



U.S. ENVIRONMENTAL PROTECTION AGENCY

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

EPA Reg. Number:

507-2

Date of Issuance:

3/31/23

NOTICE OF PESTICIDE:

☒ Registration
☐ Reregistration
(under FIFRA, as amended)

Term of Issuance:

Conditional

Name of Pesticide Product:

UNIT-B40 SANITIZER

Name and Address of Registrant (include ZIP Code):

Kresti Lyddon
Agent
UNIT CHEMICAL CORPORATION
Electronic Transmittal: klyddon@lewisharrison.com

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 (FIFRA).

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:

Tara Flint Silva, Acting Product Manager 31
RMBI, Antimicrobials Division

Date:

3/31/23

2. You are required to comply with the data requirements described in the DCI or EDSP Order identified below:

- a. ADBAC GDCI-069104-30881

You must comply with all of the data requirements within the established deadlines. If you have questions about the Generic DCI listed above, you may contact the Reevaluation Team Leader (Team 36): <http://www2.epa.gov/pesticide-contacts/contacts-office-pesticide-programs-antimicrobial-division>

3. Make the following label changes before you release the product for shipment:

- Revise the EPA Registration Number to read, “EPA Reg. No. 507-2.”

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 FIFRA and is subject to review by the Agency. See FIFRA section 2(p)(2). 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) lists 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, FIFRA section 12(a)(1)(B). 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 Assurance.

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 March 29, 2023
- Alternate CSF A dated March 29, 2023
- Alternate CSF B dated March 29, 2023
- Alternate CSF C dated March 29, 2023

If you have any questions, you may contact FlintSilva.Tara@epa.gov or Oiguenblik.Emilia@epa.gov.

Enclosure: Stamped label

UNIT-B40 SANITIZER

ACTIVE INGREDIENTS

n-Alkyl (60% C₁₄, 30% C₁₆, 5% C₁₂, 5% C₁₈)
dimethyl benzyl ammonium chlorides..... 40.0%

INERT INGREDIENTS:..... 60.0%

TOTAL:..... 100.0%

ACCEPTED

03/31/2023

Under the Federal Insecticide, Fungicide
and Rodenticide Act as amended, for the
pesticide registered under
EPA Reg. No.

507-2

KEEP OUT OF REACH OF CHILDREN

DANGER

See side (back) panel for additional precautionary statements.

Manufactured by

Unit Chemical Corporation, Henderson NV 89011
(800) 879-8648 - (702) 564-6454 www.unitchemical.com

[Distributed by] [Manufactured for]
[Company Name, Company Address]
[Company Phone Number[s]]
[Company Logo]
[<https://www.unitchemical.com> (Can
substitute website of supplemental
registrant)]

EPA Reg. No. 507-E
EPA Est. No. 507-NV-001 [EPA Est.
No.]
Net Contents: xx [lbs.] [oz.] [g]
[Batch No] [Lot No] [Manufacturing
Date]:
[Product of USA] [Made in the USA]

[FOR INDUSTRIAL USE]

[Note to Reviewer: In accordance with 40CFR Part 156.68(d), all First Aid statements, as prescribed, will appear on the front panel of the product label.]

FIRST AID

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 first 5 minutes, then continue rinsing eye. Call a poison control center or doctor for treatment advice.

IF ON SKIN OR CLOTHING: Take off contaminated clothing. Rinse skin immediately with plenty of water for 15-20 minutes. Call a poison control center or doctor for treatment advice.

IF SWALLOWED: Call a poison control center or doctor immediately for treatment advice. 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.

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. Call a poison control center or doctor for further treatment advice.

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

PRECAUTIONARY STATEMENTS HAZARDS TO HUMANS AND DOMESTIC ANIMALS

DANGER. Corrosive. Causes irreversible eye damage and skin burns. May be fatal if inhaled. Harmful if swallowed or absorbed through the skin. Do not breathe spray mist. Do not get in eyes, on skin or on clothing. Wear goggles or face shield and chemical-resistant gloves and protective clothing when 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 *{Only required for containers greater than 50 lbs.}*

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 or local provincial government.

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.}

{Note to Reviewer: In the case where a location, surface, or marketing claim is not registered in the State of California the statement “[(Not for use in CA)]” may be added to the relevant text.}

{Note to Reviewer: If optional language choices would cause the same footnote to appear multiple times in a sentence, it may instead be used once at the end of the sentence.}

{Note to Reviewer: “This product” can be substituted with actual product name in the marketing and directions for use.}

[LOCATIONS/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.}

This product is for use on hard, non-porous surfaces in [insert location]

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

For use on hard, non-porous surfaces [in] **{or}** [on] [insert location/surface]

[LOCATIONS]

- Airline terminals, airports, bus stations, train stations, transportation terminals, public facilities, shipping terminals, travel rest areas, waysides
- Automobiles, cars, trucks, campers, RVs, trailers, automotive garages, auto repair centers, bicycle shops
- Boats, ships, barges, cruise lines, cruise ships, watercraft

- Boxcars, tankers, 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
- Day care centers, [children's] nurseries, kindergartens, preschools
- Funeral homes, morgues, mortuaries, burial vaults, mausoleums, 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
- Museums, art galleries, performance/theater centers, movie houses, bowling alleys
- 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
- Restaurants, bars, kitchens, taverns, cafeterias, institutional kitchens, fast food operations, food storage areas, catering, bakeries
- Veterinary clinics, animal life science laboratories, animal laboratories, animal research centers, animal quarantine areas, animal holding areas, equine farms, [dog] [cat] [animal] kennels, animal breeding facilities, breeding establishments, animal husbandry establishments, grooming establishments, pet animal quarters, animal housing facilities, zoos, tack shops, pet shops, operating rooms, washing areas, waiting rooms, examination rooms and other animal care facilities
- 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, porches

- Bathrooms, restrooms, shower rooms, shower and bath areas
- Homes, households, condos, apartments, mobile homes, vacation cottages, summer homes
- Kitchens, bathrooms, and other household areas
- Breweries, canneries, cheese factories
- Bottle washing premises
- Dairy, equine, and poultry/turkey farms
- Farmhouses, barns, sheds, tool sheds, [cattle] [swine] [sheep] [horse] barns, pens and stalls, swine quarters, livestock farms, equine quarters, brooder houses, seed houses and veal, calving, hog, cattle and horse operations, chick vans, egg trucks, hatchery and farm vehicles
- Federally inspected meat and poultry plants
- Food establishments, coffee shops, donut shops, bagel stores, pizza parlors, liquor stores, wineries
- Food handling and processing areas
- Food processing plants, USDA inspected food-processing facilities, federally inspected meat and poultry plants, egg processing plants, poultry and turkey farms, farms, dairy farms, hog farms, meat/poultry processing plants, mushroom farms, rendering plants, poultry and animal dressing plants, canneries, meat packing plants, hide and leather processing plants
- Hide/leather processing surfaces such as hide storage bins, holding tanks, chill tanks, serpentine tanks and chains, machine and tannery equipment surfaces, conveyors and trolleys, hide press, grading and storage areas, scales
- Poultry premises {(Hatcheries)}:

Chick Holding Area	Chick Loading Area	Chick Processing Area
Egg Holding Area	Egg Receiving Area	Hatchery Room
Poultry Buildings	Setter Room	Tray Dumping Area
- Processing facilities for fish, milk, citrus, wine, fruit, vegetable, ice cream, potato, and beverage plants
- Solid, External Drain Area Detergent - Sanitizer [Tablet] [Block] [Ring] For Use In The Dairy, Meat, Beverage and Food Processing Industries.
- Swine premises:

Chutes	Creep Area
Dressing Plants Blocks	Farrowing Barns and Areas
Hauling Equipment	Loading Equipment
Nursery	Waterers and Feeders
- 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 and CAT labs, exam rooms, newborn nurseries, neonatal units, orthopedic facilities, respiratory therapy rooms, 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, microwave ovens. Any surface that may get hot or cold must come to room temperature (i.e., ovens, stoves, freezers, etc.) before sanitizing.
- Dishes, [glassware] [glasses], silverware, cooking utensils, eating utensils, plastic and other non-porous cutting boards, plastic and other hard, non-porous chopping blocks, coolers, ice chests, refrigerator bins, Tupperware®. Allow surfaces to come to room temperature prior to treatment.
- Sealed 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
- Highchairs, baby cribs, diaper changing stations, infant [[bassinets] [cribs] [warmers] [incubators] [care equipment]], folding tables, hampers, laundry pails, empty diaper pails
- Shower stalls, shower doors and plastic 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, restroom fixtures, bathroom fixtures, bathroom bowls, basins, tubs
- Tables, chairs, desks, folding tables, picnic tables and outdoor furniture, bed frames, lifts, washable walls, cabinets, doorknobs, handles, garbage cans/pails, trash barrels, trash cans, trash containers, industrial waste receptacles and garbage handling equipment, shelves, racks, carts
- Sealed foundations, steps, plumbing fixtures, finished baseboards and windowsills
- Automobile interiors, mats, crates, cabs, wheels
- Commercial florist pots, flats and flower buckets, work areas and benches
- Crypton® barrier fabric
- Footbath surfaces
- Hard hats, headphones
- Kennel runs, cages, kennel/cage floors, conductive flooring, examination tables, veterinary x-ray tables, loading platforms, animal equipment

- Large inflatable, non-porous plastic and rubber structures such as animals, promotional items, moonwalks, slides, obstacle course play and exercise equipment
- Maintenance Equipment and Tools including Safety Gear, Storage Equipment, Power Tools, Hand Tools, Electrical Tools, Cleaning Equipment, and Landscaping Equipment.
- Non-porous 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, telephone booths
- Ultrasonic baths, whirlpools, whirlpool bathtubs
- Waterbed conditioner (Not for use in CA.)
- Hard, non-porous wrestling and gymnastic mats, athletic mats, athletic training tables, physical therapy tables, exercise equipment, athletic helmets, wrestling/boxing headgear, athletic shoe soles, locker room[s] [areas]
- Beer fermentation and holding tanks, bottling or pre-mix dispensing equipment
- Citrus processing equipment and holding tanks
- Hard, non-porous surfaces in food [preparation] [and] [storage] areas
- Hatchers, setters, trays, racks, egg flats, chick boxes, egg cases, vans, trash containers, seed houses, poultry/turkey equipment, carts, sexing tables, automated tray, rack and buggy washers, egg receiving and egg holding areas
- Harvesting & handling equipment
- Ice machines
- Kitchen equipment such as food processors, blenders, cutlery, trash compactors and other utensils
- Hard, non-porous meat packing plant surfaces such as livestock vehicles and holding pens, receiving areas and delivery chutes, slaughter areas and conveyors, hand, rub and guide rails, post knock cabinets, stands and flooring surfaces, chains and moving process lines, chutes, conveyors, tallow and animal feed production surfaces, processed product and offal equipment surfaces, fabrication and processing areas covering cold storage areas, stainless steel cut out and prep tables, and other stainless surfaces
- Tobacco plant equipment
- Wine processing equipment and holding tanks
- 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 tables, CAT tables, 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, heat pumps
- Interior hard, non-porous surfaces of water softeners, reverse osmosis units, ice machines, water coolers, water holding tanks, pressure tanks

SANITIZATION MARKETING CLAIMS – FOOD CONTACT SURFACES

{Note to Reviewer: The following marketing claims may be used with the prefix “This product [is]”.}

- [Product Name] [This product] is designed specifically for use in *{insert location(s) from list}* where sanitation of food contact surface is of prime importance.
- Used as directed at 200 to 400 ppm concentration, this product is effective with a 1-minute contact time as a hard, non-porous food contact surface sanitizer in water up to 500 ppm hardness against Escherichia coli and Staphylococcus aureus.
- Escherichia coli [(E. coli)] and Staphylococcus aureus [(Staph)] are bacteria often 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}*.
- Kills 99.999% of bacteria like CA-MRSA, Escherichia coli, Escherichia coli O157:H7, Listeria monocytogenes, Methicillin Resistant Staphylococcus aureus (MRSA), Shigella dysenteriae, Staphylococcus aureus and Yersinia enterocolitica and on hard, non-porous food contact kitchen surfaces in 60 seconds.
- Kills 99.999% of bacteria in 60 seconds *{(1 Minute)}*
- Antibacterial
- For use as a food contact surface sanitizer at 200 - 400 ppm active on hard, non-porous surfaces.
- Is a food contact surface sanitizer on hard, non-porous surfaces.
- Hard non-porous food contact surface sanitizer.
- [Product Name] [This product] is a no rinse cleaner that sanitizes in one step.
- Formulated as an effective 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}*, for external spraying of filling and closing machines, and in wineries for use on holding tanks, and processing equipment.
- Is for use as a food grade eggshell sanitizer, with best results achieved in water temperatures ranging from 78°F - 110°F.

- Sanitizes ice machines.
- To reduce cross-contamination between treated surfaces, kitchenware and hard, non-porous 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, 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 hard, non-porous 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.
- Sanitizing [Beads] [Granule] [Tablet] [Packet]
- No chlorine taste or [smell] [odor]. [Chlorine-free formula.] [Does not contain chlorine.]
- Sanitizing and Deodorizing [Beads] [Granule] [Tablet] [Packet]
- A Sanitizer and True [Deodorizer] [Deodorant]
- Is a water-activated solid sanitizer specifically formulated to improve environmental sanitation where wet conditions favor microorganism growth and cause sanitation concerns.
- Reduces need for applications of liquid [quat] sanitizers.
- Due to its [granulated] [tableted] form, this product produces less dust than traditional powdered floor sanitizers.

SANITIZATION MARKETING CLAIMS – NON-FOOD CONTACT SURFACES

- Is a [water-activated] [moisture-activated] solid sanitizer specifically formulated to improve environmental sanitation on floors where wet conditions favor microorganism growth and cause sanitation concerns.
- Granulated floor sanitizer used to prevent slipping on production floors in meat, poultry, dairy, and general processing plants.
- Dissolves slowly on wet floors and offers better anti-slip properties.
- Is a hard, non-porous, non-food contact surface sanitizer.
- Is an effective sanitizer [in the presence of [[soils] [5% serum contamination]]] on hard, non-porous non-food contact surfaces.
- Is [[for use as a] [an effective one-step]] non-food contact sanitizer on hard, non-porous, non-food contact surfaces when used as directed.
- Is [[for use as a] [an effective]] non-food contact sanitizer [and cleaner] on hard, non-porous, non-food contact surfaces.
- Sanitizes hard, non-porous non-food contact [[kitchen] [bathroom]] surfaces [and floors].
- This product is an alternative to liquid sanitizers.

- Granulated floor sanitizer used to prevent slipping on production floors in meat, poultry, dairy, and general processing plants.
- After cleaning and sanitizing equipment with an EPA registered product, apply [UNIT-B40] [Product Name] [SANITIZER] [This product] evenly to the floor, at a rate of 1.2 - 2.4 grams per 29.73 square meters, 1-2 oz. per every 752 square feet of [floor] surface containing no more than 0.97 fl. oz. [28 ml] of moisture per square foot. If moisture amount exceeds 0.97 fl. oz. per square foot, the minimum spread rate of [UNIT-B40] [Product Name] [SANITIZER] [This product] must increase to support a minimum concentration of 4.75 g. per gallon of water. Product may be re-applied as needed during the production process. [UNIT-B40] [Product Name] [SANITIZER] [This product] does not become active until it comes in contact with moisture on the floor.

GENERAL MARKETING CLAIMS

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

- Dissolves completely in warm or cold water
- Use on any surface not harmed by water
- {or}
- Safe for surfaces that are not water sensitive
- Is formulated in a unique process to produce a rapidly soluble, free-flowing easily handled granule
- Is formulated in a unique process to produce a rapidly soluble, easily handled tablet.
- Antimicrobial
- [Dye-free] formula. *{Note to Reviewer: To be used only when no dyes are present.}*
- Fragrance-free formula. *{Note to Reviewer: To be used only when no fragrances are present.}*
- Contains no fragrances. *{Note to Reviewer: To be used only when no fragrances are present.}*
- Formulated for effective poultry premise sanitation.
- Formulated for effective swine premise sanitation.
- Has been designed specifically for areas where housekeeping is of prime importance.
- 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 effective for the control of small flies on non-food contact surfaces such as floors, walls, drains, countertops, metal surfaces, painted surfaces, glazed porcelain,

glazed tile, glass, chrome, rubber, and plastic in restaurants, kitchens, dishwashing areas, and bar and wait station areas.

- Is for larger areas such as operating rooms and patient care facilities.
- Is fragrance-free. *{Note to Reviewer: To be used only when no fragrances are present.}*
- Is non-staining.
- Non-abrasive formula will not [[harm] [scratch] surfaces.
- Non-dulling formula eliminates the time and labor normally required for rinsing floors.
- Small [fruit] fly ovicidal treatment in drains.
- Use this product to treat hard, non-porous multi-touch surfaces that may be responsible for cross-contamination.
- Will not [[bleach] [scratch] [fade]] surfaces.
- Will not harm sealed stone, sealed grout, or glazed tile.
- Will not harm most surfaces.
- Will not leave grit or soap scum.
- Solid form helps prevent slippery spills or dangerous splashing onto skin before dilution.
- Design does not obstruct water drainage.
- Dissolves completely.
- Designed specifically for low moisture environments

CLEANING AND DEODORIZATION MARKETING CLAIMS

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

- Destroys the cause of odors - Leaves no odor of its own
- Controls Odors
- Eliminates odors caused by bacteria [and spoiled foods]
- Deodorant [beads] [Granule] [Tablet]
- [Also] eliminates odors leaving surfaces smelling clean and fresh.
- [Also] [[removes] [eliminates]] odors caused by bacteria [and non-fresh foods] [leaving [restroom] [kitchen] surfaces smelling clean and fresh].
- [Cleans] [Cleaner]
- Cleans [and shines] [without bleaching] [by removing] [dirt] [grime] [and] [food soils in food preparation and processing areas] [everyday kitchen messes [like dirt, grease, and food stains]] [kitchen surfaces and food preparation areas].

- Cleans by removing dirt, grime, mold, mildew, blood, urine, fecal matter, and other common soils found in animal housing facilities, livestock, swine or poultry facilities, grooming facilities, farms, kennels, pet stores, veterinary clinics, laboratories, or other small animal facilities.
- Cleans rodent soiled areas.
- Cleans without bleaching or fading.
- Cleans quickly by removing dirt, grime, mold, mildew, food residue, body oils, dead skin, blood, and other organic matter commonly found in [insert site from Locations].
- Cuts [through tough] grease and grime.
- [Deodorizes] [Deodorant].
- Deodorizes moist hard, non-porous surfaces by killing microorganisms that cause offensive odors. (Not for use in CA.)
- Is a cleaner and [[deodorant] [odor-counteractant] [odor-neutralizer]] designed for [[general cleaning], [and] [deodorizing] on hard, non-porous surfaces.
- Is a floor cleaner.

{Optional Label And Marketing Claims}

- Approved for Computer Room Use
- Controls [Odors] [-] [Overflows] [-] [Water Damage].
- Cleans Slime and Scum
- Controls Odors
- Controls Objectionable or Musty Odors Caused by Slime Build-Up.
- Combats stale water odors
- Easy to Install [by placing tablets where needed] . . . Tablets Completely Dissolve . . . Nothing to Remove.
- Eliminates or prevents most blockages in air conditioning drain pans due to the build-up of slime, rust, scale, sludge, air-borne dust, silt and other solids.
- Cleans or removes dirt, soil, dust, debris, inanimate scum, inanimate nutrients, inanimate organic particulates, or inanimate contaminants.
- For [Air Conditioner] [A/C] [Chiller] Coils
- For Condensate Drain Pans
- For [Non-Atomizing] Humidifiers [(Non-Atomizing Only)]
- {Graphic with Company Logo and Tablet Inscribed} "With [Product Name]"
- Part # [part number]
- [Product name] for Chillers and other Heat Exchange Surfaces

- [This product] [Product Name] [tablets] [is] [are] for use in beer keg and soda dispenser overflow drains to control [mal-] odors.
- [This product] [Product Name] [tablets] [is] [are] for use in the drain pans of many cooling units such as air conditioners and refrigerators. Allow surfaces to come to room temperature prior to treatment.
- [This product] [Product Name] [tablets] [is] [are] for use in refrigerated display cases, beverage and grocery reach-in coolers. Allow surfaces to come to room temperature prior to treatment.
- [This product] [Product Name] [tablets] [is] [are] for use in air-conditioned ceiling units, roof top units, refrigerated vending machines, cool and cold storage walk-ins. Allow surfaces to come to room temperature prior to treatment.
- Use [this product] [Product Name] [tablets] on a regular basis to control buildup and sludge in [Air Conditioning] [A/C] drain pans, condensate pumps, and humidifiers.
- Use [this product] [Product Name] [condensate drain pan] [tablets] and eliminate most of the extra maintenance problems such as odor, overflows, and water damage [caused by plugging condensate pans and drains]. [This product] [Product Name] [condensate drain pan] [tablets] [is] [are] easy to use, do not form any deposits [in the] [pan] [or] [drain] and are completely soluble. [This product] [Product Name] [condensate drain pan] [tablets] [is] [are] formulated with compound [product name] and clean slime and scum, preventing the odors caused by these accumulations.
- When used as directed, [Product Name] [this product] will combat stale water orders and keep drain pans clean preventing condensate pan overflow due to drain line blockage.
- [This product] [Product Name] [tablets] are 100% soluble, easy to use and do not form any deposits in the pan.
- [Dissolves Completely] [100% Soluble]
- Condensate Pans: Treats up to [5] [15] [45] [#] tons for up to [1] [3] month[s]
- Multiple [product name] [tablets] [tabs] can be combined to achieve the proper treatment for larger systems.
- This unique formulation encompasses breakthrough technology for keeping drain pans clean and free from plugging.
- Once [this product] [Product Name] [tablet[s]] become[s] wet from condensate, its special ingredients activate allowing it to stick or lock in place. This product will not move, which minimizes drain blockage.
- Easily fit into air conditioner or refrigeration drain pan, and other drain openings.

FOOD CONTACT SANITIZING

[Sanitizing] [Tablets] [Packets]

[The Multi-Purpose Sanitizer]
[FOR SANITIZING FOOD CONTACT SURFACES]

Quantity Granule/Tablet	Quantity Water	PPM
0.48g [tablet] [scoop] [packet]	1 Quart	200
1.9g [tablet] [scoop] [packet]	1 Gallon	200
3.8g [tablet] [scoop] [packet]	2 Gallons	200
5.7g [tablet] [scoop] [packet]	3 Gallons	200

28.35g = 1 Ounce

1g /L = 400 ppm

Apply use solution of 1 to 2 [1.9g] [tablet(s)] [scoop(s)] [packet(s)] per 1 gallon of water
[200 to 400 ppm] [or equivalent use dilution]

DIRECTIONS FOR USE

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

[Used as directed at 200 to 400 ppm concentration, this product fulfills the sanitizing criteria of the US PUBLIC HEALTH SERVICE in waters up to 500 ppm of hardness calculated as CaCO_3 , when tested by the AOAC Germicidal and Detergent Sanitizers Official Method by killing 99.999% of the following pathogenic organisms in 60 seconds:

- **Community Associated Methicillin Resistant Staphylococcus aureus (CA-MRSA) [NRS 123],**
- **Escherichia coli [ATCC 11229],**
- **Escherichia coli O157:H7 [ATCC 43895],**
- **Listeria monocytogenes [ATCC 19117],**
- **Methicillin Resistant Staphylococcus aureus (MRSA) [ATCC 33591],**
- **Shigella dysenteriae [ATCC 13313],**
- **Staphylococcus aureus [ATCC 6538],**
- **and Yersinia enterocolitica [ATCC 23715]]**

{or}

[Used as directed at 200 to 400 ppm concentration, in waters up to 500 ppm of hardness calculated as CaCO_3 , this product is effective against the following pathogenic organisms in 60 seconds:

- **Community Associated Methicillin Resistant Staphylococcus aureus (CA-MRSA) [NRS 123],**
- **Escherichia coli [ATCC 11229],**
- **Escherichia coli O157:H7 [ATCC 43895],**
- **Listeria monocytogenes [ATCC 19117],**
- **Methicillin Resistant Staphylococcus aureus (MRSA) [ATCC 33591],**
- **Shigella dysenteriae [ATCC 13313],**
- **Staphylococcus aureus [ATCC 6538],**
- **and Yersinia enterocolitica [ATCC 23715]]**

[[Product Name] sanitizing solutions of 200 to 400 ppm concentration may be used on food processing equipment, utensils and other food contact articles and surfaces as specified under 40 CFR 180.940 of the U.S. Environmental Protection Agency.]

{or}

[Used as directed at 300 ppm concentration (one 0.72g [tablet] [scoop] [packet] dissolved in one quart of warm water), in waters up to 500 ppm of hardness calculated as CaCO_3 , this product is effective against the following pathogenic organisms in 60 seconds:

- **Community Associated Methicillin Resistant Staphylococcus aureus (CA-MRSA) [NRS 123],**
- **Escherichia coli [ATCC 11229],**
- **Escherichia coli O157:H7 [ATCC 43895],**
- **Listeria monocytogenes [ATCC 19117],**
- **Methicillin Resistant Staphylococcus aureus (MRSA) [ATCC 33591],**
- **Shigella dysenteriae [ATCC 13313],**
- **Staphylococcus aureus [ATCC 6538],**
- **and Yersinia enterocolitica [ATCC 23715]]**

[[Product Name] sanitizing solutions of 300 ppm concentration may be used on food processing equipment, utensils and other food contact articles and surfaces as specified under 40 CFR 180.940 of the U.S. Environmental Protection Agency.]

[Prepare sanitizing solutions with warm water. Allow several minutes for tablets to thoroughly dissolve before using.]

{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:

{or}

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

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

Immerse pre-cleaned glassware, dishes, silverware, cooking utensils and other similarly sized food processing equipment in a solution of 1 to 2 [1.9g] [tablet(s)] [scoop(s)] [packet(s)] per 1 gallon of water [200 to 400 ppm] [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 1 to 2 [1.9g] [tablet(s)] [scoop(s)] [packet(s)] per 1 gallon of water [200 to 400 ppm] [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 or coarse] trigger spray device.] For spray applications, spray 6 - 8 inches from surface. Do not breathe spray]. Surfaces must remain visibly wet for at least 1 minute. Allow sanitized surfaces to adequately drain and then air dry before contact with food. Do not rinse. Prepare a fresh solution daily or when visibly dirty. For mechanical application, use solution must not be reused for sanitizing applications

Can be applied through foaming apparatus and low-pressure sprayer systems. Follow manufacturer's instructions when using this equipment.

FOR SANITIZING DISHES, GLASSES, AND UTENSILS IN RESTAURANTS, TAVERNS, BARS, AND OTHER PUBLIC EATING PLACES.

1. Scrape and prewash utensils and glasses whenever possible.
2. Wash with a compatible cleaner in first sink compartment.
3. Rinse with clean water in second sink compartment.
4. Sanitize in a solution of 1 to 2 [1.9g] [tablet(s)] [scoop(s)] [packet(s)] per 1 gallon of water [200 to 400 ppm] [or equivalent use dilution] in third sink compartment. Immerse all utensils for at least one minute or for contact time specified by governing sanitary code.
5. Place sanitized utensils on a rack or drainboard to air dry.
6. A fresh sanitizing solution must be prepared at least daily or more often if the solution becomes diluted or soiled.

U.S. PUBLIC HEALTH SERVICE FOOD SERVICE RECOMMENDATIONS FOR 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 a solution of 1 to 2 [1.9g] [tablet(s)] [scoop(s)] [packet(s)] per 1 gallon of water [200 to 400 ppm] [or equivalent use dilution] for at least 1 minute at a temperature of at least 75°F.
4. For equipment and utensils too large to sanitize by immersion, apply a use solution of 1 to 2 [1.9g] [tablet(s)] [scoop(s)] [packet(s)] per 1 gallon of water [200 to 400 ppm] [or equivalent use dilution] . 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.

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 a solution of 1 to 2 [1.9g] [tablet(s)] [scoop(s)] [packet(s)] per 1 gallon of water [200 to 400 ppm] [or equivalent use dilution].
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 visibly 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 a solution of 1 to 2 [1.9g] [tablet(s)] [scoop(s)] [packet(s)] per 1 gallon of water [200 to 400 ppm] [or equivalent use dilution]
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.

DIRECTIONS FOR SPRAYING FOR SANITIZING FOOD PROCESSING EQUIPMENT, DAIRY EQUIPMENT, SINKS, COUNTERTOPS, TABLES, REFRIGERATED STORAGE AND DISPLAY EQUIPMENT and other hard nonporous food contact articles and surfaces.

1. Allow surfaces to come to room temperature prior to treatment of the product.
2. Wash and rinse all articles and surfaces thoroughly.
3. Apply a solution of 1 to 2 [1.9g] [tablet(s)] [scoop(s)] [packet(s)] per 1 gallon of water [200 to 400 ppm] [or equivalent use dilution] of warm water, allowing several minutes for tablets to dissolve completely before using. Spray with hand trigger sprayer or wipe on and allow surface to remain visibly wet for at least one minute followed by adequate draining and air drying. Do not rinse or wipe.

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. Allow surfaces to come to room temperature.
2. Wash with a compatible detergent and rinse with potable water before sanitizing. *{Note to Reviewer: Use this direction only if applicable.}*
3. Apply a solution of 1 to 2 [1.9g] [tablet(s)] [scoop(s)] [packet(s)] per 1 gallon of water [200 to 400 ppm] [or equivalent use dilution] by mechanical spray, direct pouring, or by circulating through the system.
4. Allow surfaces to remain visibly 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. Allow surfaces to come to room temperature.
3. [[Units] [Tanks]] must be washed with a compatible detergent and rinsed with potable water before sanitizing. *{Note to Reviewer: Use this direction only if applicable.}*
4. Prepare a solution of 1 to 2 [1.9g] [tablet(s)] [scoop(s)] [packet(s)] per 1 gallon of water [200 to 400 ppm] [or equivalent use dilution]. Apply and/or circulate solution to wet all hard, non-porous surfaces for a minimum contact of 1 minute.
5. Allow sanitized surfaces to adequately drain {and then air dry} before contact with liquid. Do not rinse.
6. Return to service by opening incoming water lines

SANITIZATION OF INTERIOR HARD, NON-POROUS SURFACES OF [[WATER SOFTENERS] [ULTRA FILTRATION (UF) 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 to Reviewer: Use this direction only if applicable. "Compatible detergent" references compatibility to the RO membrane.}*
2. Backwash the softener and add a solution of 1 to 2 [1.9g] [tablet(s)] [scoop(s)] [packet(s)] per 1 gallon of water [200 to 400 ppm] [or equivalent use dilution] 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.]

{and/or}

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

1. Turn off UF or 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 to Reviewer: Use this direction only if applicable. "Compatible detergent" references compatibility to the RO membrane.}*

3. Fill empty pre-filter housing with a solution of 1 to 2 [1.9g] [tablet(s)] [scoop(s)] [packet(s)] per 1 gallon of water [200 to 400 ppm] [or equivalent use dilution] and turn on raw water. [Note: Standard system capacity is 1 - 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 ensure 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.]

FOR CLEANING AND SANITIZING SOFT SERVE - FROZEN DESSERT MACHINES AND EQUIPMENT

1. Drain all product from machine.
2. Allow surfaces to come to room temperature prior to treatment of the product.
3. Rinse machine thoroughly by adding 2 gallons of water and operating for 2 minutes, then drain all rinse water from machine.
4. Wash machine thoroughly by adding 2 gallons of a compatible detergent solution and operating for 5 minutes, then drain detergent solution. {Note to Reviewer: *"Compatible detergent" references compatibility to the Soft Serve Machine as recommended by the manufacturer.*}
5. Rinse machine again by adding 2 gallons of water and operating for 2 minutes, then drain all rinse water from machine.
6. Dissolve 2 to 4 [1.9g] [tablet(s)] [scoop(s)] [packet(s)] per 2 gallons of warm water [200 to 400 ppm] [or equivalent use dilution] - allow several minutes for tablets to dissolve completely before using. Add this sanitizing solution to machine and operate for 5 minutes, then drain sanitizing solution from machine. Allow 5 minutes for machine to dry.
7. Machine is now ready for refill.

SANITIZING OF [REFRIGERATED] [FOOD PROCESSING EQUIPMENT] [ICE MACHINES] AND OTHER HARD NON-POROUS [INANIMATE] [ENVIRONMENTAL] SURFACES IN FOOD CONTACT LOCATIONS, DAIRIES, RESTAURANTS AND BARS DIRECTIONS:

For sanitizing food processing equipment, dairy equipment, refrigerated storage and display equipment and other hard, non-porous [inanimate] [environmental] surfaces. [Equipment and utensils] {or} [Food contact 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. Allow surfaces to come to room temperature prior to treatment of the product.
3. Unit must be washed with a compatible detergent and rinsed with potable water before sanitizing. (Note: Use this direction only if applicable.) {Note to reviewer: *"Compatible detergent" references compatibility to the equipment being cleaned, as recommended by that equipment manufacturer*}
4. Wash and rinse all surfaces thoroughly.

5. Dissolve 2 to 4 [1.9g] [tablet(s)] [scoop(s)] [packet(s)] per 2 gallons of warm water [200 to 400 ppm] [or equivalent use dilution]. Allow several minutes for tablets to dissolve completely before using. Apply this sanitizing solution by mechanical spray device, trigger spray device, direct pouring or by recirculating through the system.
6. Allow surface to remain visibly wet for at least one minute [followed by complete draining].
7. Allow surfaces to air dry.
8. Do not rinse.
9. Fresh solution must be used for each cleaning.
10. Return machine to service.

FOOD CONTACT SURFACE SANITIZING DIRECTIONS: Before use as a sanitizer in public eating places, federally inspected meat and poultry plants and dairies, food products and packaging materials must be removed from the room or carefully protected. Prior to application, remove gross food particles and soil by a pre-flush or pre-scrape and when necessary, pre-soak. Then thoroughly wash or flush objects with a good detergent or compatible cleaner, followed by a potable water rinse before application of the sanitizing solution.

Apply use solution of 1 to 2 [1.9g] [tablet(s)] [scoop(s)] [packet(s)] per 1 gallon of water [200 to 400 ppm] [or equivalent use dilution] to sanitize hard, non-porous surfaces with a brush, cloth, mop, sponge, auto scrubber, or mechanical spray device. For spray applications, spray 6-8 inches from surface. Do not breathe Spray. Rub with brush, cloth or sponge. Allow surface to remain visibly wet for at least 1 minute. Let surfaces drain and then air dry. Do not rinse. Change cloth, sponge, or towels frequently to avoid redeposition of soil. A fresh solution must be prepared at least daily or more often is use solution becomes visibly soiled. The used sanitizing solution must not be reused for sanitizing but can be reused for other purposes such as cleaning.

BEVERAGE DISPENSING EQUIPMENT SANITIZER DIRECTIONS: For sanitizing of bottling or pre-mix dispensing equipment, after cleaning thoroughly rinse equipment with a potable water rinse. Fill equipment with a solution of 1 to 2 [1.9g] [tablet(s)] [scoop(s)] [packet(s)] per 1 gallon of water [200 to 400 ppm] [or equivalent use dilution]. Allow solution to remain in equipment for at least 60 seconds, or until operations resume at which time the sanitizing solution should be drained from the system. To ensure the removal of flavors, it is suggested that during changeover between products the system should be cleaned, rinsed and flushed with the sanitizing solution for at least 1 minute. Drain thoroughly and allow to air dry before reuse. No potable water rinse is allowed.

SANITARY FILLING EQUIPMENT SANITIZER DIRECTIONS: For sanitizing bottles or cans in the final rinse application. The product is to be proportioned into the final rinse water line of the container washer or rinser. Prepare a solution of 1 to 2 [1.9g] [tablet(s)] [scoop(s)] [packet(s)] per 1 gallon of water [200 to 400 ppm] [or equivalent use dilution] for the exterior application for the filler and closing machine. Allow surfaces to remain visibly wet for at least 60 seconds. Drain thoroughly and allow to air dry before reuse. No potable water rinse is allowed.

[BEER FERMENTATION] STORAGE TANK SANITIZER DIRECTIONS: For sanitizing hard, non-porous beer fermentation and holding tanks, and wine, citrus, and food processing storage and holding tanks. Prepare a solution of 1 to 2 [1.9g] [tablet(s)] [scoop(s)] [packet(s)]

per 1 gallon of water [200 to 400 ppm] [or equivalent use dilution] for mechanical or automated systems. [Follow manufacturer's directions for use for application equipment.] Surfaces must remain visibly 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.

WATER COOLER, WATER HOLDING TANKS AND PRESSURE TANKS:

Sanitization should 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.
3. Prepare a solution of 1 to 2 [1.9g] [tablet(s)] [scoop(s)] [packet(s)] per 1 gallon of water [200 to 400 ppm] [or equivalent use dilution].
4. Apply or circulate (if possible) to wet all surfaces and allow a minimum contact of 60 seconds.
5. Drain the unit.
6. Return to service by opening incoming water lines

BULK TANK SANITIZING:

1. The pick-up tank truck driver should rinse out the [farm's] bulk tank with tepid water after finishing pumping the milk into the milk truck.
2. Turn the compressor off.
3. Allow surfaces to come to room temperature prior to treatment of the product.
4. Remove all detachable equipment to gain easy access to the tank.
5. Thoroughly pre-clean all surfaces with compatible cleaner.
6. After cleaning, make certain to rinse thoroughly with potable water and allow to drain.
7. Use a properly approved acid rinse, following the directions by the manufacturer, to prevent milkstone buildup and water spotting. {Note to reviewer: *"Properly Approved Acid Rinse" references a product that meets the requirements of state or federal dairy operation, as selected by the local dairy.*}
8. Reassemble and thoroughly rinse all surfaces with potable water and allow equipment to drain.
9. Sanitize equipment using a solution of 1 to 2 [1.9g] [tablet(s)] [scoop(s)] [packet(s)] per 1 gallon of water [200 to 400 ppm] [or equivalent use dilution] and apply to all surfaces with a cloth, brush or mechanical spray device. For spray applications, use a coarse spray, pump or trigger sprayer. Spray 6 to 8 inches from surface. Do not breathe spray. Rub thoroughly with brush, sponge, or cloth.
10. Surfaces should remain visibly wet for at least 1 minute (followed by adequate draining) (and drain the used solution from the equipment) (and air-drying).
11. Prepare a fresh solution at least daily or when use solution becomes visibly dirty. For mechanical applications use solution may not be reused for sanitizing applications.

12. No potable water rinse is allowed after application of the sanitizing solution (Do not rinse).

SANITIZING EGG SHELLS INTENDED FOR FOOD: To sanitize previously cleaned food-grade eggs in shell egg and egg product processing plants, spray with a solution of 1 to 2 [1.9g] [tablet(s)] [scoop(s)] [packet(s)] per 1 gallon of water [200 to 400 ppm] [or equivalent use dilution]. The solution must be warmer than the eggs, but not exceed 130°F. Wet eggs thoroughly for 1 minute 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]] [[CONVEYORS]] [BELTS]]: Remove gross food particles and excess soil by a pre-flush or pre-scrape. Wash with a compatible cleaner. Rinse equipment thoroughly with potable water and then rinse with a sanitizing solution. During processing, a solution of 1 to 2 [1.9g] [tablet(s)] [scoop(s)] [packet(s)] per 1 gallon of water [200 to 400 ppm] [or equivalent use dilution] 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 visibly 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 between treated surfaces [[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 visibly wet for at least 1 minute. Do not rinse. Prepare a solution of 1 to 2 [1.9g] [tablet(s)] [scoop(s)] [packet(s)] per 1 gallon of water [200 to 400 ppm] [or equivalent use dilution]. Prepare a fresh solution daily or when visibly dirty.

{OR}

GLOVE SPRAY SANITIZER DIRECTIONS: To reduce cross-contamination between treated surfaces [[from] [area to area] [in] [animal areas] [and] [the packaging and storage areas of food plants]], spray pre-washed [[plastic] [latex] [or] [other] [synthetic] [rubber]] non-porous 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 visibly wet for at least 1 minute. Let air dry thoroughly before wearing gloves. Do not rinse. Prepare a solution of 1 to 2 [1.9g] [tablet(s)] [scoop(s)] [packet(s)] per 1 gallon of water [200 to 400 ppm] [or equivalent use dilution]. Prepare a fresh solution daily.

{OR}

GLOVE DIP/SPRAY SANITIZER DIRECTIONS: To reduce cross-contamination between treated surfaces [[from] [area to area] [in] [animal areas] [and] [the packaging and storage areas of food plants]], dip, soak or spray pre-washed [[plastic] [latex] [or] [other] [synthetic] [rubber]] non-porous 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 visibly wet for at least 1 minute. Let air dry thoroughly before wearing gloves. Do not rinse. Prepare a solution of 1 to 2 [1.9g] [tablet(s)] [scoop(s)] [packet(s)] per 1 gallon of water [200 to 400 ppm] [or equivalent use dilution].

NON-FOOD CONTACT - EXTERNAL DRAIN AREA SANITIZER

Solid, External Drain Area Detergent - Sanitizer [Tablet] [Block] [Ring] For Use In The Dairy, Meat, Beverage and Food Processing Industries.

[UNIT-B40] [Product Name] [SANITIZER] [This product] is a water activated, solid detergent sanitizer specifically formulated to improve environmental sanitation and control soil build-up on external surfaces/areas around floor drains and horizontal surfaces of trench drains.

[UNIT-B40] [Product Name] [SANITIZER] [This product] has been evaluated at a concentration that supports 0.2 oz. [(5.7g)] to 3 gallons water (>195 ppm quaternary) in the presence of 5% soil contamination and in waters up to 500 ppm hardness (29.2 gpg calculated as CaCO₃). **[UNIT-B40] [Product Name] [SANITIZER]** [This product] was evaluated using the Non-Food Contact Sanitizer Test and was proven to be effective against the following organisms:

Cronobacter (Enterobacter) sakazakii [(ATCC 29544)]
Enterobacter aerogenes [(ATCC 13048)]
Escherichia coli O111:H8 [(ATCC BBA-184)]
Escherichia coli O121:H19 [(ATCC BAA-2219)]
Escherichia coli O157:H7 [(ATCC 35150)]
Escherichia coli O26:H11 [(ATCC BAA-1653)]
Klebsiella pneumoniae [(ATCC 4352)]
Listeria Monocytogenes [(ATCC 19117)]
Methicillin Resistant Staphylococcus aureus- MRSA [(ATCC 33592)]
Shigella dysenteriae [(ATCC 13313)]
Shigella sonnei [(ATCC 25931)]
Staphylococcus aureus [(ATCC 6538)]
Streptococcus pyogenes [(ATCC 19615)]
Vancomycin Resistant Enterococcus faecalis – VRE [(ATCC 51575)]

Treated surfaces must remain visibly wet for 5 minutes.

[UNIT-B40] [Product Name] [SANITIZER] [This product] has been developed for use in floor drain areas. To use, clean and sanitize external surfaces/areas around floor drains and horizontal surfaces of trench drains, following normal plant environmental sanitation protocol. Position [tablet] [block] [ring] at the source of water flow. Remove only for periodic drain cleaning and sanitizing as this product is intended to sanitize surfaces that are visibly clean. To ensure uninterrupted treatment, the concentration of the active ingredient should be monitored and the [tablet] [block] [ring] replaced accordingly.

DIRECTIONS FOR USE IN SODA AND BEER WASTE DRAINS: For use in soda and beer waste drains to control the growth of bacteria in these areas. Helps prevent the build-up of “sugar snakes”.

Place [UNIT-B40] [Product Name] [SANITIZER] [This product] in the drain pan away from drain outflow, where it will contact the flow of waste liquid. Cover with drain shield. Do not allow this product to cover the drain. This product is intended to treat the surfaces of the drain pan and not for treatment of waste liquid[s].

NON-FOOD CONTACT - FLOOR SANITIZER

Floor Sanitizer For Use In Dairy, Food and Beverage Processing Industries.

After cleaning and sanitizing equipment with an EPA registered product, apply [UNIT-B40] [Product Name] [SANITIZER] [This product] evenly to the floor, at a rate of 1.2 - 2.4 grams per 29.73 square meters, 1-2 oz. per every 752 square foot. Product may be re-applied as needed during the production process. [UNIT-B40] [Product Name] [SANITIZER] [This product] does not become active until it comes in contact with moisture on the floor.

[UNIT-B40] [Product Name] [SANITIZER] [This product] has been evaluated at a concentration that supports a dilution of 0.5 oz [(14.2g) (8 tablets)] to 3 gallons water (>486 ppm quaternary) in the presence of 5% soil contamination and in water up to 500 ppm hardness (29.2 gpg calculated as CaCO₃). Treated surfaces must remain visibly wet for 5 minutes.

This product was evaluated using the Non-Food Contact Surface Sanitizer Test and was proven to be effective against the following organisms:

Enterobacter aerogenes [(ATCC 13048)]
Enterobacter (Cronobacter) sakazakii [(ATCC 29544)]
Escherichia coli [(ATCC 11229)]
Escherichia coli O103:H8 [(ATCC 23982)]
Escherichia coli O111:H8 [(ATCC BBA-184)]
Escherichia coli O121:H19 [(ATCC BAA-2219)]
Escherichia coli O145:H28 [(ATCC BAA-2129)]
Escherichia coli O157:H7 [(ATCC 35150)]
Escherichia coli O26:H11 [(ATCC BAA-1653)]
Escherichia coli O45:H2 [(ATCC BAA-2202)]
Klebsiella pneumoniae [(ATCC 4352)]
Listeria Monocytogenes [(ATCC 19117)]
Methicillin Resistant Staphylococcus aureus- MRSA [(ATCC 33592)]
Pseudomonas aeruginosa [(ATCC 15442)]
Salmonella enteritidis [(ATCC 13076)]
Shigella dysenteriae [(ATCC 13313)]
Shigella sonnei [(ATCC 25931)]
Staphylococcus aureus [(ATCC 6538)]
Streptococcus pyogenes [(ATCC 19615)]
Vancomycin Resistant Enterococcus faecalis – VRE [(ATCC 51575)]
Yersinia enterocolitica [(ATCC 23715)]

NON-FOOD CONTACT SANITIZER - OTHER

NON-FOOD CONTACT SURFACE SANITIZING: Pre-clean visibly soiled surfaces. Add 0.5 oz [(14.2g) (8 tablets)] of [this product] [Product Name] per 3 gallons of water [or equivalent use dilution] [(485 ppm active)]. Apply solution to hard, non-porous surfaces with a sponge, brush, cloth, mop, [by immersion,] [auto scrubber,] [[mechanical spray device,] [[[hand pump] [coarse]] trigger spray device]. For spray applications, spray 6 - 8 inches from surface. Do not breathe spray}. Treated surfaces must remain visibly wet for 5 minutes. Prepare a fresh solution daily or when visibly dirty.

ULTRASONIC BATH SANITIZER DIRECTIONS: Pre-clean visibly soiled surfaces. Use this product to sanitize hard, non-porous, non- critical objects compatible with ultrasonic cleaning units. Pour a use solution of 0.5 oz [(14.2g) (8 tablets)] of [this product] [Product Name] per 3 gallons of water [or equivalent use dilution] [(485 ppm active)] directly into bath chamber. Place objects into unit and operate for a minimum of 5 minutes, [according to manufacturer's use directions]. Remove objects and rinse with [sterile] water. [Allow to air dry.] Prepare a fresh solution daily or when visibly dirty. [Note: This product in its use solution is compatible with stainless steel, aluminum, and most other hard, non-porous surfaces. Before product use, it is recommended that you apply product to a smaller test area to determine compatibility before proceeding with its use.]

SANITIZATION OF HARD, NON-POROUS SURFACES IN WHIRLPOOL UNITS: To remove body oils, dead tissue, soil, and all other buildups or organic matter on surfaces after using the whirlpool unit, drain and refill with a solution of 0.5 oz[(14.2g) (8 tablets)] of [this product] [Product Name] per 3 gallons of water [or equivalent use dilution] [(485 ppm active)] to just cover the intake valve [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 visibly wet for 5 minutes. After the unit has been thoroughly sanitized, drain the solution from the unit and rinse all with fresh water. Repeat for visibly soiled units. Then the unit is ready for reuse.

SANITIZATION OF HARD, NON-POROUS SURFACES ON PERSONAL PROTECTIVE EQUIPMENT [(RESPIRATORS)]: Add 0.5 oz[(14.2g) (8 tablets)] of [this product] [Product Name] per 3 gallons of water [or equivalent use dilution] [(485 ppm active)]. Gently mix for uniform solution. Apply solution to surfaces of the respirator with a sponge, brush, cloth, [by immersion,] [[mechanical spray device,] [[[hand pump] [coarse]] trigger spray device]. [For spray applications, spray 6 - 8 inches from surface. Do not breathe spray]. Thoroughly wet surfaces to be sanitized. Treated surfaces must remain visibly wet for 5 minutes. Remove excess solution from equipment prior to storage. Prepare a fresh solution daily or when visibly dirty.

[[SHOE] [BOOT] [ENTRYWAY]] [BATH] SANITIZER DIRECTIONS: To reduce cross-contamination between treated surfaces [[from] [area to area] [in] [animal areas] [entryways] [and] [the packaging and storage areas of food plants]], shoe baths containing 1 inch of freshly made sanitizing solution must be placed at all entrances to buildings, hatcheries, and at all the entrances to the production and packaging rooms. [[Scrape] [or] [brush]] waterproof shoes and place in a use solution of 0.5 oz [(14.2g) (8 tablets)] of [this product] [Product Name] per 3 gallons of water [or equivalent use dilution] [(485 ppm active)] [[or] [allow to remain visibly wet]] for 5 minutes prior to entering area. Prepare a fresh solution daily or when visibly dirty.

FOR FOOT DIP OF WATERPROOF FOOTWEAR: Use this product at 0.5 oz [(14.2g) (8 tablets)] of [this product] [Product Name] per 3 gallons of water [or equivalent use dilution] [(485 ppm active)] in foot dip tray. Shoe baths must contain at least 1 inch of freshly made solution and be placed at the entrances to buildings. [[Scrape] [or] [brush]] shoes [[and] [place in diluted solution] [or] [allow to remain visibly wet]] for 5 minutes before entering building [or while in entryways]. Prepare a fresh solution daily or when visibly dirty.

SHOE FOAM DIRECTIONS: To reduce cross-contamination between treated surfaces [[from] [area to area] [in] [animal areas] [entryways] [and] [the packaging and storage areas of food plants]], apply a foam layer approximately 0.5 - 2 inches thick made from a solution of 0.5 oz [(14.2g) (8 tablets)] to 0.75 oz [(21.3g) (11 tablets)] of [this product] [Product Name] per 3 gallons of water [or equivalent use solution] [(485 to 750 ppm active)] at all entrances to buildings, hatcheries, and production and packaging rooms by using a foam generating machine or aerator to apply foam layer. Follow the foaming directions as specified by the manufacturer of the foam generator/aerator. [[Scrape] [or] [brush]] waterproof shoes. [[Stand and/or walk through foamed area] [or] [Allow to remain visibly wet]] for 5 minutes prior to entering area. Foam area must be washed and replaced daily or when it appears visibly soiled or dirty.

SHOE SPRAY SANITIZING DIRECTIONS: For visibly soiled exterior surfaces of [[work boots] [shoes] [footwear]], [[scrape] [wipe]] with brush, sponge or cloth [or Neat Feet Clean Solution Welcome Mat] to remove excess dirt.

1. Prepare a spray bottle by adding 0.5 oz [(14.2g) (8 tablets)] to 0.75 oz [(21.3g) (11 tablets)] of [this product] [Product Name] per 3 gallons of water [or equivalent use solution] [(485 to 750 ppm active)].
2. Spray sole of [waterproof] [[work boot] [shoe] [footwear]] 6 - 8 inches away from surface to thoroughly wet entire surface.
3. Repeat procedure on other sole.
4. Treated surfaces must remain visibly wet for 5 minutes.
5. [[Allow to air dry] [[[Wipe up] [Absorb]] excess product [with clean cloth] [by stepping on Neat Feet Clean Shoe Solution Welcome Mat]]].

(For food processing or other facilities that have installed entryway sanitizing systems)

ENTRYWAY SANITIZING SYSTEMS: To reduce cross contamination between treated surfaces from area to area, set the system to deliver sanitizing solution of 0.5 oz [(14.2g) (8 tablets)] to 0.75 oz [(21.3g) (11 tablets)] of [this product] [Product Name] per 3 gallons of water [or equivalent use solution] [(485 to 750 ppm active)]. The [[spray] [foam]] must cover the entire path of the doorway. Set the system so that a continuous wet blanket of sanitizer solution is delivered to the floor. Allow surfaces to remain visibly wet for 5 minutes. Do not mix other foam additives with the sanitizing solution.

SANITIZER DIRECTIONS FOR HARD, NON-POROUS, NON-FOOD CONTACT SURFACES IN ANIMAL PREMISES.

TO SANITIZE HOOF TRIMMING EQUIPMENT: Prior to application, pre-clean hoof trimming equipment before and after use on each animal with detergent and warm water or compatible cleaner to remove soil using a pre-scrape, pre-flush, or when necessary, pre-soak followed by a potable water rinse. To sanitize, add 0.5 oz [(14.2g) (8 tablets)] of [this product] [Product Name] per 3 gallons of water [or equivalent use dilution] [(485 ppm active)] and apply to

trimmer surfaces with a sponge, brush, cloth, [by immersion,] [[[hand pump] [coarse]] trigger spray device. For spray applications, spray 6 - 8 inches from surface. Do not breathe spray]. Treated surfaces must remain visibly wet for 5 minutes. Prepare a fresh solution daily or when visibly dirty.

GENERAL CLEANING

FOR HEAVY DUTY CLEANING OF TOILET BOWLS [AND URINALS]: Pre-clean visibly soiled areas. Empty toilet bowl or urinal and apply a use solution of 1 [to 2 (1.9g)] [(3.8g)] [tablet(s)] [scoop(s)] [packet(s)] per 1 quart of water [(800 to 1600 ppm)] [(or equivalent use dilution)] to exposed surfaces including under the rim with toilet [[brush] [mop]], cloth, [or] sponge, [or [mechanical spray device,] [[[hand pump] [coarse]] trigger spray device]. For sprayer application, spray 6 - 8 inches from surface. Do not breathe spray]. To aid in soil removal, allow to soak. Allow surfaces to remain visibly wet for 5 minutes and flush

TO CLEAN WATERFREE {/WATERLESS} URINALS: Remove any debris from the urinal. Spray 0.5 - 1 fl. oz. of use solution onto urinal surface. To prepare use solution: Add 1 [to 2 (1.9g)] [(3.8g)] [tablet(s)] [scoop(s)] [packet(s)] per 1 quart of water [(800 to 1600 ppm)] [(or equivalent use dilution)]. DO NOT spray product directly onto cartridge. Wipe surface to clean. Change cartridge as needed. The unit is ready for use.

FOR USE AS A [GENERAL] CLEANER [AND/OR DEODORIZER]: Prepare use solution of 1 [to 2 (1.9g)] [(3.8g)] [tablet(s)] [scoop(s)] [packet(s)] per 1 quart of water [(800 to 1600 ppm)] [(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]]. Rinse with potable water after use on surfaces that come in contact with food.

FOR USE AS A CLEANER ON FINISHED FLOORS: To limit gloss reduction, use a solution of 1 [to 2 (1.9g)] [(3.8g)] [scoop(s)] [tablet(s)] [packet(s)] of [product name] [this product] per quart of water [(or equivalent use dilution)]. Apply with a damp mop or auto scrubber. Allow surface to air dry.

GLASS CLEANING[/DEODORIZING] DIRECTIONS: Use a solution of 1 [to 2 (1.9g)] [(3.8g)] [scoop(s)] [tablet(s)] [packet(s)] of [product name] [this product] per quart of water [(or equivalent use dilution)] to clean and deodorize windows, mirrors, and glass surfaces. For spray applications, use a coarse spray device. 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.

[Deodorize HVAC System Ductwork (non-pathogenic organisms only): Spray Product into system intake vents while system fan is running. Allow enough spray time for Product to contact air duct system surfaces, Repeat application as necessary.

{and/or}

To DEODORIZE HVAC System Ductwork: Spray [this product] into system intake vents while system fan is running. Allow enough spray time for [this product] to contact air duct system surfaces. Repeat application as necessary.

CARPET CLEANING

SPECIAL INSTRUCTIONS FOR CLEANING CARPETS: This product can be used to clean carpets in industrial, institutional, commercial [and residential] areas. 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 0.5 ounce [(14.2g) (8 tablets)] of [this product] [Product Name] per 3 gallons of water [(or equivalent use dilution)].

For Truck Mounted Extraction Machines: Mix 0.5 ounce [(14.2g) (8 tablets)] of [this product] [Product Name] per 3 gallons of water [(or equivalent use dilution)] and meter at 4 gal. per hour.

For Rotary Floor Machines: Mix 0.5 ounce [(14.2g) (8 tablets)] of [this product] [Product Name] per 3 gallons of water [(or equivalent use dilution)] and apply at the rate of 300 - 500 sq. ft. per 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.

CARPET [[CLEANING] [/DEODORIZING (Not for use in CA.)] FOR [HOME,] INSTITUTIONAL AND INDUSTRIAL USE: This product [[cleans] [and deodorizes]] the carpet. It can be used in industrial, institutional, commercial [and residential] areas.

Vacuum carpet thoroughly prior to application. Mix 0.5 ounce [(14.2g) (8 tablets)] of [this product] [Product Name] per 3 gallons of water [(or equivalent use dilution)]. Follow the injection and/or extraction procedures as specified for any conventional steam cleaning equipment you are using. For rotary floor machines, mix 0.5 ounce [(14.2g) (8 tablets)] of [this product] [Product Name] per 3 gallons of water and spray on carpet at a rate of 300 - 500 sq. ft. per gal.

[[For use] [Use this product]] on washable synthetic fibers. Do not use on wool. Test color fastness of carpet before use. Apply diluted product to a small, concealed spot, then rub with a clean white cloth. If color changes or transfers to the cloth, a water-based product must not be used.

After using the product, set carpet pile in one direction with a stiff brush. Place aluminum foil under the legs of furniture while carpet is drying. Over-wetting can cause carpet to shrink. Manufacturer assumes no responsibility for over-wetting misuse.

Note: This product must not be mixed with other cleaning products.

GENERAL DEODORIZING

DEODORIZING SOLUTION *(Not for use in California without fragrance in formulation)*

GENERAL DEODORIZATION: To deodorize, add 1 [to 2 (1.9g)] [(3.8g)] [scoop(s)] [tablet(s)] [packet(s)] of [product name] [this product] per quart [(or equivalent use dilution)] of water. Spray or mop area to be deodorized concentrating on spraying or mopping near source of odor. [[Rinse] [Wipe up excess liquid [with a paper towel]] [and] [or] [Allow to air dry]]. [(Not for use in CA.)]

MULTI-PURPOSE DEODORANT SOLUTION: add 1 [to 2 (1.9g)] [(3.8g)] [scoop(s)] [tablet(s)] [packet(s)] of [product name] [this product] per quart [(or equivalent use dilution)] of water. Wet wipe, mop or spray. [[Rinse] [Wipe up excess liquid [with a paper towel]] [and] [or] [Allow to air dry]]. [(Not for use in CA.)] This product will not harm any surface not harmed by water.

FOR DEODORIZING SEPTIC STORAGE TANKS: Pre-clean visibly soiled areas. When tanks are empty, add 1 [to 2 (1.9g)] [(3.8g)] [scoop(s)] [tablet(s)] [packet(s)] of [product name] [this product] per quart [(or equivalent use dilution)] of tank capacity on recreational vehicles, campers, and boats to control odors. As tank fills with sewage and the vehicle is moving, this solution will mix and provide an adequate deodorizing solution for this use. This product is to be used on gray and black water tanks only. Dispose of sewage in accordance with federal, state, and local regulations for waste disposal. [(Not for use in CA.)]

RV HOLDING TANKS/RECREATIONAL VEHICLES: For toilet waste and holding tanks, cover bottom of holding tank with water and add 1 [to 2 (1.9g)] [(3.8g)] [scoop(s)] [tablet(s)] [packet(s)] of [product name] [this product] per quart [(or equivalent use dilution)] of water to deodorize. If odors return before time to empty, add another 1 [to 2 (1.9g)] [(3.8g)] [scoop(s)] [tablet(s)] [packet(s)] of [product name] [this product] per quart [(or equivalent use dilution)] of water to the tank. For kitchen waste, add 1 [to 2 (1.9g)] [(3.8g)] [scoop(s)] [tablet(s)] [packet(s)] of [product name] [this product] per quart [(or equivalent use dilution)] of water to gray water tank as needed to control malodors created by dirty dishwasher. [(Not for use in CA.)]

AUTOMOTIVE USES: A solution of 1 [to 2 (1.9g)] [(3.8g)] [scoop(s)] [tablet(s)] [packet(s)] of [product name] [this product] per quart [(or equivalent use dilution)] of water will effectively neutralize [damp] [musty] odors. Spray or apply onto seats, carpets, headliner, and ashtray or into trunk and all vents to eliminate odors from tobacco, food, beverage spills, and musty carpet. For sprayer applications, use a coarse spray device. [[Wipe up excess liquid [with a paper towel]] [and] [or] [Allow to air dry]]. [(Not for use in CA.)]

TRUCK BEDS, FREIGHT & PASSENGER CAR DEODORANT: Add 1 [to 2 (1.9g)] [(3.8g)] [scoop(s)] [tablet(s)] [packet(s)] of [product name] [this product] per quart of water [(or equivalent use dilution)]. Spray or swab area to be deodorized with this product solution. Let stand for as long as practical. [(Not for use in CA.)]

AIR FRESHENER: A solution of 1 [to 2 (1.9g)] [(3.8g)] [scoop(s)] [tablet(s)] [packet(s)] of [product name] [this product] per quart [(or equivalent use dilution)] of water will effectively neutralize [damp] [musty] odors caused by mildew in storage areas, basements, closets, bathrooms, and A/C filters. Spray to eliminate odors from tobacco, food, beverage spills, and musty carpet. For sprayer applications, use a coarse spray device. [[Wipe up excess liquid [with a paper towel]] [and] [or] [Allow surface to air dry]]. [(Not for use in CA.)]

TOILET BOWL [-URINAL] [-SINK] [-SHOWER STALL AND BATHTUB] - DRY METHOD:

Use 1 [to 2 (1.9g)] [(3.8g)] [scoop(s)] [tablet(s)] [packet(s)] of [product name] [this product] with each fixture to be deodorized. [Pour] [Add] this product into each bowl or drain opening, let stand. Repeat daily until odor disappears, then perform weekly. [(Not for use in CA.)]

TOILET BOWL [-URINAL] [-SINK] [-SHOWER STALL AND BATHTUB] - WET METHOD:

Add 1 [to 2 (1.9g)] [(3.8g)] [scoop(s)] [tablet(s)] [packet(s)] of [product name] [this product] per quart [(or equivalent use dilution)] of water. Solution is enough for one individual application. Scrub fixture or area with solution; pour some solution down drain. Repeat daily until odor disappears, then perform weekly. [(Not for use in CA.)]

URINAL, BEDPAN & COMMODE DEODORANT: Add 1 [to 2 (1.9g)] [(3.8g)] [scoop(s)] [tablet(s)] [packet(s)] of [product name] [this product] per container [(or equivalent use dilution)]. Add this product to bottom of container and cover with approximately 1 inch of water. Leave solution in container during use. [(Not for use in CA.)]

[LATRINE] [TOILET] DEODORANT: Add 1 [to 2 (1.9g)] [(3.8g)] [scoop(s)] [tablet(s)] [packet(s)] of [product name] [this product] per quart of water [(or equivalent use dilution)]. Pour this product solution into area that will contain waste. Repeat as often as necessary. [(Not for use in CA.)]

GARBAGE PAIL DEODORANT: Add 1 [to 2 (1.9g)] [(3.8g)] [scoop(s)] [tablet(s)] [packet(s)] of [product name] [this product] per pail [(or equivalent use dilution)]. Clean pail in regular manner. Add this product to bottom of pail and cover with approximately 1 inch of water, swish and let stand. Leave solution in container during use. [(Not for use in CA.)]

FOR DEODORIZING GARBAGE CANS, GARBAGE TRUCKS, INDUSTRIAL WASTE RECEPTICLES AND GARBAGE HANDLING EQUIPMENT: It is especially important to pre-clean for the product to perform properly. Then, apply a wetting concentration of 1 [to 2 (1.9g)] [(3.8g)] [scoop(s)] [tablet(s)] [packet(s)] of this product per quart of water [(or equivalent use dilution)]. [(Not for use in CA.)]

SOILED DIAPER AND LAUNDRY CONTAINER DEODORANT: Add 1 [to 2 (1.9g)] [(3.8g)] [scoop(s)] [tablet(s)] [packet(s)] of [product name] [this product] per pail [(or equivalent use dilution)]. Clean pail in regular manner. Add this product to bottom of pail and cover with approximately 1 inch of water, swish and let stand. Leave solution in container during use. [(Not for use in CA.)]

FISH AND MEAT DEPARTMENT DEODORANT: Apply [Product Name] [this product] evenly to the floor, at a rate of 1.2 - 2.4 grams per 29.73 square meters, 1-2 oz. per every 752 square feet. Sprinkle this product over area to be deodorized and hose down. Rinse surfaces coming in contact with food with potable water before use. [(Not for use in CA.)]

PET ODORS: Use on rugs, floors, walls, tile, cages, crates, litter boxes, mats, floor coverings, or any surface soiled by a pet. Add 1 [to 2 (1.9g)] [(3.8g)] [scoop(s)] [tablet(s)] [packet(s)] of [product name] [this product] per quart of water [(or equivalent use dilution)]. Test a small inconspicuous area first. Blot problem area. Saturate pre-cleaned area with a solution of enough of this product to remain damp for at least 10 minutes, then blot with a clean cloth. Repeat if necessary. This product is effective on bedding and litter boxes. Allow to air dry. [(Not for use in CA.)]

DRAIN DEODORANT: Use [four 3.8g] {or} [eight 1.9g] [scoop(s)] [tablet(s)] [packet(s)] of [product name] [this product] per drain. Empty this product into drain and follow with hot or cold water. Repeat daily until odor disappears, then add when needed. Rinse surfaces coming in contact with food with potable water before use. [(Not for use in CA.)]

HEATING & A/C FILTER DEDORANT: Add 1 [to 2 (1.9g)] [(3.8g)] [scoop(s)] [tablet(s)] [packet(s)] of [product name] [this product] per quart of water [(or equivalent use dilution)]. Soak or spray filters with product solution. Allow to remain visibly wet for 5 minutes. Shake and let air dry if possible. [(Not for use in CA.)]

WATERBED CONDITIONER: When used as a waterbed conditioner, this product eliminates odor. If bed has not been treated properly, drain bed completely. Add 15 gallons of water, mix vigorously, drain bed again. Fill bed with water and add 1 [to 2 (1.9g)] [(3.8g)] [scoop(s)] [tablet(s)] [packet(s)] of [product name] [this product] for every 20 gallons of waterbed mattress capacity. Repeat application every 4 - 6 months. [(Not for use in CA.)]

WATER AND SMOKE DAMAGE RESTORATION

SEWER BACKUP & RIVER FLOODING: To use as a deodorizer, dilute Mix 0.5 - 1 ounce of [this product] [Product Name] per 3 gallons of water allowing for the diluting effect of absorbed water within saturated materials. Remove gross filth or heavy soil along with non-salvageable materials. Saturate all affected areas with a [[mechanical spray device,] [or] [[[hand pump] [coarse]] trigger spray device]] before and after cleaning and extraction. Spray 6 - 8 inches from surface. Do not breathe spray. Use proper ventilation and open windows. (Not for use in CA.)

CARPETS, CARPET CUSHIONS, UPHOLSTERY, DRAPES AND OTHER POROUS MATERIALS, SUB FLOORS, DRYWALL, TRIM AND FRAME LUMBER, TACKLESS STRIP AND PANELING: To use as a deodorizer against water damage, extract the excess water. Test hidden area for colorfastness. Dilute 0.5 - 1 ounce of [this product] [Product Name] per 3 gallons of water, allowing for the diluting effect of absorbed water within saturated materials. Remove gross filth or heavy soil. Apply directly with a [[mechanical spray device] [or] [[[hand pump] [coarse]] trigger spray device]] to fully saturate affected materials. Spray 6 - 8 inches from surface. Do not breathe spray. Roll, brush or agitate into materials. Follow with a thorough extraction. Dry rapidly and thoroughly. (Not for use in CA.)

[[WATER} [AND] [SMOKE]] DAMAGE RESTORATION: Effective against odor caused by [[smoke] [and] {water}] damage. This product is particularly suitable for use in water damage restoration. Dilute 0.5 - 1 ounce of [this product] [Product Name] per 3 gallons of water, allowing for the diluting effect of absorbed water within saturated materials. Saturate affected materials with enough product to remain visibly wet for at least 5 minutes. Use proper ventilation. (Not for use in CA.)

OTHER USES

FOR CONTROL OF DROSOPHILA SPP. AND PHORIDAE FAMILY OF FLIES ON NON-FOOD CONTACT SURFACES: To control flies on hard, non-porous, non-food contact surfaces such as floors, walls, countertops, metal surfaces, painted surfaces, glazed porcelain, glazed tile, glass, chrome, rubber, and plastic in restaurants, bars, kitchens, dishwashing areas, bar and wait station areas, and other food storage areas. After removing gross filth, apply a solution of 0.5 ounce of [this product] [Product Name] per 3 gallons of water

[(or equivalent use dilution)] to surfaces and locations where flies breed. Spray surfaces thoroughly or apply by pouring, mopping, or sponging onto the surface. Allow surface to remain visibly wet for 5 minutes. Repeat application 1 - 2 times per week or as needed. Do not contaminate food and food packaging.

FOR CONTROL OF SMALL FLIES IN DRAINS: For control of small flies: *Drosophila* spp. and the Phoridae family. Spray or pour solution of 0.5 ounce of [this product] [Product Name] per 3 gallons of water [(or equivalent use dilution)] into the drain during time of lowest level of drain use. Add 14 fl. oz. of use solution to each drain to maintain fly control. Apply product around the edge of the drain and thoroughly coat inside of drain. Repeat application 1 - 2 times per week or as needed. Do not contaminate food and food packaging.

**FOR USE IN CONDENSATE DRAIN PANS / HUMIDIFIERS /
AIR CONDITIONING AND REFRIGERATION COILS AND TUBES**

{Note to reviewer: The following statement will be used on all labels with use directions or claims for air conditioning and refrigeration coils and tubes, chillers, heat exchange surfaces, cool and cold storage walk-ins}

[Allow surfaces to come to room temperature prior to treatment of the product.]

[FOR INDUSTRIAL USE]

{For Use in Condensate Drain Pans}

[Condensate Drain Pans]

Initially, in order to clean out heavy accumulations, use at least two [product name] condensate drain pan tablets for each 3 tons. Thereafter, merely place one tablet for each 3 tons in the pan [each month. Position the [UNIT-P40 SANITIZER] [product name] condensate drain pan tablet so that moisture drips on or runs over the tablet, plating the pan for positive, prolonged cleaning action. For larger units, repeat the above dosage, including the initial application for each 3 tons.

IN EVAPORATIVE COOLERS: Place the product in the sump (wet section).

{For Use in Non-Atomizing Humidifiers}

[[Non-Atomizing] Humidifiers [(Non-Atomizing)]]]

{N.B.: One of the optional "Non-atomizing" phrases will be included with this claim whenever it is used}

To prevent odors and scale, drop one [product name] [(1.9g)] tablet per gallon of water (200 ppm active) *{or}* [(1.9g)] tablet per every 4 gallons of water (50 ppm active) into the humidifier every 4 to 6 weeks, as needed. Rinse reservoir periodically and wipe clean. Do not use the product in heat vaporizing, atomizing or ultrasonic humidifiers.

{For Use with Automatic Chemical Application Tube Cleaning Machine for Air Conditioning Coils}

[[Air Conditioning [A/C] Coil[s] [Tube] Cleaning]

Use [this product] [product name] in conjunction with normal mechanical tube cleaning operations to clean slime and scum from chiller and other heat exchanger tube surfaces. The [product name] tablets are easy to use, completely soluble, and will not form any deposits on the tube surfaces.

Use in conjunction with the [RAM-PRO-XL] [other trade name tube cleaning machine] [or] [other] automatic chemical application tube cleaning machine. Allow surfaces to come to room temperature prior to treatment of the product. Place [this product] [product name] in the unit's chemical receptacle. Clean tubes per tube cleaning machine's instructions. Periodically inspect the top of the chemical receptacle looking inside to see how many tablets remain, replenishing as necessary. Unused tablets may remain in the machine after tube cleaning operation is complete or remove and store remaining tablets and rinse machine with clean water.

STORAGE AND DISPOSAL

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

PESTICIDE STORAGE: Store in original container in areas inaccessible to persons unfamiliar with its use.

{For Water Soluble Packet} Store in a cool dry place. Do not handle packets with wet hands.

{For Tablets} Store in a cool dry place. Do not handle tablets with wet hands.

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 DISPOSAL: Nonrefillable container. Do not reuse or refill this container. Completely empty container by shaking and tapping sides and bottom to loosen clinging particles. Then offer for recycling if available or dispose of empty container in a sanitary landfill or by incineration.

PACKET DISPOSAL: *{for tear open packets only}* - Do not reuse packet. Discard packet in trash.

[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 listed in the location/surfaces section of this label that may appear on the label with the appropriate directions for use, PPE or package type.}

{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.}

[NSF Logo]

[NSF Listed]

[(Insert 6-Digit NSF Listing Number Here)]

WARRANTY STATEMENT

(Note to Reviewer: These statements are optional.)

Read Product Safety Data Sheet prior to use, PRODUCT WARRANTY, DISCLAIMER AND LIMITATION OF LIABILITY ARE FOUND on the Product Safety Data Sheet. Unless inconsistent with applicable law, use of Product signifies agreement with these provisions.

Lea la Hoja de Seguridad del Producto antes de usarlo. LA GARANTIA DEL PRODUCTO, DECLINACION Y LIMITACION DE ESPONSIBILIDAD SE ENCUENTRAN en la Hoja de Seguridad del Producto. A menos de que sea inconsistente con la ley, el uso del producto significa acuerdo con estas disposiciones.