



U.S. ENVIRONMENTAL PROTECTION AGENCY

Office of Pesticide Programs
Antimicrobials Division (7510P)
1200 Pennsylvania Ave., N.W.
Washington, D.C. 20460

EPA Reg. Number:

106-82

Date of Issuance:

6/14/17

NOTICE OF PESTICIDE:

Registration
 Reregistration
(under FIFRA, as amended)

Term of Issuance:

Conditional

Name of Pesticide Product:

Brulin Quat Clean

Name and Address of Registrant (include ZIP Code):

Ms. Elaine Richardson
Regulatory Affairs Manager
Brulin & Company
P. O. Box 270
Indianapolis, IN 46206

Note: Changes in labeling differing in substance from that accepted in connection with this registration must be submitted to and accepted by the Antimicrobials Division prior to use of the label in commerce. In any correspondence on this product always refer to the above EPA registration number.

On the basis of information furnished by the registrant, the above named pesticide is hereby registered under the Federal Insecticide, Fungicide and Rodenticide Act.

Registration is in no way to be construed as an endorsement or recommendation of this product by the Agency. In order to protect health and the environment, the Administrator, on his motion, may at any time suspend or cancel the registration of a pesticide in accordance with the Act. The acceptance of any name in connection with the registration of a product under this Act is not to be construed as giving the registrant a right to exclusive use of the name or to its use if it has been covered by others.

This product is conditionally registered in accordance with FIFRA section 3(c)(7)(A). You must comply with the following conditions:

1. Submit and/or cite all data required for registration/reregistration/registration review of your product under FIFRA when the Agency requires all registrants of similar products to submit such data.

Signature of Approving Official:

Date:

6/14/17

Eric Miederhoff, Product Manager 31
RMBI, Antimicrobials Division (7510P)

2. You are required to comply with the data requirements described in the DCI or EDSP Order identified below:
 - a. Alkyl (50%C14, 40%C12, 10%C16) dimethyl benzyl ammonium chloride GDCI-069105-30882
 - b. Octyl decyl dimethyl ammonium chloride GDCI-061165-30870
 - c. Diocetyl dimethyl ammonium chloride GDCI-069166-30875
 - d. Didecyl dimethyl ammonium chloride GDCI-069149-30869
3. Make the following label changes before you release the product for shipment:
 - Revise the EPA Registration Number to read, "EPA Reg. No. 106-82."
4. Submit one copy of the final printed label for the record before you release the product for shipment.

Should you wish to add/retain a reference to the company's website on your label, then please be aware that the website becomes labeling under the Federal Insecticide Fungicide and Rodenticide Act and is subject to review by the Agency. If the website is false or misleading, the product would be misbranded and unlawful to sell or distribute under FIFRA section 12(a)(1)(E). 40 CFR 156.10(a)(5) list examples of statements EPA may consider false or misleading. In addition, regardless of whether a website is referenced on your product's label, claims made on the website may not substantially differ from those claims approved through the registration process.

Therefore, should the Agency find or if it is brought to our attention that a website contains false or misleading statements or claims substantially differing from the EPA approved registration, the website will be referred to the EPA's Office of Enforcement and Compliance.

If you fail to satisfy these data requirements, EPA will consider appropriate regulatory action including, among other things, cancellation under FIFRA section 6(e). Your release for shipment of the product constitutes acceptance of these conditions. A stamped copy of the label is enclosed for your records. Please also note that the record for this product currently contains the following CSFs:

- Basic CSF dated 11/29/2016

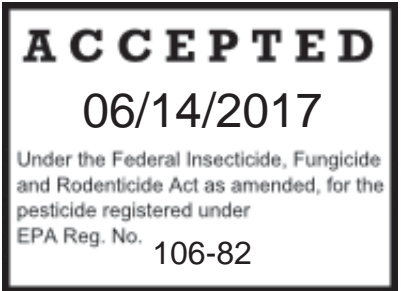
If you have any questions, please contact Karen M. Leavy by phone at 703-308-6237, or via email at Leavy.Karen@epa.gov.

Enclosure

Brulin Quat Clean

EPA Reg. No. 106-XX
EPA Est. No.

(Note to Reviewer: Marketing claims may be used on the front panel.)



**Cleaner • Disinfectant • {Food Contact} Sanitizer
• Deodorizer • Mildewstat •**

ACTIVE INGREDIENTS:

Alkyl (50% C ₁₄ , 40% C ₁₂ , 10% C ₁₆)	
Dimethyl Benzyl Ammonium Chloride.....	4.0%
Octyl Decyl Dimethyl Ammonium Chloride.....	3.0%
Didecyl Dimethyl Ammonium Chloride	1.5%
Diocetyl Dimethyl Ammonium Chloride	1.5%
OTHER INGREDIENTS:	90.0%
TOTAL:	100.0%

**KEEP OUT OF REACH OF CHILDREN
DANGER {PELIGRO}**

{See [{left} {back} {side} {right} {insert} {panel} {of label}] {below}] for {additional} {precautionary statements}{and}{or}{first aid}}.

(Note to Reviewer: First Aid may only appear on different area of the container label if the Front Panel is less than 12 square inches in total.)

FIRST AID

In case of emergency, call a poison control center or doctor for treatment advice. Have the product container or label with you when calling a poison control center or doctor, or going for treatment.

IF IN EYES: Hold eye open and rinse slowly and gently with water for 15-20 minutes. Remove contact lenses, if present, after the first 5 minutes, then continue rinsing eye.

IF ON SKIN: Take off contaminated clothing. Rinse skin immediately with plenty of water for 15-20 minutes.

IF SWALLOWED: Have person sip a glass of water if able to swallow. Do not induce vomiting unless told to do so by a poison control center or doctor. Do not give anything by mouth to an unconscious person. Call a poison control center or doctor immediately for treatment advice.

IF INHALED: Move person to fresh air. If person is not breathing, call 911 or an ambulance, then give artificial respiration, preferably mouth-to-mouth, if possible.

NOTE TO PHYSICIAN: Probable mucosal damage may contraindicate the use of gastric lavage.

{For [{chemical} {and} {or} {medical} {and} {or} {environmental}] emergencies, call {insert name and/or number of emergency contact} {hours of operation} {24 hours a day} {7 days a week}}.

Brulin & Co. Inc.
P.O. Box 270
Indianapolis, IN 46206
1.800.776.7149

Net Contents:
{{Batch} {Lot} No} {Manufacturing Date}:
{Product of USA} {Made in the USA}

{See {additional} {sheet} {insert} {inside} {outer container} for {other} {directions for use} {information} {claims} {organisms}.}

Brulin Quat Clean

ORGANISM LIST

(Note to Reviewer: The list of organisms can be formatted into paragraph form using a comma to separate organisms.)

DISINFECTION PERFORMANCE: This product kills the following bacteria in 10 minutes at 3 fl oz per 5 gal of water {(450 ppm active)} and 5% soil on hard, non-porous surfaces against:

Burkholderia cepacia {(ATCC 25416)}
Campylobacter jejuni {(ATCC 29428)}
Clostridium perfringens-vegetative {(ATCC 13124)}
Corynebacterium ammoniagenes {(ATCC 6871)}
Escherichia coli O157:H7 {(ATCC 35150)}
Enterococcus faecium {(Vancomycin Resistant)} {(VRE)}
Klebsiella pneumoniae {(ATCC 13883)}
Listeria monocytogenes {(ATCC 984)}
Pseudomonas aeruginosa {(ATCC 15442)}
Rhodococcus equi {(ATCC 7699)}
Salmonella enterica {(ATCC 10708)}
Salmonella enterica serovar agona {(ATCC 51957)}
Salmonella enterica serovar anatum {(ATCC 9270)}
Salmonella enterica serovar infantis {(ATCC 51741)}
Salmonella enterica serovar Newport {(ATCC 27869)}
Salmonella enterica serovar typhimurium {(ATCC 23564)}
Salmonella typhi {(ATCC 6539)}
Shigella sonnei {(ATCC 9290)}
Staphylococcus aureus {(ATCC 6538)}
Staphylococcus aureus {(Methicillin Resistant)} {(MRSA)}
{(ATCC 33591)}
Staphylococcus aureus {(Community Associated Methicillin Resistant)}
{(CA MRSA)}
Streptococcus equi {(ATCC 33398)}

This product is an effective food contact sanitizer in 1 minute at 0.75 fl oz per 4 gal of 300 ppm hard water {(150 ppm active)} on hard, non-porous surfaces:

Escherichia coli {(ATCC 11229)}
Staphylococcus aureus {(ATCC 6538)}

This product is an effective food contact sanitizer in 1 minute at 2 fl oz per 4 gal of 1000 ppm hard water {(400 ppm active)} on hard, non-porous surfaces:

Escherichia coli {(ATCC 11229)}
Staphylococcus aureus {(ATCC 6538)}

MILDEWSTATIC PERFORMANCE: This product controls the following mold at 3 fl oz per 5 gal of water {(450 ppm active)} and 5% soil on hard, non-porous surfaces for up to 7 days:

Aspergillus niger {(ATCC 6275)}

FOOD CONTACT SURFACE SANITIZING PERFORMANCE:

This product is an effective food contact sanitizer in 1 minute at 1 fl oz per 4 gal of 500 ppm hard water {(200 ppm active)} on hard, non-porous surfaces:

Aeromonas hydrophila {(ATCC 23213)}
Campylobacter jejuni {(ATCC 29428)}
Clostridium perfringens-vegetative {(ATCC 13124)}
Escherichia coli {(ATCC 11229)}
Escherichia coli O111:H8 {(ATCC BAA-184)}
Escherichia coli O157:H7 {(ATCC 35150)}
Escherichia coli O45:K:-H- {(ECL 1001)}
Escherichia coli O103:K:-H8 {(ATCC 23982)}
Escherichia coli O121:K:-H10 {(ECL 39W)}
Escherichia coli O26:H11 {(ATCC BAA-1653)}
Enterococcus faecalis {Vancomycin Resistant} {(ATCC 51299)}
Enterobacter sakazakii {(ATCC 29544)}
Listeria monocytogenes {(ATCC 984)}
Klebsiella pneumoniae {(ATCC 4352)}
Salmonella enterica {(ATCC 10708)}
Salmonella enteritidis {(ATCC 4931)}
Salmonella typhi {(ATCC 6539)}
Shigella dysenteriae {(ATCC 9361)}
Shigella sonnei {(ATCC 25931)}
Staphylococcus aureus {(ATCC 6538)}
Staphylococcus aureus {Methicillin Resistant} {(ATCC 33592)}
Streptococcus pyogenes {(ATCC 12344)}
Yersinia enterocolitica {(ATCC 23715)}

Brulin Quat Clean

ORGANISM LIST

LAUNDRY BACTERIOSTATIC PERFORMANCE: This product is an effective laundry bacteriostat in 5 minutes at 0.9 fl oz per gal of water against the following organisms:

Corynebacterium ammoniagenes {(ATCC 6872)}
Klebsiella pneumoniae {(ATCC 4352)}
Staphylococcus aureus {(ATCC 6538)}

LAUNDRY SANITIZER PERFORMANCE: This product is an effective laundry sanitizer in 5 minutes at 1 fl oz per gal of 200 ppm hard water against the following organisms:

HIV-1** {(Strain IIIIRF)}
Pseudomonas aeruginosa {(ATCC 15442)}
Klebsiella pneumoniae {(ATCC 4352)}
Staphylococcus aureus {(ATCC 6538)}
Staphylococcus aureus {Methicillin-Resistant}{(MRSA)}
{(ATCC 33592)}

** Indicates a 4 minute contact time is required for this claim.

Brulin Quat Clean

MARKETING CLAIMS

(Note to Reviewer: Marketing text is considered optional. Commas and the words “and” “or” can be added to phrases to make text grammatically correct.)

{LOCATIONS/HARD, NON-POROUS SURFACES}

(Note to Reviewer: The locations/surfaces have been grouped for space purposes only; they can be used individually or grouped together in any order, however at least one location/surface must appear on the label. In the case where one or more location/surface is chosen, an “and” “&” “or” may be used to link locations/surfaces. In the case where the location/surface is not registered in the State of California the statement “(Not for use in CA.)” may be added to the location/surface.)

This product is for use on hard, non-porous surfaces in *(insert location)*

This product [{when used as directed} {can be used} {is formulated to [{disinfect} {clean} {sanitize} {deodorize}]} {is formulated for use}] on {washable} hard, non-porous surfaces such as: *(insert surface)*

For use {in} {on} *(insert location/surface)*.

{With Organic Soil} {Load} {For} *(insert location)*

{LOCATIONS}

- Airline terminals, airports, bus stations, train stations, transportation terminals, public facilities, shipping terminals, travel rest areas, waysides
- Automobiles, cars, trucks, campers, RV's, trailers, automotive garages, auto repair centers, bicycle shops
- Boats, ships, barges, cruise lines, cruise ships, watercraft
- Boxcars, tankers, and tank trucks
- Buses, public transportation, trains, taxis, airplanes, helicopters
- Delivery trucks, garbage trucks, maintenance vehicles
- EMS & fire facilities, emergency vehicles, ambulances, police cars, fire trucks
- Police stations, crime scenes, courthouses, correctional facilities, municipal government buildings, prisons, jails, penitentiaries, correctional institutions
- Recycling centers

- Athletic facilities, locker rooms, exercise rooms, exercise facilities, gyms, gymnasiums, field houses
- Banks, churches, libraries, post offices
- Campgrounds, playgrounds, recreational facilities, picnic facilities
- Funeral homes, morgues, mortuaries, burial vaults, mausoleums, autopsy rooms, cadaver processing areas
- Health clubs, spas, tanning salons, tanning spas, tanning beds, massage/facial salons, hair/nail/pedicure salons, barber/beauty shops, salons, foot spas, tattoo parlors. (Not for use on needles or other skin piercing instruments)
- Hotels, motels
- Laundry, laundry facilities, washing machines, clothes washing machines, commercial laundries, coin-operated laundries, laundry cleaning facilities
- Museums, art galleries, performance/theater centers, movie houses, bowling alleys
- Restaurants, bars, kitchens, taverns, cafeterias, institutional kitchens, fast food operations, food storage areas, catering, bakeries
- Schools, colleges, dormitories, classrooms, community colleges, universities
- Sports arenas, sports complexes
- Supermarkets, convenience stores, retail and wholesale establishments, department stores, shopping malls, gift shops, video stores, bookstores, dressing rooms, photocopy centers

- Businesses, office buildings, workstations, break rooms, public restrooms, housekeeping, janitorial rooms
- Commercial florist and flower shops
- Cosmetic manufacturing facilities, medical device manufacturing facilities, biotechnology firms, pharmaceutical manufacturing facilities
- Factories, computer manufacturing sites, toy factories, warehouses
- Institutional, commercial, industrial, institutions, commercial sites, industrial sites, institutional facilities, public places
- Laboratories
- Basements, cellars, bedrooms, attics, garages, living rooms, and porches
- Bathrooms, restrooms, shower rooms, shower and bath areas
- Kitchens, bathrooms

- Breweries, canneries, cheese factories

Brulin Quat Clean

- Bottle washing premises
- Food establishments, coffee shops, donut shops, bagel stores, pizza parlors, liquor stores, wineries
- Food handling and process areas
- Processing facilities for Fish, Milk, Citrus, Wine, Fruit, Vegetable, Ice Cream and Potato and beverage plants
- Tobacco plant premises

- Hospitals, nursing homes, medical and dental offices and clinics, healthcare facilities, physician offices, operating rooms/theaters, radiology rooms, isolation wards, quarantine areas, hospices, medical research facilities, washing areas, ICU areas, autopsy rooms, acute care institutions, alternate care institutions, home healthcare institutions sick rooms
- Life care retirement communities, elder care centers, elder care facilities
- Patient care rooms & facilities, recovery rooms, Emergency Rooms, x-ray cat labs, exam rooms, newborn nurseries, neonatal units, orthopedics, respiratory therapy, surgical centers, out-patient surgical centers, labs, blood collection rooms, central supply, housekeeping & janitorial rooms, ophthalmic/optometric facilities

{HARD, NON-POROUS SURFACES}

- {Countertops} {counters}, countertop laminates, stovetops {stoves}, {bathroom}{kitchen} sinks, tub surfaces, shelves, racks, carts, appliances, refrigerators, ice machines, microwave ovens
- Dishes, {glassware} {glasses}, silverware, cooking utensils, eating utensils, plastic and other non-porous cutting boards, plastic and other non-porous chopping blocks, coolers, ice chests, refrigerator bins used for meat, vegetables, fruit and eggs, Tupperware®
- Floors, finished floors, high speed burnished floors, conductive flooring, walls, ceilings, fixtures
- Glass surfaces, aluminum, brass, copper, laminated surfaces, metal, plated steel, stainless steel, glazed porcelain, glazed {restroom} tile, glazed {restroom} ceramic, sealed granite, sealed marble, plastic {such as polycarbonate, polyvinylchloride, polystyrene or polypropylene}, sealed limestone, sealed slate, sealed stone, sealed terra cotta, sealed terrazzo, chrome, Plexiglas®, enameled surfaces, painted {finished} woodwork, Formica®, vinyl and plastic upholstery, washable wallpaper, windows, mirrors, painted surfaces
- Shower stalls, shower doors and curtains, bathtubs and glazed tiles, chrome plated intakes, toilets, toilet seats, toilet bowls, toilet bowl surfaces, urinals, portable and chemical toilets and latrine buckets, vanity tops, and restroom fixtures, bathroom fixtures, bathroom bowls, basins, tubs
- Sealed foundations, steps, plumbing fixtures, finished baseboards and windowsills
- Tables, chairs, desks, folding tables, bed frames, lifts, washable walls, cabinets, doorknobs and garbage cans/pails, trash barrels, trash cans, trash containers, industrial waste receptacles and garbage handling equipment, shelves, racks and carts, door knobs and handles
- And other hard, non-porous surfaces

- Automobile interiors, mats, crates, cabs, and wheels
- Commercial florist pots, flats and flower buckets, work areas and benches
- Crypton Barrier fabric
- Footbath surfaces
- Hair clippers, cutting implements, plastic rollers, washable nail files
- Hard hats, headphones
- Hard, non-porous surfaces of picnic tables and outdoor furniture
- Large inflatable, non-porous plastic and rubber structures such as promotional items, moonwalks, slides, obstacle course play and exercise equipment
- Maintenance equipment
- Non-wooden picnic tables and outdoor furniture except cushions and wood frames
- Playground equipment
- Slurpee® machines, Drinking fountains
- Tanning spas/beds, tanning equipment
- Tattoo equipment. (Not for use on needles or other skin piercing instruments)
- Telephones and telephone booths
- Ultrasonic baths, whirlpools, whirlpool bathtubs
- Wrestling and gymnastic mats, athletic mats, athletic training tables, physical therapy tables, exercise equipment, athletic helmets, wrestling/boxing headgear, athletic shoe soles, and locker rooms {areas}

- Beer fermentation and holding tanks, bottling or pre-mix dispensing equipment
- Citrus processing equipment and holding tanks
- Harvesting & Handling Equipment
- Ice Machines
- Kitchen equipment such as food processors, blenders, cutlery, trash compactors and other utensils
- Tobacco plant equipment
- Wine processing equipment and holding tanks

Brulin Quat Clean

- External lenses, vision correction devices including eyeglasses, protective eyewear, goggles, light lens covers, optical instruments/implements (Not for use on contact lenses.)
- Hospital beds, bed railings, bedpans, gurneys, traction devices, MRI, CAT, examining tables, scales, paddles, wheelchairs, hard, non-porous surfaces of cervical collars and neck braces, spine backboards, stretchers, unit stools, CPR training mannequins, curing lights, light lens covers, slit lamps, operating room lights, operating tables, oxygen hoods, dental chairs/countertops, examination tables, x-ray tables, ambulance equipment/surfaces, medical equipment surfaces
- Exhaust fans, refrigerated storage and display equipment, coils and drain pans of air conditioning, refrigeration equipment and heat pumps
- Interior hard, non-porous surfaces of water softeners, reverse osmosis units, ice machines, water coolers, water holding tanks and pressure tanks

DISINFECTION MARKETING CLAIMS

(Note to Reviewer: The following marketing claims may be used with the prefix "This product".)

- Cleans, disinfects and deodorizes on hard, non-porous surfaces.
- Cleans, disinfects and deodorizes hard, non-porous surfaces by killing many odor-causing microorganisms
- Cleans, disinfects and eliminates odors leaving hard, non-porous surfaces smelling clean and fresh.
- Cleans, disinfects and deodorizes hard, non-porous surfaces by killing odor causing microorganisms
- Cleans, disinfects and deodorizes hard, non-porous {hospital} {medical} surfaces} in one step {with no rinsing required}.
- Cleans, disinfects and deodorizes hard, non-porous surfaces such as flower buckets, walls, floors of coolers, shippers, greenhouse packing areas, garbage pails, design and packing benches, and countertops, and other areas where obnoxious odors develop.
- Cleans and disinfects non-medical {(i.e. industrial and firefighting)} respirators in industrial, commercial and institutional premises.
- Cleans, sanitizes and disinfects hard, non-porous surfaces of personal protective safety equipment, protective headgear, athletic helmets, wrestling/boxing headgear, athletic shoe soles, hard hats, headphones, half mask respirators, full face breathing apparatus, gas masks, goggles, spectacles, face shields, hearing protectors and ear muffs. Rinse all equipment that comes in prolonged contact with skin before reuse with clean warm water (about 120°F), and allow to air dry. (Precaution: Cleaning at 120°F temperature will avoid overheating and distortion of the personal safety equipment that would necessitate replacement.)
- Cleans, sanitizes and disinfects hard, non-porous ambulance equipment and surfaces
- Delivers non-acid disinfection performance in an economical concentrate.
- Disinfects {Disinfectant}.
- Disinfects {and sanitizes} hard, non-porous {bathroom} surfaces {and floors}.
- Has been designed for veterinarians, animal groomers, hair stylists, barbers and beauticians, for use in disinfecting and maintaining clippers.
- Is a concentrated hospital use disinfectant that is effective against a broad spectrum of bacteria, is {and} mildewstatic, and eliminates odor causing bacteria when used as directed.
- Is a {concentrated} non-acid {bowl and} bathroom cleaner, which cleans, disinfects and deodorizes
- Is a disinfectant and for cleanroom and laboratory areas to disinfect washable, hard, non-porous surfaces such as: laminar-airflow equipment and BioSafety cabinet work surfaces and exterior surfaces of the following: countertops, sinks, plumbing fixture surfaces, and incubators, refrigerators and centrifuge surfaces of metal, stainless steel, glass, plastic {such as polystyrene or polypropylene}, Formica®, and vinyl.
- Is a one-step {hospital-use} germicidal {disinfectant} cleaner and deodorant {odor-counteractant} {odor neutralizer} designed for general cleaning, {and} disinfecting, {deodorizing} {and controlling mold and mildew on} {of} hard, non-porous surfaces when disinfection directions are followed
- Is a multi-surface cleaner, deodorizer and disinfectant.
- Is a one-step disinfectant that is effective against a broad spectrum of bacteria, is and inhibits the growth of mold and mildew and their odors when disinfection directions are followed.
- Is a phosphate-free formulation designed to provide effective cleaning, deodorizing and disinfection in areas where housekeeping is of prime importance in controlling cross-contamination on treated surfaces.
- Is a proven disinfectant, cleaner, sanitizer and mildewstat.
- Is a versatile cleaner, sanitizer and broad-spectrum disinfectant formulated for use on bath and therapy equipment {(Whirlpools)}.
- Is a versatile Disinfectant & Sanitizer for Veterinarian, Veterinary Practice, Animal Care, Animal Laboratory, and Agricultural and Farm Premise applications on hard, non-porous surfaces.
- Is an effective [{bactericide} {and} {disinfectant}] in the presence of [{organic soil} {5% {blood} serum}].
- Is designed to provide both general cleaning and disinfection.
- Is for use as a disinfectant on hard, non-porous surfaces {at {450} ppm active}.
- Is for use as a disinfectant on hard, non-porous surfaces {at [{450} ppm active]} and as a sanitizer on dishes, glassware and utensils, public eating places, dairy processing equipment, and food processing equipment {at 150-400 ppm active}.
- Is for use in federally inspected meat and poultry plants on all hard, non-porous surfaces in inedible product processing areas, non-processing areas and/or exterior areas, federally inspected meat and poultry plants as a floor and wall cleaner for use in all departments, and federally inspected meat and poultry plants as a disinfectant agent for use in all departments.

Brulin Quat Clean

- Is used to disinfect non-porous salon/barber tools and instruments such as combs, clippers, plastic rollers, brushes, trimmers, razors, scissors, blades, tweezers, baths and manicure instruments, and pedicure instruments.
- Is used to disinfect non-porous salon/barber tools and instruments such as combs, clippers, plastic rollers, brushes, trimmers, razors, scissors, blades, tweezers, baths, manicure instruments, pedicure instruments, and footbath surfaces.
- Is a versatile sanitizer and broad-spectrum disinfectant formulated for use in Ultrasonic Baths {Ultrasonic cleaning units}.
- Kills {99.9% of}:
 - {any disinfection organism listed} {on hard, non-porous surfaces}.
 - {institutional} {kitchen} bacteria {on {the} floor{s}}.
 - {institutional} {kitchen} bacteria {from outside} {every day}.
 - {kitchen} {bathroom} {institutional} bacteria {on {the} floor{s}} {ordinary dish soap can't}.
- Kills bacteria and helps reduce cross-contamination on treated hard, non-porous surfaces listed on this label.
- Kills {kitchen} {bathroom} {bacteria}
- {One-Step} Disinfectant {Cleaner} when disinfection directions are followed
- When used as directed, will disinfect metal clipper blades as well as many other hard, non-porous surfaces.

SANITIZATION MARKETING CLAIMS

(Note to Reviewer: The following marketing claims may be used with the prefix "This product".)

- At 0.75 fl oz of this product per 4 gal of water, this sanitizer fulfills the criteria of Appendix F of the Grade A Pasteurized Milk, Ordinance 1978 Recommendations of the U.S. Public Health Services in waters up to 500 ppm of hardness calculated as CaCO₃ when evaluated by the AOAC Germicidal and Detergent Sanitizer Method against *Escherichia coli* and *Staphylococcus aureus*.
- *Escherichia coli* {{*E. coli*}}, *Salmonella enterica* {{(*Salmonella*)}, and *Staphylococcus aureus* {{(*Staph*)}} are bacteria found where food is prepared and stored.
- {{Eliminates} {kills}} 99.999% of bacteria found on hard, non-porous food contact kitchen surfaces {in 60 seconds}.
- For use as a food contact surface sanitizer at {0.25 fl oz per gal {{(200 ppm active)}}} {0.50 fl oz per gal {{(400 ppm active)}}} {0.19-0.25 fl oz per gal {{(150-200 ppm active)}}} {0.19-0.50 fl oz per gal {{(150-400 ppm active)}}} {0.25-0.50 fl oz per gal {{(200-400 ppm active)}}} on hard non-porous surfaces.
- Is a food contact surface sanitizer.
- Is for use as a sanitizer in bottling and beverage dispensing equipment, beer fermentation and holding tanks, sanitary filling of bottles and cans {in the final rinse application}, and for external spraying of filling and closing machines and in wineries for use on holding tanks, floors and processing equipment.
- Is for use as a food grade egg shell sanitizer, with best results achieved in water temperatures ranging from 78°-110°F.
- Kills 99.999% of bacteria like *Escherichia coli*, *Campylobacter jejuni*, *Escherichia coli* O157:H7, *Staphylococcus aureus*, *Listeria monocytogenes*, *Yersinia enterocolitica* and *Shigella dysenteriae* on hard, non-porous food contact kitchen surfaces in 60 seconds.
- Kills {99.9% of}:
 - {institutional} {kitchen} bacteria {on {the} sealed and hard, non-porous floor{s}}.
 - {institutional} {kitchen} bacteria {from outside} {every day}.
 - {kitchen} {bathroom} {institutional} bacteria {on {the} sealed and hard, non-porous floor{s}} {ordinary dish soap can't}.
- Regular, effective cleaning and sanitizing of equipment utensils and work or dining surfaces which could harbor organisms that may cause foodborne illness. Application of effective sanitizing procedures reduces the number of those microorganisms that {which} are present on equipment and utensils after cleaning, and reduces the potential for the transfer, either directly through tableware such as glasses, cups and flatware or indirectly through food.
- Sanitizes hard, non-porous [{kitchen} {bathroom}] surfaces {and floors}.
- Sanitizing ice machines.
- To reduce cross contamination on treated surfaces, kitchenware and food contact surfaces of equipment must be washed, rinsed with potable water and sanitized after each use and following any interruption of operation during which time contamination may have occurred.
- Use this product to sanitize hard, non-porous surfaces of food processing equipment, dairy equipment, food utensils, dishes, silverware, glasses, sink tops, countertops, refrigerated storage areas and display equipment and other hard surfaces.
- Where equipment and utensils are used for preparation of foods on a continuous or production line basis, utensils and the food contact surfaces of equipment must be washed, rinsed and sanitized at intervals throughout the day on a schedule based on food temperature, type of food and amount of food particle accumulation.

LAUNDRY MARKETING CLAIMS

(Note to Reviewer: The following marketing claims may be used with the prefix "This product".)

- At 10 fl oz of this product per 100 lbs of dry laundry, this product imparts to the fabric a residual self-sanitizing and residual bacteriostatic finish under humid or wet contamination conditions {{(i.e. diapers and bed linens of incontinent persons)}} during normal conditions of use and storage. When added in the final rinse cycle, this formulation provides fabric with residual self-sanitizing activity under conditions of high relative humidity or wet contamination.
- At 11.75 fl oz of this product per 100 lbs of dry laundry, this product provides sanitization against *Staphylococcus aureus*, *Klebsiella pneumoniae*, *Pseudomonas aeruginosa*, *Methicillin-resistant Staphylococcus aureus* {{(MRSA)}}, and is effective against HIV. This product is effective in rinse water up to 200 ppm hard water. For HIV, this product is effective in 400 ppm hard water when presoaked for 4 minutes before normal washing.
- Eliminates bad odor found on wet and soiled laundry.

Brulin Quat Clean

- Eliminates the bad odor normal laundry detergent can't do.
- Fabric mildew inhibitor & sanitizer.
- Fabric treated with this product which has become contaminated or soiled through use will inhibit the growth of many organisms not only at the time of exposure, but also through the handling and transportation until the garments are again laundered and treated with this product.
- For residual bacteriostatic or self-sanitizing activity, conditions of high relative humidity or wet contamination are required.
- Is a concentrate formulation designed for use in commercial, institutional and industrial laundry operations.
- Is a highly concentrated, ready to use liquid fabric sanitizer & mildewstat.
- Is a laundry sanitizer designed for use in commercial, institutional and industrial laundry operations.
- Is for use as a laundry sanitizer/bacteriostatic/deodorizer on washable fabrics such as:
 - Napkins, tablecloths, curtains, draperies.
 - Hospital and institutional linen.
 - Commercial linen, hotel/motel linen.
 - Athletic apparel, athletic clothing.
- Is perfect for table linens, aprons, towels, coats and diapers.
- Laundered fabric must be treated by soaking in a solution of this product.
- Laundry bacteriostat.
- Laundry sanitizer.
- Residual bacteriostat and self-sanitizing agent under humid or wet contamination conditions.
- Sanitizes fabrics, reducing bacterial count by 99.9%.
- Used as directed, this product provides effective residual bacteriostatic and self-sanitizing properties for laundered items such as diapers, hospital and institutional linens, and athletic apparel.
- When used in slug doses, no other microbicide is required.
- Works as a laundry sanitizer against bacteria and is effective against HIV.

GENERAL MARKETING CLAIMS

(Note to Reviewer: *The following marketing claims may be used with the prefix "This product" or "This product is {a} {an}"*.)

- Antibacterial.
- Can be applied through foaming apparatus, and low-pressure sprayer systems. Follow manufacturers' instructions when using this equipment.
- Contains no [{abrasives} {bleach} {harsh acids} {phosphates}] {so it won't scratch surfaces}.
- Contains no fragrances. **(Note to Reviewer:** to be used only with non-fragrance formulas)
- Contains no phosphorous.
- Cross-contamination is of major housekeeping concern not only in hospitals, but also in schools, institutions and industry.
- Formulated for effective mushroom farm sanitation for hard, non-porous surfaces on premise.
- Formulated for effective poultry sanitation for hard, non-porous surfaces on premise.
- Formulated for effective swine premise sanitation for hard, non-porous surfaces on premise.
- Has been designed specifically where housekeeping is of prime importance.
- Has been formulated to aid in the reduction of cross-contamination on treated surfaces not only in hospitals, but also in schools, institutions and industry.
- Helps to maintain blades that operate with reduced friction and with smoother clipping action.
- Is an economical concentrate that can be used with a mop and bucket, trigger sprayers, sponge or by soaking.
- Is designed for use in pet salons, animal hospitals, barber and beauty shops.
- Is efficient and stable in use dilution.
- Is especially useful for colored textiles that cannot be bleached.
- Is for larger areas such as operating rooms and patient care facilities.
- Is for use in [{automated dilution systems} {automated} {dilution systems}] {(Dilution System trade name)}].
- Is for use on rugs, floors, walls, tile, cages, crates, mats, litter boxes, floor coverings, or any hard, non-porous surfaces soiled by a pet.
- Is fragrance-free. **(Note to Reviewer::** *To be used only with non-fragrance formulas*)
- Is non-staining.
- Non-abrasive formula will not [{harm} {scratch}] surfaces.
- Non-dulling formula eliminates the time and labor normally required for rinsing floors.
- Soiled and contaminated fabrics, such as hospital and institutional linen, and athletic apparel, is of major housekeeping concern, not only in hospitals, but in institutions, hotels, restaurants and schools.
- {To Control Mold and Mildew} {controls and prevents {inhibits} the growth of mold and mildew} {(Aspergillus niger)} {ATCC 6275)} {and the odors caused by them when applied to hard, non-porous surfaces}
- Use this product to treat hard, non-porous on the multi-touch surfaces responsible for cross-contamination.
- Will not harm sealed stone, sealed grout, or glazed tile.
- Will not harm most surfaces.
- Will not leave grit or soap scum.

Brulin Quat Clean

CLEANING AND DEODORIZATION MARKETING CLAIMS

(Note to Reviewer: The following marketing claims may be used with the prefix “This product”).

- {Also} eliminates odors leaving surfaces smelling clean and fresh.
- {Also} [{removes} {eliminates}] odors {caused by} [{bacteria} {and} {mildew} {mold and mildew} {and} {non-fresh foods}] {leaving} {restroom} {kitchen} surfaces smelling clean and fresh.
- Can be used where odors are a problem.
- Cleans {Cleaner}.
-
- Cleans without bleaching.
- Controls musty odors and discoloration on all fabrics due to molds and mildew.
- [{Controls} {reduces} {eliminates} {neutralizes} {destroys}] odors to make your [{kitchen} {bathroom}] sanitary.
- Cuts through tough grease and grime.
- Deodorizes {Deodorizer} {Deodorant}.
- Effectively inhibits the growth of mold and mildew {*Aspergillus niger*} and the odors caused by them when applied to hard, non-porous surfaces {leaving bathrooms and kitchens clean and fresh smelling}.
- Is a cleaner and [{deodorant} {odor-counteractant} {odor-neutralizer}] designed for [{general cleaning}, {and} {disinfecting}, {deodorizing} {and controlling mold and mildew}] on hard, non-porous surfaces.
- Is a floor cleaner.
- Is an effective antimicrobial cleaner designed for use by wholesale and retail florists, shippers and greenhouses.
- Is effective against odors caused by smoke, bathroom and kitchen odors.
- Is effective at controlling [{mold and mildew} {odor}] on shower curtains.
- Is formulated to provide effective cleaning strength that will not dull high gloss floor finishes with repeated use.
- Is for non-scratch cleaning of showers and tubs, shower doors and shower curtains, fixtures and toilet bowls.
- Is for use in work areas such as tool rooms and garages for odor control and light duty cleaning.
- Kills odor causing bacteria in the [{kitchen} {bathroom}].
- [{Malodor Activity} {Odor} {Counteract}] – [{eliminates} {destroys}] odors {and odor-causing bacteria on hard, non-porous surfaces in restroom areas, behind and under sinks and counters, and storage areas {and other {hard, non-porous} surfaces} where bacterial growth can cause malodors.}
- [{Maximizes} {improves}] labor results by effectively controlling odors.
- Neutralizes musty odors and tough odors from smoke, pet accidents, and spills on contact.
- Non-Acid Bathroom Cleaner.
- Provides effective cleaning strength that will not dull most metal-interlock floor finishes, and does not require a rinse prior to recoat.
- Provides long lasting freshness against tough {pet} odors such as odors from litter boxes and pet accidents.
- Removes dirt.
- Removes stains.
- Will control unpleasant [{malodors} {odors}].
- Use where odors are a problem.

PACKAGING CLAIMS

- Concentrate {d}.
- Convenient Trigger Spray. **(Note to Reviewer:** To be used on applicable container)
- Easy to Use.
- Economy size. **(Note to Reviewer:** To be used on applicable container)
- Fewer products – no need for separate deodorizer.
- Makes *(insert value)* [{Gallons} {Quarts} {Containers}].
- This [{container} {bottle}] is made of {at least} {x} % post-consumer recycled plastic.

DIRECTIONS FOR USE

It is a violation of Federal law to use this product in a manner inconsistent with its labeling.

{Please read entire label and use strictly in accordance with precautionary statements and directions.}

(Note to Reviewer (General Considerations): Numbered instructions will be used if label space permits, otherwise may appear in paragraph format. The list of organisms can be formatted into paragraph form using a comma to separate organisms. Unit abbreviations can be spelled out. When choosing optional text, appropriate punctuation can be inserted or deleted. Equivalent use dilution ratios may be substituted within the directions.)

(Note to Reviewer: The following statement may be used if any food premise locations are listed on the final label.)

Brulin Quat Clean

{Before using this product {in federally inspected meat and poultry food processing plants and dairies}, food products and packaging materials must be removed from the room or carefully protected.}

(Note to Reviewer: For labels that list medical premises and metal and/or stainless steel surfaces, one of the following FDA/EPA Memorandum of Understanding statements must be used.)

This product is not to be used as a terminal sterilant/high-level disinfectant on any surface or instrument that (1) is introduced directly into the human body, either into or in contact with the bloodstream or normally sterile areas of the body, or, (2) contacts intact mucous membranes but which does not ordinarily penetrate the blood barrier or otherwise enter normally sterile areas of the body. {This product can be used to pre-clean or decontaminate critical or semi-critical medical devices prior to sterilization or high-level disinfection.}

(OR)

This product is not for use on medical device surfaces.

(Note to Reviewer: Appropriate dilution rates may be substituted as long as they are equivalent dilution rates.)

{DILUTION TABLE: (Note to Reviewer: This DILUTION TABLE is optional.)}

Use	Dilution	Contact Time
For Hospital or Medical Environment claims	3 fl oz /5 gal water	10 minutes
For Food Contact Surface Sanitizing claims at 150 ppm	0.75 fl oz /4 gal water	1 minute
For Food Contact Surface Sanitizing claims at 200 ppm	1 fl oz /4 gal water	1 minute
For Food Contact Surface Sanitizing claims at 400 ppm	2 fl oz /4 gal water	1 minute
For Laundry Bacteriostatic claims	10 fl oz /100 lbs of dry fabric	5 minutes
For Laundry Sanitizer	12 fl oz /100 lbs of dry fabric	5 minutes
For Mold and Mildew	3 fl oz /5 gal water	10 minutes

Brulin Quat Clean

HOSPITAL/HEALTH CARE/MEDICAL/NON-MEDICAL DISINFECTION

FOR USE AS A {ONE-STEP} {HOSPITAL} {MEDICAL} DISINFECTANT {DEODORIZER} {CLEANER}:

1. Pre-clean heavily soiled areas.
2. Apply use solution of 3 fl oz of this product per 5 gal of water {(or equivalent use dilution)} to disinfect hard, non-porous surfaces with a sponge, brush, cloth, mop {by immersion}, {auto scrubber}, {{mechanical spray device}, {{hand pump} coarse pump or trigger spray device}. For spray applications, spray 6-8 inches from surface. Do not breathe spray.}
3. Treated surfaces must remain wet for 10 minutes.
4. {{Wipe dry} {with a clean cloth} {or} {allow to air dry}.}{Rinsing of floors is not necessary unless they are to be waxed or polished.
5. Prepare a fresh solution daily or when visibly dirty.

SURGICAL INSTRUMENT PRESOAK: {{Add} {Mix}} 3 fl oz of this product per 5 gal of water {(or equivalent use dilution)} {(450 ppm active)}. Place pre-cleaned instruments in solution to presoak surgical instruments for a minimum of 10 minutes, then proceed with normal sterilization procedure.

Note: Plastic instruments can remain immersed until sterilization. Metal instruments must be removed after 10 minutes, rinsed, dried, and kept in a clean non-contaminated receptacle until sterilization. Prolonged soaking will cause damage to metal instruments. Surgical instruments must be sterilized before use.

ULTRASONIC BATH DISINFECTANT DIRECTIONS: Pre-clean heavily soiled objects. Use this product to disinfect hard, non-porous non-critical objects compatible with Ultrasonic cleaning units. Pour a fresh solution of [{3 fl oz} {one 3-fl oz packet}] of this product per 5 gal of water {(or equivalent use dilution)} {(450 ppm active)} directly into bath chamber. Place objects into unit and operate {according to manufacturers' use directions} for a minimum of 10 minutes. Remove objects and rinse with sterile water. Allow to air dry. Prepare a fresh solution daily or when visibly dirty.

FOR DISINFECTING HARD, NON-POROUS {SEALED FIBERGLASS} BATH AND THERAPY EQUIPMENT: Drain the water from the unit. Pre-clean heavily soiled surfaces to {remove body oils, dead tissue, soil and all other buildups}. Prepare a use solution by adding [{3 oz.} {one 3-oz. packet}] of this product per every 5 gal. of water {(or equivalent use dilution)} {(450 ppm active)}. Refill the unit with the use solution to just cover the intake valve. Briefly start the pump to circulate the solution. Turn off pump. Wash down the unit sides, seat of the chair lift, and all related equipment with a clean swab, brush or sponge. Treated surfaces must remain wet for 10 minutes for proper disinfection. After the unit has been thoroughly disinfected, drain solution from the unit and rinse all surfaces with fresh water. The unit is ready for reuse.

CLEANING AND DISINFECTING HARD, NON-POROUS SURFACES ON PERSONAL PROTECTIVE EQUIPMENT {(RESPIRATORS)}: Pre-clean equipment, if heavily soiled, to ensure proper surface contact. Prepare a use solution by adding 0.6 fl oz of this product per gal of water {(or equivalent use dilution)} {(450 ppm active)}. Gently mix for uniform use solution. Apply use solution to surfaces of the respirator with a sponge, brush, cloth, {by immersion}, {auto scrubber}, {{mechanical spray device}, {{hand pump} coarse pump or trigger spray device}. For spray applications, spray 6-8 inches from surface. Do not breathe spray.} Rub with brush, cloth, or sponge. Treated surfaces must remain wet for 10 minutes. Remove excess solution from equipment prior to storage. The user must comply with all OSHA regulations for cleaning respiratory protection equipment (29 CFR § 1910.134). Prepare a fresh solution daily or when visibly dirty.

SANITIZING

FOOD CONTACT {AND TOBACCO PROCESSING EQUIPMENT} SURFACE SANITIZING DIRECTIONS

Note to reviewer: This statement must appear with any of the Food Contact Surface Sanitizing claims unless already included in the use instructions.)

Prior to application, remove gross food particles and soil by a pre-flush or pre-scrape and when necessary, presoak. Then thoroughly wash or flush objects with a good detergent or compatible cleaner, followed by a potable water rinse before applications of the sanitizing solution.

(Note to Reviewer: On the final printed label either the dilution table and/or one of the dilution rates (or equivalent use dilution) will be used. If the dilution table is used then the 150 – 400 ppm dilution instruction will be used.)

FOOD CONTACT SURFACE SANITIZING DILUTION TABLE {FOR FOOD CONTACT SURFACES, PUBLIC EATING PLACES, DAIRY PROCESSING EQUIPMENT, FOOD PROCESSING EQUIPMENT AND UTENSILS}: To prepare a 150, 200, 300 or 400 ppm active solution use the following dilution table. Prepare the correct dilution rate based upon the appropriate use site.

FOOD CONTACT SURFACE SANITIZING DILUTION TABLE

Brulin Quat Clean

Active solution	1 gallon	4 gallons	10 gallons	20 gallons
150 ppm	0.19 fl oz	0.75 fl oz	1.92 fl oz	3.84 fl oz
200 ppm	0.25 fl oz	1.0 fl oz	2.5 fl oz	5.0 fl oz
300 ppm	0.375 fl oz	1.5 fl oz	3.75 fl oz	7.5 fl oz
400 ppm	0.50 fl oz	2.0 fl oz	5.0 fl oz	10.0 fl oz

(OR)

{Dilution List}

0.75 fl oz of this product per 4 gal of water {(0.19 fl oz per gal of water)} {(150 ppm active quat)} {(or equivalent use dilution)}

(OR)

1 fl oz of this product per 4 gal of water {(0.25 fl oz per gal of water)} {(200 ppm active quat)} {(or equivalent use dilution)}

(OR)

1.5 fl oz of this product per 4 gal of water {(0.375 fl oz per gal of water)} {(300 ppm active quat)} {(or equivalent use dilution)}

(OR)

2 fl oz of this product per 4 gal of water {(0.5 fl oz per gal of water)} {(400 ppm active quat)} {(or equivalent use dilution)}

(OR)

0.75-1 fl oz of this product per 4 gal of water {(0.19-0.25 fl oz of per gal of water)} {(150-200 ppm active quat)} {(or equivalent use dilution)}

(OR)

0.75-2 fl oz of this product per 4 gal of water {(0.19-0.5 fl oz per gal of water)} {(150-400 ppm active quat)} {(or equivalent use dilution)}

(OR)

1-2 fl oz of this product per 4 gal of water {(0.25-0.5 fl oz per gal of water)} {(200-400 ppm active quat)} {(or equivalent use dilution)}

(Note to Reviewer: One of the following two headers will be used.)

FOOD CONTACT SURFACE SANITIZING PERFORMANCE {FOR PUBLIC EATING PLACES, DAIRY PROCESSING EQUIPMENT AND FOOD PROCESSING EQUIPMENT, UTENSILS AND OTHER HARD, NON-POROUS FOOD CONTACT SURFACES IN FOOD PROCESSING LOCATIONS, MEAT PLANTS, DAIRIES, BAKERIES, CANNERIES, BEVERAGE PLANTS, RESTAURANTS AND BARS} DIRECTIONS {(REGULATED BY 40 CFR sec 180.940(a)(c)):

(OR)

TO SANITIZE HARD, NON-POROUS FOOD CONTACT SURFACES, {FOOD PROCESSING EQUIPMENT} {AND} {OTHER HARD, NON-POROUS SURFACES IN FOOD PROCESSING LOCATIONS}, {DAIRIES}, {RESTAURANTS} {AND} {BARS} {IN A THREE COMPARTMENT SINK}:

Immerse pre-cleaned glassware, dishes, silverware, cooking utensils and other similar size food processing equipment in a solution of *(Insert appropriate food contact dilution from table or list)* {(or equivalent use dilution)} for at least 1 minute. Allow sanitized surfaces to adequately drain {and then air dry} before contact with food {so that little or no residue remains}. Do not rinse.

For articles too large for immersing, apply a use solution of *(Insert appropriate food contact dilution from table or list)* {(or equivalent use dilution)} to sanitize hard, non-porous food contact surfaces with a brush, cloth, mop, sponge, auto scrubber, {mechanical spray device, {hand pump} coarse pump or trigger spray device.} For spray applications, spray 6-8 inches from surface. Do not breathe spray}. Surfaces must remain wet for at least 1 minute. Allow sanitized surfaces to adequately drain {and then air dry} before contact with food {so that little or no residue remains}. Do not rinse.

Prepare a fresh solution daily or when visibly dirty. For mechanical application, use solution must not be reused for sanitizing applications.

U.S. PUBLIC HEALTH SERVICE FOOD SERVICE SANITIZATION RECOMMENDATIONS CLEANING AND SANITIZING

1. Thoroughly wash equipment and utensils in a hot detergent solution.
2. Rinse utensils and equipment thoroughly with potable water.
3. Sanitize equipment and utensils by immersion in *(Insert appropriate food contact dilution from table or list)* {(or equivalent use dilution)} of this product for at least 1 minute at a temperature of 75°F.
4. For equipment and utensils too large to sanitize by immersion, apply use solution of *(Insert appropriate food contact dilution from table or list)* {(or equivalent use dilution)} of this product by rinsing, spraying or swabbing until thoroughly wetted for 1 minute.
5. {Allow sanitized surfaces to adequately drain {and then air dry} before contact with food.} Do not rinse.
6. Prepare a fresh solution daily or when visibly dirty.

{WISCONSIN STATE DIVISION OF HEALTH} DIRECTIONS FOR EATING ESTABLISHMENTS

1. Scrape and pre-wash hard, non-porous utensils and glasses whenever possible.
2. Wash with a good detergent or compatible cleaner.
3. Rinse with potable water.

Brulin Quat Clean

4. Sanitize in a solution of *(Insert appropriate food contact dilution of 200 ppm active or higher from table or list)* {(or equivalent use dilution)} of this product. Immerse all utensils for at least 1 minute or for contact time specified by governing sanitary code.
5. Place sanitized utensils on a rack or drain board to air-dry.
6. Prepare a fresh solution daily or when visibly dirty.

{NOTE: A potable water rinse following sanitization is not permitted under Section HFS 196.13 of the Wisconsin Administrative Code.}

CLOSED LOOP {CIRCULATION} SANITIZING {FOOD PROCESSING EQUIPMENT FLOW/PRESSURE METHOD}:

1. Disassemble equipment and thoroughly clean after use.
2. Assemble equipment into operational position prior to sanitizing.
3. Prepare a sanitizing solution equal to 110% of the volume capacity of the equipment by diluting *(Insert appropriate food contact dilution from table or list)* {(or equivalent use dilution)} of this product {(150 – 400 ppm active)}.
4. Pump the solution through the system until full flow is obtained at all extremities and the system is completely filled with sanitizer and all air is removed. Surfaces must remain wet for at least 1 minute.

CLEAN-IN-PLACE (CIP) METHOD {FOR} {DAIRY}, {DAIRY FARM} {AND} {FOOD PROCESSING FACILITIES}:

1. Thoroughly flush, clean and potable water rinse the system.
2. Prepare required volume of sanitizer solution needed by diluting *(Insert appropriate food contact dilution from table or list)* {(or equivalent use dilution)} of this product {(150 – 400 ppm active)}.
3. To sanitize entire system by circulation methods, run pumps for at least 2 minutes to thoroughly wet and sanitize all parts of the system.

Brulin Quat Clean

SANITIZING OF {REFRIGERATED} FOOD PROCESSING EQUIPMENT AND OTHER HARD, NON-POROUS SURFACES IN FOOD CONTACT LOCATIONS: For sanitizing {{food processing equipment,} {dairy equipment,} {refrigerated storage and display equipment} {and} {other}} hard, non-porous food contact surfaces, surfaces must be thoroughly pre-flushed or pre-scraped and, when necessary, presoaked to remove gross food particles.

1. Turn off refrigeration. (**Note:** Use this direction only if applicable.)
2. Unit must be washed with a compatible detergent and rinsed with potable water before sanitizing. (**Note:** Use this direction only if applicable.)
3. Apply a solution of (*Insert appropriate food contact dilution from table or list*) {(or equivalent use dilution)} of this product by {coarse pump or trigger spray device,} direct pouring or by circulating through the system. For spray applications, spray 6-8 inches from surface. Do not breathe spray. Surfaces must remain wet for at least 1 minute.
4. {{Drain thoroughly before reuse} {Allow sanitized surfaces to adequately drain}} before contact with food/liquid. Do not rinse. Return machine to service.
5. Prepare a fresh solution daily or when visibly dirty.

SANITIZATION OF INTERIOR HARD, NON-POROUS SURFACES OF [{ICE MACHINES}, {WATER COOLERS}, {WATER HOLDING TANKS}] {AND} {PRESSURE TANKS}:] (**Note to Reviewer:** Must choose appropriate instructions below.)

Ice Machines – Sanitization must occur after initial installation, after the machine is serviced and periodically during its use.

1. Shut off incoming water line to machine and turn off refrigeration.
2. Wash with a compatible detergent and rinse with potable water before sanitizing. (**Note:** Use this direction only if applicable.)
3. Apply a solution of (*Insert appropriate food contact dilution from table or list*) {(or equivalent use dilution)} of this product by mechanical spray, direct pouring, or by recirculating through the system.
4. Allow surfaces to remain wet or solution to remain in equipment for at least 1 minute. Drain thoroughly before reuse and allow sanitized surfaces to adequately drain {and then air dry} before contact with liquid.
5. Return machine to normal operation.

[{Water Coolers}, {Water Holding Tanks}] {and} {Pressure Tanks}] – Sanitization must occur after initial installation, after the system is serviced and periodically during its use.

1. Shut off incoming water line.
2. {{Units} {Tanks}} must be washed with a compatible detergent and rinsed with potable water before sanitizing. (**Note:** Use this direction only if applicable.)
3. Prepare a solution of (*Insert appropriate food contact dilution from table or list*) {(or equivalent use dilution)} of this product. Apply and/or circulate solution to wet all hard, non-porous surfaces for a minimum contact of 1 minute.
4. Allow sanitized surfaces to adequately drain {and then air dry} before contact with liquid. Do not rinse.
5. Return to service by opening incoming water lines.

SANITIZATION OF INTERIOR HARD, NON-POROUS SURFACES OF WATER SOFTENERS AND REVERSE OSMOSIS (RO) UNITS

Water Softeners – Sanitization must occur after initial installation, after the system is serviced and periodically during its use.

1. Unit must be washed with a compatible detergent and rinsed with potable water before sanitizing. (**Note:** Use this direction only if applicable.)
2. Backwash the softener and add a solution of (*Insert appropriate food contact dilution from table or list*) {(or equivalent use dilution)} of this product to the brine tank well. {The brine tank must have water in it to permit the solution to be carried into the softener.} (**Note:** Standard system capacity is 48 gal.)
3. Proceed with the normal regeneration or interrupt the cycle after the brining step and let the softener soak for a minimum of 1 minute.
4. Backwash the softener with potable water to make sure all sanitizing solution is thoroughly rinsed from the unit before returning the system to service. Return system to service. Follow the manufacturer's directions for re-installation of new pre-filters, membrane element and post filter.

Reverse Osmosis (RO) Units – Sanitization must occur after initial installation, after the system is serviced and periodically during its use.

1. Turn off RO system, drain storage tank and remove membrane element and pre-filters. Put membrane element in a plastic bag so it remains wet. Do not use this product to sanitize the membrane element. Membrane element must be sterilized separately.
2. Tank must be washed with a compatible detergent and rinsed with potable water before sanitizing. (**Note:** Use this direction only if applicable.)
3. Fill empty pre-filter housing with a solution of (*Insert appropriate food contact dilution from table or list*) {(or equivalent use dilution)} of this product and turn on raw water. (**Note:** Standard system capacity is 1 to 2 gal.)
4. After holding tank is full, let system stand idle for a minimum of 1 minute. Turn off water. Drain holding tank.
5. Before the system is put back into service, flush system with potable water to assure sanitizing solution is rinsed thoroughly from system. Return unit{s} to normal operation. Follow the manufacturer's directions for re-installation of new pre-filters, membrane element and post filter.

Brulin Quat Clean

BEVERAGE DISPENSING AND SANITARY FILLING EQUIPMENT SANITIZER DIRECTIONS: For sanitizing hard, non-porous bottling or pre-mix dispensing equipment and bottles or cans in the final rinse application. This product is [(to be proportioned into the final rinse water line of the container washer or rinser) (for the exterior application for the filler and closing machine)]. Fill equipment with a solution of *(Insert appropriate food contact dilution from table or list)* [(or equivalent use dilution)] of this product. Surfaces must remain wet for at least 1 minute or until operations resume at which time the sanitizing solution must be drained from the system. Allow sanitized surfaces to adequately drain (and then air dry) before contact with liquid. Do not rinse.

{BEER FERMENTATION AND} {MILK} STORAGE TANK SANITIZER DIRECTIONS: For sanitizing hard, non-porous beer fermentation and holding tanks, wine, citrus {milk,} and food processing storage and holding tanks. Wash with a compatible detergent and rinse with potable water before sanitizing. Prepare a solution of *(Insert appropriate food contact dilution from table or list)* [(or equivalent use dilution)] of this product for mechanical or automated systems. {Follow manufacturers' directions for use for application equipment.} Surfaces must remain wet for at least 1 minute. Allow sanitized surfaces to adequately drain before contact with [{food} {liquid}]. Do not rinse. For mechanical operations or automated systems, the used sanitizing solution must not be reused for sanitizing, but can be reused for other purposes such as cleaning.

SANITIZING EGG SHELLS INTENDED FOR FOOD DIRECTIONS: To sanitize previously cleaned food-grade eggs in shell egg and egg product processing plants, spray with a solution of *(Insert appropriate food contact dilution from table or list)* [(or equivalent use dilution)] of this product. The solution must be warmer than the eggs, but not to exceed 130°F. Wet eggs thoroughly and allow solution to drain. Eggs sanitized with this product must be subjected to a potable water rinse only if they are to be broken immediately for use in the manufacture of egg products. Eggs must be reasonably dry before casing or breaking. The solution must not be re-used for sanitizing eggs.

Note: Only clean, whole eggs can be sanitized. Dirty, cracked or punctured eggs cannot be sanitized.

FOR TREATMENT OF [{MEAT} {AND} {POULTRY}] {OR} {FRUIT AND VEGETABLE}] [{CONVEYOR(S)} {BELTS}]: Remove gross food particles and excess soil by a pre-flush or pre-scrape. Wash with a good detergent or compatible cleaner. Rinse equipment thoroughly with potable water and then rinse equipment with a sanitizing solution. During processing apply *(Insert appropriate food contact dilution from table or list)* [(or equivalent use dilution)] of this product to conveyors with suitable feeding equipment. Do not allow this solution to be sprayed directly on food. Controlled volumes of sanitizer are applied to return portion of conveyor through nozzles so located as to permit maximum drainage of sanitizer from equipment and to prevent puddles on top of belt. During interruptions in operation, apply solution using coarse spray equipment to peelers, collators, slicers and saws, and other non-porous conveyor equipment. Allow surfaces to remain wet for at least 1 minute. Conveyors and other equipment must be free of product when applying this coarse spray.

GLOVE DIP SANITIZER DIRECTIONS: To reduce cross contamination from area to area in animal areas and the packaging and storage areas of food plants, dip or soak pre-washed [(plastic), {latex} {or} {other} {synthetic} {rubber}] non-porous gloved hands in a suitable clean container that contains enough freshly made sanitizing solution to cover the gloved hand area. Do not let sanitizing solution come into contact with exposed skin. Gloved hands must remain wet for at least 1 minute. Do Not Rinse. Prepare sanitizing solution by adding *(Insert appropriate food contact dilution from table or list)* [(or equivalent use dilution)]. Prepare a fresh solution daily or when visibly dirty.

GLOVE SPRAY SANITIZER DIRECTIONS: To reduce cross contamination from area to area in animals areas and the packaging and storage areas of food plants, spray pre-washed [(plastic), {latex} {or} {other} {synthetic} {rubber}] gloves thoroughly to ensure sanitizing solution covers the exterior surfaces of the gloves prior to [{usage} {wearing}] using a coarse spray device. Do not let sanitizing solution come into contact with exposed skin. After applying solution, allow gloves to remain wet for at least 1 minute. Let air dry thoroughly before wearing gloves. Do not rinse. Prepare sanitizing solution by adding *(Insert appropriate food contact dilution from table or list)* [(or equivalent use dilution)]. Prepare a fresh solution daily.

GLOVE DIP/SPRAY SANITIZER DIRECTIONS: To reduce cross contamination from area to area in animals areas and the packaging and storage areas of food plants, dip, soak or spray pre-washed [(plastic), {latex} {or} {other} {synthetic} {rubber}] gloves thoroughly to ensure sanitizing solution covers the exterior surfaces of the gloves prior to [{usage} {wearing}]. For spray applications, use a coarse spray device. Do not let sanitizing solution come into contact with exposed skin. After applying solution, allow gloves to remain wet for at least 1 minute. Let air dry thoroughly before wearing gloves. Do not rinse. Prepare sanitizing solution by adding *(Insert appropriate food contact dilution from table or list)* [(or equivalent use dilution)]. Prepare a fresh solution daily or when visibly dirty.

MOLD/MILDEW

TO CONTROL MOLD/MILDEW: Prepare use solution by adding 3 fl oz of this product per 5 gal of water {(0.6 fl oz of this product per gal of water)} [(or equivalent use dilution)]. Apply use solution to hard, non-porous surfaces for 10 minutes which will effectively inhibit the growth of mold and mildew and their odors. Repeat treatment every seven days, or more often if new growth appears.

TO CONTROL THE GROWTH OF MOLD AND MILDEW ON NON-POROUS ATHLETIC EQUIPMENT: For use on wrestling and gymnastic mats, athletic mats, exercise equipment, athletic training tables, physical therapy tables, athletic helmets, wrestling/boxing headgear, athletic shoe soles, and other hard, non-porous surfaces. Saturate surfaces with a use solution of 3 fl oz of this product per 5 gal of water [(or equivalent use dilution)]. Apply use solution by sponge, brush, cloth, mop, {by immersion}, {(mechanical spray device,} {(hand pump)} coarse

Brulin Quat Clean

pump or trigger spray device}. For spray applications, spray 6-8 inches from surface. Do not breathe spray. Do not use equipment until treatment has been absorbed, set or dried. Repeat treatment every seven days, or more often if new growth appears.

TO CONTROL THE GROWTH OF MOLD AND MILDEW ON LARGE, INFLATABLE, NON-POROUS PLASTIC AND RUBBER STRUCTURES: For use on nonporous plastic and rubber surfaces such as inflatable animals, promotional items, moonwalks, slides, obstacle course play and exercise equipment. Thoroughly clean all surfaces with soap or detergent and rinse with water. Apply a use solution of [3 fl oz] {one} 3-fl oz packet of this product per 5 gal of water {(or equivalent use dilution)} by sponge, brush, cloth, mop, {mechanical spray device,} {hand pump} coarse pump or trigger spray device}. For spray applications, spray 6-8 inches from surface. Do not breathe spray. Do not use equipment until treatment has dried. Repeat treatment every seven days, or more often if new growth appears.

BARBER/SALON

FOR USE AS A DISINFECTANT, OF GROOMING CLIPPERS, HAIR CLIPPERS, ELECTRIC SHEARS, BARBER/SALON SHEARS AND OTHER IMPLEMENTS {, [BARBER] MANICURE} NAIL} SALON]} INSTRUMENTS AND TOOLS: {Remove hair, dandruff and dust particles prior to disinfecting the blades. [(Turn the clipper off occasionally during use and spray between the teeth of blades) While clipper/shear is running, hold in the downward position and spray]} with a use solution of 3 fl oz of this product per 5 gal of water {(or equivalent use dilution)}. Do not spray on the clipper case or drip into clipper housing. Immerse pre-cleaned barber/salon tools such as combs, brushes, {plastic rollers,} razors, {clipper and/or trimmer} blades, {tweezers,} manicure/pedicure tools, scissors, and other salon instruments and tools in a use solution of 3 fl oz of this product per 5 gal of water {(or equivalent use dilution)} for at least 10 minutes. Rinse thoroughly and dry before use. Prepare a fresh solution daily or when visibly dirty.

Note: Plastic instruments can remain immersed until ready to use. Stainless steel shears and other metal instruments must be removed after 10 minutes, rinsed, dried and kept in a clean, non-contaminated receptacle. Prolonged soaking will cause damage to metal instruments.

FOR USE AS A DISINFECTANT, OF HARD, NON-POROUS SURFACES IN FOOTBATHS: To remove body oils, dead tissue, soil and all other buildups or organic matter on surfaces after using the footbath, drain the water and thoroughly clean all surfaces with soap or detergent, then rinse with water. Apply a use solution of 3 fl oz of this product per 5 gal of water {(or equivalent use dilution)} on all surfaces with a brush, cloth, mop, sponge, {hand pump} coarse pump or trigger spray device}. Brush or swab thoroughly and allow solution to stand for 10 minutes. For spray applications, spray 6-8 inches from surface. Do not breathe spray. After the unit has been thoroughly disinfected, rinse all surfaces with fresh water. The unit is then ready for reuse.

RESTROOM/BATHROOM

NON-ACID TOILET BOWL {AND URINAL} DISINFECTANT {/CLEANING} DIRECTIONS

Remove heavy soil prior to disinfection.

From a Concentrate: Add 0.6 fl oz of this product directly into the water in the toilet bowl. Brush thoroughly over exposed surfaces and under the rim with a toilet [{brush} {mop}], cloth, or sponge. Allow solution to stand for 10 minutes and flush.

From a Use Solution: Empty water out of toilet bowl or urinal and apply a use solution prepared by adding 3 fl oz of this product per 5 gal of water {(or equivalent use dilution)} to exposed surfaces, including under the rim with a toilet [{brush} {mop}], cloth, or sponge, {hand pump} coarse pump or trigger spray device}. {For spray applications, spray 6-8 inches from surface. Do not breathe spray.} Brush or swab thoroughly, then allow solution to stand for 10 minutes and flush.

FOR HEAVY DUTY CLEANING OF TOILET BOWLS AND URINALS: Pre-clean heavily soiled areas. Empty toilet bowl or urinal and apply 1.2 fl oz of this product to exposed surfaces including under the rim with toilet [{brush} {mop}], cloth, or sponge, or mechanical spray device, {hand pump} coarse pump or trigger spray device}. To aid in soil removal, allow to soak. For sprayer application, spray 6-8 inches from surface. Brush or swab thoroughly and allow solution to stand for 10 minutes and flush.

{DEEP} CLEANING/DISINFECTING [{WATERFREE} {WATERLESS}] URINALS: Preliminary cleaning is required for heavily soiled surfaces. Remove and properly dispose of cartridge according to manufacturer's directions. Deep clean or disinfect the entire urinal by applying 3 fl oz of this product per 5 gal of water {(or equivalent use dilution)} directly onto surface. [{Brush} {Scrub}] surfaces and let solution stand for 10 minutes. Wipe surface to clean. Change cartridge as needed. The unit is ready for use.

TO CLEAN WATERFREE {/WATERLESS} URINALS: Remove any debris from the urinal. Spray 0.5 to 1 fl oz of use solution onto urinal surface. To prepare use solution: add 0.6 fl oz of this product per gal of water {(or equivalent use dilution)} {(450 ppm active)}. DO NOT spray product directly onto cartridge. Wipe surface to clean. Change cartridge as needed. The unit is ready for use.

FOR USE TO CLEAN AND DISINFECT SHOWER ROOMS, LOCKER ROOMS AND OTHER LARGE, OPEN AREAS WITH FLOOR DRAINS:

1. Pre-clean heavily soiled areas.
2. Apply use solution of 3 fl oz of this product per 5 gal of water {(450 ppm active)} {(or equivalent use dilution)} to floors, walls and ceilings making sure not to over spray. To disinfect, all hard, non-porous surfaces must remain wet for 10 minutes.
3. Scrub using a deck brush or other coarse material as necessary.

Brulin Quat Clean

4. Rinse surfaces thoroughly and let air dry.
5. Prepare a fresh solution daily or when visibly dirty.

DEODORIZATION/CLEANING

Brulin Quat Clean

FOR USE AS A {GENERAL} CLEANER {AND/OR DEODORIZER}: Prepare a use solution of 1.75 fl oz of this product per 5 gal of water {(or equivalent use dilution)} and apply to hard, non-porous surfaces. [{Rinse} {Wipe up excess liquid {with a paper towel}} {and} {or} {Allow to air dry}]. For heavy-duty use, [{add} {mix} {apply}] 4 fl oz of this product per 5 gal to clean hard, non-porous surfaces.

GENERAL DEODORIZATION: To deodorize, apply 1.75 fl oz of this product per 5 gal of water {(or equivalent use dilution)} to hard, non-porous surfaces. [{Rinse} {Wipe up excess liquid {with a paper towel}} {and} {or} {Allow to air dry}].

GLASS CLEANING {/DEODORIZING} DIRECTIONS: Use a 1.75 fl oz of this product per 5 gal of water use solution to clean and deodorize windows, mirrors, and glass surfaces. Use a coarse spray device. For spray applications, spray 6-8 inches from surface. Do not breathe spray. Rub with sponge or cloth. Change cloth, sponge or towels frequently to avoid re-deposition of soil.

FOR USE AS A CLEANER ON FINISHED FLOORS: To limit gloss reduction, use 1.75 fl oz of this product per 5 gal of water. Apply with a damp mop or auto scrubber. Allow surface to air dry.



CARPET CLEANING

SPECIAL INSTRUCTIONS FOR CLEANING CARPETS: This product can be used to clean carpets in industrial, institutional, commercial and residential areas such as homes, motel & hotel chains, nursing homes, schools and hospitals. For use on wet, cleanable synthetic fibers. Do not use on wool. Vacuum carpet thoroughly prior to cleaning. Test fabric for color fastness.

For Portable Extraction Units: Mix 1.1 fl oz of this product per 1 gal of water {(or equivalent use dilution)}.

For Truck Mounted Extraction Machines: Mix 1.1 fl oz of this product per 1 gal of water {(or equivalent use dilution)} and meter at 5 gal per hour.

For Rotary Floor Machines: Mix 1.1 fl oz of this product per 1 gal of water {(or equivalent use dilution)} and apply at the rate of 300-500 sq ft per 1 gal.

Do not mix this product with other cleaning products. Follow the cleaning procedures specified by the manufacturer of the cleaning equipment. After using this product set the carpet pile and protect the carpet from furniture legs and bases while drying. Do not over wet. If applied to stain resistant nylon carpet, apply a fabric protector according to the carpet manufacturer's directions.

OTHER USES

Brulin Quat Clean

MUSHROOM FARM INDUSTRY USE DIRECTIONS

Site Preparation: The first step in any ongoing sanitation program must be the removal of gross contamination and debris. This may be accomplished by using a shovel, broom, or vacuum, depending on the area to be disinfected.

Disinfection: For heavily soiled areas, pre-clean first. Use {3 fl oz} {{one} 3-fl oz packet} of this product per 5 gal of water {(or equivalent use dilution)} use solution. Wet all hard, non-porous surfaces thoroughly. Treated surfaces must remain wet for 10 minutes. Let air-dry. Prepare a fresh solution for each use.

For Heavy Duty Cleaning: When heavy duty cleaning is desired, use 6 fl oz of this product per 5 gal of water {(1.25 fl oz of this product per gal of water)} {(or equivalent use dilution)}. Heavily soiled areas will require repeated cleaning before treatment.

DO NOT APPLY TO THE MUSHROOM CROP, COMPOST OR CASING. Rinse treated surfaces with potable water before they contact the crop, compost or casing.

DISINFECTIOF HARD, NON-POROUS SURFACES IN WHIRLPOOL UNITS: After using the whirlpool unit, drain unit. Prepare a use solution of 3 fl oz of the product per 5 gal of water {(or equivalent use dilution)} and refill with use solution to just cover intake valves {or 2 inches above the highest jet}. Briefly start the pump to circulate the solution. Turn off the pump. Wash down the unit sides, seat of the chair lift and any other related equipment with a clean swab, brush or sponge. Treated surfaces must remain wet for 10 minutes. After the unit has been thoroughly disinfected, drain the solution from the unit and rinse disinfected surfaces with fresh water. Wipe dry with a clean sponge or cloth or allow to air dry. Repeat for heavy soiled units.

FOR DISINFECTING BAGLESS VACUUM CLEANERS: Turn off and unplug vacuum cleaner. Remove the hard, non-porous container that houses collected material from the vacuum cleaner. Empty contents into a waste receptacle. Rinse collection container with water and wipe clean to remove any additional collected material. Prepare a use solution of 3 fl oz of this product per 5 gal of water {(or equivalent use dilution)}. Apply use solution to collection container with a brush, cloth, mop, sponge, mechanical spray device, {{hand pump} coarse pump or trigger spray device} so as to wet all surfaces thoroughly. {For sprayer applications, spray 6-8 inches from surface.} Allow surfaces to remain wet for 10 minutes. Wipe up excess liquid with a clean cloth or sponge or allow to air dry. Reattach container to vacuum cleaner.

FOR DISINFECTING NON-POROUS VACUUM CLEANER BRUSHES: Turn off and unplug vacuum cleaner. Remove the non-porous brushes from vacuum cleaner. Prepare a use solution 3 fl oz of this product per 5 gal of water {(or equivalent use dilution)} and submerge brush in use solution so as to wet all surfaces thoroughly. Allow surfaces to remain wet for 10 minutes. Wipe up excess liquid with a clean cloth or sponge or allow to air dry. Reattach brushes to vacuum cleaner.

FLORIST USE DIRECTIONS: To clean, disinfect {and deodorize} hard, non-porous surfaces, prepare use solution of 1.75 fl oz of this product per 5 gal of water {(or equivalent use dilution)}. For heavy-duty use, add 4 fl oz of this product per 5 gal of water {(or equivalent use dilution)}. Remove all leaves, petals, garbage and refuse. Pre-clean surfaces using pressurized water where possible. Apply use solution to hard, non-porous surfaces, thoroughly wetting surfaces as required, with a cloth, mop, brush, sponge, or mechanical spray device, {{hand pump} coarse pump or trigger spray device}. For sprayer applications, spray 6-8 inches from surface. Rub with brush, sponge, mop or cloth. Do not breathe spray. Treated surfaces must remain wet for 10 minutes. Wipe up excess or allow to air dry. Change cloth, sponge or towels frequently to avoid re-deposition of soil. Prepare a fresh solution daily or when visibly dirty.

Brulin Quat Clean

CLEANSING OF EXTERIOR BODY SURFACES OF [HUMAN REMAINS], {CADAVERS}: To cleanse away skin secretions and accompanying malodor, to ensure the removal of all soil and bloodstains, and to remove and reduce surface contamination, apply 1.75 fl oz of this product per 5 gal of water{(or equivalent use dilution)} to the exterior surfaces of the body. Bathe the entire body using sponge or washcloth. A soft brush may be employed on surfaces other than the face. Allow a 10 minute contact time for optimal results. Prepare a fresh solution for each human remain.

LAUNDRY USE

COMMERCIAL AND INSTITUTIONAL LAUNDRY USE: For residual bacteriostatic activity against gram negative and/or gram positive odor-causing bacteria and/or residual self-sanitizing activity against *Klebsiella pneumoniae* and *Staphylococcus aureus*, use this product as directed.

Initial Treatment: Use 10 fl oz of this product per 100 pounds of fabric (dry weight) {(or equivalent use dilution)}. Dilute the appropriate amount of this product in one to two gal of water, and then add solution to the wash wheel at the beginning of the final rinse cycle. A minimum rinse cycle time of 5 minutes is required.

Repeat Treatment: Follow Initial Treatment directions and re-treat fabric after each washing {or if odor persists}.

LAUNDRY BACTERIOSTAT FOR COMMERCIAL, INDUSTRIAL, AND NON-MEDICAL INSTITUTIONAL LAUNDRY APPLICATIONS: This product provides the fabric with residual bacteriostatic activity against odor causing gram-negative and gram-positive bacteria when added to the final rinse at a rate of 10 fl oz of this product per 100 lbs of dry laundry. This product was evaluated against:

Corynebacterium ammoniagenes {(ATCC 6872)}

Klebsiella pneumoniae {(ATCC 4352)}

Staphylococcus aureus {(ATCC 6538)}

LAUNDRY DEODORIZER {AGAINST ODOR CAUSING BACTERIA}: For activity against odor causing bacteria caused by conditions of high relative humidity or wet contamination, use 12 fl oz of this product per 100 pounds of dry weight fabric. Dilute the appropriate amount of this product in one to two gal of water, and then add to the wash wheel in the final rinse. Re-treat fabric after each washing. Laundered fabric may also be treated by soaking.

PRESERVATION AGAINST MILDEW BY SOAKING: Use 10 fl oz of this product per 100 pounds of fabric (dry weight). A minimum soaking time of 5 minutes is required.

LAUNDRY SANITIZER: When added at the rate of 1 fl oz of this product per gal water {to yield 780 ppm active} {(12 fl oz of this product per 100 lbs of dry laundry)} {(or equivalent use dilution)} {(780 ppm active)}, this formulation provides sanitization against *Staphylococcus aureus*, *Klebsiella pneumoniae*, *Pseudomonas aeruginosa*, and *Staphylococcus aureus* Methicillin Resistant (MRSA) and is effective against HIV-1 in rinse water up to 200 ppm hard water.

KILLS HIV-1 ON LAUNDRY IN COMMERCIAL, INDUSTRIAL AND INSTITUTIONAL APPLICATIONS. This product provides virucidal* activity against HIV-1 on fabrics when presoaked with a 4 minute contact time followed by normal washing in detergent and rinsing at a rate of 12 fl oz of this product per 100 lbs of dry laundry in water hardness up to 200 ppm.

LAUNDRY SANITIZING DIRECTIONS FOR USE: For sanitizing step, fill washer to low water level with minimum temperature water of 95°F. Using an appropriate {(company name)} dispenser, inject this product into the sanitizing rinse step at the rate of 1 fl oz of this product per gal water {to yield 780 ppm active} {(12 fl oz of this product per 100 lbs of dry laundry)} {(780 ppm active)} {(or equivalent use dilution)}. Treat the laundry for a minimum of 5 minutes at a minimum temperature of 95°F. Other laundry additives, such as fabric softeners, laundry sours, starch and sizing must be used per manufacturer's instructions in subsequent rinse cycles after the sanitizing rinse cycle.

(OR)

This product is used in the final, warm rinse cycle at a low water level. Dilute at 1 fl oz of this product per gal of water {(12 fl oz of this product per 100 lbs of dry laundry)} {(780 ppm active)} {(or equivalent use dilution)}, then add to the wash in the final rinse, or dispense directly through automatic dispensing equipment. Run for a minimum of 5 minutes. Retreat as necessary. This product will not harm fabrics. DO NOT USE IN THE PRESENCE OF, OR MIX WITH OTHER CHEMICALS.

FOR USE IN SMALL COMMERCIAL WASHING MACHINES: Use the chart below to determine the equivalent use dilution per wash load for use as a Laundry Sanitizer in small commercial washing machines. This is based on 12 fl oz of this product per 100 lbs of dry laundry.

Washer Capacity (lbs dry laundry)	fl oz (per wash load)
25	4
50	8
75	12

Brulin Quat Clean

ALTERNATE CONTAINER/DELIVERY SYSTEMS

AUTOMATED DILUTION SYSTEM *{(DILUTION SYSTEMS TRADE NAME)}* INSTRUCTIONS:

Remove *{cap}* *{spray nozzle}* from empty container. Fill empty container with a freshly prepared use-solution. Replace *{cap}* *{spray nozzle}*. Place correct use-dilution label on newly filled container.

(OR)

{Remove cap and} Insert cartridge into dispenser. *{See dispenser instructions for proper placement of cartridge. *{Press button}* *{or}* *{turn knob}* to dispense *(Insert appropriate dilution from dilution table or list of this product into a *{bucket}*, *{bottle}*, *{scrubber}* or *{other}* *{container}*.)**

(OR)

Turn off water to connect *{unit}* *{cartridge}*. Attach water source. Rotate control knob to fill a *{bottle}* *{or}* *{bucket}* *{other container}*. Squeeze handle to dispense *(Insert appropriate dilution from dilution table or list. {See device instruction manual for more information.}*

(OR)

Attach sprayer unit to hose. Secure tightly, Check that the sprayer is in the off position. Turn on water. Turn sprayer to on position to dispense *(insert appropriate dilution from dilution table or list)*. Spray evenly over surface. When finished turn sprayer to off position and then turn water off. Separate mixing of the concentrate or other application equipment is not required. First ensure the hose faucet is turned off.

BAG-IN BOX CONTAINERS:

How to use this package: This package is designed to be used with dilution control systems only. Open package and connect to *{hose}* *{system}* to dispense according to directions on the box.

COARSE TRIGGER SPRAYERS: Fill bottle from dispenser. *{Apply to surfaces according to directions above.}*

SPRAY USE INSTRUCTIONS:

How to Assemble Extendable Trigger

1. Remove cap from bottle.
2. Insert end of tube into bottle until new cap meets bottle.
3. Twist cap onto bottle until secure.

How to Spray

1. Adjust nozzle to ON ***(Note to Reviewer: There will be an ON symbol here)*** position as indicated on nozzle.
2. *{To prime sprayer, direct nozzle toward surface to be treated and squeeze trigger several times until liquid is seen through the length of the tube. **Note:** Keeping sprayer head below the level of liquid in bottle will make priming easier.} *{When priming, hold sprayer level to the ground. If held at an angle, sprayer will not prime.}**

After Use

1. Turn nozzle to OFF ***(Note to Reviewer: There will be an OFF symbol here)*** position.

(Spray Cap container language)

Shake Well. Remove sticker. Open flip cap. Firmly insert red hose tip.

MOP BUCKETS: Fill bucket from dispenser. Set up "Wet Floor" signs. Mop floor surfaces as specified in directions above.

(Note to Reviewer: For pre-measured tear open packets only)

PACKETS: *{Simply}* *{Tear}* open and *{pour contents into X gal of water. Keep packets in box until ready to use.}*

For Spray Bottles:

1. Fill stock *{solution bottle}* *{mixing container}* *{insert bottle number}* to indicated line with (X) *{fl oz}* *{gal}* water.
2. Pour contents of (X) pack{s} *{of this product}* *{insert packet number}* into stock *{solution bottle}* *{mixing container}*.
3. Fill *{quart}* *{hand pump}* *{course}* trigger spray bottle *{insert bottle number}* with (X) fl oz to water line.
4. Add (X) pump stroke *{(X) fl oz}* from stock *{solution bottle}* *{mixing container}*.

Note: Empty and rinse bottles before refilling.

Brulin Quat Clean

For *[[Mop] Buckets]* *{or}* *[[Soaking] [Wiping] [Cloth] containers]]*:

1. Fill *[[mop] bucket {insert bucket number}] {container}]* to indicated line with (X) *[[fl oz] {gal}]*.
2. Pour contents of (X) pack{s} *[[of this product] {insert packet number}]* into stock *[[solution bottle] {mixing container}]*.
3. Add (X) pump stroke *[(X) fl oz]* from stock *[[solution bottle] {mixing container}]*.
4. *{Soak clean {wiping} cloths between use.}*
5. Prepare a fresh solution daily or when visibly dirty *[[or if falls below XXXppm active quat.]{Use quaternary test strips for testing active level}]*.

REFILLS

To Refill Concentrate From Large Containers Into Smaller Containers: This product may be used to fill and refill clean, properly labeled containers for dilution elsewhere within your facility. Make sure the small container has been cleaned, dried and properly labeled according to state and local regulations. Also make sure other items (funnels or hand pumps) are properly cleaned and dried. To refill, *[[simply pour] {pump product}]* from the larger container directly into the smaller one being careful not to spill any product. Keep both containers sealed when not in use.

STORAGE AND DISPOSAL

Do not contaminate water, food, or feed by storage and disposal.

{PESTICIDE} STORAGE: Store only in original container. Keep this product under locked storage sufficient to make it inaccessible to children or persons unfamiliar with its proper use.

PESTICIDE DISPOSAL: Pesticide wastes are acutely hazardous. Improper disposal of excess pesticide, spray mixture or rinsate is a violation of Federal Law. If these wastes cannot be disposed of by use according to label instructions, contact your State Pesticide or Environmental Control Agency, or the Hazardous Waste Representative at the nearest EPA Regional Office for guidance.

CONTAINER HANDLING:

*{Note to Reviewer: One or more of the following paragraphs for Container Handling will be selected, depending on packaging use/type.}
{For products with industrial, institutional, commercial use – May choose appropriate non-refillable/refillable statement.}*

{For non-refillable containers equal to or less than 5 gal}

Non-Refillable Container. Do not reuse or refill this container. Triple rinse container *[[or equivalent]]* promptly after emptying. Triple rinse as follows: Fill the container ¼ full with water and recap. Shake for 10 seconds. Drain for 10 seconds after the flow begins to drip. Follow Pesticide Disposal instructions for rinsate disposal. Repeat this procedure two more times. Then offer for recycling if available or puncture and dispose of in a sanitary landfill, or by incineration.

{For non-refillable containers greater than 5 gal}

Non-Refillable Container. Do not reuse or refill this container. Triple rinse container *[[or equivalent]]* promptly after emptying. Triple rinse as follows: Fill the container ¼ full with water. Replace and tighten closures. Tip container on its side and roll it back and forth, ensuring at least one complete revolution, for 30 seconds. Stand the container on its end and tip back and forth several times. Turn the container over onto its other end and tip back and forth several times. Follow Pesticide Disposal instructions for rinsate disposal. Repeat this procedure two more times. Then offer for recycling if available or puncture and dispose of in a sanitary landfill, or by incineration.

{For non-refillable packets, Bag-In Box, and other sealed containers}

{Note to Reviewer: sealed containers are designed to reduce worker exposure to the concentrate. None of these types of containers can be triple rinsed because they are closed, welded, sealed containers.}

Non-Refillable Container. Do not reuse or refill this container. Wrap empty container and put in trash or offer for recycling.

{Refillable containers}

Refillable Container. Refill this container with this product only. Do not reuse this container for any other purpose. Cleaning the container before final disposal is the responsibility of the person disposing of the container. Cleaning before refilling is the responsibility of the refiller. To clean the container before final disposal empty the remaining contents from this container into application equipment or a mix tank. Fill container about 10 percent full with water. Agitate vigorously or recirculate water with the pump for 2 minutes. Pour or pump rinsate into application equipment or rinsate collection system. Repeat this rinsing procedure two more times.

PRECAUTIONARY STATEMENTS

HAZARDS TO HUMANS AND DOMESTIC ANIMALS

DANGER. Corrosive. Causes irreversible eye damage and skin burns. Harmful if swallowed, inhaled or absorbed through the skin. Avoid breathing spray mist. Do not get in eyes, on skin or on clothing. Wear goggles or face shield and rubber gloves and protective clothing when

Brulin Quat Clean

handling. Wash thoroughly with soap and water after handling and before eating, drinking, chewing gum, using tobacco or using the toilet. Remove contaminated clothing and wash clothing before reuse.

ENVIRONMENTAL HAZARDS

(If container is equal to or greater than 5 gal., the following statement must appear on the label.)

This product is toxic to fish and aquatic invertebrates. Do not discharge effluent containing this product into lakes, streams, ponds, estuaries, oceans or other waters unless in accordance with the requirements of a National Pollutant Discharge Elimination System (NPDES) permit and the permitting authority has been notified in writing prior to discharge. Do not discharge effluent containing this product into sewer systems without previously notifying the local sewage treatment plant authority. For guidance contact your State Water Board or Regional Office of the EPA.

(If container is less than 5 gal., use the following as an alternate to the above statement.)

This product is toxic to fish and aquatic invertebrates.

{SPANISH ADVISORY STATEMENTS}

(Note to Reviewer: This statement is optional except when used on labels with agricultural uses.)

{SI USTED NO ENTIENDE LA ETIQUETA, BUSQUE A ALGUIEN PARA QUE SE LA EXPLIQUE A USTED EN DETALLE.
IF YOU DO NOT UNDERSTAND THE LABEL, FIND SOMEONE TO EXPLAIN IT TO YOU IN DETAIL.}

GRAPHICS AND ICONS

(Note to Reviewer: These are representative icons for use sites/application methods that may appear on the label with the appropriate directions for use, PPE or package type.)

{Picture of Bathroom}	{Picture of Toilet}	{Picture of Urinal}	{Picture of Sink}
{Picture of Dishes}	{Picture of Three Compartment Sink}	{Picture of Carpet Cleaning Machine}	{Picture of Mop and Bucket}
{Picture of Laboratory Equipment}	{Picture of Gloved Hand and Spray Bottle}	{Picture of Gloved Hand and Towel}	{Picture of Toilet Brush}
{Disinfectant Logo}	{Baby Drowning in Bucket Warning Graphic}	{Recycling Logo}	{Made in USA Logo/Flag}

(Note to Reviewer: The following may be used only if the supplemental registrant has obtained a Kosher/NSF listing. Allowed on back or side panel only.)

{Kosher Logo}, {NSF Logo}, {NSF Listed}
{{Insert 6-Digit NSF Listing Number Here}}

Brulin Quat Clean

X FL OZ (OR EQUIVALENT USE DILUTION) PACKET LABEL TO BE USED WITH MASTER CONTAINER LABEL

{Brulin Quat Clean}

{FOR USE AS {A} {HOSPITAL DISINFECTANT} {GENERAL DISINFECTANT} {FOOD CONTACT SANITIZER}
NOT FOR RESALE

ACTIVE INGREDIENTS:

Alkyl (50% C ₁₄ , 40% C ₁₂ , 10% C ₁₆)	
Dimethyl Benzyl Ammonium Chloride.....	4.0%
Octyl Decyl Dimethyl Ammonium Chloride	3.0%
Didecyl Dimethyl Ammonium Chloride.....	1.5%
Dioctyl Dimethyl Ammonium Chloride.....	1.5%
OTHER INGREDIENTS:	<u>90.0%</u>
TOTAL:	100.0%

.....

**KEEP OUT OF REACH OF CHILDREN
DANGER {PELIGRO}**

SEE [{OUTER CONTAINER} {INSERT}] FOR PRECAUTIONARY STATEMENTS
AND DIRECTIONS FOR USE

MIX EACH (*insert fl oz*) PACKET WITH (*insert volume*) OF WATER {TO MAKE (x) PPM SOLUTION}

(Note to Reviewer: The following text is optional.)

{SI USTED NO ENTIENDE LA ETIQUETA, BUSQUE A ALGUIEN PARA QUE SE LA EXPLIQUE A USTED EN
DETALLE.

IF YOU DO NOT UNDERSTAND THE LABEL, FIND SOMEONE TO EXPLAIN IT TO YOU IN DETAIL.}

DISPOSAL: Do not reuse or refill this container. Wrap empty container and put in trash.

Brulin & Co. Inc.

P.O. Box 270

Indianapolis, IN 46206

1.800.776.7149

EPA Reg. No. 106-XX EPA Est. No.

NET CONTENTS: (X) FL OZ