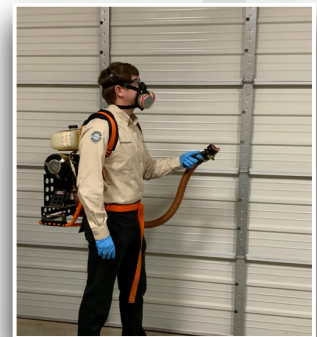
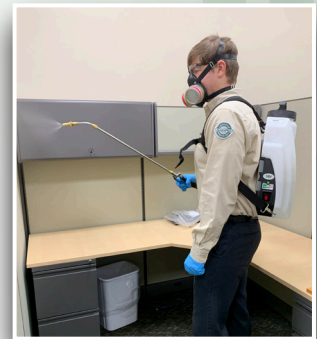


Mitigate Your Risk

Versacor's disinfection service is a one-step program effective against a broad spectrum of bacteria and viruses, including Human Coronavirus.

- Versacor professionals treat your premises using specialized equipment that disperses a disinfecting wet mist onto potentially contaminated surfaces.
- Our broad spectrum, EPA registered disinfectant also acts as a sanitizer, virucide, mildewstat, fungicide and deodorizer.
- Disinfectant services can be performed in a wide variety of facilities:
 - Office Buildings
 - Hotels
 - Healthcare Facilities
 - Restaurants
 - Senior Living Centers
 - Food Processing Plants
- Highly effective when treating hard, non-porous surfaces such as doors, desks, countertops and other high-touch surfaces, including food-contact surfaces.
- In food processing environments, can be applied as a volumetric application to disinfect virtually all contact surfaces.
- Disinfects surfaces in just 10 minutes and leaves no residual after product dries.



Preparation Instructions

General Areas

Kitchens/Breakrooms:

- Remove food products or packaging materials from surfaces to be treated and store in cabinets or out of treatment area.
- Leave small appliances such as toasters, microwaves, coffee makers, etc. in place.
- Remove all dishes, glassware and eating utensils from treatment area.
- Move chairs out from under tables to allow product to settle on seating surfaces.

Restrooms:

- Toilet seats should be left down and stall doors open to allow for thorough treatment.
- Leave soap and paper dispensers in place.
- Leave any shared products such as air fresheners or cleaning products in place.
- Remove or cover any toilet paper or feminine hygiene products.

Offices/Shared Spaces:

- Remove or put away all dishes, glassware, eating utensils, water bottles, etc. from treatment area.
- Remove any clothing such as sweaters or jackets from chairs or coat hooks.
- Move chairs out from under desks or tables.
- Remove papers and files from surfaces in private offices and shared workspaces.
- Leave items such as picture frames, office supplies, etc. in place.

Post-Spray:

- Wait 30-45 minutes or until product is dry to re-enter treated areas.
- If an area is still wet upon entry, allow it to air dry. Do not wipe surfaces dry.
- Objects may develop a slight film after treatment that can be polished away.
- All food contact surfaces must be rinsed with water before use.

Food Processing Facilities

- Remove or protect all food products and packaging materials in area to be treated.
- Surface cleaning should be performed before disinfectant is applied.
- All personnel must be out of treatment area during treatment and for a minimum of 2 hours after treatment.
- Treated areas must be ventilated using the building air exchange system for a period of 2 hours with at least 4 air exchanges per hour before re-entry is permitted.
- If entry is required during this interval, individuals must wear a NIOSH-approved respirator, goggles, long sleeves and long pants.
- Thoroughly rinse all food contact surfaces with water and allow to drain completely prior to resuming operations.