

Regular, effective cleaning and sanitizing of equipment, utensils, and work or dining surfaces, minimize the probability of contaminating food during preparation, storage or service, and the transmission of disease organisms to consumers and employees. Effective cleaning will remove soil and prevent the accumulation of food residues which may decompose or support the rapid development of food poisoning organisms or toxins. Application of effective sanitizing procedures destroys those disease organisms which may be present on equipment and utensils after cleaning, and prevents the transfer of such organisms to consumers or employees, either directly through tableware such as glasses, cups and flatware or indirectly through the food.

To prevent cross-contamination, kitchenware and food-contact surfaces of equipment shall be washed, rinsed, and sanitized after each use and following any interruption of operation during which time contamination may have occurred.

Where equipment and utensils are used for the preparation of foods on a continuous or production-line basis, utensils and the food-contact surfaces of equipment shall 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.

Precautionary Statements

Hazards to Humans and domestic animals

DANGER

Keep out of reach of children. Corrosive. Causes eye damage and skin irritation. Do not get in eyes, on skin, or on clothing. Wear goggles or face shield and rubber gloves when handling. Harmful if swallowed. Do not breath spray mist. Avoid contamination of food.

STORAGE AND DISPOSAL

- DO NOT CONTAMINATE WATER, FOOD, OR FEED BY STORAGE OR DISPOSAL
- OPEN DUMPING IS PROHIBITED
- DO NOT REUSE EMPTY CONTAINER

PESTICIDE DISPOSAL

PESTICIDE SPRAY MIXTURE OR RINSE WATER THAT CANNOT BE USED ACCORDING TO LABEL INSTRUCTIONS MUST BE DISPOSED OF ACCORDING TO FEDERAL OR APPROVED STATE PROCEDURES UNDER SUBTITLE C OF THE RESOURCE CONSERVATION AND RECOVERY ACT.

CONTAINER DISPOSAL

TRIPLE RINSE (OR EQUIVALENT), THEN OFFER FOR RECYCLING OR RECONDITIONING, OR DISPOSE OF IN A SANITARY LANDFILL, OR BY INCINERATION IF ALLOWED BY STATE AND LOCAL AUTHORITIES.

GENERAL

CONSULT FEDERAL, STATE OR LOCAL DISPOSAL AUTHORITIES FOR APPROVED ALTERNATIVE PROCEDURES.

Q7.5-0-0 FCSNR

**Sanitizer-Deodorizer
with Organic Soil Tolerance**
Institutional, Industrial, School
Dairy and Other Farm Use
For Food Handling and Processing
Restaurants and Dairies

Active Ingredients

Octyl decyl dimethyl ammonium chloride	2.250%
Didecyl dimethyl ammonium chloride	1.125%
Diocetyl dimethyl ammonium chloride	1.125%
Alkyl (C ₁₄ , 50%; C ₁₂ , 40%; C ₁₆ , 10%) dimethyl benzyl ammonium chloride	3.000%

Inert Ingredients

92.500%
100.000%

KEEP OUT OF REACH OF CHILDREN

DANGER

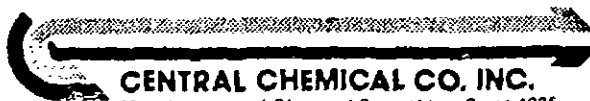
Statement of Practical Treatment

In case of contact, immediately flush eyes or skin with plenty of water for at least 15 minutes. For eyes, call a physician. Remove and wash contaminated clothing before reuse.

If swallowed, drink promptly a large quantity of milk, egg whites, gelatin solution; or if these are not available, drink large quantities of water. Avoid alcohol. Call a physician immediately.

NOTE TO PHYSICIAN: Probable mucosal damage may contraindicate the use of gastric lavage. Measures against circulatory shock, respiratory depression, and convulsion may be needed.

SEE LEFT PANEL FOR ADDITIONAL
PRECAUTIONARY STATEMENTS



CENTRAL CHEMICAL CO. INC.
Manufacturers of Chemical Specialties Since 1925
3130 BRINKERHOFF ROAD • KANSAS CITY, KANSAS 64115

EPA REG NO. 211-59

EPA EST NO. 211-KS1

NET CONTENTS

GALLON

ACCEPTED
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Directions for Use

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

Sanitizing of Food Processing Equipment and Other Hard Surfaces in Food Contact Locations. For sanitizing food processing equipment, dairy equipment, food utensils, dishes, silverware, glasses, sink tops, countertops, refrigerated storage and display equipment and other hard non-porous surfaces. No potable water rinse is required.

Wash and rinse all articles thoroughly, then apply a solution of 1 oz Q7.5-0-0 FCSNR in 4 gallons of water. (150ppm active) Surfaces should remain wet for at least one minute followed by adequate draining and air drying. Fresh solution should be prepared daily or when the use solution becomes visibly dirty. For mechanical application, use solution may not be reused for sanitizing applications.

Apply to sink tops, countertops, refrigerated storage and display equipment and other stationary hard surfaces by cloth or brush or mechanical spray device. No potable water rinse is required.

Dishes, silverware, glasses, cooking utensils and other similar size food processing equipment can be sanitized by immersion in a 1 oz / 4 gallon solution of
No potable water rinse is required.

At 1 oz / 4 gallons, Q7.5-0-0 FCSNR fulfills the criteria of Appendix F of the Grade "A" Pasteurized Milk Ordinance 1978 Recommendations of the U.S. Public Health Service in waters up to 800 ppm of hardness calculated as CaCO₃, when evaluated by the AOAC Germicidal and Detergent Sanitizer Method against *Escherichia coli* and *Staphylococcus aureus*.

U.S. PUBLIC HEALTH SERVICE FOOD SERVICE SANITIZATION RECOMMENDATIONS

Cleaning and Sanitizing

Equipment and utensils shall be thoroughly preflushed or prescrapped, and when necessary, presoaked to remove gross food particles and soil.

- 1) Thoroughly wash equipment and utensils in a hot detergent solution.
- 2) Rinse utensils and equipment thoroughly with clean water.
- 3) Sanitize equipment and utensils by immersion in a 1 oz / 4 gallon solution of Q7.5-0-0 FCSNR (150 ppm active) for at least 60 seconds at a temperature of 75°F. This dilution is equivalent to a solution containing 50 ppm available chlorine.
- 4) For equipment and utensils too large to sanitize by immersion, apply a 1 oz / 2 gallon solution of Q7.5-0-0 FCSNR (300 ppm active) by rinsing, spraying or swabbing until thoroughly wetted.
- 5) Allow sanitized surfaces to drain and air dry. Do not rinse.

Q7.5-0-0 FCSNR meets the requirements of 21 CFR 178.1010.

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07.5-0-0FCSNR

Apply 07.5-0-0FCSNR with a cloth, mop or mechanical spray device. When applied with a mechanical spray device, surface must be sprayed until thoroughly wetted. Treated surfaces must remain wet for 10 minutes. Fresh solution should be prepared daily or when the use solution becomes visibly dirty.

Disinfection in Hospitals, Nursing Homes and Other Health Care Institutions. For disinfecting floors, walls, countertops, bathing areas, lavatories, bedframes, tables, chairs, garbage pails and other hard non-porous surfaces.

Add 3.5 oz. 07.5-0-0FCSNR to 4.5 gallons water. Apply to previously cleaned hard surfaces. At this use level, 07.5-0-0FCSNR is effective against Pseudomonas aeruginosa, Staphylococcus aureus and Salmonella choleraesuis in the presence of 5% blood serum when evaluated by the AOAC Use-Dilution Test.

Virucidal Performance. At a 3.5 oz/4.5 gallon use level 07.5-0-0FCSNR was evaluated in the presence of 5% serum and found to be effective against the following viruses: Herpes simplex, Vaccinia, and Influenza A, (Hong Kong) on inanimate environmental surfaces

Disinfection in Institutions, Industry and Schools. Add 2 oz. of 07.5-0-0FCSNR to 4.5 gallons of water

Fungicidal Performance. At 0.5 oz. to 2.25 gallons of water use level, 07.5-0-0FCSNR is an effective fungicide against Trichophyton mentagrophytes (the athlete's foot fungus) when used on surfaces in areas such as locker rooms, dressing rooms, shower and bath areas and exercise facilities; utilizing the AOAC Fungicidal Test.

Disinfection of Barber Tools. Pre-cleaned barber tools (such as combs, brushes, razors, and scissors) can be disinfected by immersing in a 0.5 oz./gallon solution of 07.5-0-0FCSNR.

Disinfection of Poultry Equipment, Animal Quarters and Kennels. Poultry brooders, watering fountains, feeding equipment and other animal quarters (such as stalls and kennel areas) can be disinfected after thorough cleaning by applying a solution of 2 oz. 07.5-0-0FCSNR to 4.5 gallons of water. Small utensils should be immersed in this solution. Prior to disinfection, all poultry, other animals and their feeds must be removed from the premises. This includes emptying all troughs, racks and other feeding and watering appliances. Remove all litter and droppings from floors, walls and other surfaces occupied or traversed by poultry or other animals.

After disinfection, ventilate buildings, coops and other closed spaces. Do not house poultry, or other animals or employ equipment until treatment has been absorbed, set or dried.

All treated equipment that will contact feed or drinking water must be rinsed with potable water before reuse.

SANITIZATION:

For use in food processing plants, restaurants, dairies, food preparation areas, meat and poultry processing areas to sanitize food processing equipment, food utensils, dishes, silverware, glasses, sink tops, countertops, cutting boards, storage and display equipment and other hard, non-porous surfaces.

Remove accumulated food particles and soil by a pre-flush, or pre-scrape and when necessary, pre-soak treatment. Wash surface or object thoroughly with a good compatible detergent and rinse with potable water. Then apply a solution of ONE OUNCE 07.5-0-0FCSNR in 4 gallons of water (150 ppm active quaternary). Surfaces should remain wet for at least one minute. Drain use solution from the surface and let air dry. Fresh solution should be prepared daily or when used solution becomes visibly dirty. For mechanical application, used solution may not be reused for sanitizing applications.

Apply to sink tops, countertops, refrigerated storage and display equipment and other stationary hard surfaces with cloth or brush or mechanical spray device.

To Sanitize Glassware, Silverware, Dishes, Cooking Utensils, etc. Clean with a suitable detergent, removing accumulated food particles and soil, rinse thoroughly with potable water then immerse in a sanitizing solution made with one ounce of 07.5-0-0FCSNR, to four gallons of water, (150 ppm active quaternary). Surfaces should remain wet for at least one minute. Drain use solution and let air dry.

To Sanitize Dairy Equipment. Clean with a suitable detergent, removing accumulated soil and milk by-products and rinse thoroughly with potable water. Apply sanitizing solution of one part 07.5-0-0FCSNR to four parts water (150 ppm active quaternary) to surface and allow surface to remain wet for at least one minute. Drain use solution and let air dry. This solution is effective in water containing up to 500 ppm hardness. Follow the recommendations of your health department.

Dishes, silverware, glasses, cooking utensils and other similar size food processing equipment can be sanitized by immersion in a ONE OUNCE to 4 gallon solution of 07.5-0-0FCSNR (150 ppm active quaternary).

For "clean-in-place" application dilute 07.5-0-0FCSNR 1 part to 512 parts water (150 ppm active quaternary). Allow solution to thoroughly wet all surfaces and remain wet for at least one minute. In order to assure that all piping is completely sanitized transfer lines should be completely filled with sanitizing solution. System should then be drained of sanitizing solution and air dried.

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