

QUORUM CLEAR/CLARO

DISINFECTANT - DEODORIZER - SANITIZER

ACTIVE INGREDIENTS:

n-Alkyl (60% C ₁₄ , 30% C ₁₆ , 5% C ₁₂ , 5% C ₁₈) dimethyl benzyl ammonium chlorides	5.0%
n-Alkyl (68% C ₁₂ , 32% C ₁₄) dimethyl ethylbenzyl ammonium chlorides	5.0%
INERT INGREDIENTS:	90.0%

**KEEP OUT OF REACH OF CHILDREN
DANGER**

PRECAUTIONARY STATEMENTS - HAZARDS TO HUMANS AND DOMESTIC ANIMALS

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

STATEMENT OF PRACTICAL TREATMENT

IF IN EYES: Flush immediately 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. 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

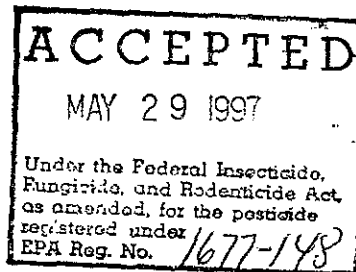
NOTE TO PHYSICIAN: Probable mucosal damage may contraindicate the use of gastric lavage.

FOR INDUSTRIAL USE ONLY

DO NOT MIX WITH ANYTHING BUT WATER

Net Contents:

- 1 gallon (3.78 l)
- 2.5 gallon (9.45 l)
- 5 gallons (18.9 l)
- 55 gallons (208.8 l)



EPA Reg. No. 1677-148

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), 1677-IL-3 (F), 1677-OH-1 (H)
The superscript refers to the first letter of the date code.

Manufactured by:



FOOD & BEVERAGE DIVISION
Ecolab Inc.
370 Wabasha Street
St. Paul, MN 55102

**INSTITUTIONS - HOSPITALS - NURSING HOMES - SCHOOLS - RESTAURANTS -
FOOD SERVICES - DAIRIES - BEVERAGE AND FOOD PROCESSING PLANTS**

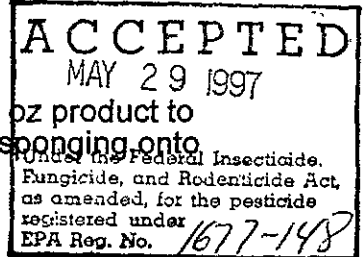
DIRECTIONS FOR USE

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

Prior to use of this product, remove gross food particles and soils from all surfaces by a pre-flush, or pre-scrape and, when necessary presoak treatment. Wash with detergent or other cleaning solution followed by a thorough potable water rinse.

DEODORIZING

After cleaning, deodorize waste containers and inaccessible areas with 1 oz product to 1 gl water (800 ppm). Flush surfaces thoroughly or apply by mopping or sponging onto the surface.



DISINFECTING

For floors, walls, woodwork, sink tops, garbage pails, telephones, rest rooms, bathroom fixtures, and other nonporous surfaces, this product is effective against Pseudomonas aeruginosa PRD-10 at 3 1/2 oz per 5 gl water. Remove gross filth or heavy soil and preclean surface. Apply disinfecting solution to surface by flushing, mopping, sponging or hand pump spraying so as to thoroughly wet surface. Allow to remain wet for 10 minutes, then remove solution with a clean mop, cloth, or wet vacuum pickup. Prepare fresh use solution daily or when it becomes visibly dirty.

DAIRY AND MUSHROOM FARMS

To sanitize dairy or mushrooms equipment, clean and rinse equipment thoroughly. Apply sanitizing solution containing 1 oz product per 4 gl water (200 ppm). At this level, no potable water rinse is required after complete draining. This product can also be used to disinfect floors, walls, and inanimate hard surfaces on the mushroom premises only in areas where compost and mushrooms are not present.

SANITIZING EQUIPMENT - FOOD PROCESSING PLANTS - RESTAURANTS

For sanitizing precleaned food processing equipment or utensils in federally inspected meat and poultry processing plants, restaurants, clean equipment with a good detergent and follow with a water rinse. Then rinse equipment with a sanitizing solution of 1 oz product per 4 gl water (200 ppm). All surfaces should be exposed to the sanitizing solution for a period of not less than 1 minute. Allow equipment to drain thoroughly.

ELEVATED TEMPERATURE SANITIZING

For sanitization of equipment in food processing plants, restaurants, clean and rinse equipment thoroughly. At a temperature of 120 deg F, this product is an effective sanitizer for food contact surfaces at 1 ounce product to 10 gallons of water. All surfaces should be exposed to the sanitizing solution for a period of not less than 1 minute. Allow equipment to drain thoroughly.

RESTAURANT AND BAR RINSE

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 oz product to 4 gl water (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.

SANITIZING SHELL EGGS INTENDED FOR FOOD: To sanitize previously cleaned food-grade eggs in shell egg and egg product processing plants, spray with a solution of 1 oz product in 4 gl of warm water (200 ppm quat). The solution should be warmer than the eggs, but not to exceed 130°F. Wet eggs thoroughly and allow to drain. Eggs sanitized with this product shall be subjected to a potable water rinse only if they are broken immediately for use in the manufacture of egg products. Eggs should be reasonably dry before casing or breaking. The solution should not be reused for sanitizing eggs.

DIRECTIONS FOR FOGGING: To sanitize hard room surfaces 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 product solution containing 1.5 oz product to 1 gl (1200 ppm). Vacate the area of all personnel during fogging and for a minimum of 2 hours after fogging. All food contact surfaces must be thoroughly rinsed with a product solution of 200 ppm active quaternary (1/2 oz per 2 gl) prior to reuse. Allow food contact surfaces to drain thoroughly before operations are resumed.

HAND SANITIZING: After hands have been washed and rinsed, dip in a 1 ounce per 5 gallons solution of QUORUM CLEAR/CLARO (150 ppm active quaternary).

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.

(2.5 gl bladder in box) Triple rinse bladder (or equivalent). Offer box and bladder for recycling or disposal in a sanitary landfill or incineration, or if allowed by state and local authorities, by burning. If burned, stay out of smoke.

