

HILLYARD

H-101

Sanitizer/Deodorizer

#127

ACTIVE INGREDIENTS:
Octyl decyl dimethyl ammonium chloride
Dioctyl dimethyl ammonium chloride
Didecyl dimethyl ammonium chloride
Alkyl (C-11, 50%, C-14 40%, C-16 10%)
dimethyl benzyl ammonium chloride

INERT INGREDIENTS:
EPA REG. NO. 1658-32

2.250%
0.900%
1.350%

3.000%
92.500%
100.000%
EPA EST. NO. 1658-MO-1

KEEP OUT OF REACH OF CHILDREN
DANGER

(See back panel for additional precautionary statements.)

NET CONTENTS: 1 U.S. GAL. OR 3.785 LITERS

ACCEPTED
MAR 04 1992
Under the Federal Insecticide, Fungicide, and Rodenticide Act, this product is registered for two years and expires on 03/04/94.
EPA REG. NO. 1658-32

BEST AVAILABLE COPY

#127

H-101**SANITIZER — DEODORIZER WITH ORGANIC SOIL TOLERANCE — INSTITUTIONAL, INDUSTRIAL, SCHOOL,
DAIRY AND OTHER FARM USE — FOR FOOD HANDLING AND PROCESSING AREAS, RESTAURANTS AND DAIRIES**

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

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

Where equipment and utensils are used for the preparation of foods on a continuous or production line basis, utensils and the food contact surfaces of equipment shall be washed, rinsed and sanitized at intervals throughout the day on a schedule based on food temperature, type of food, and amount of food particle accumulation.

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

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

Wash and rinse all articles thoroughly, then apply a solution of 1 oz. H-101 in 4 gallons of water (150 ppm active). Surfaces should remain wet for at least one minute followed by adequate draining and air drying. Fresh solution should be prepared daily or when the use-solution becomes visibly dirty. For mechanical application, use-solution may not be reused for sanitizing applications.

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

Dishes, silverware, glasses, cooking utensils and other similar size food processing equipment can be sanitized by immersion in a 1 oz. / 4 gallon solution of H-101. No potable water rinse is required.

At 1 oz. / 4 gallons, H-101 fulfills the criteria of Appendix F of the Grade "A" Pasteurized Milk Ordinances 1978 Recommendations of the U.S. Public Health Services in waters up to 800ppm of hardness calculated as CaCO₃ when evaluated by the AOAC Germicidal and Detergent Sanitizer Method against *Escherichia coli* and *Staphylococcus aureus*.

U.S. PUBLIC HEALTH SERVICE FOOD SERVICE SANITIZATION RECOMMENDATIONS

Cleaning and Sanitizing: Equipment and utensils shall be thoroughly pre-rinsed or pre-scraped and when necessary, presoaked to remove gross food particles and soil.

1. Thoroughly wash equipment and utensils in a hot detergent solution. 2. Rinse utensils and equipment thoroughly with clean water. 3. Sanitize equipment and utensils by immersion in a 1 oz. / 4 gallon solution of H-101 (150 ppm active) for at least 50 seconds at a temperature of 75°. This dilution is equivalent to a solution containing 50 ppm available chlorine. 4. For equipment and utensils too large to sanitize by immersion, apply a 1 oz. / 2 gallon solution of H-101 (300 ppm active) by rinsing, spraying or swabbing until thoroughly wetted. 5. Allow sanitized surface to drain and air dry.

H-101 meets the requirements of 21 CFR 178.1010.

DIRECTIONS FOR RESTAURANT AND BAR RINSE. For dishes, glassware, silverware, cooking utensils, wash with 1 oz. / 4 gallon of H-101 and immerse in a solution containing 1 oz. / 4 gallon of H-101. No rinses required.

DIRECTIONS FOR FOOD PROCESSING EQUIPMENT AND DAIRIES. Clean and rinse equipment thoroughly, then apply sanitizing solution containing 1 oz. / 4 gallon of H-101 to 1 gallon of water. No rinses required.

WISCONSIN STATE BOARD OF HEALTH DIRECTIONS FOR EATING ESTABLISHMENTS

1. Scrape and pre-wash utensils and glasses whenever possible. 2. Wash with a detergent or compatible cleaner. 3. Rinse with clean water. 4. Sanitize in a solution of 1 oz. / 4 gallon of H-101 to 1 gallon of water (150 ppm active quaternary) immerse all utensils for at least two minutes or for contact time specified by governing sanitary code. 5. Place sanitized utensils on a rack or drain board to air dry.

PRECAUTIONARY STATEMENTS — HAZARDOUS TO HUMANS AND DOMESTIC ANIMALS**DANGER: KEEP OUT OF REACH OF CHILDREN**

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

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

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

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

STORAGE AND DISPOSAL: Do not contaminate water, food, or feed by storage or disposal. Do not store on side. Avoid creasing or impacting of side walls.

PESTICIDE DISPOSAL: Pesticide wastes are acutely hazardous. Improper disposal of excess pesticide, spray or mixture of 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: Do not reuse empty container (bottle, can, bucket). Wrap container and put in trash.

1191

Manufactured by HILLYARD INDUSTRIES, INC., St. Joseph, Missouri 64502 U.S.A. — Telephone 816-233-1321

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