STER-BAC

QUATERNARY AMMONIUM SANITIZER - DISINFECTANT - DEODORIZER

ACTIVE INGREDIENT:

PRECAUTIONARY STATEMENTS - HAZARDS TO HUMANS AND DOMESTIC ANIMALS

KEEP OUT OF REACH OF CHILDREN

DANGER: Corrosive. Causes severe eye damage and skin irritation. Do not get in eyes, on skin or on clothing. Wear safety glasses or goggles and rubber gloves when handling. Harmful if swallowed. Wash thoroughly with soap and water after handling. Remove contaminated clothing and wash before reuse. Avoid contamination of food.

PELIGRO: SI NO PUEDE LEER EN INGLES PREGUNTE A SU SUPERVISOR SOBRE LAS INSTRUCCIONES DE USO APROPIADAS ANTES DE TRABAJAR CON ESTE PRODUCTO.

STATEMENT OF PRACTICAL TREATMENT

IF IN EYES: Flush immediate) y with cool water. Remove contact lenses. Continue flushing for 15 minutes, holding eyelids apart. Get prompt medical attention.

IF ON SKIN: Wash with plenty of soap and water. Get medical attention if irritation persists.

IF SWALLOWED: Rinse mouth at once; then drink one or two glasses of water or milk. DO NOT INDUCE VOMITING. Never give anything by mouth to an unconscious person.

CALL A POISON CONTROL CENTER OR PHYSICIAN IMMEDIATELY FOR EMERGENCY MEDICAL INFORMATION, CALL TOLL-FREE 1-800-328-0026

FOR INDUSTRIAL USE ONLY

DO NOT MIX WITH ANYTHING BUT WATER

Net Contents:

1 gallon (3.78 1) 2.5 gallons (9.45 1) 5 gallons (18.9 1) 55 gallons (208.8 1) MAR 2 0 1991

Under the Federal Insecticide.
Fundamented, for the posticide regarded under // 77 // 2

EPA Rug. No

EPA Reg. No. 1677-43

EPA Est. 1677-IL-2 (J), 1677-NJ-1 (W), 1677-TX-1 (D), 1677-GA-1 (M), 1677-MN-1 (P), 1677-CA-1 (S), 1677-PR-1 (B), 6574-CA-1 (L)

The superscript refers to the first letter of the date code.

Klenzade, Division of Ecolab Inc. Ecolab Center St. Paul, MN 55102 INSTITUTIONS - HOSPITALS - NURSING HOMES - SCHOOLS - RESTAURANTS - FOOD SERVICES - DAIRIES - BEVERAGE AND FOOD PROCESSING PLANTS

DIRECTIONS FOR USE

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

DEODORIZING

After cleaning, deodorize waste containers and inaccessible areas in food processing plants with 1 oz Ster-Bac to 1 gl of water (800 ppm). Flush surfaces thoroughly or apply by mopping or sponging onto the surface.

DISINFECTING

Disinfect previously cleaned hard surfaces such as walls, floors, woodwork, sinks, bathroom fixtures, with 1 oz Ster-Bac to 2 gl of water (400 ppm). For disinfecting previously cleaned porous surfaces such as ceiling board, chopping blocks, pallets, rubber conveyor belts, in meat, poultry and other food processing operations, use 1 oz Ster-Bac to 1 gl (800 ppm). Flush surfaces thoroughly or apply by mopping sponging or spraying on surface. All surfaces should be exposed to the disinfecting solution for a period of not less than 10 minutes. Food contact surfaces which are disinfected, must be thoroughly rinsed with potable water or a sanitizing solution of Ster-Bac (1/2 oz per 2 gl) prior to reuse. Allow food contact surfaces to drain thoroughly and air dry before operations are resumed.

Fogging can be used as an adjunct to acceptable manual cleaning and disinfecting as described above. Prior to fogging, food products and packaging material must be removed from the room or carefully protected. After cleaning, fog desired areas using one quart per 1000 cu. ft. of room area with a Ster-Bac solution containing 1.5 oz of Ster-Bac to 1 gl (1200 ppm). Vacate the area of all personnel for a minimum of 2 hours after fogging. All food contact surfaces must be thoroughly rinsed with potable water or a Ster-Bac solution of 200 ppm active quaternary (1/2 oz per 2 gl) prior to reuse. Allow food contact surfaces to drain and air dry before operations are resumed.

DISINFECTING - POTATO STORAGE AREA AND EQUIPMENT
Remove all potatoes prior to disinfection of potato storage area or
equipment. Preclean hard surfaces by removing heavy soil or gross
filth. Follow general disinfection (1 oz per 2 gl) procedures as
outlined above. All treated surfaces must be thoroughly rinsed with
potable water prior to reuse.

SANITIZING EQUIPMENT - FOOD PROCESSING PLANTS - RESTAURANTS - ETC. For sanitization of equipment in food processing plants, restaurants, etc., clean and rinse equipment thoroughly. Then rinse equipment with a sanitizing solution of 1 oz Ster-Bac to 4 gl (200 ppm). All surfaces should be exposed to the sanitizing solution for a period of not less than 1 minute. Allow equipment to air dry.

A C C E P T E D

MAR 2 0 foc.

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as among ted, for the pesticide
required under [6] 1-43

EPA Rug. No.

SANITIZING EATING AND DRINKING UTENSILS

1. Scrape and preflush utensils to remove excess soil.

- 2. Wash with good detergent or compatible cleaner (see your Ecolab representative for a recommendation).
- 3. Rinse with clear water.
- 4. Sanitize in a solution of 1/2 oz Ster-Bac to 2 gl (200 ppm). Immerse all utensils for at least one minute. Use 2 minutes exposure time if required by governing sanitary code.
- 5. Drain and air dry.

NOTE: FOR MECHANICAL OPERATIONS prepared use solution may not be reused for sanitizing but may be reused for other purposes such as cleaning. FOR MANUAL OPERATIONS fresh sanitizing solution should be prepared as soon as they become diluted or soiled.

OTHER USES: For other specialized cleaning and disinfecting operation consult your Ecolab Specialist.

LOCAL AND STATE REGULATIONS

Where local or scate regulations are in effect concerning quaternary compounds, consult them for recommended dilutions and procedures.

Ster-Bac fulfills the criteria of Appendix F of the Grade "A" Pasteurized Milk Ordinance 1978. Recommendation of the U.S. Public Health Service in waters up to 500 ppm of hardness calculated as CaCO₃ when tested by the A.O.A.C. Germicidal and Detergent Sanitizer Official Method.

For service or additional information, call 1-800-35-CLEAN (352-5326).

STORAGE & DISPOSAL

DO NOT CONTAMINATE WATER, FOOD OR FEED BY STORAGE OR DISPOSAL

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: (1 gl) Do not reuse empty containers. Wrap container and put in trash.

(5, 55 gl plastic) Triple rinse (or equivalent). Then offer for

recycling or reconditioning, or puncture and dispose of in a sanitary landfill, or incineration, or, if allowed by state and local authorities, by burning. If burned, stay out of smoke

