



## OFFICE OF CHEMICAL SAFETY AND POLLUTION PREVENTION

WASHINGTON, D.C. 20460

February 18, 2026

Elaine Money  
Principal Regulatory Specialist for,  
Ecolab, Inc.  
Electronic Transmittal: Elaine.Money@ecolab.com

Subject: PRIA Label and CSF Amendment –Adding new organisms and efficacy claims to the label, and revising Basic and Alternate CSF # 1  
Product Name: Kay-5 Sanitizer Cleaner Tablet  
EPA Registration Number: 1677-276  
Received Date: 08/30/2024  
Action Case Number: 00629459

Dear Ms. Money:

The amended label and CSF(s) referred to above, submitted in connection with registration under the Federal Insecticide, Fungicide and Rodenticide Act, as amended, are 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. Pursuant to 40 CFR 156.10(a)(6), 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.

Please note that the record for this product currently contains the following CSF(s):

- Basic CSF dated 01/12/2026
- Alternate CSF 1 dated 01/12/2026

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.

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 Karen M. Leavy by phone at (202)-566-0668, or via email at [Leavy.Karen@epa.gov](mailto:Leavy.Karen@epa.gov).

Sincerely,



Demson Fuller, Product Manager 32  
Regulatory Management Branch I  
Antimicrobials Division (7510P)  
Office of Pesticide Programs

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) (Dairy Product Dispenser) (Beverage Machines) (Ice Machines) (Kitchen Utensils) (and) (Food Contact Kitchen Equipment) (Hard Non-Porous Food Contact Surfaces) (Food Processing Equipment)

(\*See Table 4 and 5) (Chlorinating Sanitizer for Food Contact Kitchen Equipment and Utensils)

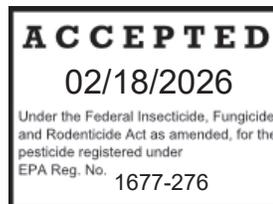
**Active Ingredient:**

Sodium Dichloroisocyanurate ..... 53.00%\*\*

**Other Ingredients:** .....47.00%

**Total** .....100.00%

\*\*[Available Chlorine: 33.40%]



**KEEP OUT OF REACH OF CHILDREN**

**CAUTION [/] [PRECAUCIÓN]**

(See [back], [side], [inside], [other] [fold-out] [booklet] [leaflet] [hang tag] [sachet] [pouch] [product container] [label(s)] [panel(s)] [container] [case] [booklet] [label] for [complete] [additional] [information] [directions for use] [precautionary statements] [first aid] [and] [storage and disposal] [container handling and disposal] [in] [Spanish] [French] [Portuguese] [language])

(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 ( ) or [ ] is considered optional or interchangeable.)

[Note to Reviewer: Any of the claims presented in the tables are considered optional and may or may not be included in marketed label or claims may appear in different formats. The Dilution Tables 1 to 5 may appear in different formats such as:

**<Table Title or Number> (- Viruses\*) (-Bacteria) - <Contact Time>:**  
<No. of tablets> tablet(s) in <amount of water>/<amount of water> of water (<ppm Available Chlorine>): (<Viruses>) (<Bacteria>)]

**(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) (XXX-XXX-XXXX) OUTSIDE NORTH AMERICA, CALL (1-651-222-5352) (X-XXX-XXX-XXXX))**

**((Medical Emergency:)) (TOLL-FREE:) (1-) (877-231-2615) (XXX-XXX-XXXX), or call collect [(0 (952) 853-1713) (X (XXX) XXX-XXXX)]**

**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.

[Note to Reviewer: To minimize excessive brackets, words on table below may be used interchangeably throughout the label.]

60 seconds	1 minute
seconds	sec
minute(s)	min
This product	Insert product name
1	one
2	two
3	three
4	four
5	five
8	eight
10	ten
15	fifteen
20	twenty
suitable	compatible
detergent	cleaner
available chlorine	av. Cl <sub>2</sub>
Table 1	The General or Deep Cleaning (Table) (Dilution Instructions)

Table 2	The Food Contact Sanitizing (Table) (Dilution Instructions)
Table 3	The Non-Food Contact Sanitizing (Table) (Dilution Instructions)
Table 4	The 2-Step Disinfection (Table) (Dilution Instructions)
Table 5	The 1-Step Disinfection (Table) (Dilution Instructions)

## DIRECTIONS FOR USE

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

### GENERAL (AND DEEP) CLEANING:

1. Dilute this product (in up to 500 ppm hard water) according to Table 1.
2. Apply use solution with a (cloth), (disposable wipe), (brush), (scrubber), (mop), (sprayer) (pump) (device) or by immersion to wet the surfaces.
3. Wipe. (Rinse required on food contact surfaces (when used above 100ppm) (for deep cleaning).)
4. Prepare a fresh solution for each use or more often if solution becomes visibly (diluted, clouded, or) soiled.

This product is an effective sanitizer against *Escherichia coli*, *Salmonella typhi*, and *Shigella sonnei* at 50 – 100 ppm available chlorine.

### 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 (or a compatible cleaner) followed by a potable water rinse. (If this product is used as a detergent (at  $\leq 100$ ppm) (according to the general cleaning table, no rinse is required prior to sanitizing).
2. Dilute this product (in up to 500 ppm hard water) according to (Table 2). Expose all surfaces to the sanitizing solution by immersion for 1 minute.
3. Drain thoroughly to air dry, no rinse required.
4. Prepare fresh solution when the use solution becomes visibly dirty or tests below 50 ppm. Prepare a fresh solution when tests below 100ppm against *Listeria monocytogenes*.

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

-or-

### TO SANITIZE HARD, NON-POROUS FOOD CONTACT SURFACES:

1. Dilute this product (in up to 500 ppm hard water) according to Table 2.
2. Preclean surfaces with (this product) (or) (a compatible cleaner) prior to sanitizing. (If this product is used as a detergent at  $\leq 100$ ppm, no rinse is required prior to sanitizing).
3. To sanitize, apply this product (by) (pouring), (squirting), (or) with a (cloth), (brush), (disposable wipe), (mop), (or) (sprayer) (pump) (device), wetting the surface. For spray application, spray 6-8 inches from the surface.
4. Allow surface to remain visibly wet for (not less than) 1 minute.
5. Allow to (drain or) 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).
6. Prepare fresh solution when the use solution becomes visibly dirty or tests below 50 ppm. Prepare a fresh solution when the use solution is below 100ppm against *Listeria monocytogenes*.

(Store clean wiping cloths in a sanitizing solution between uses.)

(\* At 91 ppm concentration, this product is equivalent to 100 ppm available chlorine) (This product kills 99.9% of (viruses) (Norovirus) (and) (SARS-CoV-2) on hard, non-porous food contact surfaces at 85-100pm.)

### TO CLEAN AND SANITIZE SHAKE (,) (AND) SOFT SERVE (AND DAIRY DISPENSING) (CLEAN IN PLACE) MACHINES:

Refer to the manufacturer's manual for detailed instructions.

1. Drain the mix. (If local health codes permit rerun, place mix in sanitized rerun container and store in refrigerated cooler.)
2. Rinse the machine interior (cylinder, feed tubes, etc.) with water, until water is clear.
3. Prepare a cleaning solution of (this product) (or) (a compatible cleaner) in lukewarm water. (If this product is used as a detergent, refer to Table 1).
4. Clean the machine interior with the prepared cleaning solution.
5. Drain the solution.
6. Take all removable parts to a (2-) (or-) (3-) (compartment sink) (warewash machine) to wash, rinse and sanitize. Allow to air dry. (Use a suitable brush to clean, if applicable.) (No rise is required prior to sanitizing, if cleaning solution is  $\leq 100$ ppm.)
7. Repeat procedures for each freezing cylinder or dispenser.
8. Reassemble the machine.
9. Prepare a sanitizing solution (of this product) in lukewarm water according to Table 2.

10. Sanitize the machine interior (following the manufacturer's instructions), wetting surfaces for 1 minute.
11. Drain the sanitizing solution. No rinse required.
12. Repeat the sanitizing procedure for each freezing cylinder and or dispenser.

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

#### **TO CLEAN AND SANITIZE BEVERAGE LINES:**

Refer to the manufacturer's manual for detailed instructions.

1. Disassemble and depressurize the machine. Reassemble according to manufacturer's instructions.
2. Prepare a cleaning solution (of this product) (or) (a compatible cleaner) in lukewarm water. (Refer to Table 1.) (No rinse required prior to sanitizing, when using this product at  $\leq 100$ ppm).
3. Connect machine to a reservoir of the cleaning solution.
4. Clean the machine interior by opening (a) faucet(s) and drawing cleaning solution through until it runs clear. Close the faucet.
5. Dilute this product in lukewarm water according to Table 2 (in a product tank or bucket).
6. Sanitize the machine interior by opening (a) faucet(s) and drawing sanitizing solution through. Close the faucet.
7. Allow sanitizing solution to wet the system for 1 minute.
8. Open each faucet to discard solution. No rinse required.
9. Repeat for each faucet.

(Prepare fresh solution when sanitizer becomes visibly soiled or when tests  $< 50$ ppm. To sanitize food equipment/beverage lines against *Listeria monocytogenes*, prepare fresh solution when tests  $< 100$ ppm.)

#### **TO (CLEAN) (AND) SANITIZE STATIONARY KITCHEN AND (CLEAN IN PLACE) FOOD PROCESSING EQUIPMENT:**

This product can be used to clean and sanitize hard, non-porous surfaces of kitchen equipment (such as) (for example,) (shake and soft serve machines), (deli slicers), (beverage machines and dispensers), (dairy product dispensers), (ice machines), (frozen dessert and beverage machines), (and) (dispensers). (Refer to the equipment manufacturer's manual to properly disassemble, wash, sanitize (by immersion) and reassemble machines.)

1. Dilute this product (in up to 500 ppm hard water) according to Table 1.
2. Preclean surfaces with (this product) (or) (a compatible cleaner) prior to sanitizing. (When this product is used at  $\leq 100$ ppm, no rinse is required prior to sanitizing).
3. To sanitize, dilute this product according to Table 2. (Alternatively, prepare a concentrated solution according to Table 1, then immediately further dilute solution to final concentration as listed on Table 2.)
4. Sanitize equipment by wetting surfaces or interiors (by) (pouring), (pumping), (squirting), (or) with a (cloth), (disposable wipe), (mop), (brush), (sponge), (or) (sprayer) (device). For spray application, spray 6-8 inches from the surface.
5. Allow surface to remain visibly wet for 1 minute.
6. (Allow to) (drain or) air dry. (No rinse required). (A water rinse is not required). (If desired, wipe with a (lint free) cloth or paper towel after 1 minute contact time).
7. Prepare fresh solution when sanitizer becomes visibly soiled or when tests below 50ppm. To sanitize surfaces against *Listeria monocytogenes*, prepare a fresh solution when tests below 100ppm.

#### **(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 (in up to 500 ppm hard water) according to Table 3.
2. Preclean surfaces with (this product) (or) (a suitable cleaner) prior to sanitizing.
3. To sanitize, apply this product to wet the surface (by) (pouring), (squirting), (pumping), (or) with a (cloth), (disposable wipe), (mop), (sponge) (or) (sprayer) (device). For spray application, spray 6-8 inches from the surface. Allow surface to remain visibly wet for 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 minute contact time).
5. Prepare fresh solution when the use solution becomes visibly soiled or when tests below 340 ppm.

**[Table 1]**

<b>(General Cleaning Table)</b>		
(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)
<b>(Deep Cleaning Table)<sup>(1)</sup></b>		
(Tablet Size (g))	(No. of Tablets)	(Amount of Water)

(2.06)	(1)	(0.02-2.0 gal.)/(/)(0.09-7.57 L)
(2.06)	(2 – 3)	(0.8 gal.)/(/)(3.0 L)
(2.57)	(1)	(0.04-2.5 gal.)/(/)(0.16-9.46 L)
(2.57)	(2 – 3)	(1 gal.)/(/)(3.8 L)
(10.29)	(1)	(0.16-10 gal.)/(/)(0.62-37.85 L)
(10.29)	(2 – 3)	(4 gal.)/(/)(15L)

(<sup>1</sup>A potable water rinse is required on food contact surfaces)

**[Table 2]**

**(Food Contact Surface Sanitizing Table)**  
**(Contact Time: 1 min)**

Bacteria	(ATCC Strain)	(Contact Time)	Dilution			
			Tablet Size (g)	No. of Tablets	Amount of Water	Available Chlorine
( <i>Escherichia coli</i> )	(ATCC 35150)	(1 min)				
( <i>Listeria monocytogenes</i> )	(ATCC 7644)	(1 min)				
( <i>Salmonella typhi</i> )	(ATCC 6539)	(1 min)				
( <i>Shigella sonnei</i> )	(ATCC 11060)	(1 min)				
(Viruses*)	(ATCC Strain)	(Contact Time)				
(*Norovirus (Feline calicivirus surrogate))	(ATCC VR-782)	(1 min)				
(*SARS-CoV-2)	(USA-WA 1/2020)	(1 min)				
			(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)

Food contact sanitizing dilutions show equivalent strength to 100 ppm available chlorine.

(This product an effective sanitizer against *Escherichia coli*, *Salmonella typhi*, and *Shigella sonnei* at 50 – 100 ppm available chlorine.)

(This product kills 99.9% (viruses) (Norovirus) (and) (SARS-CoV-2) on hard, non-porous food contact surfaces when used according to these directions.)

**[Table 3]**

**(Non-Food Contact Surface Sanitizing Table)**  
**(Contact Time: 5 min)**

Bacteria	(ATCC Strain)	(Contact Time)	Dilution			
			Tablet Size (g)	No. of Tablets	Amount of Water	Available Chlorine
( <i>Listeria monocytogenes</i> )	(ATCC 7644)	(5 min)				
( <i>Klebsiella aerogenes</i> )	(ATCC 13048)	(5 min)				
( <i>Salmonella enterica</i> )	(ATCC 10708)	(5 min)				
( <i>Staphylococcus aureus</i> )	(ATCC 6538)	(5 min)				
			(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)

**TO DISINFECT HARD, NON-POROUS SURFACES (spray and non-spray applications) (in 2 steps):**

1. Dilute this product (in up to 500 ppm hard water) according to Table 4. (Prepare solution right before use).
2. Preclean surfaces with (this product) (or) (a compatible cleaner) prior to disinfecting.
3. To disinfect, apply this product to surface (by) (flushing), (mopping), (sponging), (wiping), (squirting), (pouring), (pumping) (with a) (disposable wipe), (cloth), (brush), (scrubber), (mop), (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. Allow to (drain or) air dry (or wipe (dry) (with a) (cloth), (paper towel), (clean mop), (wet vacuum pickup)). (A potable water rinse is required on food contact surfaces).
6. Prepare a fresh solution when disinfection solution is visibly soiled or tests below concentration as listed on Table 4.

(Spot-test in an inconspicuous location before application.) (Avoid contact with clothing, fabrics, and stone. To avoid the possibility of discoloration, avoid prolonged contact with metal.)

**FOR USE AS A VIRUCIDE ON HARD, NON-POROUS SURFACES (spray and non-spray applications) (in 2 steps):**

1. Dilute this product (in up to 500 ppm hard water) according to Table 4. (Prepare solution right before use).
2. Preclean surfaces with this product (or) (a compatible cleaner) prior to disinfecting.
3. To disinfect, apply this product to surface by (flushing), (mopping), (sponging), (wiping), (squirting), (pouring), (pumping) (using a) (disposable wipe), (cloth), (brush), (scrubber), (mop) (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. Allow to (drain or) air dry (or wipe (dry) (with a) (cloth), (paper towel), (clean mop), (wet vacuum pickup)). (No rinse is required when solution is  $\leq 100$ ppm (on food contact surfaces)).
6. Prepare a fresh solution when disinfection solution is visibly soiled or tests below concentration as listed on Table 4.

(This product kills (viruses) (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 virus according to Table 4, a potable water rinse is required on food contact surfaces.)

**(\*NOROVIRUS) (\*SARS-CoV-2) (\*HEPATITIS A Virus) (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) according to Table 4.
2. Surfaces must be pre-cleaned (with this product) prior to disinfecting.
3. Apply the use solution to surface by (immersion), (flushing), (mopping), (sponging), (wiping), (squirting), (pumping), (using a) (disposable wipe), (brush), (scrubber), (mop), (cloth) (and) (bucket) (or) (by (hand pump) (coarse) (trigger) (spray 6-8 inches from surface)), to visibly wet surface; let stand for at least 1 minute.
4. Allow to (drain or) air dry (or wipe (dry) with a (cloth), (paper towel), (clean mop) (and) (or) drain). No (water) rinse required. (A potable water rinse is required on food contact surfaces.)
5. Prepare a fresh solution when disinfection solution is visibly soiled or tests below concentration as listed on Table 4.

**[Table 4]**

<b>(2-Step) Hard Surface Disinfection Table (spray and soak applications)</b>						
<b>Bacteria (Contact Time: 5 min)</b>	<b>(ATCC Strain)</b>	<b>(Contact Time)</b>	<b>Dilution</b>			
<i>(Pseudomonas aeruginosa)</i>	(ATCC 15442)	(5 min)	Tablet size (g)	No. of Tablets	Amount of Water	(Available Chlorine)
			(2.06)	(2)	(32 oz)(/)(0.9 L)	(1454 ppm)
<i>(Salmonella typhi)</i>	(ATCC 6539)	(5 min)	(2.06)	(15)	(2.0 gal.)(/)(7.57 L)	(1363 ppm)
			(2.57)	(2)	(32 oz)(/)(0.9 L)	(1814 ppm)
<i>(Staphylococcus aureus)</i>	(ATCC 6538)	(5 min)	(2.57)	(15)	(2.5 gal.)(/)(9.46 L)	(1360 ppm)
			(10.29)	(15)	(10 gal.)(/)(37.85 L)	(1361 ppm)
<b>Viruses* (Contact Time: 1 min)</b>	<b>(ATCC Stain)</b>	<b>(Contact Time)</b>	<b>Dilution</b>			
(*Hepatitis A <sup>2</sup> virus)	(ATCC VR-1402)	(1 min)	Tablet size (g)	No. of Tablets	Amount of Water	(Available Chlorine)
			(2.06)	(1)	(32 oz)(/)(0.9 L)	(727 ppm)
			(2.06)	(3)	(2.0 gal.)(/)(7.57 L)	(273 ppm)
			(2.57)	(1)	(32 oz)(/)(0.9 L)	(907 ppm)
			(2.57)	(3)	(2.5 gal.)(/)(9.46 L)	(272 ppm)
			(10.29)	(3)	(10 gal.)(/)(37.85 L)	(272 ppm)
(*Norovirus (Feline calicivirus surrogate))	(ATCC VR-782)	(1 min)	Tablet size (g)	No. of Tablets	Amount of Water	(Available Chlorine)
			(2.06)	(1)	(32 oz)(/)(0.9 L)	(727 ppm)

(*SARS-CoV-2)	(USA-WA 1/2020)	(1 min)	(2.06)	(1)	(2.0 gal.)(/)(7.57 L)	(91 ppm)
			(2.57)	(1)	(32 oz)(/)(0.9 L)	(907 ppm)
			(2.57)	(1)	(2.5 gal.)(/)(9.46 L)	(91 ppm)
			(10.29)	(1)	(10 gal.)(/)(37.85 L)	(91 ppm)

<sup>2</sup>When using this product above 100ppm according to Table 4, a potable water rinse is required on food contact surfaces.

**TO [CLEAN AND] DISINFECT HARD, NON-POROUS NON-FOOD CONTACT SURFACES (spray and soak applications) (in) (1-step):**

1. Dilute this product (in up to 400 ppm hard water) according to Table 5. (Prepare solution right before use.)
2. Visibly soiled surfaces must be pre-cleaned with (this product) (or) (a compatible cleaner) prior to disinfecting.
3. To disinfect, apply this product to surface by (immersion), (flushing), (mopping), (sponging), (wiping), (squirting), (pouring), (pumping), (using a) (disposable wipe), (cloth) (brush), (scrubber), (mop) (or) (by) (hand pump) (coarse) (trigger) (spray) (6-8 inches from surface) to wet surface.
4. Allow surface to remain visibly wet for 10 minutes.
5. Allow to (drain or) air dry (or wipe (dry) (with a) (cloth), (paper towel), (clean mop), (or) (by) (wet vacuum pickup)). (A potable water rinse is required on food contact surfaces).
6. Prepare fresh solution when the use solution becomes visibly soiled or tests below concentration.

**FOR USE AS A VIRUCIDE ON HARD, NON-POROUS NON-FOOD CONTACT SURFACES (spray and soak applications) (in) (1-step):**

1. Dilute this product (in up to 500 ppm hard water) according to Table 5. (Prepare solution right before use.)
2. Visibly soiled surfaces must be pre-cleaned with (this product) (or) (a compatible cleaner) prior to disinfecting.
3. To disinfect, apply this product to surface by (immersion), (flushing), (mopping), (sponging), (wiping), (squirting), (pouring), (pumping), (using a) (disposable wipe), (cloth) (brush), (scrubber), (mop) (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. Allow to air dry (or wipe (dry) (with a) (cloth), (paper towel), (clean mop), (or) (by) (wet vacuum pickup)). (A potable water rinse is required on food contact surfaces).
6. Prepare fresh solution when the use solution becomes visibly soiled or tests below concentration.

**[Table 5]**

<b>(1-) (Step) Hard Surface Disinfection Table (spray and soak applications)</b>						
<b>Bacteria (Contact Time: 10 min)</b>	<b>(ATCC Strain)</b>	<b>(Contact Time)</b>	<b>Dilution</b>			
<i>(Pseudomonas aeruginosa )</i>	(ATCC 15442)	(10 min)	Tablet size (g)	No. of Tablets	Amount of Water	(Available Chlorine)
			(2.06)	(3)	(32 oz)(/)(0.9 L)	(2181 ppm)
<i>(Salmonella typhi )</i>	(ATCC 6539)	(10 min)	(2.06)	(20)	(2.0 gal.)(/)(7.57 L)	(1818 ppm)
			(2.57)	(2)	(32 oz)(/)(0.9 L)	(1814 ppm)
			(2.57)	(20)	(2.5 gal.)(/)(9.46 L)	(1814 ppm)
<i>(Staphylococcus aureus )</i>	(ATCC 6538)	(10 min)	(10.29)	(20)	(10 gal.)(/)(37.85 L)	(1816 ppm)
<b>Viruses* (Contact Time: 1 min)</b>	<b>(ATCC Strain)</b>	<b>(Contact Time)</b>	<b>Dilution</b>			
(*Hepatitis A <sup>2</sup> virus)	(ATCC VR-1402)	(1 min)	Tablet size (g)	No. of Tablets	Amount of Water	(Available Chlorine)
			(2.06)	(1)	(32 oz)(/)(0.9 L)	(727 ppm)
			(2.06)	(3)	(2.0 gal.)(/)(7.57 L)	(273 ppm)

(*Poliovirus Type 1)	(ATCC VR-1562) [Chat Strain]	(1 min)	(2.57)	(1)	(32 oz)(/)(0.9 L)	(907 ppm)
			(2.57)	(3)	(2.5 gal.)(/)(9.46 L)	(272 ppm)
			(10.29)	(3)	(10 gal.)(/)(37.85 L)	(272 ppm)
(*Norovirus (Feline calicivirus surrogate)	(ATCC VR-782)	(1 min)	Tablet size (g)	No. of Tablets	Amount of Water	(Available Chlorine)
			(2.06)	(1)	(32 oz)(/)(0.9 L)	(727 ppm)
			(2.06)	(2)	(2.0 gal.)(/)(7.57 L)	(182 ppm)
(*SARS-CoV-2)	(USA-WA 1/2020)	(1 min)	(2.57)	(1)	(32 oz)(/)(0.9 L)	(907 ppm)
			(2.57)	(2)	(2.5 gal.)(/)(9.46 L)	(182 ppm)
			(10.29)	(2)	(10 gal.)(/)(37.85 L)	(182 ppm)
(*Murine Norovirus)	([Strain] [S-99])	(1 min)	Tablet size (g)	No. of Tablets	Amount of Water	(Available Chlorine)
			(2.06)	(1)	(0.25 gal.)(/)(0.9 L)	(727 ppm)
			(2.06)	(8)	(2.0 gal.)(/)(7.57 L)	(727 ppm)
			(2.57)	(1)	(0.25 gal.)(/)(0.9 L)	(907 ppm)
			(2.57)	(8)	(2.5 gal.)(/)(9.46 L)	(726 ppm)
			(10.29)	(8)	(10 gal.)(/)(37.85 L)	(726 ppm)

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

1. Remove all animals and feeds from premises, animal transportation vehicles, crates, etc.
2. Remove all litter, droppings and manure from floors, walls and surfaces of facilities occupied or traversed by animals.
3. Empty all feeding and watering appliances.
4. (Preclean surfaces with (this product) (or) (a compatible cleaner) prior to disinfecting.)
5. Dilute this product (in up to 500 ppm hard water) according to (Table 4) (Table 5).
6. Visibly wet surfaces for the required contact time.
7. 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]:**

1. Remove all animals and feeds from facility. Remove all litter, waste matter, and gross soils.
2. Empty all feeding and watering appliances.
3. (Preclean surfaces with) (this product) (or) (a compatible cleaner) prior to disinfecting.)
4. Dilute this product (in up to 500 ppm hard water) according to (Table 4) (Table 5).
5. Visibly wet surfaces for the required contact time. Saturate all animal handling and restraining equipment as well as tools used to remove litter and manure.
6. 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.
7. 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:**

1. Dilute this product (in up to 500 ppm hard water) according to (Table 4) (Table 5).
2. Spray combs, brushes, plastic rollers, manicure and other salon instruments and tools. Allow them to remain visibly wet for the required contact time.
3. For visibly soiled instruments and tools, a preliminary cleaning is required.
4. 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.)

**STORAGE [AND] [&] 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] [oz]

(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.: 1677-276

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), 1677-CHN-1 (TC), 43690-GBR-1, 1677-GBR-1, 1677-GBR-2

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](http://www.ecolab.com/patents)

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[(Scan) (QR Code) for Spanish (label) (SDS)]

**{Note to Reviewer:** True and accurate Spanish translation may appear on all or part of the commercial label in lieu of a QR code. QR codes may be accompanied by pointer text in Spanish and/or English.}

[Escanear para español (SDS)]

[Escanear para (SDS) en español]

### Optional Marketing Language

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

Claims (for cleaning):

- 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
- For milk stone prevention
- Kay-5® Sanitizer/Cleaner Tablet, Brush and Lubricant Kit
- Sanitizer/Cleaner Tablet
- For beverage dispensing systems
- For beverage machines
- For beverage lines
- For frozen dessert machines
- For ice machines
- For espresso machines
- For coffee machines
- For tea brewers and dispensers
- For kitchen utensils, dishes, glasses, and food contact surfaces
- Effervescent tablet
- Fast dissolving effervescent tablet
- Do not use on any incompatible surfaces. Test on inconspicuous area prior to use

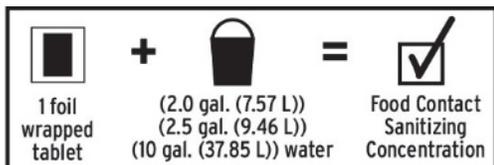
*(Note to reviewer: The following are optional graphics that can be included on label horizontally or vertically. Graphics and text may be printed in additional colors)*

### Graphics:

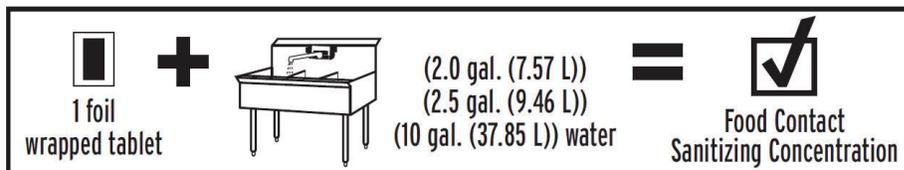


# UNIT DOSE SINGLE DOSE

# SOLID DOSE SOLID DOSE CLEAN DOSE



For use on shake/soft serve machines, kitchen equipment and counter tops. For use on non-porous, food-contact surfaces.



**[Table 6:] [USE LOCATIONS]: Use on hard non-porous surfaces in:**

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

**[Table 7:] [USE SITES]: Use on hard, non-porous surfaces (the product will not damage:)**

<b>HARD NON-POROUS NON-FOOD CONTACT SURFACES</b>	Exhaust (Fan) (Hood)^A	Plastic Shower Curtain(s)
(3-Compartment Sink) (Mop Sink)	Faucets	Sink(S) (Fiberglass)
(Hand Wash Sink) (Handle(s)) (Fixtures)	Fiberglass Sinks, Tubs And Showers	(Bathroom) (Kitchen)
Animal equipment	Fixtures (Chrome) (Steel)	(Stainless Steel)
Animal crates	Floors (No Wax) (Washable)	Stand(s)
Animal handling equipment	Garbage (Can) (Pail)	Soap Dispenser(S) (Push Plates) Stethoscope(s)
Appliances, Exteriors	Grills	Storage Areas
Basins	Grocery Carts	Strollers
(Bath) Tubs	Handle(S) (Of) (Equipment Doors)	(Handles)
Bathroom (Counter Tops) (Surfaces)	Hard, non-porous surfaces of pet beds	Table(s) (Picnic Tables)
Bathroom Fixtures	(Operating Push Pads)	Telephone(s) (Keypads And Handsets)
Hard, Nonporous Bathroom Tile		Hard, Nonporous Tiles

Bathroom Floor(s)	(Dispensers) (Beverage Dispensers)^ <sup>^</sup> (Freezer(s))^ <sup>^</sup> (Walk-In) (Refrigerators)^ <sup>^</sup> (Towel Dispensers)	Toilet(s) Bowl(s) Exterior (Rims)
Bed Frame(s)		Toy Boxes
Bed Rail(s)		Toys
Beds (Medical) (Hospital)	Highchairs (Trays)	Trash (Receptacle(s))
Benches	Jungle Gyms	(Bins) Tubs (Fiberglass)
Booster Chairs (Seats)	Hard, Nonporous Kitchen Tile	Urinal(s)
Buckets	Laundry Hampers	Vanity
Cabinets	Light (Fixtures) (Switches)	(Top)
Chairs	(Medical) (Hospital) Lamp(s)	Walker(s)
(Child) Car Seats, Hard Surfaces	Exterior Surfaces of Microwave	Walk-In Refrigerator(s)
	Ovens	(Freezer Plastic
Children's Toys	Mirrors	Curtains)
(Classroom) Desks	Over-Bed Tables	Walls
(Classroom) Table (Tops)	Patio Furniture (Except Cushions	(Washable)
	And	Cupboards
Cleaning Tools	Wood Frames)	(Washable) Door(s)
Computers	Picnic Table (Non-Wood)	(Washable) Kitchen
Conductive Flooring	Play Tables	Surfaces (Washable)
Countertop Laminates	Playhouses	Railings (Washable)
		Trim(ming) (Washable)
Cribs	Playpens	Walls
Deli Slicers	Potty (Training) Seats (Chairs)	Waste
(Diaper) Changing Tables	Recycling Bin(s)	Containers
Diaper Pail(s)	Refrigerated Storage and Display	Wheelchair(s)
(Dining Room) (Lunch Room)		Whirlpool (Bathtubs) (Tubs)
Table(s) (Tops)	Equipment Refrigerators,	(Units) Window(s) (Sills)
Doorknobs (Handles) (Push Plates)	(Exteriors) Rehabilitation	
Drinking Fountains	Areas Remote Controls	
Equipment Tables	Shower (Stalls) (Fiberglass)	
Exercise Equipment		
<b>HARD, NON-POROUS FOODCONTACT SURFACES</b>		
Bakery Equipment	Table(S) (Tops)	Microwave Ovens
Beverage	Dishes (Dish Racks)	Mixing Equipment (Mixers)
Bars (Equipment)	Eating Utensils	Packaging Equipment
Beverage (Beer) Dispensing	(Food) (Dairy) Cases	Plastic Food Storage Containers
(Equipment)(Lines)		
Bins	Food Dispensing Equipment	Pots and Pans
Blenders	(Food) Processors	Racks
Bread (Cutting) (Slicing) Machines	Food Preparation Utensils And	(Refrigerated) Food Display
	Wares	Equipment^ <sup>^</sup>
Buffet Counters	(Food) Trays	Refrigerator Bins Used For Meat, Fruit,
		Vegetables And Eggs
Canning Equipment	(Freezers)	Refrigerators (Interiors Of)^ <sup>^</sup>
	(Frozen) (Dessert) (Smoothie)	
Carts	(Granita) (Custard) (Carbonated	Shaved ice machine
	Beverage) (Slush) (Machines)	
Chiller Tanks^ <sup>^</sup>	Frozen Drink (Beverage) Machines^ <sup>^</sup>	Salad Bars
Chopping Blocks, Plastic And Other	Fryers^ <sup>^</sup>	Silverware
Nonporous Materials	Glassware	(Slurpy) (ICEE) Machines^ <sup>^</sup>
Coffee And Tea Equipment	Grills	Snack (Counters) (Tables)
Concession Equipment		(Shake) (Soft Serve) (Ice-Cream)
Countertops (Counters)	Iced Cappuccino machines	(Yogurt) (Custard) Machines^ <sup>^</sup>
Conveyor Systems	Ice Chests (Bin)^ <sup>^</sup>	Steam Tables^ <sup>^</sup>
Cooking Utensils	Ice (Machines) (Evaporators)^ <sup>^</sup>	Stoves (Stovetops)^ <sup>^</sup>
Coolers	Ice Scoops	Tanks
Deli Slicers	Juicers	Tea (Brewers) (Dispensers)
		Toasters

(Dining Room) (Lunch Room)	Kitchen (Equipment) (Appliances) (Counters)	Tupperware ®
Dispensars	Meat (Cutting) (Slicing) Machines	Warming Equipment^^

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

**[Table 8:] [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	

**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 must be diluted as directed on the pesticide product label. After product is diluted according to label instructions, PPE is not required.

(Diluted product in this container is \_\_\_\_\_ g tablet, at \_\_\_\_\_ (tablet(s)) per \_\_\_\_\_ (oz) (gal) (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) (X-XXX-XXX-XXXX) OUTSIDE NORTH AMERICA, CALL (1-651-222-5352) (X-XXX-XXX-XXXX) ((Medical Emergency:) (TOLL-FREE:) (1-) [(877) 231-2615], or call collect (0 (952) 853-1713) (X (XXX) XXX-XXXX)]**

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. 1677-276

**(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

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