### NOTICE OF PESTICIDE:

- **Registration**
- **Reregistration**

(under FIFRA, as amended)

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<table>
<thead>
<tr>
<th>EPA Reg. Number:</th>
<th>Date of Issuance:</th>
</tr>
</thead>
<tbody>
<tr>
<td>1677-259</td>
<td>9/23/19</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Term of Issuance:</th>
</tr>
</thead>
<tbody>
<tr>
<td>Unconditional</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Name of Pesticide Product:</th>
</tr>
</thead>
<tbody>
<tr>
<td>CW32A RTU</td>
</tr>
</tbody>
</table>

**Name and Address of Registrant (include ZIP Code):**

Marne Rasinen  
Ecolab, Inc.  
1 Ecolab Place  
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 Antimicrobials Division prior to use of the label in commerce. In any correspondence on this product always refer to the above EPA registration number.

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On the basis of information furnished by the registrant, the above named pesticide is hereby registered 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 unconditionally registered in accordance with FIFRA section 3(c)(5) provided that you:

1. Submit and/or cite all data required for registration/reregistration/registration review of your product when the Agency requires all registrants of similar products to submit such data.

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**Signature of Approving Official:**

Jacqueline Hardy, Product Manager 34  
Regulatory Branch II, Antimicrobials Division (7510P)  
Antimicrobials Division (7510P)

**Date:**  
9/23/19
2. Make the following label changes before you release the product for shipment:
   - Revise the EPA Registration Number to read, “EPA Reg. No. 1677-259.”

3. Submit one copy of the revised final printed label for the record before you release the product for shipment.

Should you wish to add/retain a reference to the company’s website on your label, then please be aware that the website becomes labeling under the Federal Insecticide Fungicide and Rodenticide Act and is subject to review by the Agency. If the website is false or misleading, the product would be misbranded and unlawful to sell or distribute under FIFRA section 12(a)(1)(E). 40 CFR 156.10(a)(5) list examples of statements EPA may consider false or misleading. In addition, regardless of whether a website is referenced on your product’s label, claims made on the website may not substantially differ from those claims approved through the registration process. Therefore, should the Agency find or if it is brought to our attention that a website contains false or misleading statements or claims substantially differing from the EPA approved registration, the website will be referred to the EPA’s Office of Enforcement and Compliance.

If these conditions are not complied with, the registration will be subject to cancellation in accordance with FIFRA section 6. Your release for shipment of the product constitutes acceptance of these conditions. A stamped copy of the label is enclosed for your records. Please also note that the record for this product currently contains the following CSFs:
   - Basic CSF dated 09/19/2019
   - Alternate CSF 1 dated 09/19/2019

The following alternate brand names have been added to the product record.

   Surface Cleaner Sanitizer RTU
   Cleaning Sanitizer and Disinfectant RTU

If you have any questions, please contact Srinivas Gowda by phone at 703-308-6354, or via email at gowda.srinivas@epa.gov.

Enclosure: Stamped Label
CW32A - RTU

(Insert Product Name) is designed for cleaning and sanitizing hard, non-porous food-contact surfaces in a variety of front-of-house and back-of-house applications in foodservice environments. (When following the recommended use directions, it kills norovirus in 30 seconds with no rinse required.)

**ACTIVE INGREDIENTS:**
- Dodecylbenzenesulfonic acid .... 0.0606%
- Lactic Acid .................. 0.1610%
- OTHER INGREDIENTS: ........ 99.7784%
- TOTAL: .......................... 100.00%

**KEEP OUT OF REACH OF CHILDREN**

**CAUTION**

(See (back), (side), (inside), (other) (fold-out) (booklet) (hang tag) (product container) (label(s)) (panel(s)) (container) for (complete) (additional) (information) (precautionary statements,) (and) (first aid) (and) (storage and disposal) (container handling and disposal) and (directions for use).)

(Please (refer to) (see) reference sheet for (additional) (directions for use) (information)).

(Note to Reviewer: Language in ( ) is considered optional or interchangeable.)

**PRECAUTIONARY STATEMENTS**

**CIUDADO:** Si no puede leer en inglés, pregunte a su supervisor sobre las instrucciones de uso apropiadas antes de trabajar con este producto.

(CAUTION: If you cannot read English, ask your supervisor for the appropriate instructions before handling this product.)

**HAZARDS TO HUMANS AND DOMESTIC ANIMALS**

**CAUTION:** Causes moderate eye irritation. Avoid contact with eyes or clothing. Remove and wash contaminated clothing before reuse. Wash thoroughly with soap and water after handling and before eating, drinking, chewing gum, using tobacco or using the toilet.

**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. Call a poison control center or doctor for treatment advice.

**FOR EMERGENCY (MEDICAL) INFORMATION CALL (TOLL-FREE: (1-800-328-0026), OUTSIDE NORTH AMERICA, CALL 1-651-222-5352)
(Medical Emergency:) (TOLL-FREE: 1-877-231-2615, or call collect 0 (952) 853-1713)**

Have the product container or label with you when calling a Poison Control Center or doctor or going for treatment.

(Note to Reviewer: For containers of 5 gallons or more, the following Environmental Hazards language will appear on the final product label.)

**ENVIRONMENTAL HAZARDS:** Do not discharge effluent containing the 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 in your 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.

GENERAL CLEANING:
1. Apply product by (coarse) (trigger) (device) (sprayer) to hard, non-porous surface.
2. Wipe (surface) with a (disposable) (cloth) (wipe) or rinse with potable water or allow to air dry.
3. For heavily soiled surfaces, pre-clean (with) (this product) (insert product name) prior to (sanitizing) (or) (disinfecting).

(FOR) CLEANING AND SANITIZING (FOR) HARD, NON-POROUS FOOD CONTACT SURFACES:

TO SANITIZE (HARD, NON-POROUS FOOD CONTACT SURFACES):
1. Heavily soiled surfaces must be pre-cleaned (with) (this product) (or) (a suitable cleaner) prior to sanitizing. (When this product is used as a cleaner, no rinse is required prior to sanitizing.)
2. To sanitize, spray (this product) (insert product name) 6-8 inches from hard, non-porous surface (by (coarse) (trigger) (device) (sprayer). (Rub (wet surface) with (a) (clean) (brush) (or) (disposable) (cloth) (wipe).
3. Allow surface to remain wet for (not less than) 1 minute.
4. Allow to (drain and) air dry. (No (water) rinse required). (A water rinse is not required). (If desired, wipe with a (lint free) cloth or paper towel after 1 minute contact time).

This product will kill norovirus on hard, non-porous food contact surfaces when used according to these directions.

(NOTE: A clean, potable water rinse following sanitization is not permitted under Section HFS 196.13 of the Wisconsin Administrative Code.)

(FOR) CLEANING AND SANITIZING STATIONARY KITCHEN AND FOOD PROCESSING EQUIPMENT:

1. Heavily soiled surfaces must be pre-cleaned (with) (this product) (or) (a suitable cleaner) prior to sanitizing. (When this product is used as a cleaner, no rinse is required prior to sanitizing.)
2. To sanitize, spray (this product) (insert product name) 6-8 inches from hard, non-porous surface (by (coarse) (trigger) (device) (sprayer). (Rub (wet surface) with (a) (clean) (brush) (or) (disposable) (cloth) (wipe).
3. Allow surface to remain wet for (not less than) (1 minute).
4. Allow to (drain and) air dry. (No (water) rinse required). (A water rinse is not required). (If desired, wipe with a (lint free) cloth or paper towel after 1 minute contact time).

This product will kill norovirus on hard, non-porous food contact surfaces when used according to these directions.

(FOR) (CLEANING AND) SANITIZING NON-FOOD CONTACT SURFACES:

1. Heavily soiled surfaces must be pre-cleaned (with) (this product) prior to sanitizing. (No rinse is required prior to sanitizing.)
2. To sanitize, spray (this product) (insert product name) 6-8 inches from hard, non-porous surface (by (coarse) (trigger) (device) (sprayer). (Rub (wet surface) with (a) (clean) (brush) (or) (disposable) (cloth) (wipe).
3. Allow surface to remain wet for 5 minutes.
4. (Wipe) (dry) (with a lint free cloth or paper towel) (after 5 minute contact time) (and/or) (allow) (surface) to (drain and) air dry. (No (water) rinse required). (A water rinse is not required).

This product will kill norovirus on hard, non-porous surfaces when used according to these directions.
### Food Contact Surface Sanitizing
(Contact Time: 1 minute)

<table>
<thead>
<tr>
<th>Active Ingredients</th>
<th>ppm DDBSA**</th>
<th>ppm Lactic Acid</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>527 - 694</td>
<td>1340 - 1910</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Bacteria</th>
<th>ATCC Strain</th>
<th>Contact Time</th>
</tr>
</thead>
<tbody>
<tr>
<td>Staphylococcus aureus</td>
<td>ATCC 6538</td>
<td>(1 minute)</td>
</tr>
<tr>
<td>Escherichia coli</td>
<td>ATCC 11229</td>
<td>(1 minute)</td>
</tr>
<tr>
<td>Salmonella enterica</td>
<td>ATCC 10708</td>
<td>(1 minute)</td>
</tr>
<tr>
<td>Escherichia coli O157:H7</td>
<td>ATCC 35150</td>
<td>(1 minute)</td>
</tr>
<tr>
<td>Listeria monocytogenes</td>
<td>ATCC 19117</td>
<td>(1 minute)</td>
</tr>
<tr>
<td>Campylobacter jejuni</td>
<td>ATCC 33291</td>
<td>(1 minute)</td>
</tr>
<tr>
<td>Shigella flexneri</td>
<td>ATCC 29508</td>
<td>(1 minute)</td>
</tr>
<tr>
<td>Shigella sonnei</td>
<td>ATCC 11060</td>
<td>(1 minute)</td>
</tr>
<tr>
<td>Yersinia enterocolitica</td>
<td>ATCC 23715</td>
<td>(1 minute)</td>
</tr>
<tr>
<td>Cronobacter sakazakii</td>
<td>ATCC 12868</td>
<td>(1 minute)</td>
</tr>
<tr>
<td>Staphylococcus aureus Community acquired Methicillin Resistant (MRSA)</td>
<td>ATCC BAA-1683</td>
<td>(1 minute)</td>
</tr>
</tbody>
</table>

### Non-Food Contact Surface Sanitizing
(Contact Time: 5 minutes)

<table>
<thead>
<tr>
<th>Active Ingredients</th>
<th>ppm DDBSA**</th>
<th>ppm Lactic Acid</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>527 - 694</td>
<td>1340 - 1910</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Bacteria</th>
<th>ATCC Strain</th>
<th>Contact Time</th>
</tr>
</thead>
<tbody>
<tr>
<td>Staphylococcus aureus</td>
<td>ATCC 6538</td>
<td>(5 minutes)</td>
</tr>
<tr>
<td>Enterobacter aerogenes</td>
<td>ATCC 13048</td>
<td>(5 minutes)</td>
</tr>
</tbody>
</table>

### TO KILL NOROVIRUS on (Food) (and) (Non-Food) Contact Surfaces
(Contact Time: 30 seconds)

<table>
<thead>
<tr>
<th>Active Ingredients</th>
<th>ppm DDBSA**</th>
<th>ppm Lactic Acid</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>527 - 694</td>
<td>1340 - 1910</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Virus*</th>
<th>ATCC Strain</th>
<th>Contact Time</th>
</tr>
</thead>
<tbody>
<tr>
<td>*Norovirus (Feline calicivirus surrogate)</td>
<td>ATCC VR-782, Strain F-9</td>
<td>(30 seconds)</td>
</tr>
</tbody>
</table>

**Dodecylbenzenesulfonic Acid

(Note to Reviewer: The parenthesis and repetition of contact times in the tables allow for tables of different formats on the production labels.)

TO DISINFECT HARD, NON-POROUS (FOOD AND NON-FOOD CONTACT) SURFACES:
1. Surfaces must be pre-cleaned (with this product) (or) (a suitable cleaner) prior to disinfecting. (When this product is used as a cleaner, no rinse is required prior to disinfecting.)
2. To disinfect, (apply) (spray) (this product) (insert product name) (to surface by) (hand pump) (coarse) (trigger) (spray) (6-8 inches from (hard, non-porous) surface) (to wet surface).
3. Allow surface to remain wet for 8 minutes.
4. Wipe (dry) with a (disposable) (cloth), (paper towel), or allow to air dry. No (water) rinse required.
DISINFECTING (BATHROOMS) (RESTROOMS) (WASHROOMS):
(This product is recommended for daily use for cleaning and disinfecting washable hard, non-porous (environmental) (non-food contact) surfaces in bathrooms, shower rooms, spas, shower stalls, tubs, tiles, shower doors, shower curtains, restroom fixtures, urinals, restroom floors, bathroom fixtures, sinks and exterior surfaces of toilets.)

(NOROVIRUS) (BODILY FLUID) (EVENT) CLEAN-UP PROCEDURE:
1. Pre-clean soiled surfaces with this product prior to disinfecting.
2. To disinfect, apply product to surface by (hand pump) (coarse) (trigger) (spray) (6-8 inches from surface) to wet surface; let stand for at least 8 minutes.
3. Wipe (dry) with a (disposable) (cloth), (paper towel), (clean mop) (and) (or) drain and allow to air dry. No rinse required for non-food contact surfaces. Rinse food contact surfaces with potable water.

(This product will kill norovirus on hard, non-porous (food contact) surfaces when used according to these directions.)

<table>
<thead>
<tr>
<th>Hard Surface Disinfection (Contact Time: 8 minutes)</th>
<th>Active Ingredients</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>ppm DDBSA** ppm Lactic Acid</td>
</tr>
<tr>
<td></td>
<td>527 - 694 1340 - 1910</td>
</tr>
<tr>
<td>Bacteria</td>
<td>ATCC Strain</td>
</tr>
<tr>
<td>Staphylococcus aureus</td>
<td>ATCC 6538</td>
</tr>
<tr>
<td>Salmonella enterica</td>
<td>ATCC 10708</td>
</tr>
<tr>
<td>Viruses*</td>
<td>ATCC Strain</td>
</tr>
<tr>
<td>*Norovirus (Feline calicivirus surrogate)</td>
<td>ATCC VR-782, Strain F-9</td>
</tr>
<tr>
<td>*Influenza A H3N2</td>
<td>ATCC VR-544</td>
</tr>
<tr>
<td>*Influenza A H1N1</td>
<td>ATCC VR-1736</td>
</tr>
<tr>
<td>*Influenza B</td>
<td>ATCC VR-1535</td>
</tr>
<tr>
<td>*Rhinovirus</td>
<td>ATCC VR-1607</td>
</tr>
<tr>
<td>**Dodecylbenzenesulfonic Acid</td>
<td></td>
</tr>
</tbody>
</table>

(Note to Reviewer: The parenthesis and repetition of contact times in the tables allow for tables of different formats on the production labels.)

(Note to Reviewer: The following statement will only appear on labels that include medical device or medical equipment surface uses.)

This product is not to be used as a terminal sterilant / high level disinfectant on any surface or instrument that (1) is introduced directly into the human body, either into or in contact with the bloodstream or normally sterile areas of the body, or (2) contacts intact mucous membranes but which does not ordinarily penetrate the blood barrier or otherwise enter normally sterile areas of the body. This product may be used to pre-clean or decontaminate critical or semi-critical devices prior to sterilization or high-level disinfection.

STORAGE AND DISPOSAL
Do not contaminate water, food or feed by storage or disposal.
Pesticide Storage: Store this product in a cool, dry area, away from direct sunlight and heat.
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: (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 (INDUSTRIAL) (AND) (COMMERCIAL) (USE))

(Country of origin: (insert country))
(Barcode)
(Expiry Date: )
(Manufacturing Date: )
(Do Not Freeze)
(Keep From Freezing)

(Made in United States of America) (Made in USA)

(Manufactured) (Distributed) by:
Ecolab, Inc.
1 Ecolab Place
St. Paul, MN 55102-1390 (USA)
www.ecolab.com

EPA Reg. No. 1677-XXX
EPA Est.: 1677-MN-1 (P), 1677-CA-2 (R), 1677-TX-1 (D), 1677-IL-2 (J), 1677-CA-1 (S), 1677-GA-1 (M), 1677-WV-1 (V), 303-IN-1 (L), 58046-TX-2 (X), 5389-NC-1 (G), 6574-KY-1 (CA), 72806-OK-1(C)
Superscript refers to first letter of date code

(This product may be patented) (Ce produit peut être breveté) (Este producto puede ser patentado): www.ecolab.com/patents

(All rights reserved) (© (insert year) Ecolab USA Inc.)
(For Service or additional information, call 1-800-35-CLEAN (352-5326).)
(For SDS information visit: www.cleanwithkeystone.com)
(Distributed by Sysco Corporation)

Optional Marketing Language

Note: Bold, italicized text is information for the reader and is not part of the label.

Claims (for cleaning):
• New (and –or- Improved) (!) to be used for first 6 months only
• New (and –or- Improved) Formula (!) to be used for first 6 months only
• (This product) (insert product name) is for (daily) cleaning and (sanitizing) (disinfecting) of (washable) (hard, non-porous) (environmental) surfaces
• Streak-Free (Glass) (Cleaner)
• Great on Glass
• (Daily-Use) (Multi-Surface) (Multi-Purpose) (Multi-Use) (Cleaner) (Detergent) (Sanitizer) (Disinfectant)
• No streaking
• No (dulling) residue
• No filming
• Fragrance Free
• No Fragrance
• (Refreshing)
• (Fresh)
• Mild (odor) (smell)
• Leaves (kitchen(s)) (bathroom(s)) (restroom(s)) (surfaces) clean (and) (sanitary) (fresh)
• Cleans to a streak-free shine
• Cleans to a streak-free shine on (glass) (windows) (mirrors) (surfaces) (faucets) (countertops) (exterior surfaces of appliances) (stainless steel) (furniture) (hard, nonporous ceramic) (hard, nonporous porcelain) (dishes) (melamine) (and) (shiny surfaces).
• One product for cleaning and sanitizing (front-of-house) (and) (back-of-house)
Cleans (kitchen) (commercial) (industrial) (institutional) (hard) surfaces to a streak-free shine
Cleans everyday (kitchen) (bathroom) (restroom) dirt, grease and (food) stains
Cleans tough messes
Removes food stains
Removes streaks (residue)
(Removes) (cuts through) (tough) (greasy) (grease) (kitchen) (bathroom) (restroom) (dirt)(stains) (grime) (soils) (grease) while leaving a streak-free shine (in the) (back of house)
(All-in-1) (2-in-1) (3-in-1) (4-in-1)
Works quickly
(Improve) (Improved) (Improves) (Increase) (Increased) (Increases) operational efficiency.
(Simplify) (simplifies) (simplified) (operation) (cleaning) process.
(Less training required.) (Worry-free operation). (Well-run operation). (Easy to use). (Easy to train). (Ease of mind).
(Make) (cleaning)(procedure(s) easier. (Less)(Fewer) (change) outcomes).
Save(s) time. Save(s) labor.
No harsh fumes
(Fresh)(pleasant)(nice)(clean)(refreshing) (natural) (smell)(fragrance)
No (personal protective equipment) (PPE) (gloves) (mask) (masks) (goggles) (protective eyewear) (needed) (required)
Use solution is non-irritating to (skin) (hands)
Use solution is (non-corrosive) (and) (non-sensitizing) to eyes and skin (not a skin sensitizer)
No (hand wash) (hand washing) (rinse) required (after use)
Contains no abrasives
Non-abrasive
Cleans without scratching surfaces
Convenient
Cost effective and time efficient
Protect(s) (surfaces), (soft) (gentle) to surfaces (including) (insert surfaces from Table 2 or Table 3)
Cleans without bleaching, protecting surfaces
(Will not) (Won’t) damage surfaces
For (daily) (everyday) use, (light duty) (or) (hard duty)
Multi surface (formulation).
(Revolutionary) (Patented) (acid/anionic-based) (formula) (technology)
The excellent wettability of this product improves penetration into areas that otherwise might not be reached.
When used as directed, this product is compatible to use on most surfaces.
Patent pending, (proprietary), (unique), (one-of-a-kind), (revolutionary), (leading solution), (innovative) (sanitizing) (technology)
(Create) (build) (a) (clean), (sanitized) dining environment).
(Improve)(gain)(ensure) (guest satisfaction)
Brand Protection
(Help) (build) (create) a stronger brand
(Efficiency) (Efficient)
(Helps) ensure (regulatory) (health department) (Food Code) compliance
(Promotes) (Aids in) (Cleaning) (Efficiency) (Efficient Cleaning)
(Easy to use.) (Convenient to use.) (Ready to use.) (Easy on surfaces.)
No dilution required.
Bottles come with spray heads.
(Quick) (Easy) (to Use) (Clean-ups)
(Effective)(for)(Daily)(Use)
Fast and easy way to clean
Fast and effective cleaning
Use every day (throughout the facility)
Cleaning made easy for all your hard, nonporous surfaces

Claims (sanitizing, disinfecting, viricidal*, antimicrobial):
Food contact (surface) sanitizer
(No rinse) food contact (surface) sanitizer
(Non-food contact (surface) sanitizer)
(Sanitizes) hard, non-porous food contact surfaces (in) (60 seconds) (1 minute) (with no rinse required)
(Sanitizes) hard, non-porous non-food contact surfaces (in) 5 minutes (with no rinse required)
(Disinfects) hard, non-porous (food) (and) (non-food) (contact) surfaces (in 8 minutes) (with no rinse required)
(Broad spectrum)(foodservice)(disinfectant)

Use to sanitize hard, non-porous food contact surfaces (no rinse is required) (in) (60 seconds) (1 minute)

(Easy) (quick) (convenient) way to sanitize

(One-step) cleaner (and) sanitizer

Effective against (list any pathogens from Food Contact Surface Sanitizing list, the Non-Food Contact Surface Sanitizing list, or the Hard Surface Disinfection list)

Effective against NOROVIRUS on (Food Contact Surfaces) (Non-Food Contact Surfaces) (Hard Surfaces)

Kills ≥99.9% of (select from organisms in Non-Food Contact Sanitizing table) (on) (select from Table 2 or Table 3) (in) (select from Table 1) on Non-Food contact surfaces.

Kills ≥99.99% of (select from organisms in Food Contact Sanitizing table) (on) (select from Table 2 or Table 3) (in) (select from Table 1) on Food Contact Surfaces

Kills 99.99% of (select from organisms in Food Contact Sanitizing table) that cause food borne illnesses (food poisoning)

Use to (clean) (and) (disinfect) ((select from Table 2 or Table 3)) (in (select from Table 1))

For use as a (cleaner) (and) (sanitizer) on hard, non-porous surfaces (of) (food utensils), (food serving equipment), (dishes), (glasses), (silverware), (sink tops), (countertops), (tabletops), (refrigerated storage), (display equipment), (and) (other hard, non-porous surfaces).

Antibacterial (action)

Antimicrobial (action)

(Bacteria-fighting) formula

Broad spectrum (disinfectant)

Cleans and (sanitizes) (disinfects)

Cleans (and) (sanitizes) (disinfects) (bathroom) (school) (classroom) (restroom) (kitchen) (home)

(household) (office) (workplace) (environment))

(Sanitizes) (hard, non-porous) (food contact surfaces) (in) (60 seconds) (1 minute)

(Sanitizes) (Disinfects)

(Effective) (bathroom), (restroom), (kitchen), (household), (office), (and) (workplace) (cleaner) (sanitizer) (disinfectant)

(Germicide) (Germicidal)

(Bactericide) (Bactericidal)

(Virucide*) (Virucidal*)

Kills (the)(common)(cold) and (flu) viruses

Effective against (the)(common)(cold)(*Rhinovirus) (-and/or-) (the)(flu) (*Influenza A)(H1N1)(Swine Flu) (H3N2) (-and/or-) (*Influenza B)(virus(es)) on (Food Contact Surfaces) (and) (Non-Food Contact Surfaces) (Hard Surfaces) (in) (on) (select locations, sites, and surfaces from Table 1, Table 2 or Table 3)

(This product) (insert product name) (Kills) (the)(common)(cold)(*Rhinovirus) (-and/or-) (the)(flu) (*Influenza A) (H1N1) (Swine Flu) (H3N2) (-and/or-) (*Influenza B) (virus(es)) in 30 seconds (at no rinse (food contact) (sanitizing) levels), (no (water) rinse required) (with no need to rinse).

(This product) (insert product name) is specifically designed to quickly kill (the) (common) (cold) (*Rhinovirus) (-and/or-) (the)(flu) (*Influenza A) (H1N1) (Swine Flu) (H3N2) (-and/or-) (*Influenza B) (virus(es)) in (public eating places) (in) (Front of House) (and) (Back of House).

30 second kill for (the)(common)(cold)(*Rhinovirus) (-and/or-) (the)(flu) (*Influenza A) (H1N1) (Swine Flu) (H3N2) (-and/or-) (*Influenza B) (virus(es)) (in) (food contact) (non-food contact) (hard) surfaces (in 30 seconds) (at no rinse (food contact) (sanitizing) levels), (no (water) rinse required) (with no need to rinse).

This (cleaner) (detergent) (sanitizer) combines cleaning and (sanitizing) (in one product) (in two steps)

This product is a (cleaner) (detergent) (sanitizer) (disinfectant) which combines cleaning, (sanitizing) (disinfecting) and (stain) (soil) removal in one product

(This product) (has) The power to clean (tough) (bathroom) (school) (classroom) (restroom) (kitchen) (home) (household) (office) (workplace) (grime) (dirt) (soils) and kill (germs) (bacteria) (viruses*)

(This product) (insert product name) is a (cleaner) (sanitizer) (disinfectant) (virucide*) that is effective against a broad spectrum of (food) (and) (non-food) (contact) pathogens. (Refer to list of microorganisms on this label for appropriate contact time).

This product is an effective no-rinse final sanitizer on food contact surfaces

This product can be used as a disinfectant on food contact surfaces (without a rinse).

This product is an effective no rinse (final) sanitizer on (sink tops), (countertops), (tabletops), (refrigerated storage), (display equipment), (food processing equipment), (shake machines), (ice machines), (beverage dispensers), (slicers) (and) (other) hard, non-porous surfaces.

(This product) (insert product name) (Helps) (Reduce)(s) the risk of cross-contamination
(This product) (insert product name) is a (multi-surface) (cleaner) (detergent) (sanitizer) (disinfectant) (virucide*) (Disinfects) (Sanitizes) kitchen surfaces (and) (kitchen) (floors). (Kills) (destroys) (removes) (reduces) bacteria without leaving a residue. (Kills) (destroys) (removes) (reduces) bacteria on commonly touched surfaces that can be transfer points for (bacteria) (and) (viruses*) (such as doorknobs, telephones, keyboards and light switches). (This product) (insert product name) is for use as a (cleaner) (detergent) (sanitizer) (disinfectant) (virucide*) (on) hard, non-porous surfaces (in) (public eating places), (kitchens), (and) (on) (dairy processing equipment) / (food processing equipment and utensils) (This product) (insert product name) is for use as (no rinse) (a sanitizer) (and) (as) a (no rinse) disinfectant on hard, non-porous on (food) (and) (non-food) (contact) (surfaces.) (This product) (insert product name) is for use as a sanitizer (in) bottling and beverage dispensing equipment. (This product) (insert product name) is for use as (no rinse) (a sanitizer) (and) (as) a (no rinse) disinfectant on hard, non-porous surfaces (according to the AOAC Germicidal Spray Test method) (in 500 ppm hard water). (This product) (insert product name) is for use as (no rinse) disinfection (and cleaning) of hard, non-porous surfaces (according to the AOAC Use Dilution Test method) (in 500 ppm hard water). This product is a highly effective, economical and convenient (germicide) (bactericide) (virucide*) (for use (in) ((select from Table 1) (on) (select from Table 2 and/or Table 3)) Dual active (ingredients)(system) (This) (Insert Product Name) (contains a) dual active (ingredient) system that is effective against (Cold)(and) (Flu)(viruses) in 30 seconds (with no rinse required) (This) (Insert Product Name) (contains a) dual active system that is an effective Food (and Non-Food) Contact Surface Sanitizer (on hard non-porous surfaces) (with no rinse required) (This) (Insert Product Name) (contains a) dual active system that is an effective hard surface disinfectant (with no rinse required) (when diluted to spray application concentration) (This) (dual active) (ingredient) (system) (kills) (is effective against) (insert organisms from tables above) Patented (no rinse) (disinfecting) (sanitizing) technology Multi Use Cleaner No Rinse Sanitizer No Rinse Disinfectant

Claims – Norovirus
- Effective against Norovirus on (Food Contact Surfaces) (Non-Food Contact Surfaces) (Hard Surfaces)
- Kills Norovirus in 30 seconds (at no rinse (food contact) (sanitizing) levels).
- (This product) (insert product name) kills (norovirus) (Norwalk-like virus) (Feline calicivirus) in 30 seconds.
- (This product) (insert product name) is specifically designed to quickly kill norovirus (including) (Norwalk-like virus) (Feline calicivirus) (in public eating places) (in) (Front of House) (Back of House)
- (Kills) (effective against) Norovirus (in 30 seconds) on (hard) (food contact) (and) (non-food contact) surfaces, (no (water) rinse required.)
- (Kills) (effective against) Norovirus (in 30 seconds) on (hard) (food contact) (and) (non-food contact) surfaces with no need to rinse.
- 30 second Norovirus kill (, no (water) rinse required)
- (This) (Insert Product Name) (contains a) dual active system that is effective against (Norovirus) in 30 seconds (with no rinse required).

Claims – General
- (Revolutionary) (revolutionizing) (game changing)
- (Removes) (Attacks) (Gets rid of) (Melts away) tough ((bathroom) (restroom) (school) (kitchen) (hotel room) (office) (workplace) (dir) (soils) (grime) (and other common soils)) (!)
- Tough on (soap scum) (and) (soils) (and) (grease)
- Commercial Product(s)
- Patent number(s) (insert patent number)
- Patent pending
- Acid anionic system
- (This) Acid anionic system has increased tolerance to soil loading and hard water conditions
- Convenient to use – easily proportioned through sprayers or injection meters
- Registered as a no-rinse sanitizer for use on hard, non-porous food contact surfaces
- Formula ingredients contain no phosphorus
- This product (insert name) is phosphate (phosphorus) free
- Product requires no (PPE) (personal protective equipment)
- (Convenient) (Ready to use)
- Non-corrosive to hard surfaces
• (Soft) metal safe
• Saves money
• Saves time and labor
• The non-corrosive formula enables its use on hard, non-porous, food contact surfaces as a sanitizer
• Useful for a wide variety of applications (as listed on the product label)
• No (harsh fumes) (accidental whitening)
• All-in-one
• Streak free (shine)
• Leaves surfaces (shiny) (clean)
• For (daily) (everyday) use
• Use for wiping (bathroom) (kitchen) counters
• (easy) (quick) (convenient) to use
• Non-chlorine or quats formula.
• Will not bleach clothing or colored surfaces.
• Contains no bleach, ammonia, peroxide or quats
• Bleach free (formula)
• Alcohol free (formula)
• Phenol free (formula)
• Phosphorus (phosphate) free (formula)
• Contains no phosphates (phosphorus)
• This product will not harm most (washable) surfaces. (Test a small area on surface first)
• The excellent wettability of this product improves penetration into areas that otherwise might not be reached.
• When used as directed, this product is compatible to use on most surfaces.
• Great for (all around) the (kitchen) (bathroom) (front of house) (back of house)
• Cleans everyday kitchen messes like dirt, grease and food stains. Cuts through tough grease and grime.
• (This product) (insert product name) removes dirt, burnt oil, grime and food soils in food preparation and processing areas.
• Non-abrasive formula will not harm (scratch) surfaces.
• Fragrance free
• (This product) (insert name) is not recommended for use on marble.
• (Removes) (Cleans) (the following): body oils, coffee, (cooking) (oils), dirt, fecal matter, food (residues) (soils), fruit (juice) (stains), grease, mold stains, (other) (soils) (stains), rust, tea, urine
• Regular, effective cleaning and sanitizing of (equipment), (utensils), and (work) (or) (dining) (surfaces) minimizes the potential for (cross-contamination) (contaminating) food during (preparation), (storage), (or) (service) on treated surfaces.
• Effective cleaning will (remove soil) (and) (prevent) (the) (accumulation) (of) (food) (residues), (which) (may)(decompose).
• Application of effective sanitizing procedures reduces the potential for (transfer) (cross-contamination), (either directly) through food contact surfaces (or) (indirectly) (through food).
• To (prevent) (reduce) cross-contamination, (kitchenware) (utensils) (food preparation areas) (and) (equipment) (food-contact surfaces) must be cleaned and sanitized after each use (and following any) (interruption of operation) (event) where contamination may have occurred.
• Where equipment and utensils are used for the preparation of foods (on a continuous or production-line basis), these (utensils) (and) (food) (preparation) (contact) (surfaces) (of equipment) must be cleaned and sanitized at intervals throughout the day (on a schedule) (based on food temperature), (type of food), (and) (amount of food particle accumulation).
• VOC Compliant
• Simplified cleaning procedure
• Reduced cleaning time

Table 1 - Use Locations: (where to use this product) (for use around -or- in -or- throughout the)

| (Barber) (Beauty) Shop(s) | (Dining) (rooms) (halls) | Mobile homes |
| (Dental) (Medical) Office(s) | Dorm rooms (dormitories) | Motel(s) |
| (Dentist’s) (Doctor’s) | Eating Establishments | Nurseries |
| (Physician’s) Office(s) | Exercise Facility (Facilities) | Nursing Home(s) |
| Airplane(s) | Factories | Office (Building) (s) |
| Airport(s) | Fast food operations | Prison(s) (jails) |
| Athletic Facilities | Fitness Center(s) | Public Facility (Facilities) |
| Bar(s) | Food preparation areas | (Public) Restroom(s) |
| Bathroom(s) | Food Processing Plant(s) | Railcars |
| Beverage Plants | Food storage areas | |
### Table 2: USE SITES: (Use on hard, non-porous surfaces) (the product will not damage):

<table>
<thead>
<tr>
<th>NON-FOOD CONTACT SURFACES</th>
<th>Fixtures (Chrome) (Steel)</th>
<th>Shower curtain(s)</th>
</tr>
</thead>
<tbody>
<tr>
<td>(3-compartment sink) (mop sink) (hand wash sink) (handle(s)) (fixtures)</td>
<td>Floors (No Wax) (Washable)</td>
<td>Sink(s) (fiberglass) (bathroom) (kitchen) (stainless steel)</td>
</tr>
<tr>
<td>Appliances, exteriors</td>
<td>Garbage (Can) (Pail)</td>
<td>Stand(s)</td>
</tr>
<tr>
<td>Basins</td>
<td>Grills</td>
<td>Soap dispenser(s) (push plates)</td>
</tr>
<tr>
<td>(Bath) Tubs</td>
<td>Grocery Carts</td>
<td>Stethoscope(s)</td>
</tr>
<tr>
<td>Bathroom (counter tops) (surfaces)</td>
<td>Handle(s) (of) (equipment doors)</td>
<td>Storage areas</td>
</tr>
<tr>
<td>Bathroom fixtures</td>
<td>(operating push pads) (dispensers) (beverage dispensers) (freezer(s)) (walk-in) (refrigerators) (towel dispensers)</td>
<td>Strollers (handles)</td>
</tr>
<tr>
<td>Hard, Nonporous Bathroom Tile</td>
<td>Highchairs (trays)</td>
<td>Table(s) (picnic tables)</td>
</tr>
<tr>
<td>Bathroom Floor(s)</td>
<td>Jungle gyms</td>
<td>Telephone(s) (keypads and handsets)</td>
</tr>
<tr>
<td>Bed Frame(s)</td>
<td>Hard gyms</td>
<td>Hard, Nonporous Tiles</td>
</tr>
<tr>
<td>Bed Rail(s)</td>
<td>Rehabilitation Areas</td>
<td>Toilet(s) Bowl(s) exterior (rims)</td>
</tr>
<tr>
<td>Beds (Medical) (Hospital)</td>
<td>Remote controls</td>
<td>Toy boxes</td>
</tr>
<tr>
<td>Benches</td>
<td>Refrigerators, (exteriors) (interiors)</td>
<td>Toys</td>
</tr>
<tr>
<td>Booster chairs (seats)</td>
<td>Rehabilitation Areas</td>
<td>Trash (receptacle(s)) (bins)</td>
</tr>
<tr>
<td>Buckets</td>
<td>Remote controls</td>
<td>Tubs (fiberglass)</td>
</tr>
<tr>
<td>Cabinets</td>
<td>Shower (stalls) (fiberglass)</td>
<td>Urinal(s)</td>
</tr>
<tr>
<td>Chairs</td>
<td>Wheelchair(s)</td>
<td>Vanity (Top)</td>
</tr>
<tr>
<td>(Child) car seats, hard surfaces</td>
<td>Walk-in refrigerator(s) (freezer plastic curtains)</td>
<td>Walker(s)</td>
</tr>
<tr>
<td>Children’s toys</td>
<td>Walls (Washable) Cupboards</td>
<td>Walk-in refrigerator(s) (freezer plastic curtains)</td>
</tr>
<tr>
<td>(Classroom) Desks</td>
<td>(Washable) Door(s)</td>
<td>Walls (Washable) Cupboards</td>
</tr>
<tr>
<td>(Classroom) table (tops)</td>
<td>(Washable) Kitchen Surfaces</td>
<td>(Washable) Door(s)</td>
</tr>
<tr>
<td>Cleaning tools</td>
<td>(Washable) Railings</td>
<td>(Washable) Kitchen Surfaces</td>
</tr>
<tr>
<td>Computers</td>
<td>(Washable) Trim(ming)</td>
<td>(Washable) Railings</td>
</tr>
<tr>
<td>Conductive Flooring</td>
<td>(Washable) Walls</td>
<td>(Washable) Trim(ming)</td>
</tr>
<tr>
<td>Countertop laminates</td>
<td>Waste containers</td>
<td>(Washable) Walls</td>
</tr>
<tr>
<td>Cribs</td>
<td>Wheelchair(s)</td>
<td>Waste containers</td>
</tr>
<tr>
<td>(Diaper) Changing tables</td>
<td>Whirlpool (bathtubs) (tubs) (units)</td>
<td>Wheelchair(s)</td>
</tr>
<tr>
<td>Diaper Pail(s)</td>
<td>Window(s) (Sills)</td>
<td>Wheelchair(s)</td>
</tr>
<tr>
<td>(Dining room) (lunch room) table(s) (tops)</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
**Fiberglass sinks, tubs and showers**

<table>
<thead>
<tr>
<th>FOOD-CONTACT SURFACES</th>
<th>Package equipment</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bakery equipment</td>
<td>Plastic food storage containers</td>
</tr>
<tr>
<td>Beverage bars (equipment)</td>
<td>Pots and pans</td>
</tr>
<tr>
<td>Beverage dispensing equipment</td>
<td>Racks</td>
</tr>
<tr>
<td>Bins</td>
<td>(refrigerated) food display equipment</td>
</tr>
<tr>
<td>Blenders</td>
<td>Refrigerator bins used for meat, fruit, vegetables and eggs</td>
</tr>
<tr>
<td>Bread (cutting) (slicing) machines</td>
<td>Refrigerators (interiors of)</td>
</tr>
<tr>
<td>Buffet counters</td>
<td>Salad bars</td>
</tr>
<tr>
<td>Canning equipment</td>
<td>Silverware</td>
</tr>
<tr>
<td>Carts</td>
<td>(Slurpy) (ICEE) Machines</td>
</tr>
<tr>
<td>Chiller tanks</td>
<td>Snack (counters) (tables)</td>
</tr>
<tr>
<td>Chopping blocks, plastic and other non-porous materials</td>
<td>(soft serve) (ice-cream) (yogurt) machines</td>
</tr>
<tr>
<td>Coffee and tea equipment</td>
<td>Steam tables</td>
</tr>
<tr>
<td>Concession equipment</td>
<td>Stoves (stovetops)</td>
</tr>
<tr>
<td>Countertops (counters)</td>
<td>Tanks</td>
</tr>
<tr>
<td>Conveyor systems</td>
<td>Toasters</td>
</tr>
<tr>
<td>Cooking utensils</td>
<td>Tupperware®</td>
</tr>
<tr>
<td>Coolers</td>
<td>Warming equipment</td>
</tr>
</tbody>
</table>

Table 3 - USE SURFACES (recommended to test a small portion of the surface with product before use):

| Aluminum           | Marlite           | Sealed slate   |
| Baked Enamel       | Metal (Blinds) (countertops) | Sealed stone   |
| Chrome             | Mirrors           | Sealed terrazzo |
| Corian             | Plastic (such as polystyrene, polyethylene, poly(vinyl)chloride, or polypropylene) | Sealed woodwork |
| Enamel             | Plastic Laminate  | Stainless Steel|
| Floor surfaces     | Plexiglass®       | Synthetic – or Cultured Marble |
| Flexible non-porous surfaces | Resilient Flooring | Marble |
| Formica            | Sealed Fiberglass | Vinyl Tile     |
| Glass (Surface)(s) | Sealed Granite    | Not recommended for use on Marble |
| Glazed (Ceramic) Tile | Sealed Grout     |
| Glazed Enameled Surface(s) | Sealed limestone |
| Glazed Porcelain   | Sealed marble     |
| Laminate(s)        |                  |
| Laminated Surface(s) |                  |
| Linoleum           |                  |

**EMERGING VIRAL PATHOGEN CLAIMS:**

The statements below shall only be communicated through technical literature distributed exclusively to health care facilities, physicians, nurses, and public health officials, “1-800” consumer information services, social media sites, and company websites (non-label related). These statements shall not appear on marketed or final print product labels.

- (Insert product name) has demonstrated effectiveness against viruses similar to (name of emerging virus) on hard, (porous) (and) (&) (or) (non-porous) surfaces. Therefore, (this product) (insert product name) can be used against (name of emerging virus) when used in accordance with the directions for use against *Norovirus at a 30 second contact time on (hard, porous (and) (&) (or) non-porous) surfaces. Refer to the (CDC) (OIE) website at (insert pathogen-specific website address) for additional information.
(Insert name of illness or outbreak) is caused by (insert name of emerging virus). (Insert product name) kills similar viruses and therefore can be used against (insert name of emerging virus) when used in accordance with the directions for use against *Norovirus at a 30 second contact time on (hard, porous (and) (&) (or) non-porous) surfaces. Refer to the (CDC) (OIE) website at (insert pathogen-specific website address) for additional information.

(Communication of these statements may begin upon CDC or OIE website notification identified under Section V of the Guidance of an outbreak of an emerging small non-enveloped, large non-enveloped, and/or enveloped viral pathogen.)

(Communication will cease and all non-label communications intended for consumers no later than 24 months after original notification of the outbreak on the CDC or OIE website, unless the agency provides guidance to the contrary due to continued public health concerns.)