

Micro-Blaze® FOG

Instructions for Restaurant Use

Buildup from fats, oils, and greases in restaurant floor drains and sanitary lines can cause unwanted odors and backups. Applying enzyme or liquefying degreasers just transfers the problem downstream. **Micro-Blaze® FOG (FOG)** contains a microbial blend that *completely bio-degrades and digests* the fats, oils and greases. It also eliminates scum and odor problems in floor and other kitchen drain lines.

Safe and non-toxic, **FOG** used regularly as part of a restaurant and kitchen preventative / maintenance program reduces odors, reduces cleaning costs and helps maintain regulatory compliance. It provides a safer, cleaner and a more pleasing environment for the restaurant patrons as well as the employees by eliminating the grease from the floors.

Micro-Blaze® FOG can also be applied in and around dumpsters, trash cans, and delivery entrances to keep outside areas clean and free of organic waste spills, drips and leaks. Floors and floor mats in bar and beverage areas can also be cleaned with **FOG**, where it digests sugary and alcoholic drink spill residues, keeping the areas from attracting insects.

Directions for Hand / Pump Sprayer:

- 1) Fill a 1 gallon or 2 gallon pump sprayer with water almost to the maximum fill mark.
- 2) Put 6 to 8 ounces of **FOG** per gallon of water and shake well. Pump to build pressure.
- 3) Spray heavily soiled areas first, then spray over all flooring area. Allow a brief soaking to loosen organic material. Light scrubbing may be needed. Rinse.
- 4) *For a Quart hand sprayer:*
Use 2 ounces of **FOG** to a quart of water, shake and apply where needed.
- 5) Spray thoroughly under equipment, small spill areas or around rest rooms. Good for toilet drains.
FOG is also an effective odor controller.



Nonfood Compounds
Program Listed A4, L2
Registration No. 135975

Micro-Blaze® FOG is acceptable through NSF International for use as a bacterial drain and sewer treatment (L2) suitable for use in and around food processing area.

It is also acceptable for use through NSF as a floor and wall cleaner (A4) in and around food processing areas, with potable water rinsing. Not for food preparation surfaces.

Using Micro-Blaze® FOG in Mop Buckets:

- 1) Add one pint (16 ozs.) of **FOG** to a five-gallon mop bucket. Do not use very hot water (over 120° F). It is not needed and is a worker safety concern.
- 2) Placing mop in bucket, mix the **FOG** and water thoroughly.
- 3) Leave mop in solution until ready. This helps keep the mop clean and odor free.
- 4) You can pre-treat stubborn spots with **FOG** for 4-5 minutes prior to mopping.



5) Apply freely with cleaned mop to floor surfaces in kitchen. Apply to bathroom floors to digest wastes and to control odors.

6) Take care to protect any food stocks and surfaces from possible splashing.

7) Rinse immediately with fresh water. This can go down floor drains. If a film should develop, re-rinse.

8) After mopping, pour remaining bucket solution down the mop sink and floor drains. This will maintain trap and drain lines from fats, oils and grease buildup, and control odors and lower pest infestation.

Carpet and fabric care:

FOG digests organic wastes from spills such as milk, wine, soft drinks, blood, coffee, and salad dressings. It also helps control lingering odors from such spills. Discoloration of carpets and fabrics may still be present, but the wastes from the spills will be digested, removing the odors and pest attraction.

Other Kitchen Cleaning Recommendations:

Large food particles such as potato chunks, cabbage particles, etc. should not be flushed down rinse sinks. Install garbage grinders for kitchen operations where large food pieces (those that will not pass through a kitchen sieve) are washed. Large particulates could also be strained and discharged to refuse instead of ground and washed down the line.

Minimize the addition of large quantities of grease direct to your drain system. Kitchen personnel should be instructed to discharge exhausted animal fats, shortenings and vegetable oils to the collection receptacles rather than to the drain lines. The best procedure is to set aside a container specifically for grease collection or contract with a rendering facility in your area.

Manufactured in the U.S.A. by

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