

1677-231

2/18/2010

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**UNITED STATES ENVIRONMENTAL PROTECTION AGENCY**  
**U.S. ENVIRONMENTAL PROTECTION AGENCY**

Office of Pesticide Programs  
Antimicrobials Division (7510P)  
1200 Pennsylvania Avenue NW  
Washington, D.C. 20460

EPA Reg. Number:  
**1677-231**

Date of Issuance:  
**FEB 18 2010**

Term of Issuance:

**Conditional**

Name of Pesticide Product:

**Ster-Bac Quat**

**NOTICE OF PESTICIDE:**

  x   Registration  
       Reregistration

(under FIFRA, as amended)

Name and Address of Registrant (include ZIP Code):

**ECOLAB, Inc.**  
**370 N. Wabasha Street**  
**St. Paul, MN 55102**

*Note: Changes in labeling differing in substance from that accepted in connection with this registration must be submitted to and accepted by the Registration 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/reregistered under the Federal Insecticide, Fungicide and Rodenticide Act.

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 sec 3(c)(7)(A) provided that you:

1. Submit and/or cite all data required for registration of your product under FIFRA sec. 3(c)(5) when the Agency requires all registrants of similar products to submit such data; and submit acceptable responses required for re-registration of your product under FIFRA section 4.
2. Make the labeling changes listed below before you release the product for shipment:
  - a. Revise the EPA Registration Number to read, "EPA Reg. No. 1677-231".

Signature of Approving Official:

*Velma Noble*  
**Velma Noble**  
**Product Manager Team-31**  
**Regulatory Management Branch I**  
**Antimicrobials Division (7510P)**

Date:

**FEB 18 2010**

**CONCURRENCES**

SYMBOL	8570-6								
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Page 2

EPA Reg. No. 1677-231

3. Revise the statement on page 1 regarding the placement of the Precautionary and First Aid statements to begin: "[note to reviewer: if necessary use the following placement statement:] See [left] [side] [right]..."
4. Add the following statements to the Precautionary Statements section on page 1: "...Wash thoroughly with soap and water after handling and before eating, drinking, chewing gum, using tobacco or using the toilet..." Add as the last statement in this section: "Remove and wash contaminated clothing before reuse."
5. This product is always diluted for use. Revise the 6<sup>th</sup> bullet on page 3 to state: "Diluted for use with a mop and bucket, trigger sprayers, sponge or by soaking."
6. Correct the chart in the Directions for Use on page 8. Correct the 4<sup>th</sup> line to read: 1 oz. of Ster-Bac Quat per 3-4 gallons of water (0.25-0.35 oz. of Ster-Bac Quat per 1 gallon of water.) (150-200 ppm active quat).
7. Correct the directions for Wisconsin State Board of Health on page 9, third statement to read: "Rinse with potable water."
8. Correct the Storage and Disposal statements to be in agreement with Agency guidance and PR 2007-4 as follows. Repeat the following statement in the directions for  $\leq 2.5$  gallon bladder in box: "Triple rinse as follows: Fill container  $\frac{1}{4}$  full with water and re-close the container. Agitate vigorously and dispose of rinsate with pesticide disposal instructions. Repeat two more times. If not triple rinsed, these containers are acutely hazardous wastes and must be disposed in accordance with local, state and federal regulations."
9. Add the following information to the directions for bulk containers/totes: "Cleaning the container before final disposal is the responsibility of the person disposing of the container. Cleaning before refilling is the responsibility of the refiller." "To clean the container before final disposal Triple rinse as follows: Fill container  $\frac{1}{4}$  full with water and re-close the container. Agitate vigorously and dispose of rinsate with pesticide disposal instructions. Repeat two more times. If not triple rinsed, these containers are acutely hazardous wastes and must be disposed in accordance with local, state and federal regulations."

General Comments

If these conditions are not complied with, the registration will be subject to cancellation in accordance with FIFRA sec. 6(e). Your release for shipment of the product constitutes acceptance of these conditions.

CONCURRENCES							
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SURNAME							
DATE							

3  
UNITED STATES ENVIRONMENTAL PROTECTION AGENCY

30416

Page 3  
EPA Reg. No. 1677-231

A stamped copy of the label is enclosed for your records. Submit one (1) copy of your final printed labeling prior to release of this product for shipment. If you have any questions concerning this letter, please contact Tracy Lantz at (703) 308-6415.

Sincerely,



Velma Noble  
Product Manager 31  
Regulatory Branch I  
Antimicrobials Division (7510P)

Enclosure: Stamped Label  
7510P:T. Lantz:2/18/2010:1677-231

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# Ster-Bac Quat

Sanitizer - Deodorizer

For Food, Dairy, Beverage, Meat, Poultry, Egg and Seafood Processing and Farm Use

ACCEPTED  
with COMMENTS  
in EPA Letter Dated:

For Farm, School, Dairy, Restaurant, Food Handling and Processing Areas, Bar and Institutional Kitchen Use

FEB 18 2010

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

1697-231

For use in federally inspected meat and poultry plants

An effective sanitizer for use on food contact surfaces

## Active Ingredients:

Didecyl dimethyl ammonium carbonate and Didecyl dimethyl ammonium bicarbonate .....	7.5%
Other Ingredients .....	92.5%
Total .....	100.0%

**KEEP OUT OF REACH OF CHILDREN**

**DANGER PELIGRO**

If needed - See [left] [side] [right] [back] panel for Precautionary Statements and First Aid

## PRECAUTIONARY STATEMENTS

### HAZARDS TO HUMANS AND DOMESTIC ANIMALS

**DANGER.** Corrosive. Causes irreversible eye damage and skin burns. May be fatal if swallowed or inhaled. Do not get in eyes, on skin or on clothing. Do not breathe vapor. Wash thoroughly with soap and water after handling and before eating, drinking or using tobacco. Harmful if absorbed through skin. Wear protective eyewear (goggles or face shield), protective clothing and protective (rubber or chemical resistant) gloves.

### 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.

**IF ON SKIN OR CLOTHING:** Take off contaminated clothing. Rinse skin immediately with plenty of water for 15 – 20 minutes.

**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.

**IF INHALED:** Move person to fresh air. If person is not breathing, call 911 or an ambulance, then give artificial respiration, preferably by mouth-to-mouth, if possible.

Call a poison control center or doctor for treatment advice. Have the product container or label with you when calling a Poison Control Center or doctor or going for treatment.

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

*(If container size is 5 gallons or greater, use the following Environmental Hazards statement:)*

**ENVIRONMENTAL HAZARDS**

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.

**(Note to reviewer: The following is considered optional marketing language.)**

- Concentrate (Concentrated)
- Deodorizes (Deodorizer)
- **(Ster-Bac Quat)** Contains no [phosphates] phosphorous [or phosphorous compounds].

#### **Ster-Bac Quat**

- delivers non-acid performance in an economical concentrate.
- is an economical concentrate
- can be diluted for use with a mop and bucket, trigger sprayers, sponge or by soaking.
- improves labor results by effectively controlling odors.
- deodorizes by killing microorganisms that cause offensive odors.
- is formulated for use in daily maintenance programs.
- is a complete, chemically balanced sanitizer that provides clear use solutions even in the presence of hard water.
- meets AOAC Germicidal & Detergent standards for sanitizing previously cleaned food-contact surfaces.
- has been cleared by the EPA in 40 CFR §180.940(a) for use on food processing equipment, utensils and other food-contact articles [at a concentration of 150 – 240 ppm active].
- is a sanitizer for use in all federally inspected meat and poultry plants, institutional and industrial facilities.
- can be used on food contact surfaces [in a concentration range of 150 – 240 ppm active].
- **Ster-Bac Quat** is an effective sanitizer.

**Ster-Bac Quat** (Kills) (Eliminates) (Removes) (Destroys) *[Insert pathogen or pathogens from lists on page 5]* on (pre-cleaned) environmental surfaces

#### **Use Ster-Bac Quat:**

- for sanitizing of ultrasound transducers, probes, mammography compressor plates and other hard nonporous surfaces. Will not cause swelling of transducer membrane or harm compressor plates.
- to sanitize salon / barber tools and instruments: combs, brushes, scissors, blades and manicure instruments.
- in kitchens and other household areas.
- as a sanitizer for all surfaces not always requiring a rinse in official establishments operating under the Federal meat, poultry, shell egg grading and egg products inspection programs.
- as a sanitizer on dishes, glassware, and utensils.
- as a sanitizer in bottling and beverage dispensing equipment.
- as a sanitizer in sanitary filling of bottles and cans.
- in sanitizing bottles or cans in the final rinse application, and for external spraying of filler and closing machines.
- as a sanitizer in beer fermentation and holding tanks.
- as a Food-Grade Shell-Egg sanitizer, with best results achieved in water temperatures ranging from 78°F. – 110°F. **Ster-Bac Quat** may be applied through automatic washing systems, immersion tanks, foaming apparatus, and low pressure sprayers.
- in federally inspected meat and poultry facilities (as a sanitizer for all surfaces not always requiring a rinse).

**(Note to reviewer: The following is considered optional marketing language.)**

**Ster-Bac Quat** is an effective sanitizer for use on food contact surfaces in 500 ppm hard water against:

- Campylobacter jejuni [ATCC 33560]
- Escherichia coli [ATCC 11229]
- Escherichia coli O157:H7 [ATCC 33150]
- Klebsiella pneumoniae [ATCC 4352]
- Listeria monocytogenes [ATCC 19115]
- Salmonella typhimurim [ATCC 23564]
- Shigella sonnei [ATCC 25931]
- Staphylococcus aureus [ATCC 6538]
- Vibrio enterocolitica [ATCC 11623]
- Yersinia enterocolitica [ATCC 23715]

Regular, effective cleaning and sanitizing of equipment, utensils, and work or dining surfaces which could harbor food poisoning microorganisms minimizes the probability of contaminating food during preparation, storage or service. 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, either directly through tableware such as glasses, cups and flatware or indirectly through food.

To prevent cross-contamination, kitchenware and 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.

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 must be washed, rinsed with potable water and sanitized at intervals throughout the day on a schedule based on food temperature, type of food, and amount of food particle accumulation.

Articles that can be immersed in solution must remain in solution for 60 seconds.

Articles or surfaces too large for immersing must be thoroughly wetted or flooded by rinsing, spraying or swabbing.

Allow all sanitized surfaces to drain [and air dry]. **Ster-Bac Quat** fulfills the criteria of Appendix F of the Grade "A" Pasteurized Milk Ordinances 2003 Recommendations of the U.S. Public Health Services in waters up to 500 ppm of hardness calculated as  $\text{CaCO}_3$  when evaluated by the AOAC Germicidal and Detergent Sanitizer Method.

(Note to reviewer: The following is considered optional marketing language.)

**(AREAS OF USE:)**

Use **Ster-Bac Quat** in:

Kitchens	Fish processing plants
Day care centers	Food establishments
Nurseries	Food processing plants
	Food preparation areas
Bagel Stores	Food storage areas
Bars	Ice cream processing plants
Beer fermentation and holding tanks	Institutional facilities
Bottling or pre-mix dispensing equipment	Institutional kitchens
Bottle Washing	Liquor stores
Cafeterias	Meat processing plants
Cheese factories	Meat producing facilities
Citrus processing plants	Milk processing plants
Coffee Shops	Milk storage and handling systems
Convenience stores	Milk tanks [bulk]
Dairies	Milk pail inflations and tubing,
Dairy Farms	Pizza parlors
Dairy product dispensing equipment.	Poultry processing plants
Donut shops	Poultry producing facilities
Drinking fountains	Processing Plants [Milk, Citrus, Ice Cream]
Egg Processing plants	Restaurants
Fast food operations	USDA inspected food processing facilities
Fisheries	Wineries

**(Note to reviewer: The following is considered optional marketing language.)**

**(TYPES OF SURFACES:)**

Use **Ster-Bac Quat** on washable hard, nonporous surfaces of:

Appliances, exteriors	Food processors
Beer fermentation and holding tanks	Frozen Beverage Machines
Blenders	Glassware [glasses]
Bottling or premix dispensing equipment	Highchairs
	Ice Chests
Citrus processing equipment and holding tanks	Ice Machines
Coffee pots	Kitchen equipment
Coffee urns	Microwave ovens
Cooking utensils	Plastic Food Storage Containers
Coolers	Refrigerators
Counters (countertops)	Refrigerator bins used for meat, fruit, vegetables and eggs
Countertop laminates	
	Refrigerated storage and display equipment
Chopping blocks, plastic and other nonporous	Silverware
Cutlery	Sinks
	Stoves [stovetops]
Cutting boards, plastic and other nonporous	Tables [picnic tables]
Dishes	Tableware
Drinking fountains	Tea dispensers
Eating Utensils	Utensils
Exhaust fans	Water dispensers [hot]

(Note to reviewer: The following is considered optional marketing language.)

**(TYPES OF SURFACES:)**

Use **Ster-Bac Quat** on washable hard, nonporous surfaces of:

Chrome
Enamel
Fiberglass sinks
Glass
Glazed ceramic
Glazed enameled surfaces
Glazed porcelain
Laminated surfaces
Metal
Plastic [such as polystyrene or polypropylene]
Sealed granite
Sealed limestone
Sealed marble
Sealed Slate
Sealed Stone
Sealed Terra cotta
Sealed Terrazzo
Stainless steel
Upholstery, vinyl and plastic
Woodwork, finished

11 of 16

## DIRECTIONS FOR USE

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

**For Food Contact Surfaces, Food Processing Equipment and Utensils in Dairies and Public Eating Establishments and Food Contact Surfaces, Food Processing Equipment and Utensils in Food Processing Plants (40 CFR 180.940 (a)):**

*(Note to reviewer. On a final printed label, only one of the following dilution rates will be used in the sanitization sections below:*

1 oz. of **STER-BAC QUAT** per 4 gallons of water [1/4 oz. (0.25 oz.) of **STER-BAC QUAT** per gallon of water] [150 ppm active quat]

or

1 oz. of **STER-BAC QUAT** per 3 gallons of water [0.34 oz. of **STER-BAC QUAT** per gallon of water] [200 ppm active quat]

or

1 oz. of **STER-BAC QUAT** per 2 1/2 gallons of water [0.40 oz. of **STER-BAC QUAT** per gallon of water] [240 ppm active quat]

or

1 oz. of **STER-BAC QUAT** per 3 – 4 gallons of water (0.25 – 1/8 oz. of **STER-BAC QUAT** per 8 gallon of water) (150 – 200 ppm active quat)

or

1 oz. of **STER-BAC QUAT** per 2 1/2 - 3 gallons of water [0.34 – 0.40 oz. of **STER-BAC QUAT** per gallon of water] [200 – 240 ppm active quat]

or

1 oz. of **STER-BAC QUAT** per 2 1/2 – 4 gallons of water 0.25 – 0.40 oz. of **STER-BAC QUAT** per gallon of water] [150 – 240 ppm active quat]

## TO SANITIZE FOOD CONTACT SURFACES:

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):

For sanitizing hard non-porous surfaces of food processing equipment, dairy equipment, food utensils, dishes, silverware, glasses, sink tops, countertops, refrigerated storage and display equipment and other hard nonporous surfaces.

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 a use-solution of *[insert appropriate dilution from box here]* [or equivalent dilution] to the pre-cleaned hard surface, with a cloth, mop, sponge, [coarse] sprayer or by immersion, thoroughly wetting surfaces. Surfaces must remain wet for at least [one minute] [60 seconds] followed by adequate draining [and air drying]. Do not rinse.

Prepare fresh solution daily or more often if the use solution becomes diluted or soiled. For mechanical applications, use-solution may not be reused for sanitizing applications but may be reused for other purposes such as cleaning.

Apply to sink tops, counter tops, refrigerated storage and display equipment and other stationary surfaces by cloth, sponge [or] brush [or coarse spray].

Immerse pre-cleaned glassware, dishes, silverware, cooking utensils and other similar size food processing equipment in a solution of *[insert appropriate dilution here]* (or equivalent dilution) for at least 60 seconds. Drain thoroughly [and allow to air dry] before reuse. Do not rinse.

12/09/16

**TO SANITIZE FOOD PROCESSING EQUIPMENT, UTENSILS, AND OTHER FOOD CONTACT ARTICLES REGULATED BY 40 CFR § 180.940(a) (IN A THREE COMPARTMENT SINK):**

1. Scrape, flush, or presoak articles (whether mobile or stationary) to remove gross food particles and soil.
2. Thoroughly wash articles with an appropriate detergent or cleaner.
3. Rinse articles thoroughly with potable water.
4. Sanitize by immersing articles with a use-solution of *[insert appropriate dilution here]* for at least 60 seconds. Articles too large for immersing must be thoroughly wetted by rinsing, spraying, or swabbing.
5. Remove immersed items from solution to drain [and then air dry]. Non-immersed items should be allowed to air dry. Do not rinse.

**STER-BAC QUAT** can be used in accordance with the U.S. Public Health Service food service sanitization recommendations.

**U.S. PUBLIC HEALTH SERVICE**

**FOOD SERVICE SANITIZATION RECOMMENDATIONS CLEANING AND SANITIZING:**

Equipment and utensils must be thoroughly pre-flushed or pre-scraped and when necessary, pre-soaked to remove gross food particles and soil.

1. Thoroughly wash equipment and utensils in hot detergent solution.
2. Rinse utensils and equipment thoroughly with potable water.
3. Sanitize equipment and utensils by immersion in a use solution of *[insert appropriate dilution here]* [or equivalent dilution] for at least 60 seconds at a temperature of 75°F.
4. For equipment and utensils too large to sanitize by immersion, apply a use-solution of *[insert appropriate dilution here]* [or equivalent dilution] by rinsing, spraying or swabbing until thoroughly wet.
5. Allow sanitized surface to drain [and air dry]. Do not rinse.

**WISCONSIN STATE BOARD OF HEALTH**

**DIRECTIONS FOR EATING ESTABLISHMENTS**

- 1) Scrape and pre-wash utensils and glasses whenever possible.
- 2) Wash with a good detergent or compatible cleaner.
- 3) Rinse with clean water.
- 4) Sanitize in a solution of *[insert a dilution of 200 ppm active or higher dilution from box above here]*. 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).

NOTE: A clean potable water rinse following sanitization is not permitted under HFS 196, Appendix 7-204.11 of the Wisconsin Administrative Code (reference 40 CFR 180.940 (a)).

130A/6

**TO SANITIZE [SOFT SERVE] [FOOD] [AND] [FROZEN] [BEVERAGE] DISPENSING EQUIPMENT:**

1. Wash equipment with a compatible detergent and rinse with potable water prior to sanitizing.
2. Fill equipment with a solution of *[insert appropriate dilution here]* [or equivalent dilution].
3. Allow solution to remain in equipment for at least 60 seconds.
4. Drain thoroughly [and allow to air dry] before reuse. Do not rinse.

**TO SANITIZE ICE MACHINES:**

1. Turn off refrigeration
2. Wash equipment with a compatible detergent and rinse with potable water prior to sanitizing.
3. Apply a solution of *[insert appropriate dilution here]* (or equivalent dilution) by mechanical spray, directly pouring, or by recirculating through the system.
4. Allow surfaces to remain wet or solution to remain in equipment for at least 60 seconds.
5. Drain thoroughly before reuse and allow to air dry.

**TO SANITIZE SANITARY FILLING EQUIPMENT:**

Wash equipment with a compatible detergent and rinse with potable water prior to sanitizing. Prepare a use-solution of *[insert appropriate dilution here]* [or equivalent dilution] for final wash and rinse applications. Allow surfaces to remain wet for at least 60 seconds. Drain thoroughly [and allow to air dry] before reuse. Do not rinse.

**TO SANITIZE BEER FERMENTATION AND STORAGE TANKS:**

Wash equipment with a compatible detergent and rinse with potable water prior to sanitizing. Prepare a use-solution of *[insert appropriate dilution here]* [or equivalent dilution] for mechanical or automated systems. Allow surfaces to remain wet for at least 60 seconds. Drain thoroughly [and allow to air dry] before reuse. Do not rinse.

**WATERPROOF GLOVE SANITIZING DIRECTIONS**

To prevent cross contamination into processing areas of food plants, waterproof gloves must be sanitized prior to entering or re-entering those areas. Remove gross contamination from gloves before sanitizing. Then place gloved hand in a use-solution of *[insert appropriate dilution from box above here]* for sixty seconds. Change the solution in the bath at least daily or more often if the solution appears visibly diluted or soiled.

**SANITIZING – NON-POROUS GLOVED HANDS:**

To prevent the spreading of organisms into animal areas and the packaging and storage areas of food plants, dip, soak or spray pre-washed (plastic, latex or other synthetic rubber) gloved hands so that there is enough sanitizing solution to cover the gloved area. Do not let sanitizing solution come in contact with exposed skin. Make up the sanitizing solution by adding *[insert appropriate dilution from box above here]*. Dip, soak or spray in solution and allow gloved hands to remain wet for at least 60 seconds. No potable water rinse is allowed. Change the sanitizing solution in the bath at least daily or when solution appears dirty.

**TO SANITIZE EGG SHELLS INTENDED FOR FOOD:**

To sanitize previously cleaned food-grade eggs in shell egg and egg product processing plants, spray with a use-solution of *[insert appropriate dilution here]* [or equivalent dilution]. The solution must be equal to or 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 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 CONTINUOUS TREATMENT OF CONVEYORS:**

Remove gross food particles and excess soil by a pre-flush or pre-scrape. Wash with a good detergent or compatible cleaner. Rinse equipment thoroughly with potable water, then rinse equipment with a sanitizing solution. During processing, apply STER-BAC QUAT at *[insert appropriate dilution from box above here]* to conveyors with suitable feeding equipment. 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, coarse spray equipment, peelers, collators, slicers and saws with STER-BAC QUAT solution of *[insert appropriate dilution from box above here]*. Conveyors and other equipment must be free of product when applying this coarse spray. Use *[insert*

appropriate dilution from box above here. Must be 200 ppm AI Minimum] in Wisconsin dairy processing facilities.

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

#### **ENTRYWAY SANITIZING SYSTEMS:**

To prevent cross contamination from area to area, set the system to deliver [1/4 – 1/2 oz. per gallon of water] [or equivalent dilution] [400 – 800 ppm active] of sanitizing solution. 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. Do not mix other foam additives to the sanitizing solution.

#### **SHOE BATH SANITIZER DIRECTIONS:**

To prevent cross contamination into animal areas [and the packaging and storage areas of food plants], shoe baths containing one inch of freshly made sanitizing solution must be placed at all entrances to buildings [and hatcheries]. Scrape waterproof work [boots] [shoes] and place in a use-solution of 1/8 oz. of **Ster-Bac Quat** per gallon of water [or equivalent dilution] [200 ppm] for 60 seconds prior to entering area. [If there is a heavy soil load or excessive traffic place work [boots] [shoes] in a use-solution of 1/4 – 1/2 oz. per gallon of water [or equivalent dilution] [400 – 800 ppm active quat.]. Change the solution in the bath at least daily or more often if the solution appears diluted or soiled.

#### **SHOE FOAM SANITIZER DIRECTIONS:**

To prevent cross contamination into animal areas, and the packaging and storage areas of food plants. Apply a foam layer approximately 1/2 to 2 inches thick made from a solution of 1/2 to 3/4 oz. of **Ster-Bac Quat** per gallon of water (or equivalent dilution) (800 to 1200 ppm active), at all entrances to buildings, hatcheries, production and packaging rooms by using a foam generating machine or aerator to apply the foam layer. Follow the foaming directions as specified by the manufacturer of the foam generator or aerator. Scrape waterproof (work boots) (shoes). Stand or walk through foamed area for 60 seconds prior to entering area. Foam area must be washed and foam replaced at least daily or more often if the foam appears visibly diluted or soiled.

**TO DEODORIZE:** [Mix] [Use] [1 oz] or [1 - 2 oz.] or [1 – 4 oz.] of **Ster-Bac Quat** per gallon of water to deodorize surfaces. Apply using a cloth, mop, sponge or sprayer. Wipe or allow to air dry.

**Ster-Bac Quat** is effective at eliminating odors on porous surfaces such as upholstery, drapes, carpets, bedding, shower curtains, mattresses and non-porous surfaces such as walls and floors. Excellent for fire restoration.

Other suggested Uses: Homes, Veterinary Clinics, Fish Markets, Kennels, Trash Compactors, Offices, Beauty Salons, Locker Rooms, Health Spas, Conference rooms, Elevators, Smoking Areas, Lounges, Day Care Centers, Dry Cleaners, Theaters, Farms, Auditoriums and Churches.

#### **DEODORIZING DIRECTIONS:**

**Nursing Homes, Hospitals, Hotels, Schools, Restaurants:** Using [1 oz] or [1 - 2 oz.] or [1 – 4 oz.] in chemical toilets, waste receptacles, bed pans, drainage bottles, diaper pails, hampers, disposals, commodes and air conditioner pans will eliminate odors.

**Mopping Solutions, Automatic Scrubbers:** Use [1 oz] or [1 - 2 oz.] or [1 – 4 oz.] per gallon of cleaning solution eliminates undesirable odors.

**Laundry:** [1 oz] or [1 - 2 oz.] or [1 – 4 oz.] per load added during the final rinse cycle deodorizes all offensive odors.

**Air Freshener/Automotive Uses:** 4 oz. per gallon of water or desired concentration will effectively neutralize damp musty odors caused by mildew in storage areas, basements, closets and bathrooms. Effective on smoking and cooking odors (garlic, fish, onions, etc.). Automobile odors from tobacco, musty carpet smell and beverage smells will be eliminated.

**Carpets:** [1/2 - 1 oz.] or [1/2 - 2 oz.] per gallon of shampoo solution eliminates odors associated with urine, vomit, smoke, and mildew. Reapply after cleaning for freshening effects. Allow to dry.

**RV Holding Tanks:** Toilet waste: cover bottom of holding tank with water and add [1 oz] or [1 - 2 oz.] or [1 - 4 oz.] If odors return before time to empty, simply add [1 oz] or [1 - 2 oz.] or [1 - 4 oz.] to the tank. Kitchen waste: [1 oz] or [1 - 2 oz.] or [1 - 4 oz.] of Ster-Bac Quat to gray water tank as needed to control malodors created by dirty dish water.

**Pet Odors:** Use 4 - 6 oz. per gallon of water or desired concentration, for urine, feces, and vomit, in carpet and upholstery. Clean prior to application then spray onto affected areas. Test hidden area for colorfastness. Allow 10 minutes contact time. Then blot with clean cloth. Allow to dry. Also effective on pet bedding and litter boxes.

**Sewage Backup, Water Damage:** Use 2 - 4 oz. per gallon of water or desired concentration. Spray over affected areas before and after cleaning and extraction. Allow ten minutes contact time. Use proper ventilation; open windows.

**Cleaning Solution:** Dilute [1 oz] or [1 - 2 oz.] or [1 - 4 oz.] per gallon of water for cleaning of kitchen counters, tables, walls, bathrooms, toilet seats, mopping floors and large routine applications.

DO NOT MIX WITH ANYTHING BUT WATER

**STORAGE & DISPOSAL**

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

**Pesticide Storage:** Store in original container in areas inaccessible to children. 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 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:**

(≤ 55-gallons rigid) Nonrefillable container. Do not reuse or refill this container. Clean container promptly after emptying. Then offer for recycling, if available, or dispose in sanitary landfill or via other procedures approved by state and local authorities. Triple rinse as follows: Fill container ¼ full with water and re-close the container. Agitate vigorously and dispose of rinsate with pesticide disposal instructions. Repeat two more times. If not triple rinsed, these containers are acutely hazardous wastes and must be disposed in accordance with local, state and federal regulations.

(≤2.5 gal bladder in box) Nonrefillable container. Do not reuse or refill this container. Remove empty bladder from outer corrugated box. Triple rinse bladder (or equivalent). Offer box and bladder for recycling, if available.

(Bulk containers/totes) Refillable container. Refill this container with pesticide only. Do not reuse this container for any other purpose. Verify that the tote is empty. Do not rinse or clean. Seal tote and contact Ecolab for return.

EPA Reg. No. 1677-XXX

EPA Est. 1677-IL-2 (J), 1677-TX-1 (D), 1677-GA-1 (M), 1677-MN-1 (P), 1677-CA-1 (S), 1677-WV-1 (V), 303-IL-1 (L), 1677-CA-2 (R)

Superscript refers to first letter of date code

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

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)