

1677-158

1/16/2014

119



UNITED STATES ENVIRONMENTAL PROTECTION AGENCY
WASHINGTON, D.C. 20460

Ron Derbyshire
ECOLAB Inc.
370 North Wabasha Street
St. Paul, Minnesota 55102

JAN 16 2014

OFFICE OF CHEMICAL SAFETY
AND POLLUTION PREVENTION

Subject: Addition of Antimicrobial Rinse for Pre-Cleaned Food Contact Surfaces Use Site
EPA Reg. No. 1677-158
Amendment Letter dated October 16, 2013

The labeling referred to above, submitted in connection with registration under the Federal Insecticide, Fungicide, and Rodenticide Act (FIFRA) is acceptable. The following label changes are acceptable:

- Adding antimicrobial rinse for pre-cleaned food contact surfaces effective against non-public health pests use site

A stamped copy of your labeling is enclosed for your records. This labeling supersedes all previously accepted labeling. The next label printing of this product must use this labeling unless subsequent changes have been approved. You must submit one (1) copy of the final printed labeling before you release the product for shipment with the new labeling. In accordance with 40 CFR 152.130(c), you may distribute or sell this product under the previously approved labeling for 18 months from the date of this letter. After 18 months, you may only distribute or sell this product if it bears this new revised labeling or subsequently approved labeling. "To distribute or sell" is defined under FIFRA section 2(gg) and its implementing regulation at 40 CFR 152.3.

If you have any questions concerning this letter, please contact Elizabeth Watkins at (703) 347-0241.

Sincerely,

Marshall Swindell
Product Manager (33)
Regulatory Management Branch 1
Antimicrobials Division (7510P)

2/9

VORTEXX

ACID LIQUID SANITIZER FOR FOOD PROCESSING EQUIPMENT
in Dairies, Dairy Farms, Breweries, Wineries, Beverage and Food Processing Plants

DISINFECTANT

Veterinary Clinics, Animal Life Science Laboratories, Industrial Facilities, Office Buildings, Recreational Facilities, Retail and Wholesale Establishments, Animal Care Facilities, Veterinary Facilities, Farms, Livestock Quarters, Poultry Premises, and Poultry Hatcheries

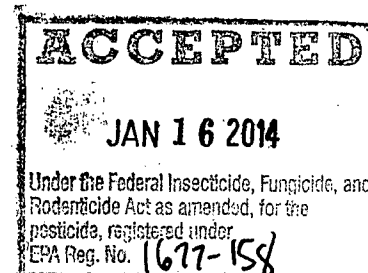
STERILANT FOR ASEPTIC MANUFACTURING AND PACKAGING EQUIPMENT

DISINFECTANT FOR THE PHARMACEUTICAL AND COSMETIC INDUSTRY

Active Ingredients:

Hydrogen Peroxide.....	6.9%
Peroxyacetic Acid.....	4.4%
Octanoic Acid.....	3.3%

Inert Ingredients:.....	85.4%
Total:.....	100.0%



**KEEP OUT OF REACH OF CHILDREN
DANGER**

PRECAUTIONARY STATEMENTS - HAZARDS TO HUMANS AND DOMESTIC ANIMALS

DANGER: CORROSIVE: Causes irreversible eye damage and skin burns. Do not get in eyes or on clothing. Harmful if inhaled or swallowed. Avoid breathing vapor or spray mist. Wear protective eyewear (goggles, face shield, or safety glasses) and protective gloves. Wash thoroughly with soap and water after handling and before eating, drinking or using tobacco. Remove and wash contaminated clothing before reuse.

FIRST AID

IF IN EYES: Hold eye open and rinse slowly and gently with water for 15-20 minutes. Remove contact lenses, if present, after the 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 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.

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 the poison control center or doctor. Do not give anything by mouth to an unconscious person.

FOR EMERGENCY MEDICAL INFORMATION CALL TOLL FREE: 1-800-328-0026

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

PHYSICAL AND CHEMICAL HAZARDS: Strong oxidizing agent. Corrosive. Do not use in concentrated form. Mix only with water according to label instructions. Never bring concentrate in contact with other sanitizers, cleaners or organic substances.

ENVIRONMENTAL HAZARDS: (containers 5 gallons or greater) 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 to sewer systems without previously notifying the local sewage treatment plant authority. For guidance contact your State Water Board or Regional Office of the EPA.

DIRECTIONS FOR USE

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

SANITIZATION

VORTEXX is recommended for use on pre-cleaned surfaces such as equipment, pipelines, tanks, vats, fillers, evaporators, pasteurizers and aseptic equipment in dairies, dairy farms, breweries, wineries, beverage and food processing plants. This product is effective as a sanitizer when solution is prepared in water of up to 500 ppm hardness as CaCO₃.

NOTE: FOR MECHANICAL OPERATIONS, prepared use solutions may not be reused for sanitizing but may be reused for other purposes such as cleaning.
FOR MANUAL OPERATIONS, fresh sanitizing solutions should be prepared at least daily or more often if the solution becomes diluted or soiled.

SANITIZING FOOD CONTACT SURFACES

Prior to sanitizing, remove gross food particles, then wash with a detergent solution, followed by a potable water rinse. Sanitize with a concentration of 1 to 2 oz. **VORTEXX** per 6 gallons. of water (0.13 - 0.26% v/v concentration). At this dilution **VORTEXX** is effective against *Staphylococcus aureus* (ATCC 6538), *Escherichia coli* (ATCC 11229), *Escherichia coli* 0157:H7 (ATCC 43895), *Listeria monocytogenes* (ATCC 49594), *Salmonella typhimurium* (milk isolate), *Pseudomonas aeruginosa* (ATCC 15442), *Enterobacter sakazakii* (ATCC 12868) and *Vibrio cholerae* (ATCC 25873) as well as beverage spoilage organism *Lactobacillus malefermentans* (ATCC 11305). Use immersion, coarse spray or circulation techniques as appropriate to the equipment. All surfaces should be exposed to the sanitizing solution for a period of not less than one minute unless a longer time is specified by the governing sanitary code. Drain thoroughly. Do not rinse.

SANITIZING EATING, DRINKING, AND FOOD PREP UTENSILS

1. Remove gross food particles by a prescrape, preflush and, when necessary, a presoak treatment.
2. Wash with detergent.
3. Rinse with clean water.
4. Sanitize in a solution of 1 to 2 oz. **VORTEXX** per 6 gallons of water (0.13 - 0.26% v/v concentration). Immerse all utensils for at least 1 minute or contact time specified by governing sanitary code.
5. Drain and air dry.

ELEVATED TEMPERATURE SANITIZING

At a temperature of 120° F. **VORTEXX** can be used as a food contact sanitizer at 1 oz. per 14 gallons water (0.055% v/v concentration). At this concentration **VORTEXX** is effective against *Staphylococcus aureus* (ATCC 6538) and *Escherichia coli* (ATCC 11229). All surfaces should be exposed to the sanitizing solution for a period of not less than one minute, unless otherwise specified by governing sanitary code. Drain thoroughly. Do not rinse.

SANITIZING TABLEWARE

For sanitizing tableware in low-temperature (minimum 120° F) warewashing machines, inject **VORTEXX** into the final rinse water at a concentration of 0.055% v/v (1 oz. per 14 gallons of water) at 120° F. Allow 1 minute contact. Air dry.

To insure that the **VORTEXX** concentration does not fall below 0.055%, periodically test the rinse solution with a suitable test kit and adjust the dispensing rate accordingly. Consult your local Ecolab Specialist for technical assistance and further information on sanitizing tableware in warewashing machines.

FINAL SANITIZING BOTTLE RINSE

VORTEXX may be used as a final sanitizing rinse for returnable and non-returnable bottles (e.g. glass or PET) at a 0.13% dilution (1 oz. to 6 gallons). At this dilution **VORTEXX** is effective against *Staphylococcus aureus* (ATCC 6538), *Escherichia coli* (ATCC 11229), *Escherichia coli* 0157:H7 (ATCC 43895), *Listeria monocytogenes* (ATCC 49594), *Salmonella typhimurium* (ATCC 6539), *Pseudomonas aeruginosa* (ATCC 15442), *Enterobacter sakazakii* (ATCC 12868), *Vibrio cholerae* (ATCC 25873), and *Lactobacillus malefermentans* (ATCC 11305). All surfaces should be exposed to the sanitizing solution for a period of not less than 1 minute. Drain thoroughly. No rinse necessary.

- Suitable for use in bottle rinse applications.

FINAL BOTTLE AND CLOSURE CLEANING RINSE

VORTEXX may be used as a final cleaning rinse for returnable and non-returnable bottles (e.g. glass or PET) and closures not requiring a final food contact surface sanitizing rinse when used up to 2 oz. per 6 gallons of water (up to 0.26% v/v or 2600 ppm product). Drain thoroughly. No rinse necessary.

DIRECTIONS FOR USE AS A HARD SURFACE CLEANER

For hard surface cleaning applications, remove gross food particles, then wash using **VORTEXX** up to 2 oz. per 6 gallons of water (up to 0.26% v/v or 2600 ppm product). All hard food contact surfaces treated with this cleaning system should be drained thoroughly, no rinse required.

CONTINUOUS TREATMENT OF CONVEYORS

Wash, rinse and sanitize conveyor equipment. During processing, apply **VORTEXX** at no more than 0.13% - 0.26% v/v (1 to 2 oz. per 6 gallons of water) concentration to conveyor with Mikro Master or other suitable feeding equipment. At this dilution **VORTEXX** is effective against *Staphylococcus aureus* (ATCC 6538), *Escherichia coli* (ATCC 11229), *Escherichia coli* 0157:H7 (ATCC 43895), *Listeria monocytogenes* (ATCC 49594), *Salmonella typhimurium* (milk isolate), *Pseudomonas aeruginosa* (ATCC 15442), *Enterobacter sakazakii* (ATCC 12868) and *Vibrio cholerae* (ATCC 25873). Controlled volumes of **VORTEXX** are applied to return portion of conveyor through nozzles so located as to permit maximum drainage of **VORTEXX** from equipment and to prevent puddles on top of belt. During interruptions in operations, coarse spray the processing equipment with **VORTEXX** solution at not more than 0.26% v/v concentration. Conveyor equipment must be free of product when applying coarse spray. Conveyor surface should be exposed to the sanitizing solution for a period of not less than 60 seconds.

- Registered for continuous treatment of conveyors in food processing operations
- Reduces harmful microorganisms* on critical meat, poultry and fruit/vegetable conveyor surfaces during processing. *For a list of organisms, see directions for use on product label.

SANITIZING NON-FOOD CONTACT SURFACES

Preclean surfaces as directed above. Sanitize non-food contact surfaces such as floors, walls, tables, chairs, benches, drains, troughs, drip pans with 1 oz. **VORTEXX** per 8 gallons water (0.1% v/v concentration). At this concentration the product is effective against *Staphylococcus aureus* (ATCC 6538), *Enterobacter aerogenes* (ATCC 13048), *Escherichia coli* 0157:H7 (ATCC 43895), *Listeria monocytogenes* (ATCC 49594), *Salmonella typhimurium* (milk isolate), *Pseudomonas aeruginosa* (ATCC 15442) in 500 ppm hard water. The product is also effective against beverage spoilage organisms: *Aspergillus niger* (ATCC 6275), *Saccharomyces cerevisiae* (ATCC 834), *Pediococcus damnosus* (ATCC 25248) and *Lactobacillus malefermentans* (ATCC 11305). All surfaces should be exposed to the sanitizing solution for a period of not less than 5 minutes. Drain thoroughly and allow to air dry. No rinse necessary.

- Effective against spoilage microorganisms* that can adversely affect product quality. *For a list of organisms, see directions for use on product label.

SANITIZING HARD, NON-POROUS, NON-EDIBLE OUTSIDE SURFACES OF AIRTIGHT, SEALED PACKAGES CONTAINING FOOD OR NON-FOOD PRODUCTS

VORTEXX may be used as a final sanitizing rinse for hard, non-porous non-edible outside surfaces of airtight, sealed packages containing food or non-food products at a 0.13% - 0.26% v/v dilution (1 to 2 oz. per 6 gallons of water). The treated hard, non-porous, non-edible packaging, such as food wraps and meat casings, must be removed and discarded before packaged food products are further processed or consumed. All surfaces should be exposed to the sanitizing solution for a period of not less than 1 minute. Drain thoroughly. No rinse necessary. This is not to be used on porous surfaces.

FOAM SANITIZING NON-FOOD CONTACT SURFACES

VORTEXX is an effective foam sanitizer of precleaned non-food contact surfaces, such as boots, floors, walls, and drains, and equipment surfaces. For this application, prepare a solution of 0.13% v/v (1 oz. per 6 gallons water) **VORTEXX** and 0.13% v/v (1 oz. per 6 gallons water) **Liquid K**. For example, in 6 gallons of water, add 1 ounce of **VORTEXX** and 1 ounce of **Liquid K**. Apply solution as a foam using recommended equipment. Wet surfaces thoroughly. At this concentration, the product is effective against *Staphylococcus aureus* (ATCC 6538), *Enterobacter aerogenes* (ATCC 13048), and *Listeria monocytogenes* (ATCC 49594). Surfaces should be exposed to the sanitizing foam for a period of not less than 5 minutes. No rinse is necessary. Contact your Ecolab representative for information on Liquid K or EcoCare 600 FA foaming agents and a recommended foam generation device.

- Can be used for CIP, spray, and soak sanitizing applications. Can be used in foam sanitizing applications with approved additive Liquid K™

SANITIZING NON-FOOD CONTACT PACKAGING EQUIPMENT

Prior to use of this product, remove gross soil particles from surfaces. Wash with a recommended detergent solution, rinse thoroughly with potable water. For sanitization against *Staphylococcus aureus* (ATCC 6538), *Enterobacter aerogenes* (ATCC 13048), *Escherichia coli* 0157:H7 (ATCC 43895), *Listeria monocytogenes* (ATCC 49594), *Salmonella typhimurium* (milk isolate), *Pseudomonas aeruginosa* (ATCC 15442) as well as beverage spoilage organisms, *Aspergillus niger* (ATCC 6275), *Pediococcus damnosus* (ATCC 25248), *Lactobacillus malefermentans* (ATCC 11305) and *Saccharomyces cerevisiae* (ATCC 834), apply 0.1 - 0.5% (1 to 5 oz. per 8 gallons of water) of VORTEXX to surfaces at a temperature of 25° to 45°C and allow to remain wet for at least 5 minutes. Allow surfaces to drain thoroughly before operations are resumed. Drainage may be followed by a potable or sterile water rinse.

- Effective against spoilage microorganisms* that can adversely affect product quality. *For a list of organisms, see directions for use on product label.

SANITIZE PRECLEANED OR NEW RETURNABLE OR NON-RETURNABLE BOTTLED WATER CONTAINERS

To sanitize precleaned or new returnable or non-returnable containers for bottled water processing, apply VORTEXX at a concentration of 0.75 to 2.2% (9 to 26 oz. per 10 gallons of water) at a temperature of 40° to 60° C for at least 7 seconds. At these conditions, VORTEXX is effective against *Staphylococcus aureus* (ATCC 6538), *Escherichia coli* (ATCC 11229), *Salmonella typhi* (ATCC 6539), *Pediococcus damnosus* (ATCC 25248), *Lactobacillus malefermentans* (ATCC 11305), *Saccharomyces cerevisiae* (ATCC 834) and *Aspergillus niger* (ATCC 6275). After thorough draining, rinse interior container surfaces with a disinfected water rinse free of pathogenic bacteria.

ANTIMICROBIAL RINSE OF PRECLEANED OR NEW RETURNABLE OR NON-RETURNABLE CONTAINERS

To reduce the number of beverage spoilage organisms, *Pediococcus damnosus* (ATCC 25248), *Lactobacillus malefermentans* (ATCC 11305), *Saccharomyces cerevisiae* (ATCC 834) and *Aspergillus niger* (ATCC 6275), apply VORTEXX at a concentration of 0.75 to 2.2% (9 to 26 oz. per 10 gallons of water) at a temperature of 40° to 60° C for at least 7 seconds. After thorough draining, rinse interior container surfaces with a disinfected water rinse free of pathogenic bacteria.

To reduce the number of beverage spoilage organisms, *Pediococcus damnosus* (ATCC 25248), *Lactobacillus malefermentans* (ATCC 11305), *Saccharomyces cerevisiae* (ATCC 834) and *Penicillium digitatum* (ATCC 36038), apply VORTEXX at a concentration of 0.75 to 2.2% (9 to 26 oz. per 10 gallons of water) at a temperature of 15° to 60° C for at least 15 seconds. After thorough draining, rinse interior container surfaces with a disinfected water rinse free of pathogenic bacteria.

- Effective against spoilage microorganisms* that can adversely affect product quality. *For a list of organisms, see directions for use on product label.

ANTIMICROBIAL RINSE OF PRECLEANED OR NEW RETURNABLE OR NON-RETURNABLE CONTAINERS WITH THE ADDITION OF SURFACTANT

To reduce the number of beverage spoilage organisms, *Pediococcus damnosus* (ATCC 25248), *Lactobacillus malefermentans* (ATCC 11305), *Saccharomyces cerevisiae* (ATCC 834), and *Aspergillus niger* (ATCC 6275), apply VORTEXX as follows. Add 6.7 oz. of surfactant product to 10 gallons of prepared VORTEXX solution. Prepare VORTEXX at a concentration of 0.75 to 2.2% (9 to 26 oz. per 10 gallons of water) solution. Use one of the following surfactants, KX-7014, KX-7015, KX-7016, or KX-7017. Apply at a temperature of 40° to 60° C with a contact time of at least 7 seconds. After thorough draining, rinse interior container surfaces with a disinfected water rinse free of pathogenic bacteria.

- Effective against spoilage microorganisms* that can adversely affect product quality. *For a list of organisms, see directions for use on product label.

ANTIMICROBIAL RINSE FOR PRECLEANED FOOD-CONTACT SURFACES

Prior to antimicrobial rinsing, remove gross food particles, then wash with a detergent solution, followed by a potable water rinse. To reduce the number of food spoilage non-public health microorganisms *Bacillus coagulans*, *Bacillus sporothermodurans*, *Clostridium butyricum*, *Allicyclobacillus acidoterrestris* and *Geobacillus stearothermophilus*, apply VORTEXX at a concentration of 1 to 2 ounces per 6 gallons of water (0.13 – 0.26% v/v concentration) at a temperature of 120 to 160 °F for at least 5 minutes. Drain thoroughly. Do not rinse.

- Effective against spoilage microorganisms* that can adversely affect product quality. *For a list of organisms, see directions for use on product label.

BACTERIOPHAGE CONTROL

When applied to pre-cleaned surfaces, VORTEXX will reduce the incidence of *Lactococcus lactis* subsp. *Lactis*, *lactococcus lactis* subsp. *Cremonis*, and *Streptococcus thermophilus* bacteriophage in cheese manufacturing establishments by spraying or immersion of equipment at concentrations of 1-2 oz. per 6 gallons (0.13 - 0.26% v/v concentration) of water. All surfaces should be exposed to the solution for a period of not less than one minute. Drain thoroughly. Do not rinse.

DISINFECTION

VORTEXX disinfects as it cleans in one operation. VORTEXX can be used to disinfect floors, walls and other hard, nonporous surfaces such as tables, chairs, countertops, bathroom fixtures, sinks, shelves, racks, carts, refrigerators, coolers, tile, linoleum, vinyl, glazed porcelain, plastic (such as polypropylene and polyethylene), stainless steel, or glass.

Areas of Use: Use VORTEXX in veterinary clinics, animal life science laboratories, industrial facilities, office buildings, recreational facilities, retail and wholesale establishments.

Combination Disinfection and Cleaning

VORTEXX is effective against *Staphylococcus aureus* (ATCC 6538) and *Salmonella enterica* (ATCC 10708) at 0.2% - 1.0% (1 oz. /4 gallons to 5 oz. /4 gallons) in hard water (500 ppm as CaCO₃) and 5% blood serum on hard nonporous surfaces.

For heavily soiled areas a precleaning step is required. Apply solution with mop, cloth, sponge, brush, scrubber, or coarse spray device or by soaking so as to wet all surfaces thoroughly. Allow to remain wet for 10 minutes, then remove solution and entrapped soil with a clean wet mop, cloth, or wet vacuum pickup. Prepare a fresh solution daily or when it becomes soiled or diluted. Rinse food contact surfaces that come in contact with food with potable water prior to reuse.

Virucidal

At 0.2% (1 oz./4 gals.) VORTEXX is effective against Influenza B (ATCC VR-296), Influenza A(H3N2) (ATCC VR-544), Influenza A (H1N1) (ATCC VR-897), Influenza A (H10N7) (ATCC VR-1334), Avian Influenza A (H3N2) (ATCC VR-2072) and Reovirus (ATCC VR-2040) on hard inanimate surfaces when used at 20° C with a 10 minute contact time in the presence of 500 ppm hard water and organic soil. Apply as directed under disinfection.

- Effective against Avian Influenza A (H3N2) virus as listed on the product label.

Fungicidal

VORTEXX can be used on hard nonporous inanimate surfaces such as shower room floors, locker room benches, shower stalls and bath mats. At 0.2% (1oz./4 gallons) the product is effective against *Trichophyton mentagrophytes* (Athletes Foot Fungi) (ATCC 9533) and *Candida albicans* (pathogenic yeast) (ATCC 18804) in the presence of protein (5% blood serum) in 500 ppm hard water with a 10 minute contact time. Apply as directed under disinfection.

STERILIZATION OF MANUFACTURING, FILLING, AND PACKAGING EQUIPMENT IN ASEPTIC PROCESSES

Prior to use of this product, remove gross soil particles from processing surfaces, then wash with a recommended detergent solution, followed by a thorough potable water rinse. Prepare a 5% sterilizing solution of VORTEXX. Circulate, coarse spray, or flood the sterilizing solution as appropriate to the equipment. All surfaces should be exposed to the sterilizing solution for 30 minutes. This product is effective against *Clostridium sporogenes* (ATCC 3584) and *Bacillus subtilis* (ATCC 19659) at 5% (25 oz./4 gallons) in 100 ppm hard water and 5% organic load at 20° C. Thoroughly rinse food contact surfaces with either a sterile water or potable water rinse. This product is not for use as a sterilant on medical devices.

DISINFECTING PHARMACEUTICAL AND COSMETIC SURFACES

VORTEXX is recommended for use on hard, non-porous, environmental surfaces such as floors, walls and processing equipment in pharmaceutical and cosmetic processing facilities.

VORTEXX is effective against *Staphylococcus aureus* (ATCC 6538) and *Salmonella enterica* (ATCC 10708) at 0.2% (1 oz./4 gallons) in hard water (500 ppm as CaCO₃) and 5% blood serum. For heavily soiled areas a precleaning step is required. Rinse all surfaces thoroughly with the disinfecting solution and maintain a contact time of at least 10 minutes. Product contact surfaces must be rinsed with sterile water.

POULTRY HOUSE DISINFECTION

VORTEXX is effective against the Avian Influenza A (H3N2) (ATCC VR-2072) virus.

Special Instructions for Inactivating Avian Influenza A.

1. Remove all poultry and feeds from premises, trucks, coops, and crates.
 2. Remove all litter and droppings from floors, walls, and surfaces of facilities occupied or traversed by poultry
 3. Empty all troughs, racks, and other feeding and watering appliances.
 4. Thoroughly clean all surfaces with soap or detergent and rinse with water.
 5. Saturate surfaces with the recommended disinfecting solution for a period of 10 minutes.
 6. Ventilate buildings, coops, and other closed spaces. Do not house poultry or employ equipment until treatment has been absorbed, set, or dried.
 7. Thoroughly scrub treated feed racks, troughs, automatic feeders, fountains, and waterers with soap and detergent, and rinse with potable water before reuse.
- Effective against Avian Influenza A (H3N2) virus as listed on the product label.

FARM PREMISE DISINFECTION

VORTEXX is effective against the Avian Influenza A (H3N2) (ATCC VR-2072) virus.

Special Instructions for Inactivating Avian Influenza A.

1. Remove all animals and feed from premises, vehicles, and enclosures.
 2. Remove all litter and manure from floors, walls and surfaces of barns, pens, stalls, chutes, and other facilities and fixtures occupied or traversed by animals.
 3. Empty all troughs, racks, and other feeding and watering appliances.
 4. Thoroughly clean all surfaces with soap or detergent and rinse with water.
 5. Saturate all surfaces with the recommended disinfecting solution for a period of 10 minutes.
 6. Immerse all halters, ropes, and other types of equipment used in handling and restraining animals, as well as forks, shovels, and scrapers used for removing litter and manure.
 7. Ventilate buildings, cars, boats, and other closed spaces. Do not house livestock or employ equipments until treatment has been absorbed, set, or dried.
 8. Thoroughly scrub all treated feed racks, mangers, troughs, automatic feeders, fountains, and waterers with soap and detergent and rinse with potable water before reuse.
- Effective against Avian Influenza A (H3N2) virus as listed on the product label.

NOTE: This product in its use solutions is compatible with stainless steel and aluminum surfaces. If product is intended to be used on any other surface, it is recommended that you apply product to a smaller test area to determine compatibility before proceeding with its use.

Vortexx (chemical) (concentration) can be monitored real-time, decreasing dependence on manual titrations. See separate instructions for using (add equipment name) monitoring equipment.

- Enables reduced water consumption for CIP rinse (for CIP programs with a rinse post-sanitizer)
- Allows for automatic monitoring of the entire CIP process
- Improves continuous control of sanitizer concentrations in recirculation systems
- Improves concentration control in ESL and antimicrobial bottle rinse applications
- (Saves time because) Chemical concentration can be monitored real-time decreasing dependence on manual titrations. See separate instructions for using (add equipment name) monitoring equipment.

STORAGE & DISPOSAL

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

PESTICIDE STORAGE: Product should be kept cool and in a vented container to avoid any explosion hazard.

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 HANDLING AND DISPOSAL:

(2.5 gal bladder in box) Nonrefillable container. Do not reuse or refill this container. Remove empty bladder from outer corrugated box. Triple rinse as follows: Fill container ¼ full with water and recap. Shake for 10 seconds. Drain for 10 seconds after the flow begins to drip. Follow Pesticide Disposal instructions for rinsate disposal. Repeat procedure two more times. Then offer box and bladder for recycling or reconditioning if appropriate or puncture and dispose of in a sanitary landfill or by incineration.

(For containers 5 gallons or less.) Non-refillable container. Do not reuse or refill this container. Triple rinse as follows: Fill container ¼ full with water and recap. Shake for 10 seconds. Drain for 10 seconds after the flow begins to drip. Follow Pesticide Disposal instructions for rinsate disposal. Repeat procedure two more times. Then offer for recycling or reconditioning if appropriate or puncture and dispose of in a sanitary landfill or by incineration.

(For containers >5-55 gallons.) Non-refillable container. Do not reuse or refill this container. Triple rinse as follows: Empty remaining contents into application equipment or a mix tank. Fill the container ¼ full with water. Replace and tighten closures. Tip container on its side and roll it back and forth, ensuring at least one complete revolution for 30 seconds. Stand the container on its end and tip it back and forth several times. Turn the container over onto its other end and tip it back and forth several times. Empty the rinsate into application equipment or a mix tank or store rinsate for later use or disposal. Repeat procedure two more times. Then offer for recycling or reconditioning if appropriate or puncture and dispose of in a sanitary landfill or by incineration.

(Totes) Verify that the tote is empty. Do not rinse or clean. Seal tote and contact Ecolab for return.

STRONG OXIDIZING AGENT

EPA Reg. No. 1677-158

EPA Est. 1677-MN-1 (P), 60156-IL-1 (SI), 1677-CA-2(R), 1677-TX-1(D), 1677-IL-2(J), 1677-GA-1(M), 1677-CA-1(S), 1677-WV-1(V)

Superscript refers to first letter of date code

Ecolab Inc., Food & Beverage Division
370 Wabasha Street No.
St. Paul, MN 55102

U.S. Patent No. 5200189 and 5314687
Other Patents Pending

Net Contents:	1 U.S. Gallon (3.78 L)
	4 U.S. Gallons (15.1 L)
	2.5 U.S. Gallons (9.45 L)
	15 U.S. Gallons (56.8 L)
	30 U.S. Gallons (113.5 L)
	50 U.S. Gallons (189 L)
	300 U.S. Gallons (tote)

Optional marketing language:

- Respiratory illnesses attributable to Pandemic 2009 H1N1 are caused by influenza A virus.
- This product is a broad-spectrum hard surface disinfectant that has been shown to be effective against (influenza A virus tested and listed on the label) and is expected to inactivate all influenza A viruses including Pandemic 2009 H1N1 (formerly called swine flu).
- This product has demonstrated effectiveness against influenza A virus and is expected to inactivate all influenza A viruses including Pandemic 2009 H1N1 influenza A virus.
- This product has demonstrated effectiveness against (influenza A virus tested and listed on the label) and is expected to inactivate all influenza A viruses including Pandemic 2009 H1N1 (formerly called swine flu).
- Kills Pandemic 2009 H1N1 influenza A virus (formerly called swine flu).
- Kills Pandemic 2009 H1N1 influenza A virus.

- Enhances (Promotes Quality Assurance) finished product quality when used in a total Ecolab product and professional services program, by reducing pathogenic organisms*. *For a list of organisms, see directions for use on product label.
- Helps protect processing equipment investment - use solutions noncorrosive to 304, 316, and 410 stainless steel surfaces when used at recommended concentrations.
- Compatible with most plastic and rubber materials used in processing operations.
- Low foaming formulation minimizes CIP cycle time and improves operating efficiency.
- Sheeting action results in spotless equipment, patented surfactant formulation provides better wetting and rinsing.
- Active ingredients rapidly break down after use into water, oxygen, acetic acid, and octanoic acid.
- Low phosphorus formulation minimizes phosphate-related effluent fees.
- Product contains no iodine, chlorine, or quats.