY-2-GO with soap or any other chemicals as this may deactivate the germ-killing action.
3. If decanting, always use a clean, dry container. It is good practice to discard the old solution, wash out container, let it dry overnight then add the fresh solution to the clean empty bottle.
4. Do not 'top up' old READY-2-GO with new READY-2-GO as this can lead to contamination.

Available in: 750ml, 5L

Agar Cleaning Systems maintains Safety Data Sheets (SDS) on all of its products. These sheets contain information that you may need to protect your employees and customers against health or safety hazards associated with our product. Agar Cleaning Systems recommends that you obtain a copy of the respective SDS sheet prior to using this product. The information in the Product Data Sheet is based on data we believe to be reliable. It is offered in good faith, but without guarantee, as conditions and methods of use of our product are beyond our control.