



U.S. ENVIRONMENTAL PROTECTION AGENCY
Office of Pesticide Programs
Antimicrobials Division (7510P)
1200 Pennsylvania Ave., N.W.
Washington, D.C. 20460

EPA Reg. Number:

1677-276

Date of Issuance:

07/29/2022

NOTICE OF PESTICIDE:

Registration
 Reregistration
(under FIFRA, as amended)

Term of Issuance:

Unconditional

Name of Pesticide Product:

Kay-5 Sanitizer Cleaner Tablet

Name and Address of Registrant (include ZIP Code):

Eco-Lab
655 Lone Oak Drive
ESC F6210-E
Eagan, MN 55121
Electronic Transmittal: franklin.adams@ecolab.com

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.

On the basis of information furnished by the registrant, the above named pesticide is hereby registered under the Federal Insecticide, Fungicide and Rodenticide Act (FIFRA).

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.

Signature of Approving Official:

Demson Fuller, Product Manager 32
RMB1, Antimicrobials Division (7510P)

Date:

07/29/2022

2. Make the following label changes before you release the product for shipment:
 - Revise the EPA Registration Number to read, “EPA Reg. No. 1677-276.”
3. The following alternate brand names have been added to the product record:
 - Kay Sink Sanitizer Tablet
 - Triplet Plus Cleaner/Sanitizer Tablet
 - Chlorsan NP Tablet
4. 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 FIFRA and is subject to review by the Agency. See FIFRA section 2(p)(2). 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) lists 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, FIFRA section 12(a)(1)(B). 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 Assurance.

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 12/2/2021

If you have any questions, please contact Jack Hall by phone at (202)566-0731, or via email at hall.john.j@epa.gov

Enclosure

KAY-5 Sanitizer/Cleaner Tablet

((Antimicrobial) (-) (Sanitizer) (-) (Disinfectant) (-) (Virucide*) (-) (Cleaner)) (For Industrial, Institutional, and/or Commercial Use)

Chlorinating Sanitizer for (Shake Machines) (Soft Serve Machines) (Kitchen Utensils) (Food Contact Kitchen Equipment) (Hard Non-Porous Food Contact Surfaces)

(*See Table 3)

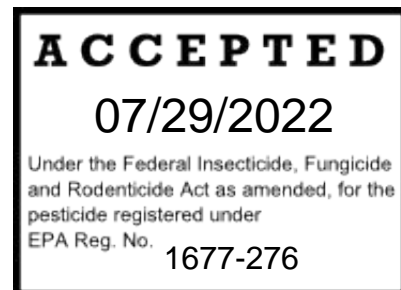
Active Ingredient:

Sodium Dichloroisocyanurate.....53.00%**

Other Ingredients:47.00%

Total:100.00%

**[Available Chlorine: 33.40%]



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] [directions for use] [precautionary statements] [and] [first aid] [and] [storage and disposal] [container handling and disposal])

(Pull tab at label corner to see precautionary statements, first aid 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.)

(PRECAUCION: 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.)

PRECAUTIONARY STATEMENTS

HAZARDS TO HUMANS AND DOMESTIC ANIMALS

CAUTION: Causes moderate eye irritation. Avoid contact with eyes, skin or clothing. Harmful if swallowed. 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.

IF ON SKIN OR CLOTHING: Take off contaminated clothing. Rinse skin immediately with plenty of water for 15-20 minutes. Call a poison control center or doctor for treatment advice.

IF SWALLOWED: Call a poison control center or doctor immediately for treatment advice. Have person sip a glass of water if able to swallow. Do not induce vomiting unless told to by a poison control center or doctor. Do not give anything to an unconscious person.

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

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

**(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)**

ENVIRONMENTAL HAZARDS:

[For end use products packaged in containers with sizes less than 50 pounds.] This product is toxic to fish and aquatic organisms. Do not discharge effluent containing this product into lakes, streams, ponds, estuaries, oceans, or other waters unless in accordance with the requirements of a National Pollutant Discharge Elimination System (NPDES) permit and permitting authority has been notified in writing prior to discharge. Do not discharge effluent containing this product to sewer systems without previously notifying the local sewage treatment plant authority. For guidance contact your State Water Board or Regional Office of the EPA.

PHYSICAL AND CHEMICAL HAZARDS: Mix only with water. Do not mix with acids, ammonia, or any other product or chemical. Can react to release hazardous gases. In case of accidental mixing with such chemicals, ventilate the area and move to fresh air.

DIRECTIONS FOR USE

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

GENERAL CLEANING:

1. Dilute (this product) (insert product name) (in up to 500 ppm hard water) according to (Table 1) (the) (general cleaning table)).
2. Apply use solution with a cloth, disposable wipe, mop, sprayer (device) or by immersion to wet the surfaces.
3. Wipe or rinse with potable water or allow to air dry.
4. For visibly soiled surfaces, pre-clean (with) (this product) (insert product name) prior to (sanitizing) (or) (disinfecting).
5. Prepare a fresh solution for each use or more often if solution becomes visibly diluted, clouded, or soiled

To SANITIZE food utensils, food serving equipment, (dishes)(,) (glasses)(,) (bar glasses)(,) (and) (silverware) in a (two-) (and) (or) (three-) compartment sink:

1. Prior to sanitization, thoroughly wash or flush objects (with) (this product) (insert product name) (or) (a) (suitable) (detergent) (or) (compatible cleaner) followed by a potable water rinse. (If (this product) (insert product name) is used as a detergent (according to (the) (general cleaning (section) (table) (instructions))), no rinse is required prior to sanitizing).
2. Dilute (this product) (in up to 500 ppm hard water) (according to (Table 2) (the) (food contact sanitizing table)). Expose all surfaces to the sanitizing solution by immersion for a period of not less than 1 minute.
3. Allow to drain thoroughly to air dry, no rinse required.
4. Fresh solution must be prepared when the use solution becomes visibly dirty or when the (use) solution tests below the minimum sanitizing concentration.

(FOR) CLEANING AND SANITIZING (FOR) HARD, NON-POROUS FOOD CONTACT SURFACES:**-or-****TO SANITIZE HARD, NON-POROUS FOOD CONTACT SURFACES:**

1. Dilute (this product) (insert product name) (in up to 500 ppm hard water) (to 91 ppm*) (according to (Table 2)) (the) (food contact sanitizing table)).
2. Surfaces must be pre-cleaned (with) (this product) (or) (a) (compatible cleaner) prior to sanitizing. (If (this product) (insert product name) is used as a detergent (according to (the) (general cleaning (section) (table) (instructions))), no rinse is required prior to sanitizing).
3. To sanitize, apply (this product) (insert product name) to the surface (by) (pouring), (squirting), (or) with a cloth, disposable wipe, mop, or sprayer (device), wetting the surface. For spray application, spray 6-8 inches from the surface. (Rub (wet surface) with clean brush, or cloth).
4. Allow surface to remain visibly wet for (not less than) 1 minute.
5. Allow to (drain and) air dry. ((No (water) rinse is not required). (If desired, wipe with a (lint free) cloth or paper towel after (1) (one-)minute contact time).
6. Fresh solution must be prepared when the use solution becomes visibly dirty or when the (use) solution tests below the minimum sanitizing concentration.

(* A 91 ppm concentration of this product shows equivalent strength to a 100 ppm concentration of available chlorine)

SHAKE AND SOFT SERVE MACHINES CLEANING PROCEDURE

1. Follow manufacturer's directions to drain the mix and rinse the machine. (If local health codes permit rerun, place mix in sanitized rerun container and store in refrigerated cooler.) Rinse machine until water is clear.
2. Prepare a cleaning solution of (this product) (insert product name) (or) (a) (suitable) (compatible) (detergent) (cleaner) in lukewarm water. (If (this product) (insert product name) is used as a detergent, prepare (according to (Table 1) (the) (general cleaning table)).
3. Clean the machine with the cleaning solution per the manufacturer's suggested wash cycle. Or manually brush clean making sure solution contacts all surfaces.
4. Drain the solution from the machine according to the manufacturer's directions.
5. Following manufacturer's directions, take all removable parts to a clean and sanitized sink. Clean by soaking for at least (one) (1) minute in (a) (lukewarm) solution of (this product) (insert product name) (or) (a) (suitable) (compatible) (detergent) (cleaner). (If (this product) (insert product name) is used as a detergent, prepare (according to (Table 1) (the) (general table)). Allow to air dry. Follow local health ordinances.
6. Repeat procedures for each freezing cylinder or dispenser. To ensure adequate cleaning, do not reuse solution.

SHAKE AND SOFT SERVE MACHINE SANITIZING PROCEDURE

1. Following manufacturer's instructions, reassemble the machine.
2. Allow surfaces to come to room temperature.
3. Prepare a sanitizing solution of (this product) (insert product name) in lukewarm water (according to (Table 2) (the) (food contact sanitizing table)).
4. Sanitize the interior of the machine by activating the "Wash" cycle and filling the cylinder and feed tubes with the sanitizing solution. Allow the "Wash" cycle to run for not less than (1) (one) minute.
5. Drain the solution from the machine. Turn the machine to the "Off" position.
6. Repeat the sanitizing procedure for machines with two freezing cylinders. **DO NOT RINSE.**

(NOTE: Consult local ordinances for possible variation in procedures.)

BEVERAGE LINE DEEP CLEANING PROCEDURE

1. Disconnect gas supply, depressurize, and disassemble machine according to manufacturer's instructions.
2. Following manufacturer's instructions, re-assemble the machine.
3. Dilute (this product) (insert product name) (in up to 500 ppm hard (warm) water) in (a) (product tank) (bucket)) (according to (Table 1) (the) (beverage line deep cleaning table)).
4. Clean the interior of the machine by opening (a) faucet(s) and drawing cleaning solution (e.g. (0.5) (gallons)) through. Close the faucet. Repeat this cleaning procedure for all other faucets.
5. Allow cleaning solution to remain in the system for not less than (1) (one) minute.
6. Open each faucet and dispense and discard solution. (A potable water rinse is required on food contact surfaces).

BEVERAGE LINE SANITIZING PROCEDURE

1. Dilute (this product) (insert product name) in (a) (product tank) (bucket) in lukewarm water (according to (Table 2) (the) (food contact sanitizing table)).
2. Sanitize the interior of the machine by opening (a) faucet(s) and drawing sanitizing solution (e.g. (0.5) (gallons)) through. Close the faucet. Repeat this cleaning procedure for all other faucets.
3. Allow sanitizing solution to remain in the system for not less than (1) (one) minute.
4. Open each faucet and dispense and discard solution. DO NOT RINSE.
5. Fresh solution must be prepared when the use solution becomes visibly dirty or when the (use) solution tests below the minimum sanitizing concentration.

TO (CLEAN) (AND) SANITIZE 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. Dilute (this product) (insert product name) (in up to 500 ppm hard water) (according to (Table 2) (the) (food contact table)).
2. Surfaces must be pre-cleaned (with) (this product) (or) (a) (compatible) (suitable) (cleaner) (detergent) prior to sanitizing. (When (this product) (insert product name) is used according to (the) general cleaning (section) (table) (instructions), no rinse is required prior to sanitizing).
3. To sanitize, apply (this product) (insert product name) to the surface (by) (pouring), (squirting), (or) with a cloth, mop, sponge, or sprayer (device), wetting the surface. For spray application, spray 6-8 inches from the surface. (Rub (wet surface) with clean brush, sponge or cloth).
4. Allow surface to remain visibly wet for (one) (1) (minute).
5. 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) (one-)minute contact time).
6. Fresh solution must be prepared when the use solution becomes visibly dirty or when the (use) solution tests below the minimum sanitizing concentration.

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

-or-

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

1. Dilute (this product) (insert product name) (in up to 500 ppm hard water) (according to (Table 2) (the) (non-food contact sanitizing table)).
2. Surfaces must be pre-cleaned (with) (this product) (or) (a suitable cleaner) prior to sanitizing.
3. To sanitize, apply (this product) (insert product name) to the surface (by) (pouring), (squirting), (or) with a cloth, mop, sponge or sprayer (device), wetting the surface. For spray application, spray 6-8 inches from the surface. (Rub (wet surface) with clean brush, sponge or cloth). Allow surface to remain visibly wet for five (5) minutes.
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 (5) (five-)minute contact time).
5. Fresh solution must be prepared when the use solution becomes visibly dirty or when the (use) solution tests below (minimal sanitizing concentration) (340 ppm).

[Table 1]

General Cleaning		
Tablet Size (g)	No. of Tablets	Amount of Water
(2.06)	(1)	(2.0 gal.)(/)(7.57 L)
(2.57)	(1)	(2.5 gal.)(/)(9.46 L)
(10.29)	(1)	(10 gal.)(/)(37.85 L)
Beverage Line Deep Cleaning		
Tablet Size (g)	No. of Tablets	Amount of Water
(2.06)	(2 – 3)	(0.8 gal.)(/)(3.0 L)
(2.57)	(2 – 3)	(1 gal.)(/)(3.8 L)
(10.29)	(2 – 3)	(4 gal.)(/)(15L)

[Table 2]

Food Contact Surface Sanitizing																						
Food contact sanitizing dilutions show equivalent strength to 100 ppm available chlorine																						
Bacteria	ATCC Strain	Contact Time	Dilution																			
<i>Escherichia coli</i>	ATCC 11229	(1 (minute) (min))	<table border="1"> <thead> <tr> <th>Tablet Size (g)</th> <th>No. of Tablets</th> <th>Amount of Water</th> <th>Available Chlorine</th> </tr> </thead> <tbody> <tr> <td>(2.06)</td> <td>(1)</td> <td>(2.0 gal.)(/)(7.57 L)</td> <td>(91 ppm)</td> </tr> <tr> <td>(2.57)</td> <td>(1)</td> <td>(2.5 gal.)(/)(9.46 L)</td> <td>(91 ppm)</td> </tr> <tr> <td>(10.29)</td> <td>(1)</td> <td>(10 gal.)(/)(37.85 L)</td> <td>(91 ppm)</td> </tr> </tbody> </table>	Tablet Size (g)	No. of Tablets	Amount of Water	Available Chlorine	(2.06)	(1)	(2.0 gal.)(/)(7.57 L)	(91 ppm)	(2.57)	(1)	(2.5 gal.)(/)(9.46 L)	(91 ppm)	(10.29)	(1)	(10 gal.)(/)(37.85 L)	(91 ppm)			
Tablet Size (g)	No. of Tablets	Amount of Water		Available Chlorine																		
(2.06)	(1)	(2.0 gal.)(/)(7.57 L)		(91 ppm)																		
(2.57)	(1)	(2.5 gal.)(/)(9.46 L)		(91 ppm)																		
(10.29)	(1)	(10 gal.)(/)(37.85 L)	(91 ppm)																			
<i>Listeria monocytogenes</i>	ATCC 7644	(1 (minute) (min))																				
<i>Salmonella typhi</i>	ATCC 6539	(1 (minute) (min))																				
<i>Shigella sonnei</i>	ATCC 11060	(1 (minute) (min))																				
Non-Food Contact Sanitizing																						
Bacteria	ATCC Strain	Contact Time	Dilution																			
<i>Listeria monocytogenes</i>	ATCC 7644	(5 (minutes) (min))	<table border="1"> <thead> <tr> <th>Tablet Size (g)</th> <th>No. of Tablets</th> <th>Amount of Water</th> <th>Available Chlorine</th> </tr> </thead> <tbody> <tr> <td>(2.06)</td> <td>(4)</td> <td>(2.0 gal.)(/)(7.57 L)</td> <td>(364 ppm)</td> </tr> <tr> <td>(2.57)</td> <td>(4)</td> <td>(2.5 gal.)(/)(9.46 L)</td> <td>(364 ppm)</td> </tr> <tr> <td>(10.29)</td> <td>(4)</td> <td>(10 gal.)(/)(37.85 L)</td> <td>(364 ppm)</td> </tr> </tbody> </table>	Tablet Size (g)	No. of Tablets	Amount of Water	Available Chlorine	(2.06)	(4)	(2.0 gal.)(/)(7.57 L)	(364 ppm)	(2.57)	(4)	(2.5 gal.)(/)(9.46 L)	(364 ppm)	(10.29)	(4)	(10 gal.)(/)(37.85 L)	(364 ppm)			
Tablet Size (g)	No. of Tablets	Amount of Water		Available Chlorine																		
(2.06)	(4)	(2.0 gal.)(/)(7.57 L)		(364 ppm)																		
(2.57)	(4)	(2.5 gal.)(/)(9.46 L)		(364 ppm)																		
(10.29)	(4)	(10 gal.)(/)(37.85 L)	(364 ppm)																			
<i>Klebsiella pneumoniae</i>	ATCC 13048	(5 (minutes) (min))																				
<i>Salmonella enterica</i>	ATCC 10708	(5 (minutes) (min))																				
<i>Staphylococcus aureus</i>	ATCC 6538	(5 (minutes) (min))																				

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

TO DISINFECT HARD, NON-POROUS SURFACES (with spray and non-spray applications):

1. Dilute (this product) (insert product name) (in up to 500 ppm hard water) (to 1363 ppm) (according to (Table 3) (the) (disinfection table)). (Prepare solution right before use).
2. Surfaces must be pre-cleaned (with) (this product) (or) (a) (compatible) (suitable) (cleaner) prior to disinfecting.
3. To disinfect, apply (this product) (insert product name) to surface by (flushing), (mopping), (sponging), (wiping), (or) (by) (hand pump) (coarse) (trigger) (spray) (6-8 inches from surface) to wet surface.
4. Allow surface to remain visibly wet for 5 minutes.
5. Wipe (dry) with a (cloth), (paper towel), (clean mop), (wet vacuum pickup), or allow to air dry. (A potable water rinse is required on food contact surfaces).
6. Discard solution after use.

(Avoid contact with clothing, fabrics, wood, rubber, and painted surfaces. To avoid the possibility of discoloration, avoid prolonged contact with metal, old porcelain or worn plastic laminates.)

FOR USE AS A VIRUCIDE ON HARD, NON-POROUS SURFACES (with spray and non-spray applications):

1. Dilute (this product) (insert product name) (in up to 500 ppm hard water) (according to (Table 3) (the) (disinfection table)). (Prepare solution right before use).
2. Surfaces must be pre-cleaned (with) (this product) (or) (a) (compatible) (suitable) (cleaner) prior to disinfecting.
3. To disinfect, apply (this product) (insert product name) to surface by (flushing), (mopping), (sponging), (wiping), (or) (by) (hand pump) (coarse) (trigger) (spray) (6-8 inches from surface) to wet surface.
4. Allow surface to remain visibly wet for 1 minute.
5. Wipe (dry) with a (cloth), (paper towel), (clean mop), (wet vacuum pickup), or allow to air dry. (No rinse is required (on food contact surfaces)).
6. Discard solution after use.

(This product will kill (viruses including) (Norovirus) (and) (SARS-CoV-2) on hard, non-porous food contact surfaces when used according to these directions.)

When using this product against Hepatitis A according to (Table 3) (the) (disinfection table), a potable water rinse is required on food contact surfaces.

(NOROVIRUS) (SARS-CoV-2) (HEPATITIS A) (BODILY FLUID) (EVENT) CLEAN-UP PROCEDURE (by bucket and mop)(or)(cloth)(or by spray):

1. Dilute (this product) (in up to 500 ppm hard water) (to 91 ppm) (according to (Table 3) (the) (disinfection table)).

- Surfaces must be pre-cleaned (with this product) prior to disinfecting.
- Apply the use solution to surface by (flushing), (mopping), (or) (by) (cloth) (and) (bucket) (by) (hand pump) (coarse) (trigger) (spray) (6-8 inches from surface)), to visibly wet surface; let stand for not less than at least (one) (1) minute.
- Wipe (dry) with a (cloth), (paper towel), (clean mop) (and) (or) drain and allow to air dry. No (water) rinse required.
- Discard solution after use.

(When using this product against Hepatitis A according to (Table 3) (the) (disinfection table), a potable water rinse is required on food contact surfaces.)

TO CLEAN AND DISINFECT HARD, NON-POROUS NON-FOOD CONTACT SURFACES IN VETERINARY APPLICATIONS:

- Remove all animals and feeds from premises, animal transportation vehicles, crates, etc.
- Remove all litter, droppings and manure from floors, walls and surfaces of facilities occupied or traversed by animals.
- Empty all feeding and watering appliances.
- Surfaces must be pre-cleaned (with) (this product) (or) (a) (compatible) (suitable) (cleaner) prior to disinfecting.
- Dilute (this product) (in up to 500 ppm hard water) (according to (Table 3) (the) (disinfection table)).
- Wet surfaces with use-solution and let stand for the required contact time.
- Ventilate buildings and other closed spaces. Do not house animals or employ equipment until treated surfaces have been thoroughly rinsed with potable water and allowed to dry.

FOR CLEANING AND DISINFECTING HARD, NON-POROUS SURFACES IN ANIMAL HOUSING FACILITIES [BARN, KENNELS, CAGES, HUTCHES, ETC]:

- Remove all animals and feeds from facility. Remove all litter, waste matter, and gross soils.
- Empty all feeding and watering appliances
- Surfaces must be pre-cleaned (with) (this product) (or) (a) (compatible) (suitable) (cleaner) prior to disinfecting.
- Dilute (this product) (in up to 500 ppm hard water) (according to (Table 3) (the) (disinfection table)).
- Apply use-solution to surfaces and let stand for the required contact time. Saturate all animal handling and restraining equipment as well as tools used to remove litter and manure.
- Ventilate buildings and other closed spaces. Do not house animals or employ equipment until treated surfaces have been thoroughly rinsed with water and allowed to dry.
- Thoroughly scrub all treating, feeding, and watering appliances with soap or detergent, and rinse with potable water before re-use.

SALON / BARBER INSTRUMENTS AND TOOLS DISINFECTION [BACTERICIDE] / VIRUCIDE DIRECTIONS:

- Dilute (this product) (in up to 500 ppm hard water) (according to (Table 3) (the) (disinfection table)).
- Spray combs, brushes, plastic rollers, manicure and other salon instruments and tools. Allow them to remain wet for the contact time indicated for hard surface disinfection.
- For visibly soiled instruments and tools, a preliminary cleaning is required.
- Rinse thoroughly and dry before use.

Note: Stainless steel shears and instruments must be rinsed and dried and kept in a clean, non-contaminated receptacle. (Prolonged contact with the disinfectant solution may cause damage to metal instruments.)

[Table 3]

Hard Surface Disinfection						
Bacteria	ATCC Strain	Contact Time	Dilution			
<i>Pseudomonas aeruginosa</i>	ATCC 15442	(5 (minutes) (min))	Tablet Size (g)	No. of Tablets	Amount of Water	Available Chlorine
<i>Salmonella typhi</i>	ATCC 6539	(5 (minutes) (min))	(2.06)	(2)	(0.25 gal.)/(0.9 L)	(1363 ppm)
<i>Staphylococcus aureus</i>	ATCC 6538	(5 (minutes) (min))	(2.06)	(16)	(2.0 gal.)/(7.57 L)	(1363 ppm)
			(2.57)	(2)	(0.25 gal.)/(0.9 L)	(1699 ppm)

			(2.57)	(16)	(2.5 gal.)/(9.46 L)	(1363 ppm)
Viruses*	ATCC Strain	Contact Time	Dilution			
			Tablet Size (g)	No. of Tablets	Amount of Water	Available Chlorine
*Hepatitis A ¹	ATCC VR-1402	(1 (minute) (min))	(2.06)	(1)	(0.25 gal.)/(0.9 L)	(681 ppm)
			(2.57)	(1)	(0.25 gal.)/(0.9 L)	(850 ppm)
			(2.06)	(3)	(2.0 gal.)/(7.57 L)	(273 ppm)
			(2.57)	(3)	(2.5 gal.)/(9.46 L)	(273 ppm)
			(10.29)	(3)	(10 gal.)/(37.85 L)	(273 ppm)
*Norovirus (Feline calicivirus surrogate)	ATCC VR-782	(1 (minute) (min))	Tablet Size (g)	No. of Tablets	Amount of Water	Available Chlorine
			(2.06)	(1)	(2.0 gal.)/(7.57 L)	(91 ppm)
			(2.57)	(1)	(2.5 gal.)/(9.46 L)	(91 ppm)
*SARS-CoV-2	USA-WA 1/2020	(15 (seconds) (s))	(10.29)	(1)	(10 gal.)/(37.85 L)	(91 ppm)

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

¹When using this product against Hepatitis A according to (Table 3) (the) (disinfection table), a potable water rinse is required on food contact surfaces

STORAGE & DISPOSAL

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

Pesticide Storage: Keep this product in a tightly sealed container. Store in a cool, dry, well ventilated area away from heat or open flame. In case of decomposition, isolate container (if possible) and flood area with large amounts of water to dissolve all material before discarding the container.

Pesticide Disposal: Pesticide wastes are acutely hazardous. Improper disposal of excess pesticide, spray mixture, or rinsate is a violation of Federal Law. If these wastes cannot be disposed of by use according to label instructions, contact your State Pesticide or Environmental Control Agency, or the Hazardous Waste Representative at the nearest EPA Regional Office for guidance.

CONTAINER HANDLING AND DISPOSAL:

(Packet) – Container is destroyed by removing the product. Discard completely empty packet in trash.
(Carton) Offer carton for recycling, if available, or discard in trash.

Net Weight: [insert volume per container] [pounds] [lbs] [kilograms] [kg]

(Manufactured) (Distributed) by:
Ecolab Inc.
1 Ecolab Place
St. Paul, MN 55102 (USA)

(Made in Great Britain)
(Made in USA)

[(Lot Number) (/) (Batch Code) (XXXXXX)]
(EXPIRY:) (Day/Month/Year)]

EPA Reg. No.: 1677-[pending]
EPA Est.: 1677-GBR-001(HY), 1677-MN-1 (P), 1677-CA-2 (R), 1677-TX-1 (D), 1677-IL-2 (J), 1677-GA-1 (M), 1677-WV-1 (V), 303-IN-1 (L), 58046-TX-2 (X), 5389-NC-1 (G)
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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Optional Marketing Language

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

- Case contains three brushes and two tubes of equipment lubricant
- New tablet format for easier handling ***to be used for first 6 months only***
- Individually wrapped tablet reduces concentrate handling

Table 5:] [USE LOCATIONS]: Use on hard non-porous surfaces in:

Animal Boarding (Housing(Facility (Facilities((Kennels) Animal [Pet] Grooming Facilities (Barber) (Beauty) Shop(s) Bar(s) Barn(s) Bathroom(s) Bakery (Bakeries) Beverage Plants	Day Care (Centers) (Facilities) Delis Dining (Rooms) (Halls) Eating Establishments Factories Fast Food Operations Food Preparation Areas	(Kindergartens) (Preschools) Kitchen(s) Locker Room(s) Military (Installations) (Locations) Nurseries Pet shops(s) Pet (Animal) Quarter(s)
Break Rooms Cafeteria(s) Child Care (Centers) (Facilities) Coffee (Donut) (Bagel) (Snack) Shops College(s) Commercial Kitchen(s) Convenience Store(s) College(s) Cruise Ships	Food Processing Plant(s) Foodservice Food Storage Areas Food Trucks Grocery Stores Housekeeping -And/Or- Janitorial Rooms Institutional Facilities Institutional Kitchen(s) Institutions	Restaurant(s) Salon(s) (Beauty) (Schools) (Universities) Shelters Snack Bars Supermarkets USDA Inspected Food Processing Facilities Washrooms

Table 6:] [USE SITES]: Use on hard, non-porous surfaces (the product will not damage:)

HARD NON-POROUS NON-FOOD CONTACT SURFACES (3-Compartment Sink) (Mop Sink) (Hand Wash Sink) (Handle(s)) (Fixtures) Animal equipment Animal crates Animal handling equipment 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) Buckets Cabinets Chairs (Child) Car Seats, Hard Surfaces Children's Toys (Classroom) Desks (Classroom) Table (Tops) Cleaning Tools Computers Conductive Flooring Countertop Laminates	Exhaust (Fan) (Hood) ^{^^} Faucets Fiberglass Sinks, Tubs And Showers Fixtures (Chrome) (Steel) Floors (No Wax) (Washable) Garbage (Can) (Pail) Grills Grocery Carts Handle(S) (Of) (Equipment Doors) Hard, non-porous surfaces of pet beds (Operating Push Pads) (Dispensers) (Beverage Dispensers) ^{^^} (Freezer(s)) ^{^^} (Walk-In) (Refrigerators) ^{^^} (Towel Dispensers) Highchairs (Trays) Jungle Gyms Hard, Nonporous Kitchen Tile Laundry Hampers Light (Fixtures) (Switches) (Medical) (Hospital) Lamp(s) Exterior Surfaces of Microwave Ovens Mirrors Over-Bed Tables Patio Furniture (Except Cushions And Wood Frames) Picnic Table (Non-Wood) Play Tables Playhouses	Plastic 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 Toilet(s) Bowl(s) Exterior (Rims) Toy Boxes Toys Trash (Receptacle(s)) (Bins) 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
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Cribs (Diaper) Changing Tables Diaper Pail(s) (Dining Room) (Lunch Room) Table(s) (Tops) Doorknobs (Handles) (Push Plates) Drinking Fountains Equipment Tables Exercise Equipment	Playpens Potty (Training) Seats (Chairs) Recycling Bin(s) Refrigerated Storage and Display Equipment Refrigerators, (Exteriors) Rehabilitation Areas Remote Controls Shower (Stalls) (Fiberglass)	Waste Containers Wheelchair(s) Whirlpool (Bathtubs) (Tubs) (Units) Window(s) (Sills)
HARD, NON-POROUS FOOD-CONTACT SURFACES		
Bakery Equipment Beverage Bars (Equipment) Beverage Dispensing Equipment Bins Blenders Bread (Cutting) (Slicing) Machines Buffet Counters Canning Equipment Carts Chiller Tanks^^	(Dining Room) (Lunch Room) Table(S) (Tops) Dishes (Dish Racks) Eating Utensils (Food) (Dairy) Cases Food Dispensing Equipment (Food) Processors Food Preparation Utensils And Wares (Food) Trays Freezers Frozen Drink (Beverage) Machines^^ Fryers^^ Glassware Grills Ice Chests^^ Ice Machines^^ Ice Scoops Juicers Kitchen (Equipment) (Appliances) (Counters) Meat (Cutting) (Slicing) Machines Microwave Ovens Mixing Equipment (Mixers)	Packaging Equipment Plastic Food Storage Containers Pots And Pans Racks (Refrigerated) Food Display Equipment^^ Refrigerator Bins Used For Meat, Fruit, Vegetables And Eggs Refrigerators (Interiors Of)^^ Salad Bars Silverware (Slurpy) (ICEE) Machines^^ Snack (Counters) (Tables) (Soft Serve) (Ice-Cream) (Yogurt) Machines^^ Steam Tables^^ Stoves (Stovetops)^^ Tanks Toasters Tupperware ® Warming Equipment^^
Chopping Blocks, Plastic And Other Nonporous Materials Coffee And Tea Equipment Concession Equipment Countertops (Counters) Conveyor Systems Cooking Utensils Coolers		

^^ Allow surfaces to come to room temperature prior to application.

Table 7:] [USE SURFACES]: (recommended to test a small portion of the surface with product before use):

Aluminum	Iron	Sealed Limestone
Brass	Laminated Surfaces	Sealed Slate
Copper	Linoleum	Sealed Stone
Chrome	Metal	Sealed Terra Cotta
Corian®	Plastic (Such As Nylon, Polystyrene Or Polypropylene)	Sealed Terrazzo
Glass	Plexiglass	Stainless Steel
Glazed Ceramic	Rubber (Such As EPDM Or Viton)	Vinyl And Plastic
Glazed Enameled Surfaces	Sealed Granite	Vinyl Graphics
Glazed Porcelain	Sealed Marble	

Graphics:

SECONDARY / USE DILUTION CONTAINER LABEL

(Note to reviewer: This secondary container label will be used only when the product is diluted to according to the disinfection table. Use dilution is to be prepared by end user. This secondary/use dilution label will only be used by the end user and will not be sold or distributed.) When this product is diluted in accordance with the directions on this label, the dilution container must bear the following statements:)

KAY-5 Sanitizer/Cleaner Tablet

(Concentrate Ingredient Statement)

Active Ingredient:

Sodium Dichloroisocyanurate..... 53.00%

Other Ingredients:..... 47.00%**Total:**..... 100.0%

(Active Ingredient statement is for concentrate and not diluted product.).

The product in this container is diluted (at the use rate of (two) (2) (2.06 g) (2.57 g) tablets per (32 oz) (0.25 gal) (0.97 L) of water) as directed on the pesticide product label.

Diluted product in this container is _____ fl.-oz. (tablet(s)) per (32 oz) (0.25 gal) (0.97 L) of water.

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

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

KEEP OUT OF REACH OF CHILDREN**(USE SOLUTION) PRECAUTIONARY STATEMENTS****HAZARDS TO HUMANS AND DOMESTIC ANIMALS**

Harmful if swallowed. Wash thoroughly with soap and water after handling and before eating, drinking, chewing gum, using tobacco, or using the toilet.

FIRST AID

IF SWALLOWED: Call a poison control center or doctor immediately for treatment advice. Have person sip a glass of water if able to swallow. Do not induce vomiting unless told to by a poison control center or doctor. Do not give anything to an unconscious person.

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 when calling a poison control center or doctor, or going for treatment.

(Follow the directions for use on the pesticide label when applying this product).

(Use solution) prepared by end user

Not for sale or distribution

(Do Not Drink)

EPA Reg. No. 1677-XXX

(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.)

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 category[ies]:

- Enveloped Viruses
- Large, non-enveloped virus
- Small, non-enveloped virus

For an emerging viral pathogen that is a/an:	...follow the directions for use for the following organisms on the label (contact time):
Enveloped virus	Norovirus (Feline Calicivirus, ATCC VR-782)
Large, non-enveloped virus	Norovirus (Feline Calicivirus, ATCC VR-782)
Small, non-enveloped virus	Hepatitis A (ATCC VR-1402)

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/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.”

*(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.)*

[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.