



UNITED STATES ENVIRONMENTAL PROTECTION AGENCY
WASHINGTON, DC 20460

OFFICE OF CHEMICAL SAFETY
AND POLLUTION PREVENTION

December 16, 2021

Brandy Koslop
Ecolab, Incorporated
1 Ecolab Place
St. Paul, MN 55102

Subject: PRIA Label Amendment – Updating marketing claims, amend label format, add alternate suppliers for inert ingredients, expand the pH range on the CSF, change primary name from CW32A to Surface Cleaner Sanitizer RTU, adding 8 alternate brand names
Product Name: Surface Cleaner Sanitizer RTU
EPA Registration Number: 1677-259
Application Date: 03/15/2021
Case Number: 295000

Dear Ms. Koslop:

The amended label referred to above, submitted in connection with registration under the Federal Insecticide, Fungicide and Rodenticide Act, as amended, is acceptable. This approval does not affect any conditions that were previously imposed on this registration. You continue to be subject to existing conditions on your registration and any deadlines connected with them.

A stamped copy of your labeling is enclosed for your records. This labeling supersedes all previously accepted labeling. You must submit one 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.

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.

Also, the additional Alternate Brand Names have been approved for this product:

1. Exelerate CSD 15
2. KX-6265
3. Exelerate 15 CSD
4. Protek 15
5. Protek CSD 15
6. Exelerate No-Rinse Sanitizer & Disinfectant
7. Exelerate CSD
8. Exelerate No Rinse CSD

Your release for shipment of the product constitutes acceptance of these conditions. If these conditions are not complied with, the registration will be subject to cancellation in accordance with FIFRA section 6. If you have any questions, please contact Stacey Grigsby by phone at 703.305.6440, or via email at grigsby.stacey@epa.gov

Sincerely,



f/Lorena Rivas Acting Product Manager 31
Regulatory Management Branch II
Antimicrobials Division (7510P)

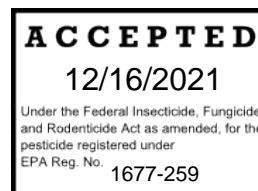
Enclosure: Accepted stamped label
Efficacy Review
Product Chemistry Review

3/10/21

SURFACE CLEANER SANITIZER 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 use directions, it kills norovirus in 30 seconds with no rinse required.)

ACTIVE INGREDIENTS:
Dodecylbenzenesulfonic acid0.0606%
Lactic Acid.....0.1610%
OTHER INGREDIENTS:99.7784%
TOTAL:100.00%



KEEP OUT OF REACH OF CHILDREN (| MANTÉNGASE FUERA DEL ALCANCE DE LOS NIÑOS)

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.

PHYSICAL OR CHEMICAL HAZARDS: Do not mix with bleach or other chlorinated products as this will cause the formation of chlorine gas. Do not use or store near heat or open flame.

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 visibly 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:

-or-

TO SANITIZE (HARD, NON-POROUS FOOD CONTACT SURFACES) :

1. 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.) (If not cleaned with this product, a rinse step is required.)
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 visibly 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 viruses, including [*enter virus name(s)], 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:

(Insert product name) (this product) can be used to clean and sanitize hard, non-porous surfaces of equipment such as deli slicers, beverage equipment, ice machines, and dispensers. (Refer to the equipment manufacturer's instructions to determine how to clean and sanitize the equipment in place or to disassemble the equipment for cleaning and sanitizing by immersion.)

1. 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 visibly 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 viruses, including [*enter virus name(s)], on hard, non-porous (food contact) surfaces when used according to these directions.)

Food Contact Surface Sanitizing (Contact Time: 1 minute)		
	Active Ingredients	
	ppm DDBSA**	ppm Lactic Acid
	527 – 694	1340 – 1910
Bacteria	ATCC Strain	Contact Time
<i>Staphylococcus aureus</i>	ATCC 6538	(1 minute)
<i>Escherichia coli</i>	ATCC 11229	(1 minute)
<i>Salmonella enterica</i>	ATCC 10708	(1 minute)
<i>Escherichia coli</i> O157:H7	ATCC 35150	(1 minute)
<i>Listeria monocytogenes</i>	ATCC 19117	(1 minute)
<i>Campylobacter jejuni</i>	ATCC 33291	(1 minute)
<i>Shigella flexneri</i>	ATCC 29508	(1 minute)
<i>Shigella sonnei</i>	ATCC 11060	(1 minute)
<i>Yersinia enterocolitica</i>	ATCC 23715	(1 minute)
<i>Cronobacter sakazakii</i>	ATCC 12868	(1 minute)
<i>Staphylococcus aureus</i> Community acquired <i>Methicillin Resistant (MRSA)</i>	ATCC BAA-1683	(1 minute)
Viruses*	ATCC Strain	Contact Time
*Norovirus (Feline calicivirus surrogate)	ATCC VR-782, Strain F-9	(30 seconds)
*Influenza A H3N2	ATCC VR-544	(30 seconds)
*Influenza A H1N1	ATCC VR-1736	(30 seconds)
*Influenza B	ATCC VR-1535	(30 seconds)
*Rhinovirus	ATCC VR-1607	(30 seconds)
*SARS – Related Coronavirus 2 (SARS-CoV-2)	BEI Resources NR-52281, Strain Isolate USA-WA 1/2020	(15 seconds)
**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.)

(FOR) (1-STEP) (ONE-STEP) (CLEANING AND) SANITIZING (HARD, NON-POROUS,) NON-FOOD CONTACT SURFACES†:

-or-

TO (CLEAN AND) SANITIZE HARD, NON-POROUS, NON-FOOD CONTACT SURFACES† (IN 1 STEP) (IN ONE STEP):

1. Visibly soiled surfaces must be pre-cleaned (with this product) prior to sanitizing. (No rinse is required prior to sanitizing.)
2. To (clean and) 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 visibly 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 viruses, including [*enter virus name(s)], on hard, non-porous (food contact) surfaces when used according to these directions.)

Non-Food Contact Surface Sanitizing (Contact Time: 5 minutes)		
	Active Ingredients	
	ppm DDBSA**	ppm Lactic Acid
	527 – 694	1340 – 1910
Bacteria	ATCC Strain	Contact Time
<i>Staphylococcus aureus</i>	ATCC 6538	(5 minutes)
<i>Enterobacter aerogenes</i>	ATCC 13048	(5 minutes)
Viruses*	ATCC Strain	Contact Time
*Norovirus (Feline calicivirus surrogate)	ATCC VR-782, Strain F-9	(30 seconds)
*Influenza A H3N2	ATCC VR-544	(30 seconds)
*Influenza A H1N1	ATCC VR-1736	(30 seconds)
*Influenza B	ATCC VR-1535	(30 seconds)
*Rhinovirus	ATCC VR-1607	(30 seconds)
*SARS – Related Coronavirus 2 (SARS-CoV-2)	BEI Resources NR-52281, Strain Isolate USA-WA 1/2020	(15 seconds)
**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 USING SPRAY APPLICATION ONLY:

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 visibly 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 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 BY SPRAY APPLICATION:

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; surfaces must remain visibly wet for 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 viruses, including [*enter virus name(s)], on hard, non-porous (food contact) surfaces when used according to these directions.)

Hard Surface Disinfection by Spray Application (Contact Time: 8 minutes)		
	Active Ingredients	
	ppm DDBSA**	ppm Lactic Acid
	527 – 694	1340 – 1910
Bacteria	ATCC Strain	Contact Time
<i>Staphylococcus aureus</i>	ATCC 6538	(8 minutes)
<i>Salmonella enterica</i>	ATCC 10708	(8 minutes)
Viruses*	ATCC Strain	Contact Time
*Norovirus (Feline calicivirus surrogate)	ATCC VR-782, Strain F-9	(30 seconds)
*Influenza A H3N2	ATCC VR-544	(30 seconds)
*Influenza A H1N1	ATCC VR-1736	(30 seconds)
*Influenza B	ATCC VR-1535	(30 seconds)
*Rhinovirus	ATCC VR-1607	(30 seconds)
*SARS – Related Coronavirus 2 (SARS-CoV-2)	BEI Resources NR-52281, Strain Isolate USA-WA 1/2020	(15 seconds)
**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.)

DISINFECTION IN ONE-STEP WITH SPRAY APPLICATION ONLY

(FOR) (1-STEP) (ONE-STEP) (CLEANING AND) ((GENERAL) (HOSPITAL) DISINFECTION OF HARD, NON-POROUS (FOOD AND NON-FOOD CONTACT) SURFACES USING SPRAY APPLICATIONS ONLY:

-or-

(FOR) (HOSPITAL) DISINFECTION OF HARD, NON-POROUS (FOOD AND NON-FOOD CONTACT) SURFACES (IN 1 STEP) (IN ONE STEP) USING SPRAY APPLICATION ONLY:

1. Visibly soiled 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 visibly wet for 10 minutes.
4. Wipe (dry) with a (disposable) (cloth), (paper towel), or allow to air dry. (No (water) rinse required). (A water rinse is not required.)

(This product will kill viruses, including [*enter virus name(s)], on hard, non-porous (food contact) surfaces when used according to these directions.)

DISINFECTING (BATHROOMS) (RESTROOMS) (WASHROOMS) (IN 1 STEP) (IN ONE STEP):

(This product is 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 (IN 1 STEP) (IN ONE STEP):

1. Visibly soiled surfaces must be pre-cleaned (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; surfaces must remain visibly wet for 10 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. (No (water) rinse required.) (A water rinse is not required.)

(This product will kill viruses, including [*enter virus name(s)], on hard, non-porous (food contact) surfaces when used according to these directions.)

One-Step Hard Surface (Hospital) (General) Disinfection by Spray Application (Contact Time: 10 minutes)		
	Active Ingredients	
	ppm DDBSA**	ppm Lactic Acid
	527 – 694	1340 – 1910
Bacteria	ATCC Strain	Contact Time
<i>Staphylococcus aureus</i>	ATCC 6538	(10 minutes)
<i>Pseudomonas aeruginosa</i>	ATCC 15442	(10 minutes)
<i>Salmonella enterica</i>	ATCC 10708	(10 minutes)
Viruses*	ATCC Strain	Contact Time
*Norovirus (Feline calicivirus surrogate)	ATCC VR-782, Strain F-9	(30 seconds)
*Influenza A H3N2	ATCC VR-544	(30 seconds)
*Influenza A H1N1	ATCC VR-1736	(30 seconds)
*Influenza B	ATCC VR-1535	(30 seconds)
*Rhinovirus	ATCC VR-1607	(30 seconds)
*SARS – Related Coronavirus 2 (SARS-CoV-2)	BEI Resources NR-52281, Strain Isolate USA-WA 1/2020	(15 seconds)
**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.)

GENERAL DIRECTIONS FOR USE WITH ELECTROSTATIC SPRAYING

Remove by-standers and pets from the area to be treated. Do not use for treatment of humans, air, or for fumigation. Spray droplet particle size must be set to a limit volume median diameter of $\geq 40\mu\text{m}$. Use N95 filtering facepiece respirators (or half face respirators with N95 filters). Plan the spray routine to minimize unnecessary exposure to treated areas [for example, begin applying product in the back of the room/area and work towards the front of the room/area]. Place the electrostatic spray function in the ON position for electrostatic spray models that have the functionality to toggle ON/OFF.

FOR USE AS A VIRUCIDE* BY ELECTROSTATIC SPRAYING

Pre-clean surfaces (with) (this product) (or) (a suitable cleaner) prior to use. Apply product with electrostatic sprayer to hard, non-porous environmental surfaces. Spray approximately 5 – 7 inches from the surfaces; making sure to wet surfaces thoroughly. All surfaces must remain visibly wet for the required contact time, reapplying if necessary. Wipe or let air dry. When using on food contact surfaces, no rinse is required.

FOR USE AS A [MULTI SURFACE] [FOOD] [AND] [NON-FOOD] [CONTACT] [SURFACE] DISINFECTANT BY ELECTROSTATIC SPRAYING

To disinfect hard, non-porous surfaces, pre-clean surfaces (with) (this product) (or) (a suitable cleaner) prior to disinfecting. When (this product) (insert product name) (is) used at this concentration, no rinse is required prior to disinfection. Apply product with electrostatic sprayer to hard, non-porous environmental surfaces. Spray approximately 5 – 7 inches from the surfaces; making sure to wet surfaces thoroughly. All surfaces must remain visibly wet for the required contact time (indicated in the table for Hard Surface Disinfection by Spray Application), reapplying if necessary. This product is effective against *Staphylococcus aureus* (ATCC 6538) and *Salmonella enterica* (ATCC 10708) at an 8 minute contact time when used according to these directions. Wipe or let air dry. When using on food contact surfaces, no rinse is required.

(This product will kill viruses, including [*enter virus name(s)], on hard, non-porous (food contact) surfaces when used according to these directions.)

(Note to Reviewer: The following directions may be used for Industrial Food Processing applications.)

GENERAL CLEANING:

1. Remove gross food particles and soil from the surface.
2. Apply product without dilution by (coarse) (trigger) (spray) (sprayer) (device) (or) (immersion or circulation techniques) (pouring) (squirting) (or) (with a) (cloth) (disposable wipe) (mop) to hard, non-porous surface.
3. (Clean) (Brush) (surface with mechanical action) (scrub surface if needed). Wipe (surface) with a (disposable) (cloth) (wipe) (or rinse with potable water) or allow to air dry (or wipe clean).
4. For visibly 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 ¶:

-or-

TO SANITIZE (HARD, NON-POROUS FOOD CONTACT SURFACES) ¶:

1. This product is ready to use. Do not dilute.
2. 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.)
3. To sanitize, (spray) (pour) (apply) (this product) (insert product name) onto hard, non-porous surfaces (by (coarse) (trigger) (spray) (sprayer) (device) (immersion or circulation techniques to ensure surface is exposed to sanitizer for at least 60 seconds (one minute)). (Rub (wet surface) with (a) (clean) (brush) (or) (disposable) (cloth) (wipe) (mop) (sponge) (scrubber)).
4. Allow surface to remain visibly wet for (not less than) 1 minute (60 seconds) (one minute).
5. Allow to (drain and) air dry. ((No (water) rinse required). (A water rinse is not required). (No rinse necessary). (If desired, wipe with a (clean) (unused) (lint free) cloth or paper towel or squeegee from surface after 1 minute contact time).

(When used as directed at a 1 minute contact time, this product is effective against foodborne pathogens (enter organisms from Food Contact Surface Sanitizing table.))

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

FOOTWEAR SANITIZER

(Insert product name) is recommended as a sanitizer for use on outside surfaces of (waterproof) footwear (such as) (boots) (and) (work boots). Remove soils from [waterproof] footwear before sanitizing. Apply (insert product name) without dilution by (spray) (dip) (soak) to ensure exposure to sanitizer for one minute. Allow surfaces to air dry. Do not rinse.

SANITIZING NON-FOOD CONTACT PACKAGING EQUIPMENT

(Insert product name) is recommended as a sanitizer for use on hard, non-porous, non-food contact packaging equipment. Apply (insert product name) to clean surfaces without dilution. Apply by spray or circulation (or immersion) techniques as appropriate to ensure surfaces remain visibly wet for at least 5 minutes. Allow surfaces to air dry. Do not rinse.

SANITIZING NON-POROUS GLOVES AND WATERPROOF GLOVES

(Insert product name) is recommended as a sanitizer for use on non-porous and waterproof gloves (such as) (plastic gloves,) (rubber gloves,) (latex gloves,) (vinyl gloves,) (and) (polypropylene gloves). Apply this product to clean (and sanitize) gloves. Apply by spraying or dipping gloves into sanitizer to ensure exposure to sanitizer for at least 60 seconds (1 minute). Allow surfaces to air dry. Do not rinse.

CONTINUOUS TREATMENT OF FOOD CONVEYORS

(Insert product name) is recommended as a sanitizer for use on conveyors during processing. During processing, apply product to return portion of conveyor with suitable feeding equipment. Conveyor equipment must be free of product when applying coarse spray. Conveyor surface must remain visibly wet for at least 60 seconds (one minute). Wipe dry or allow surfaces to air dry. (Do not rinse.)

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

(Insert product name) is recommended for use as a final sanitizing rinse on hard, non-porous, outside surfaces of impermeable food or non-food packages (such as) (cans,) (pouches,) (containers,) (wraps,) (films,) (non-porous impermeable meat casings removed prior to final packaging,) (and) (shrink wraps).

Apply (insert product name) without dilution by spray (or Dip) (or immersion) to ensure surface is exposed to sanitizer for at least 60 seconds (one minute). Do not rinse. The treated outside surfaces of impermeable, non-edible packaging such as food wraps and meat casings must be removed and discarded before packaged food products are further processed or consumed.

SHOE BATH SANITIZER DIRECTIONS:

To prevent tracking (into animal areas) (and) (into) (the packaging and storage areas of food plants) (into buildings) (into sensitive areas within the plant), place shoe baths containing one inch of fresh product at the entrances. Scrape visible soil from (waterproof) work (boots) (shoes) before placing them into solution for one minute prior to entering the area. (If there is a heavy soil load or excessive traffic, place work (boots) (shoes) into solution for one minute prior to entering the area). Change the solution in the bath daily or more often if solution appears diluted or soiled.

NOTE: FOR MECHANICAL OPERATIONS solution may not be reused for sanitizing but may be reused for other purposes such as cleaning. Discard sanitizing solutions if the solution becomes diluted or soiled.

(FOR) (1-STEP) (ONE-STEP) (CLEANING AND) SANITIZING (HARD, NON-POROUS,) NON-FOOD CONTACT SURFACES †:

-or-

TO (CLEAN AND) SANITIZE HARD, NON-POROUS, NON-FOOD CONTACT SURFACES† (IN 1 STEP) (IN ONE STEP) †:

1. This product is ready-to-use. Do not dilute.
2. Visibly soiled surfaces must be pre-cleaned (with this product) prior to sanitizing. (No rinse is required prior to sanitizing.)
3. To (clean and) sanitize, spray (this product) (insert product name) onto hard, non-porous surface (by (coarse) (trigger) (device) (sprayer) (spray) (coarse spray device) or by soaking so as to wet all surfaces thoroughly. (Rub (wet surface) with (a) (clean) (brush) (or) (disposable) (cloth) (wipe) (mop) (sponge) (scrubber).
4. Allow surface to remain visibly wet for 5 minutes.
5. (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). (No rinse necessary).

(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.)

(Note to reviewer: The following will be used only for 32 oz. refillable spray bottle.)

Refillable container. Refill this container with [enter product name] only. Do not reuse this container for any other purpose. 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 and dispose of rinsate by following pesticide disposal instructions. Offer for recycling or reconditioning if appropriate or puncture and dispose of in a sanitary landfill.

(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.

(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

Net Contents:

32 US FL. OZ (0.9(5) L)

4.0 US FL. OZ. (118.3 mL)

1 U.S. Gallon (3.78 L)

2.5 U.S. Gallons (9.45 L)

5 U.S. Gallons (18.9 L)

15 U.S. Gallons (56.8 L)

30 U.S. Gallons (113.5 L)

50 U.S. Gallons (189 L)

55 U.S. Gallons (208 L)

300 U.S. Gallons (1135 L) (Tote)

304 U.S. Gallons (1150 L) (Tote)

330 U.S. Gallons (Tote)

EPA Reg. No. 1677-259

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

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(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):

- (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
- Cuts through (tough) grease and grime
- Removes food stains
- Removes streaks (residue)
- (Removes) (cleans) (cuts through) (tough) (greasy) (grease) (kitchen) (bathroom) (restroom) (dirt)(stains) (grime) (soils) (grease) (while leaving a streak-free shine) (in the) (back of house)
- (2-in-1) (3-in-1) (4-in-1)
- Cleans 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)out(s).
- 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
- (Soft) (gentle) to surfaces (including) (insert surfaces from Use Sites or Use Surfaces Table)
- Cleans without bleaching
- (Will not) (Won't) damage surfaces
- For (daily) (everyday) use, (light duty) (or) (hard duty)
- Multi surface (formulation).
- (Patented) (acid/anionic-based) (formula) (technology)
- 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)
- (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 surface
- Excellent soil penetration and removal
- For use in food (facilities) (manufacturing) (production) where dry cleaning (methods) are used

Claims (sanitizing, disinfecting, virucidal*, 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)
- (Disinfects) hard, non-porous (food) (and) (non-food) (contact) surfaces (in one-step) (in 10 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 when used according to one-step sanitizer directions for all listed organisms
- Effective against (list any pathogens from Food Contact Surface Sanitizing table, the Non-Food Contact Surface Sanitizing table, the Hard Surface Disinfection by Spray Application table or the One-Step Hard Surface Disinfection by Spray Application table)
- 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 Use Sites or Use Surfaces Table) (in (select from Use Locations Table)) on Non-Food contact Surfaces.
- Kills 99.999% of (select from organisms in Food Contact Sanitizing table) (on) (select from Use Sites or Use Surfaces Table) (in (select from Use Locations Table)) on Food Contact Surfaces
- Kills 99.999% of (select from organisms in Food Contact Sanitizing Table)
- Use to (clean) (and) (disinfect) ((select from Use Sites or Use Surfaces Table) (in (select from Use Locations Table))
- Use to (clean) (and) (sanitize) ((select from Use Sites or Use Surfaces Table) (in (select from Use Locations Table))
- 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)
- Broad spectrum one-step disinfectant for spray applications only
- Cleans and (sanitizes) (disinfects)
- Cleans (and) (sanitizes) (disinfects) (bathroom) (school) (classroom) (restroom) (kitchen) (home) (household) (office) (workplace) (environment) on hard, non-porous surfaces
- (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) on hard, non-porous surfaces
- (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) (-and/or-) (*SARS-CoV-2)(virus(es)) on (Food Contact Surfaces) (and) (Non-Food Contact Surfaces) Hard,

Non-Porous Surfaces (in) (on) (select locations, sites, and surfaces from appropriate Use Locations Table, Use Sites Table or Use Locations Table)

- (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) (-and/or-) (*SARS-CoV-2)(virus(es)) (in public eating places) (in) (Front of House) (and) (Back of House) on hard, non-porous surfaces.
- 30 second kill for (the)(common)(cold)(*Rhinovirus) (-and/or-) (the)(flu) (*Influenza A)(H1N1) (Swine Flu)(H3N2) (-and/or) (*Influenza B)(virus(es)) (,) (no (water) rinse required) (with no need to rinse).
- (This product) (insert product name) is a dilutable concentrate that (kills) (is effective against) (the)(common)(cold)(*Rhinovirus) (-and/or-) (the)(flu) (*Influenza A)(H1N1) (Swine Flu)(H3N2) (-and/or-) (*Influenza B)(virus(es)) (in one-step) (on) (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) when used according to one-step sanitizer directions for all listed organisms
- This product is a (cleaner) (detergent) (sanitizer) (disinfectant) which combines cleaning, (sanitizing) (disinfecting) and (stain) (soil) removal in one product when used according to one-step sanitizer / disinfectant directions for all listed organisms
- (This product) (has) cleans (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 (one-step spray) 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) contamination between treated surfaces
- (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.
- For (broad spectrum) (no rinse) (one-step spray) disinfection (and cleaning) of hard, non-porous surfaces (according to the AOAC Germicidal Spray Test method) (in 500 ppm hard water).
- For (broad spectrum) (no rinse) disinfection (and cleaning) of hard, non-porous surfaces (according to the AOAC Use Dilution Test method) (in 500 ppm hard water) when used according to one-step disinfectant directions for all listed organisms
- This product is economical and convenient (germicide) (bactericide) (virucide*) (for use (in) ((select from Use Locations Table)) (on) (select from Use Sites Table or Use Surfaces))
- 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 (in one-step) (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 (in one-step) (with no rinse required) when used as a spray application
- (This) (Insert Product Name) (contains a) (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 One-Step Disinfectant when used in a spray application
- (Helps) ensure (regulatory) (health department) (Food Code) compliance

^ Kills *Staphylococcus aureus* and *Salmonella enterica*

Claims – Norovirus

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

Claims – SARS-CoV-2

- [Effective against] [Kills] [pandemic] *SARS-CoV-2 [the virus that causes COVID-19] (in one-step) on Hard, Non-Porous [Food Contact] [Non-Food Contact] Surfaces
- [Effective against] [Kills] [pandemic] *SARS-CoV-2 [the virus that causes COVID-19] in 15 seconds (in one-step) on Hard, Non-Porous [Food Contact] [Non-Food Contact] Surfaces
- [This product] [insert product name] is specifically designed to quickly kill *SARS-CoV-2 [the virus that causes COVID-19] (in one-step) on Hard, Non-Porous [Food Contact] [Non-Food Contact] Surfaces
- Tested (and proven (effective)) to kill (the) (SARS-CoV-2) (COVID-19 virus¹) on hard, non-porous surfaces
- Tested (and proven (effective)) against (the) (SARS-CoV-2) (COVID-19 virus¹) on hard, non-porous surfaces
- Tested (and proven (effective)) to help reduce the spread of (the) (SARS-CoV-2) (COVID-19 virus¹) between treated hard, non-porous surfaces

¹Kills SARS-CoV-2 on hard, non-porous surfaces (in 15 seconds)

Claims – One-Step Disinfection

- (one-step) (hospital) (general) disinfectant on hard, non-porous, non-food contact surfaces for spray application only
- (one-step) virucide on hard, non-porous, non-food contact surfaces for spray application only

Claims – Electrostatic Spray Application

- Approved for use with electrostatic sprayers (ESS) (when used according to label directions)
- This product disinfects hard, non-porous surfaces when used with an electrostatic sprayer (ESS)
- (Effective against) (Kills) (*enter virus name) when used with electrostatic sprayer on Hard, Non-Porous [Food Contact] [Non-Food Contact] Surfaces (when used according to label directions)
- (Effective against) (Kills) SARS-CoV-2 in 15 seconds when used with electrostatic sprayer on Hard, Non-Porous [Food Contact] [Non-Food Contact] Surfaces
- Virucide* using electrostatic sprayers (ESS) when used according to label directions

Claims – General

- 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**
- (Removes) (Attacks) (Gets rid of) (Melts away) tough ((bathroom) (restroom) (school) (kitchen) (hotel room) (office) (workplace) (dirt) (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
- 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) except when used in electrostatic spray application
- (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)
- 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
- Not known to contain any Quaternary Ammonium Compounds.
- Not known to contain any quats.
- Not formulated with any Quaternary Ammonium Compounds.
- Not formulated with any quats.
- Does not contain quats
- No quats
- Quat free (formula)
- No bleach
- No alcohol
- 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)
- 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 (contamination between treated surfaces) (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) (contamination between treated surfaces), (either directly) between treated food contact surfaces (or) (indirectly) (through food).
- To (prevent) (reduce) contamination between treated surfaces, (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 between treated surfaces 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

Claims for Industrial Food Processing Applications:

- Liquid Acid Sanitizer for Food Processing Equipment in (Dairies), (Dairy Farms), (Breweries), (Wineries), (Beverage Processing Plants), (Food Processing Plants), (Grain Mills), (Oilfields), and (Bio-Refining Facilities)
- Disinfectant for Industrial Facilities
- Sanitizer and Disinfectant for the Pharmaceutical and Personal Care Industry
- For Dairy, Food & Beverage Processing Operations and Dairy Farms (in) (Cereal Processors,) (Grain Processors,) (Milling Operations,) (Dry Food Ingredient Blending Operations,) (Dairies,) (Dairy Farms,) (Breweries,) (Wineries,) (Beverage Processing Plants,) (Protein,) (and) (Food Processing Plants)
- Two-Step Cleaner and Sanitizer
- (Insert product name) is a ready-to-use, two-step cleaner, sanitizer, and disinfectant for use on hard, non-porous food contact and non-food contact surfaces that is especially beneficial for use in low moisture or dry processing environments.
- Promotes Quality Assurance
- (Insert Product Name) is effective against microorganisms such as (enter organism from above directions for use), and others as listed in the Directions for Use on the product label
- Combination cleaner, sanitizer, and disinfectant in one product, or can be used as a sanitizer or disinfectant
- Registered for continuous treatment of conveyors to help reduce incidence of undesirable microorganisms on critical conveyor surfaces during processing
- Consistently delivers the proper amount of sanitizing solution
- Can be used for spot sanitizing on hard, non-porous surfaces
- Delivers antimicrobial activity in a variety of applications
- Eliminates the need for multiple cleaners and sanitizers – can be used to clean and sanitize or disinfect in wet and dry environments
- Recommended for use as a final sanitizing rinse on hard, non-porous, outside surfaces of impermeable food or non-food packages
- Recommended for use as a sanitizer on non-food contact surfaces such as floors, walls, forklifts, tires, pallet jacks, etc.
- Can be used to sanitize non-porous and waterproof gloves and outside surfaces of footwear
- Convenient and Safer to Use
- No alcohol – non-flammable formula
- Ideal for sanitizing or disinfecting areas where water use is limited
- Saves Time and Labor
- Ready-to-use, no-rinse sanitizer
- No mixing or measuring required

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

<ul style="list-style-type: none"> • (Barber) (Beauty) Shop(s) • (Dental) (Medical) Office(s) • (Dentist's) (Doctor's) (Physician's) Office(s) • Airplane(s) • Airport(s) • Athletic Facilities • Bar(s) • Bathroom(s) • Beverage Plants • Biofuel producing facilities • Boat(s) • Break rooms • Breweries • Bus(es) • Business(es) and office buildings • Cafeteria(s) • Camp Ground(s) • Child care (centers) (facilities) • Children's play area • Clinic(s) • Coffee (donut) (bagel) Shops • College(s) • Commercial Kitchen(s) 	<ul style="list-style-type: none"> • Dietary Supplement Manufacturers • Dining (rooms) (halls) • Dorm rooms (dormitories) • Eating Establishments • Exercise Facility (Facilities) • Factories • Fast food operations • Fitness Center(s) • Food delivery bag • Food preparation areas • Food Processing Plant(s) • Food storage areas • Grocery Stores • Gyms (gymnasium(s)) • Health Club(s) • Hospital(s) • Hotel(s) • Housekeeping -and/or- Janitorial Rooms • Institutional Facilities • Institutional Kitchen(s) • Institutions • Kindergartens • Kitchen(s) 	<ul style="list-style-type: none"> • Mobile homes • Motel(s) • Nurseries • Nursing Home(s) • Office (Building) (s) • Pharmaceutical Manufacturers • Prison(s) (jails) • Public Facility (Facilities) • (Public) Restroom(s) • Railcars • Recreational Center(s) (Facility) (Facilities) • Rehabilitation Center(s) (Facility) (Facilities) • Restaurant(s) • Salon(s) (Beauty) • (Schools) (Universities) • Shelters • Ship(s) • (Shower) (Bath) Area(s) • Smokehouses • Snack bars • Supermarkets • Tanning Salon(s) • Taxi(s)
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<ul style="list-style-type: none"> • Convenience Store(s) • Cosmetic Manufacturer • Correctional Facility (Facilities) • Cruise ships • Dairies • Dairy Farms • Day care (centers) (facilities) • Delis 	<ul style="list-style-type: none"> • Laundromat(s) • Laundry room(s) • Liquor (convenience) stores • Locker Room(s) • Lunch rooms • Medical Related Facilities • Military (installations) (locations) 	<ul style="list-style-type: none"> • Trailers • Train(s) • Transportation Terminal(s) • Trucks (box trucks) • USDA inspected food processing facilities • Washrooms • Wineries
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USE SITES: Use on hard, non-porous surfaces (the product will not damage:)

<p>†NON-FOOD CONTACT SURFACES (3-compartment sink) (mop sink) (hand wash sink) (handle(s)) (fixtures)Appliances, exteriors Basins (Bath) Tubs Bathroom (counter tops) (surfaces) Bathroom fixtures Hard, Nonporous Bathroom Tile Bathroom Floor(s) Bed Frame(s) Bed Rail(s) Beds (Medical) (Hospital) Benches Booster chairs (seats) Boots Buckets Cabinets Chairs (Child) car seats, hard surfaces Children's toys (Classroom) Desks (Classroom) table (tops) Cleaning tools Computers Conductive Flooring Control Panels Countertop laminates Cribs (Diaper) Changing tables Diaper Pail(s) (Dining room) (Lunch room) table(s) (tops) Display Equipment Doors Doorknobs (handles) (push plates) Drains Drip Pans Drinking Fountains Equipment tables Exercise Equipment Exhaust (Fan) (Hood) Faucets Fiberglass sinks, tubs and showers</p>	<p>Fixtures (Chrome) (Steel) Floors (No Wax) (Washable) Forklifts Garbage (Can) (Pail) Gloves Grills Grocery Carts Hand hygiene dispensers Handle(s) (of) (equipment doors) (operating push pads) (dispensers) (beverage dispensers) (freezer(s)) (walk-in) (refrigerators) (towel dispensers) Hard hats Highchairs (trays) Jungle gyms Hard, Nonporous Kitchen Tile Labelers Laundry hampers Light (Fixtures) (switches) (Medical) (Hospital) Lamp(s) Exterior surfaces of microwave ovens Mirrors Motors Over-bed tables Offices Packaging Equipment (Plastic) Pallets Pallet Jacks Patio Furniture (Except Cushions and Wood Frames) Picnic Table, Non-Wood Play Tables Playhouses Playpens Potty (training) seats (chairs) Proximity switches Pumps Recycling Bin(s) Refrigerated storage and display equipment Refrigerators, exteriors (interiors) Rehabilitation Areas Remote controls Shower (stalls) (fiberglass)</p>	<p>Shower curtain(s) Sink(s) (fiberglass) (bathroom) (kitchen) (stainless steel) Stand(s) Soap dispenser(s) (push plates) Stethoscope(s) Storage areas Strollers (handles) Table(s) (picnic tables) Telephone(s) (keypads and handsets) Hard, Nonporous Tiles Thermostats Timeclocks Tires Toilet(s) Bowl(s) exterior (rims) Tools Tool Boxes Toy boxes Toys Trash (receptacle(s)) (bins) Troughs Tubs (fiberglass) Urinal(s) Vanity (Top) Walker(s) Walk-in refrigerator(s)^(freezer plastic curtains^^) Walls (Washable) Cupboards (Washable) Door(s) (Washable) Kitchen Surfaces (Washable) Railings (Washable) Trim(ming) (Washable) Walls Waste containers Water dispensing units Wheelchair(s) Whirlpool (bathtubs) (tubs) (units) Window(s) (Sills)</p>
<p>¥ FOOD-CONTACT SURFACES</p>	<p>Eating utensils</p>	<p>Ovens^^</p>

Bakery equipment Baskets Beverage bars (equipment) Beverage dispensing equipment^^ Bins Blanchers Blenders Bread (cutting) (slicing) machines Buffet counters Buggies Canning equipment Carts Chiller tanks^^ Choppers Chopping blocks, plastic and other non-porous materials Coffee and tea equipment Concession equipment Countertops (counters) Conveyor systems Cooking utensils Coolers^^ Crates Dairy Equipment Dicers (Dining room) (lunch room) table(s) (tops) Dishes (dish racks) Driers Dry blending operations Dry storage areas	Evaporators Extruders Fill heads Fillers (Food) (dairy) cases Food dispensing equipment (Food) processors Food processing equipment Food preparation utensils and wares (Food) trays Food utensils Freezers^^ Frozen drink (beverage) machines^^ Fryers^^ Glassware Grain and cereal processing operations Graders Granulators Grills^^ Grinders Hoppers Huskers Ice chests^^ Ice machines^^ Ice scoops^^ Juicers Kitchen (equipment) (appliances) (counters) Knives Low moisture food processing environments (Meat) (Cheese) (Deli) Slicers Meat (cutting) (slicing) machines Microwave ovens Milling equipment Mixers Mixing equipment (mixers)	Packaging equipment Pasteurizers Peelers Pipelines Plastic food storage containers Pots and pans Presses Racks (refrigerated^^) food display equipment Refrigerator bins^^ used for meat, fruit, vegetables and eggs Refrigerators^^ (interiors of) Roasters^^ Salad bars Saws Scales Silverware Sink tops Sizing cups (Slurpy) (ICEE) Machines^^ Snack (counters) (tables) (soft serve) (ice-cream) (yogurt) machines^^ Snippers Steam tables^^ Stoves^^ (stovetops^^) Tables Tanks Thermometers Toasters^^ Totes Tubs Tupperware® Utensils Vats Warming equipment^^
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^^ surfaces should come to room temperature for treatment

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

<ul style="list-style-type: none"> • Aluminum • Baked Enamel • Chrome • Corian • Enamel • Floor surfaces • Flexible non-porous surfaces • Formica • Glass (Surface)(s) • Glazed (Ceramic) Tile • Glazed Enameled Surface(s) • Glazed Porcelain • Laminate(s) • Laminated Surface(s) • Linoleum 	<ul style="list-style-type: none"> • Marlite • Metal (Blinds) (countertops) • Mirrors • Plastic (such as polystyrene, polyethylene, poly(vinyl)chloride, or polypropylene) • Plastic Laminate • Plexiglass® • Resilient Flooring • Sealed Fiberglass • Sealed Granite • Sealed Grout • Sealed limestone • Sealed marble 	<ul style="list-style-type: none"> • Sealed slate • Sealed stone • Sealed terra cotta • Sealed terrazzo • Sealed woodwork • Stainless Steel • Synthetic – or- Cultured Marble • Vinyl Tile • Ultra high molecular weight polyethylene (UHMW) • Not recommended for use on Marble
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Sanitizer

Graphics:

EMERGING VIRAL PATHOGEN CLAIMS:

This product qualifies for emerging viral pathogen claims per the EPA's 'Guidance to Registrants: Process for Making Claims Against Emerging Viral Pathogens not on EPA-Registered Disinfectant Labels' when used in accordance with the appropriate use directions indicated below.

This product meets the criteria to make claims against certain emerging viral pathogens from the following viral categories:

- Enveloped Viruses
- Large Non-Enveloped Viruses
- Small Non-Enveloped Viruses

<i>For an emerging viral pathogen that is a/an...</i>	<i>....following the directions for use for the following organisms on the label:</i>
Enveloped virus	*Norovirus (Feline calicivirus surrogate) (ATCC VR-782), Strain F-9
Large, non-enveloped virus	*Norovirus (Feline calicivirus surrogate) (ATCC VR-782), Strain F-9
Small, non-enveloped virus	*Norovirus (Feline calicivirus surrogate) (ATCC VR-782), Strain F-9 *Rhinovirus (ATCC VR-1607)

Acceptable claim language:

- **[Product Name]** has demonstrated effectiveness against viruses similar to **[name of emerging virus]** on hard, non-porous surfaces. Therefore, **[product name]** can be used against **[name of emerging virus]** when used in accordance with the directions for use against **[name of supporting virus(es)]** on hard, non-porous surfaces. Refer to the **[CDC or OIE]** website at **[pathogen-specific website address]** for additional information.
- **[Name of illness or outbreak]** is caused by **[name of emerging virus]**. **[Product name]** kills similar viruses and therefore can be used against **[name of emerging virus]** when used in accordance with the directions for use against **[name of supporting virus(es)]** on hard, non-porous surfaces. Refer to the **[CDC or OIE]** website at **[website address]** for additional information.