

3) Revise your labeling to be in agreement with PR Notice 2000-5 by using mandatory language in the following statements when referring to the use of this product These statements are found on pages two through four

- “(This product or product name) *is for use* as a sanitizer on dishes ”
- “(This product or product name) *is for use* as a sanitizer on food processing ”
- “(This product or product name) *is for use* as a hard non-porous surface hospital disinfectant ”
- “(This product or product name) *is for use* as a sanitizer in bottling and beverage ”
- “(This product or product name) *is for use* as a sanitizer in sanitary filling of bottles ”
- “(This product or product name) *is for use* in sanitizing bottles or cans ”
- “(This product or product name) *is for use* as a sanitizer in beer fermentation ”
- “(This product or product name) *is for use* as a Hatching-Egg sanitizer ”
- “(This product or product name) *is* applied through automatic washing ”
- “(This product or product name) *is* used in work area such as tool rooms ”
- “(This product or product name) *is* used as a general purpose antimicrobial detergent ”
- “(This product or product name) *is for* Poultry Premise Disinfection ”

4) As per PR Notice 2000-5 advisory language may not be used in the Directions for Use section of the label Revise the following statements in the Direction for Use

Page eight “Citrus Canker Control Treatment *is* applied to trucks, attached trailers ”

Page nine “Smoke damage restoration “ Using *the use solutions*, saturate affected ” and revise the Note following “Carpet deodorization for industrial ” “(This product or product name) *must not be* mixed with other cleaning chemicals ”

Page ten “Sanitization-*For use in* restaurants, food service establishments ”

Page eleven Delete the word recommendations following the heading “U S Public Health Service Food Service Sanitization” and “ The use-solution *must* be warmer than the eggs ”, “ Eggs sanitized with this solution *are* subjected ”and “ Eggs *must* be reasonably dry before casing or ” Revise items #4 and #5 in the sanitization of food processing equipment section “ Articles too large for immersion *must* be thoroughly wetted ”, “ *Allow non-immersed items to be air dried*” Finally revise the “Sanitization of beer fermentation and storage tanks *For sanitization of* beer fermentation ” and “ the used sanitizing solution *must not be* reused for sanitization”

Page twelve Revise the directions for treatment of conveyors to end “Conveyor equipment *must* be free of product when ” Water Softeners “Sanitization *is to* occur after initial ” Reverse Osmosis “Sanitization *is to* occur after initial ” Interior Surfaces of Ice Machines “Sanitization *is to* occur after initial ” and Water Coolers “Sanitization *is to* occur after initial ”

CONCURRENCES							
SYMBOL							
SURNAME							
DATE							

5) Revise the Container Disposal section by changing the heading to read "Container Handling" Also add the following language to your current text for disposal of metal containers " or by other procedures approved by state and local authorities " and when disposing of plastic containers "or by incineration "

General Comments

A stamped copy of the accepted labeling is enclosed Submit one (1) copy of your final printed labeling before distributing or selling the product bearing the revised labeling

Submit and/or cite all data required for registration/reregistration of your product under FIFRA section 3 (c) (5) and section 4 (a) when the Agency requires all registrants of similar products to submit such data

If the above conditions are not complied with, the registration will be subject to cancellation in accordance with FIFRA section 6 (e) Your release for shipment of the product bearing the amended labeling constitutes acceptance of these conditions Should you have any questions concerning this letter, please contact Tracy Lantz at (703) 308-6415

Sincerely,



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

Enclosure Stamped Label
 7510P T Lantz 7/19/10 1839-155 increase tolerance

CONCURRENCES

SYMBOL								
SURNAME								
DATE								

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BTC[®] 2125M 20% Solution

- DISINFECTANT
- VIRUCIDE
- SANITIZER
- DEODORIZER
- MILDEWSTAT (on hard inanimate surfaces)
- LAUNDRY BACTERIOSTAT
- CITRUS CANKER CONTROL (Not for Use in California)
- Effective in the presence of 5% serum contamination
- For Hospital Institutional and Industrial Use
- For Farm School Dairy Restaurant Food Handling and Processing Areas
Equine Poultry/Turkey Farm Bar Tavern and Institutional Kitchen Use
- Formulated for Effective Farm Premise Disinfection
- Formulated for Effective Poultry Premise Disinfection
- Formulated for Effective Swine Premise Disinfection
- Formulated for Effective Mushroom Farm Disinfection
- Formulated for Effective Veterinary Practice/Animal Care/Animal Laboratory Disinfection

ACTIVE INGREDIENTS

Alkyl (60% C ₁₄ 30% C ₁₆ 5% C ₁₂ 5% C ₁₈) dimethyl benzyl ammonium chlorides	10 0%
Alkyl (68% C ₁₂ 32% C ₁₄) dimethyl ethylbenzyl ammonium chlorides	10 0%
INERT INGREDIENTS	<u>80 0%</u>
TOTAL	100 0%

**KEEP OUT OF REACH OF CHILDREN
DANGER**

FIRST AID

Have the product container or label with you when calling a poison control center or doctor or going for treatment

If in eyes Hold eye open and rinse slowly and gently with water for 15 20 minutes Remove contact lenses if present after the first 5 minutes then continue rinsing eye 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 do so by the poison control center or doctor Do not give anything by mouth to an unconscious person

If inhaled Move person to fresh air If person is not breathing call 911 or an ambulance then give artificial respiration preferably by mouth to mouth if possible Call a poison control center or doctor for further treatment advice

(OPTIONAL) You may contact xxx/xxx xxx for emergency medical treatment information

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

See side panel for additional precautionary statements

ACCEPTED
with **COMMENTS**
in EPA Letter Dated.

EPA Reg No 1839-155
EPA Est No 1839-IL-01

JUL 19 2010

STEPAN COMPANY
22 West Frontage Road
Northfield IL 60093

Under the Federal Insecticide
Fungicide and Rodenticide Act as
amended for pesticide
registered under EPA Reg No **1839 155**

NET CONTENTS

BTC® 2125M 20% Solution is designed specifically for hospitals nursing homes hotels lodging establishments schools athletic/recreational facilities/tanning spas food processing plants dairies food service establishments restaurants bars transportation terminals automotive garages animal quarters poultry and turkey farms kennels and institutions where disinfection sanitization and deodorization is of prime importance When used as directed (this product or product name) is formulated to disinfect hard non porous inanimate environmental surfaces floors walls metal surfaces stainless steel surfaces glazed porcelain glazed ceramic tile plastic surfaces bathrooms shower stalls sink tops bathtubs cabinets tables chairs tanning beds and telephones

(This product or product name) deodorizes those areas that generally are hard to keep fresh smelling such as garbage storage areas empty garbage bins and cans pet areas and any other areas that are prone to odors caused by microorganisms

(In addition) (this product or product name) will sanitize previously cleaned and rinsed non porous food contact surfaces such as tanks non wooden (plastic) chopping blocks counter tops drinking glasses and eating utensils

(This product or product name) can be used to sanitize previously cleaned food grade eggs in shell egg and egg product processing plants

(This product or product name) contains no phosphorous

(This product or product name) is for use in institutional kitchens and bathrooms

(This product or product name) has been formulated to aid in the reduction of cross contamination on treated surfaces not only in hospitals but in schools institutions and industry

When used as directed (this product or product name) is a concentrated Hospital Use disinfectant that is an effective broad spectrum bactericide and virucide*

(This product or product name) is an economical concentrate that can be used with a mop and bucket sponge cloth low pressure coarse sprayer hand pump trigger sprayer or by soaking

(This product or product name) will not leave a grit or soap scum

(This product or product name) is a versatile Disinfectant & Sanitizer for Veterinarian Animal Care and Agricultural premises

(This product or product name) is a complete chemically balanced disinfectant/sanitizer that provides clear use solutions even when diluted in hard water

(This product or product name) is ~~recommended~~ for use as a sanitizer on dishes glassware and utensils at 200 400 ppm active quaternary without potable water rinse

(This product or product name) is ~~recommended~~ for use as a sanitizer on food processing equipment at 200 400 ppm active quaternary without potable water rinse

(This product or product name) is ~~recommended~~ as a hard non porous surface hospital disinfectant at 547 ppm active quaternary and as a general disinfectant at 469 ppm active quaternary

(This product or product name) is ~~recommended~~ for use as a sanitizer in bottling and beverage dispensing equipment

(This product or product name) is ~~recommended~~ for use as a sanitizer in sanitary filling of bottles and cans

(This product or product name) is ~~recommended~~ for use in sanitizing bottles or cans in the final rinse application and for external spraying of filling and closing machines

(This product or product name) is ~~recommended~~ for use as a sanitizer in beer fermentation and holding tanks

(This product or product name) is a versatile sanitizer and broad spectrum disinfectant formulated for use in Ultrasonic Baths (Ultrasonic cleaning units)

(This product or product name) is a versatile cleaner sanitizer and broad spectrum disinfectant formulated for use on bath and therapy equipment (Whirlpools)

Use (this product or product name) to sanitize and disinfect non porous salon/barber tools and instruments combs brushes scissors blades and manicure instruments

(This product or product name) is ~~recommended~~ for use as a Hatching Egg sanitizer with best results achieved in water temperatures ranging from 78 110 F

(This product or product name) ~~may be~~ applied through automatic washing systems immersion tanks foaming apparatus low pressure sprayers and fogging (wet misting) systems

(This product or product name) neutralizes on contact musty odors and tough odors from smoke pet accidents and spills

(This product or product name) is formulated to effectively eliminate offensive odors caused by mold and mildew

(This product or product name) is effective against germs and odors caused by animal waste septic tank or sewage backup smoke and bathroom and kitchen odors

Use (this product or product name) on multi touch surfaces responsible for cross contamination

(This product or product name) is effective at controlling mold and mildew odor on shower curtains

(This product or product name) ~~may be~~ used in work areas such as tool rooms and garages for odor control and light duty cleaning

(This product or product name) provides long lasting freshness against tough (pet) odors from litter boxes and pet accidents

(This product or product name) is an effective antimicrobial cleaner designed for use by wholesale and retail florists shippers and green houses

When used as directed (this product or product name) will disinfect hard non porous surfaces such as flower buckets floors walls of coolers design and packing benches and counter tops

(This product or product name) may be relied on to deodorize coolers buckets garbage pails and other areas where obnoxious odors may develop

Use (this product or product name) to clean disinfect and deodorize flower buckets walls and floors of coolers shippers greenhouse packing areas garbage pails and other areas where obnoxious odors develop

(This product or product name) ~~may be~~ used as a general purpose antimicrobial detergent in florist shops wholesale florists shippers green house packing areas and other commercial floriculture places for efficient cleaning and antimicrobial action against certain bacteria which cause

- 1 Plugging of stems with slime which reduces uptake of water for various sensitive flowers including roses chrysanthemums gladioli and tulips
- 2 Production of ethylene gas which may injure blooms of the various sensitive flowers including carnations snapdragons some orchids babies breath sweet peas freesia and alstroemeria

BTC® 2125M 20% Solution (product name) for use in

- Hospitals nursing homes medical and dental offices and clinics physician offices operating rooms isolation wards and medical research facilities
- Patient care rooms and facilities recovery anesthesia emergency rooms X ray cat labs newborn nurseries orthopedics whirlpools footbaths respiratory therapy
- EMS & fire facilities
- Day care centers and nurseries sick rooms
- Acute care institutions alternate care institutions healthcare institutions
- Life care retirement communities
- Restaurant cafeterias pizzerias fast food operations bars taverns cocktail lounges food storage areas food establishments coffee shops donut shops bagel stores liquor stores
- Supermarkets convenience stores retail and wholesale establishments department stores shopping malls gift shops video stores bookstores dressing rooms laundries photo copy centers bicycle shops auto repair centers toy stores
- Computer manufacturing sites toy manufacturing sites
- Crime scenes funeral homes mortuaries
- Police stations courthouses municipal government buildings
- Bus stations train stations transportation terminals airports heliports
- Institutional facilities laboratories factories
- Lodging establishments hotels motels bed & breakfast dormitories
- Public restrooms travel rest areas shower rooms shower stalls bathrooms
- Schools colleges universities classrooms education institutions school administration offices
- Athletic facilities health clubs spas tanning salons/spas tanning beds massage/facial salons hair/nail/pedicure salons barber/beauty shops salons tattoo parlors
- Museums art galleries post offices performance/theater centers banks libraries movie theaters theaters
- Recycling centers and equipment
- Humidifier water tanks
- Camp grounds play grounds recreational facilities picnic facilities sports arenas sports complexes sports stadiums
- Food processing plants dairy farms hog farms equine farms poultry & turkey farms egg processing plants meat/poultry processing plants meat/poultry producing establishments mushroom farms
- Fishery milk citrus ice cream potato processing plants
- Veterinary clinics animal life science laboratories kennels dog/cat animal kennels breeding and grooming establishments pet animal quarters zoos pet shops tack shops and other animal care facilities
- Automotive garages boats ships trailers cars trucks buses trains taxis and airplanes
- Commercial florist and flower shops

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(This product or product name) may be used on washable hard non porous surfaces

- Food preparation and storage areas
- Dishes glassware silverware cooking utensils plastic and other non-porous cutting boards coolers ice chests
- Kitchen equipment food processors blenders cutlery utensils
- Countertops Slurppy[®] Machines stovetops sinks appliances refrigerators ice machines
- Glass metal stainless steel glazed porcelain glazed ceramic sealed granite sealed marble plastic chrome vinyl
- Enameled surfaces painted woodwork Formica[®] vinyl and plastic upholstery
- Tables chairs desks bed frames lifts washable walls cabinets doorknobs garbage cans
- Exhaust fans refrigerated storage equipment display equipment
- Large inflatable non porous plastic and rubber structures such as animals promotional items moonwalk slides obstacle course play and exercise equipment
- Beer fermentation and holding tanks bottling or pre mix dispensing equipment
- Citrus processing equipment and holding tanks
- Telephones
- High chairs
- Drinking fountains
- Shower stalls shower doors and curtains bathtubs glazed ceramic tiles glazed porcelain chrome plated fixtures toilets toilet bowl surfaces urinals portable toilets porcelain tile restroom fixtures bathroom fixtures metal surfaces stainless steel surfaces
- Kennels kennel runs cage floors cages

(This product or product name) is recommended for Poultry Premise Disinfection (Hatcheries) Egg Receiving Areas Egg Holding Areas Setter Room Tray Dumping Area Trays Buggies Racks Egg Flats Chick Holding room Poultry Buildings Ceilings Sidewalls and Floors Drinkers and all other Poultry House related Equipment and all other hard non porous surfaces in the Hatchery Environment

Use (this product or product name) for Swine Premise Disinfection Waterers and Feeders Hauling Equipment Dressing Plants Loading Equipment Farrowing Barns and Areas Nursery Blocks Creep Area Chutes

(This product or product name) meets AOAC Use Dilution Test Standards for hospital disinfectants

(This product or product name) meets AOAC Germicidal & Detergent standards for sanitizing previously cleaned food contact surfaces

(This product or product name) is an effective sanitizer for use on food contact surfaces in 60 seconds at 200 (400) ppm active quaternary against Campylobacter jejuni Staphylococcus aureus Escherichia coli Escherichia coli O157 H7 Yersinia enterocolitica and Listeria monocytogenes

Regular effective cleaning and sanitization of equipment utensils and work or dining surfaces that could harbor hazardous microorganisms minimizes the probability of contaminating food during preparation storage or service Effective cleaning will remove soil to prevent the accumulation of food residues which may decompose or support the rapid development of food poisoning organisms or toxins Application of effective sanitization procedures reduces the number of those disease causing organisms that may be present on equipment and utensils after cleaning Effective sanitization reduces the potential for the transfer of disease either directly through tableware such as glasses cups and flatware or indirectly through food

To prevent cross contamination kitchenware and equipment food contact surfaces must be washed rinsed with potable water and sanitized after each use and following any interruption of operation during which time contamination may have occurred

Where equipment and utensils are used for the preparation of foods on a continuous production line basis utensils and equipment food contact surfaces must be washed rinsed with potable water and sanitized at intervals throughout the day on a schedule based on food temperature type of food and the amount of food particle accumulation

DIRECTIONS FOR USE

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

(For labels that list medical premises and metal and/or stainless steel surfaces one of the following statements must be used)

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

or

This product is not for use on critical and semi critical medical device surfaces

DISINFECTION To disinfect inanimate hard non porous surfaces apply use solution with mop cloth sponge low pressure coarse sprayer or hand pump trigger sprayer so as to wet all surfaces thoroughly Allow to remain wet for 10 minutes then remove excess liquid For heavily soiled areas a pre cleaning step is required Prepare a fresh solution for each use

For low pressure coarse sprayer and hand pump trigger sprayer applications spray 6 8 inches from surface rub with brush sponge or cloth Do not breathe spray

Note for spray applications cover or remove all food products

DILUTION RATES

GENERAL DISINFECTION Add 1 5 ounces of (this product or product name) per 5 gallons of water for disinfection against Staphylococcus aureus (ATCC 6538) Salmonella choleraesuis (ATCC 10708) Listeria monocytogenes (ATCC 35152) and Yersinia enterocolitica (ATCC 23715)

General Disinfectant/Non Medical Dilution Chart

Product Amount	Water Volume
0 075 ounce	1 0 quart
0 15 ounce	0 5 gallon
0 3 ounce	1 0 gallon
0 75 ounce	2 5 gallons
1 5 ounces	5 0 gallons
3 0 ounces	10 0 gallons

HOSPITAL DISINFECTION Add 1 75 ounces of (this product or product name) per 5 gallons of water for disinfection against Pseudomonas aeruginosa (ATCC 15442) and Vancomycin intermediate resistant Staphylococcus aureus (VISA) as well as the organisms listed under the GENERAL DISINFECTION and *VIRUCIDAL ACTIVITY sections

Hospitals Dental Offices Nursing Homes and other Health Care Institutions Disinfection and Virucide Dilution Chart

Product Amount	Water Volume
0 0875 ounce	1 0 quart
0 175 ounce	0 5 gallon
0 35 ounce	1 0 gallon
0 875 ounce	2 5 gallons
1 75 ounces	5 0 gallons
3 5 ounces	10 0 gallons

* **VIRUCIDAL ACTIVITY** – (This product or product name) when used on hard non porous inanimate environmental surfaces at 1 75 ounces per 5 gallons of water exhibits effective virucidal activity against Influenza A₂/Japan (representative of the common flu virus) Herpes Simplex Type 1 (causative agent of fever blisters) Adenovirus Type 5 (causative agent of upper respiratory infections) Vaccinia Virus (representative of the pox virus group) Avian Influenza A/Turkey/Wisconsin (causative agent of an acute avian lower respiratory tract infection) Newcastle Disease Virus Laryngotracheitis Virus HIV 1 (Human Immunodeficiency Virus Type 1) Hepatitis B virus (HBV) Hepatitis C virus (HCV) Bovine Viral Diarrhea Virus (BVDV) and Human Coronavirus (ATCC VR 740 Strain 229E)

KILLS HIV 1, HBV and HCV ON PRE CLEANED ENVIRONMENTAL SURFACES/OBJECTS PREVIOUSLY SOILED WITH BLOOD/BODY FLUIDS in health care settings (hospitals nursing homes) or other settings in which there is an expected likelihood of soiling of inanimate surfaces/objects with blood or body fluids and in which the surfaces/objects likely to be soiled with blood or body fluids can be associated with the potential for transmission of Human Immunodeficiency Virus Type 1 (HIV 1) (associated with AIDS) Hepatitis B virus (HBV) and Hepatitis C virus (HCV)

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SPECIAL INSTRUCTIONS FOR CLEANING AND DECONTAMINATION AGAINST HIV 1 HBV and HCV OF SURFACES/OBJECTS SOILED WITH BLOOD/BODY FLUIDS

PERSONAL PROTECTION When handling items soiled with blood or body fluids use disposable latex gloves gowns masks or eye coverings

CLEANING PROCEDURES Blood and other body fluids must be thoroughly cleaned from surfaces and objects before application of this product

CONTACT TIME Allow surface to remain wet for 10 minutes

DISPOSAL OF INFECTIOUS MATERIALS Blood and other body fluids should be autoclaved and disposed of according to local regulations for infectious waste disposal

EFFICACY TESTS HAVE DEMONSTRATED THAT THIS PRODUCT IS AN EFFECTIVE BACTERICIDE AND VIRUCIDE IN THE PRESENCE OF ORGANIC SOIL (5% BLOOD SERUM)

Non acid toilet bowl and urinal disinfectant directions Remove heavy soil prior to disinfecting Empty toilet bowl or urinal and apply a use solution of 1.75 ounces per 5 gallons of water (or equivalent dilution) to exposed surfaces including under the rim with a cloth mop sponge or hand pump trigger sprayer Brush or swab thoroughly then allow to remain wet for 10 minutes and flush

To disinfect food processing premises floors walls and storage areas add 1.5 ounces of (this product or product name) per 5 gallons of water (or equivalent dilution) For heavily soiled areas a pre cleaning step is required Apply solution with a mop cloth sponge or hand pump trigger sprayer so as to wet all surfaces thoroughly Allow to remain wet for 10 minutes then remove excess liquid Before using this product food products and packaging materials must be removed from the area or carefully protected After use all surfaces in the area must be thoroughly rinsed with potable water

To disinfect food service establishment or restaurant food contact surfaces countertops outside of appliances tables add 1.5 ounces of (this product or product name) per 5 gallons of water (or equivalent dilution) For heavily soiled areas a pre cleaning step is required Apply use solution with a cloth sponge or hand pump trigger sprayer so as to wet all surfaces thoroughly Allow the surface to remain wet for 10 minutes then remove excess liquid and rinse the surface with potable water Do not use on utensils dishes glasses or cookware

Disinfecting potato storage area and equipment Remove all potatoes prior to disinfection of potato storage area or equipment Pre clean hard surfaces by removing heavy soil or gross filth Follow general disinfection (1.5 ozs per 5 gal) procedure described above All treated surfaces must be thoroughly rinsed with potable water prior to reuse

For use as a general disinfectant on brewery premises (non food contact surfaces) Floors walls and storage areas add 1.5 ounces of (this product or product name) per 5 gallons of water (or equivalent dilution) For heavily soiled areas a pre cleaning step is required Apply use solution with a mop cloth sponge low pressure coarse sprayer or hand pump trigger sprayer so as to wet all surfaces thoroughly Allow to remain wet for 10 minutes then remove excess liquid Before using product food products (beer wort hops mash grain brew ingredients) must be removed from the area or carefully protected After use all surfaces must be thoroughly rinsed with potable water

Ultrasonic bath disinfectant directions Use (this product or product name) to disinfect hard non porous non critical instruments/objects compatible with Ultrasonic cleaning units Pour fresh use solution of 1.75 ounces per gallon of water (or equivalent dilution) directly into bath chamber Pre clean soiled objects Place objects into unit and operate for a minimum of 10 minutes according to manufacturer's use directions Remove objects and rinse with sterile water (sterile water for injection) or allow to air dry Prepare a fresh solution for each use

Whirlpool bath disinfection directions After using whirlpool unit drain and fill with a use solution of 1.75 ounces of (this product or product name) per 5 gallons to just cover the intake valve Start pump to circulate solution Wash down the unit sides seat of the chair lift and any related equipment with a clean swab brush or sponge Treated surfaces must remain wet for 10 minutes After the unit has been thoroughly disinfected drain the solution from the unit and rinse disinfected surfaces with fresh water Repeat for heavily soiled units

Commercial Florist Use Directions To clean disinfect and deodorize hard non porous surfaces in one step prepare use solution by adding (mixing) 1.75 ounces per 5 gallons of water For heavy duty use add (mix) 2 ounces per gallon of water

Remove all leaves petals garbage and refuse Pre clean surfaces using pressurized water where possible Apply use solution to hard (inanimate) non porous surfaces thoroughly wetting surfaces as recommended and required with a cloth mop brush sponge hand pump trigger sprayer or low pressure coarse sprayer

For heavily soiled areas a preliminary cleaning is required

For sprayer applications spray 6-8 inches from surface rub with brush sponge or cloth Do not breathe spray mist Treated surfaces must remain wet for 10 minutes Allow to air dry

Prepare a fresh solution at least daily or sooner if use solution becomes visibly dirty

(Not for use in California)

Directions for fogging dairies beverage and food processing plants Prior to fogging food products and packaging material must be removed from the room or carefully protected After cleaning fog desired areas using 1 quart per 1000 cubic feet of room area with a solution containing 0.75 ounce per of product to 1 gallon of water (1160 ppm active quaternary) Vacate the area of all personnel for a minimum of 2 hours after fogging All food contact surfaces must be thoroughly rinsed with potable water before reuse

NOTE The fog generated is irritating to the eyes skin and mucous membranes Under no circumstances should a room or building be entered by anyone within two hours of the actual fogging If the building must be entered then the individuals entering the building must wear a self contained respirator approved by NIOSH/MSHA goggles long sleeves and long pants

FOGGING IS TO BE USED AS AN ADJUNCT TO ACCEPTABLE MANUAL CLEANING AND DISINFECTION OF ROOM AND MACHINE SURFACES

Disinfection of poultry/turkey equipment swine quarters, animal quarters and kennels For disinfection of pre cleaned poultry equipment (brooders watering founts feeding equipment) animal quarters and kennels apply a use solution of 1.75 ounces of (this product or product name) per 5 gallons of water Remove all poultry animals and feed from premises trucks coops and crates Remove all litter and droppings from floors walls and surfaces of facilities occupied or traversed by poultry or animals Empty all troughs racks and other feeding and watering appliances Thoroughly clean all surfaces with soap or detergent and rinse with water Saturate the surfaces with the disinfecting solution for a period of 10 minutes Immerse all halters ropes and other types of equipment used in handling and restraining animals as well as forks shovels and scrapers used for removing litter and manure Ventilate building coops and other closed spaces Do not house poultry or animals or employ equipment until treatment has been absorbed set or dried All treated equipment that will contact feed or drinking water must be rinsed with potable water before reuse

Hatcheries To disinfect and provide virucidal* activity use 1.75 ounces of (this product or product name) per 5 gallons of water (or equivalent dilution) Apply to hatcheries setters trays racks carts sexing tables delivery trucks and other hard non porous surfaces Leave all treated surfaces exposed to the use solution for a minimum of 10 minutes and allow to air dry

Vehicles Clean all vehicles including mats crates cabs and wheels with high pressure water and (this product or product name) For spray applications use a coarse spray device Use 1.75 ounces of (this product or product name) per 5 gallons of water (or equivalent dilution) for disinfection and virucidal* activity Leave all treated surfaces exposed to the use solution for a minimum of 10 minutes and allow to air dry

Dressing plant disinfectant/virucidal* directions Apply a use solution of 1.75 ounces per 5 gallons of water (or equivalent dilution) to equipment utensils walls and floors in poultry and animal dressing plants Equipment and utensils must remain wet for a minimum of 10 minutes then thoroughly rinsed with potable water before resuming operations Disinfect all rooms exterior walls and loading platforms of dressing plants

Farm premise disinfection For use in Equine Dairy and Hog Farms

- 1 Remove all animals and feed from premises vehicles and enclosures
- 2 Remove all litter and manure from floors walls and surfaces of barn pens chutes and other facilities and fixtures occupied or traversed by animals
- 3 Empty all troughs racks and other feeding and watering appliances
- 4 Thoroughly clean all surfaces with a compatible soap or detergent and rinse with potable water
- 5 Saturate all hard non porous surfaces with a use solution of 1.75 ounces per 5 gallons of water (or equivalent dilution) and allow to remain wet for a minimum of 10 minutes
- 6 Immerse all halters ropes and other types of equipment used in handling and restraining animals as well as forks shovels scrapers used in removing litter and manure
- 7 Ventilate buildings cars trucks boats and other closed spaces Do not house livestock or employ equipment until treatment has been absorbed set and dried
- 8 Thoroughly scrub all treated feed racks mangers troughs automatic feeders fountains and waterers with a compatible soap or detergent and rinse with potable water before reuse

MUSHROOM FARM PREMISE USE

Site Preparation The first step in any on going sanitation program should be the removal of gross contamination and debris This may be accomplished by using a shovel broom or vacuum depending on the area to be disinfected

Cleaning and Disinfection For general disinfection use 1.5 ounces of (this product or product name) per 5 gallons of water (or equivalent dilution) Apply use solution with a cloth mop sponge low pressure coarse sprayer or by immersion to thoroughly wet all surfaces Treated surfaces must remain wet for a minimum of 10 minutes Wipe or allow to air dry For heavily soiled areas pre clean first Prepare a fresh solution for each use or more often if use solution becomes visibly diluted clouded or soiled

For Heavy Duty Cleaning When greater cleaning is desired use 3 ounces of (this product or product name) per 5 gallons of water (or equivalent dilution) Heavily soiled areas may require repeated cleaning before treatment

DO NOT APPLY THE USE SOLUTION TO THE MUSHROOM CROP COMPOST OR CASING Thoroughly rinse treated surfaces with potable water before they contact crop compost or casing

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(Not for Use in California)

CITRUS CANKER CONTROL – For prevention of Citrus Canker Disease through treatment of equipment (This product or product name) when used at a 1 96 dilution (2000 ppm active quaternary) or 1 335 ounces (40 ml) per gallon of water up to 200 ppm hardness (as CaCO₃) is effective against *Xanthomonas axonopodis* pathovar *citri* (Citrus Canker) Treat all trucks vehicles and equipment thoroughly at the 1 96 dilution Treatment can be applied to trucks attached trailers field harvesting equipment including cargo area wheels tires under carriage hood roof fenders and any other part of transportation equipment that can be taken into infested areas To prevent the spread of Citrus Canker by this artificial means of transportation treatments are made by trigger spraying dipping or brushing using the maximum rate of 2000 ppm quaternary After use all surfaces which come in contact with food or crop must be rinsed with potable water

Veterinary clinics/animal life science laboratory/pet shop/kennels/breeding and grooming establishments/tack shops disinfection directions For cleaning and disinfection of the following hard non porous surfaces equipment not used for animal food or water utensils instruments cages kennels stables and catteries Remove all animals and feeds from premises animal transportation vehicles crates etc Remove all litter drop pings and manure from floors walls and surfaces of facilities occupied or traversed by animals Thoroughly clean all surfaces with a compatible soap or detergent and rinse with potable water Saturate all hard non porous surfaces with a use solution of 1 75 ounces of this product (or product name) per 5 gallons of water (or equivalent dilution) for a 10 minutes minimum Ventilate buildings and other closed spaces Do not house animals or employ equipment until treatment has been absorbed set or dried Scrub all treated feed racks automatic feeders waterers and other equipment that dispenses food or water with a compatible soap or detergent and thoroughly rinse with potable water before reuse

Salon (barber) instruments and tools disinfection (bactericide/ virucide*) directions Mix 1 75 ounces of (this product or product name) per 5 gallons of water (or equivalent dilution) to disinfect hard non porous instruments and tools Completely immerse combs brushes rollers razors scissors blades manicure and other salon instruments and tools for 10 minutes For heavily soiled instruments and tools a preliminary cleaning is required Rinse thoroughly and dry before use Prepare a fresh solution daily or more often if the solution becomes visibly cloudy or soiled

NOTE Plastics may remain immersed until ready to use Stainless steel shears and instruments must be removed after 10 minutes rinsed dried and kept in a clean non-contaminated receptacle Prolonged soaking may cause damage to metal instruments

To sanitize barber/salon instruments and tools Immerse pre cleaned barber/salon instruments and tools (combs brushes razors scissors blades and manicure instruments) in a use solution of 0 5 ounce of (this product or product name) per 4 gallons of water (or equivalent dilution) for at least 60 seconds (one minute) Rinse thoroughly and dry before use Prepare a fresh solution daily or more often if solution becomes visibly cloudy or soiled

NOTE Plastics may remain immersed until ready to use Stainless steel shears and instruments must be removed after 10 minutes rinsed dried and kept in a clean non contaminated receptacle Prolonged soaking may cause damage to metal instruments

MILDEWSTAT To control mold and mildew on pre cleaned hard non porous surfaces add 1 5 ounces of (this product or product name) per 5 gallons of water Apply solution with a cloth mop or sponge making sure to wet all surfaces completely Let air dry Prepare a fresh solution for each use Repeat application at weekly intervals or when mildew growth appears

To Control Mold and Mildew on Large Inflatable Non Porous Plastic and Rubber Structures (animals, promotional items moonwalk, slides, obstacle course play equipment exercise equipment and wrestling mats) Thoroughly clean all surfaces with soap or detergent and rinse with water Saturate surfaces with a use solution of 1 5 ounces of (this product or product name) per 5 gallons of water (0 3 ounce per gallon of water) (469 ppm active quaternary) (or equivalent dilution) for a period of 10 minutes Ventilate buildings and other closed spaces Do not use equipment until treatment has been absorbed set or dried

GENERAL DEODORIZATION To deodorize add 1 5 ounces of (this product or product name) to 5 gallons of water (or equivalent use dilution) (469 ppm active quat) Let air dry

For Deodorizing Garbage Cans Garbage Trucks, Industrial Waste Receptacles and Garbage Handling Equipment It is especially important to pre clean for this product to perform properly Apply a wetting concentration of 1 625 ounces of (this product or product name) per gallon of water (or equivalent use dilution) (2500 ppm active quaternary)

For Odors Caused by Dogs, Cats and Other Domestic Animals Use on rugs floors walls tile cages litter boxes mats floor coverings or any surface soiled by a pet Test a small inconspicuous area first Blot problem area Then follow directions for GENERAL DEODORIZATION

(Not for Use in California)

Water damage restoration For institutional industrial and hospital use (This product or product name) is suitable for use in water damage restoration as a deodorizer on the following porous and semi porous materials carpets cushions sub floors drywall trim frame lumber tackless strip and paneling Use a solution of 1.75 ounces of this product (or trade name) per 5 gallons of water (or equivalent dilution) Saturate all affected materials with enough solution to remain wet for a minimum of 10 minutes Use proper ventilation

Smoke damage restoration Effective as a deodorizer for industrial institutional and hospital use (This product or product name) is for use in smoke damage restoration situations to deodorize the following porous and semi porous materials carpets carpet cushion sub floors drywall trim and frame lumber tackless strip and paneling Follow directions in the Water Damage Restoration section Using the ~~recommended~~ use solutions saturate affected materials with enough product to remain wet for a minimum of 10 minutes Use proper ventilation

Sewer backup and river flooding During mitigation procedures dilute 0.55 to 1.1 ounces of (this product or product name) per gallon of water Remove gross filth or heavy soil along with non salvageable materials Saturate all affected areas with the use solution of (this product or product name) Apply the use solution with a low pressure coarse sprayer before and after cleaning and extraction

Carpet, carpet cushions and other porous materials such as sub floors drywall trim and frame lumber tackless strip and paneling For water damage from a clean water source extract excess water Test a hidden area for colorfastness Remove gross filth or heavy soil Dilute 0.55 to 1.1 ounces of (this product or product name) per gallon of water (859 1718 ppm active quaternary) Apply the use solution with a low pressure coarse sprayer to fully saturate affected materials Roll brush or agitate into materials and allow the materials to remain damp for 10 minutes Follow with a thorough extraction Thoroughly dry all materials rapidly

Special instructions for carpet deodorization (This product or product name) may be used in motels hotels nursing homes schools and hospitals (This product or product name) is for use on wet cleanable synthetic fibers Do not use on wool Vacuum carpet thoroughly prior to cleaning Test fabric for colorfastness

- **For portable extraction units** Mix 0.55 ounce per gallon of water
- **For truck mounted extraction machines** Mix 6.75 ounces per gallon of water and meter at 4 gallons per hour
- **For rotary floor machines** Mix 1.1 ounces per gallon of water and apply at the rate of 300-500 sq ft per gallon

Do not mix (this product or product name) with other cleaning products Follow the cleaning procedures specified by the manufacturer of the cleaning equipment After using this product set the carpet pile in one direction with a stiff brush and protect the carpet from furniture legs and bases while drying Do not over wet If applied to stain resistant nylon carpet apply fabric protector according to the carpet manufacturer s directions

Carpet deodorization for industrial and institutional use, and hospital use (This product or product name) may be used in motels hotels nursing homes and hospitals

Vacuum carpet thoroughly prior to application Mix 0.55 ounce per gallon of water Follow injection and/or extraction procedures as specified for any conventional steam cleaning equipment you are using For rotary floor machines mix 1.1 ounces per gallon of water and spray on carpet at a rate of 300-500 sq ft per gallon

For use on washable synthetic fibers Do not use on wool Test colorfastness of carpet before use Apply diluted product to a small concealed spot then rub with a clean white cloth If color changes or transfers to cloth a water based product should not be used

After using the product set carpet pile in one direction with a stiff brush Place aluminum foil under the legs of furniture while carpet is drying Over wetting can cause carpet to shrink Manufacturer assumes no responsibility for over wetting misuse

NOTE (This product or product name) ~~should~~ not be mixed with other cleaning chemicals

Cleansing of Body Surfaces and Body Orifices of Human Remains To cleanse away skin secretions and accompanying malodor to insure the removal of all soil and bloodstains and to remove and reduce surface contamination apply 1.75 ounces of (this product or product name) to 5 gallons of water (or equivalent dilution) (547 ppm active quaternary) (or equivalent dilution) to the surfaces and body openings natural or artificial Allow 10 minute contact time for optimal results Bathe the entire body using sponge or washcloth A soft brush may be employed on surfaces other than the face Prepare a fresh solution for application to each remains

LAUNDRY BACTERIOSTAT FOR COMMERCIAL INDUSTRIAL, AND NON MEDICAL INSTITUTIONAL LAUNDRY APPLICATIONS This product provides the fabric with residual bacteriostatic activity against odor causing gram negative and gram positive bacteria when this product is added to the final rinse at a rate of 4.8 ounces per 100 lbs of dry laundry

KILLS HIV 1 ON LAUNDRY IN COMMERCIAL, INDUSTRIAL, AND INSTITUTIONAL APPLICATIONS This product provides virucidal activity against HIV 1 on fabrics when added to the final rinse at a rate of 3.0 ounces per 100 pounds of dry laundry

This product when added to the final rinse will provide virucidal activity against HIV 1 at a dosage rate of 1 ounce (1/8 cup) per load in small capacity top-loading and front loading commercial industrial and non medical institutional laundering machines

SANITIZATION Recommended for use in restaurants food service establishments dairies food processing plants and bars When used as directed this product is an effective sanitizer against Campylobacter jejuni (ATCC 29428) Escherichia coli (ATCC 11229) Escherichia coli O157 H7 (ATCC 43895) Staphylococcus aureus (ATCC 6538) Yersinia enterocolitica (ATCC 23715) and Listeria monocytogenes (ATCC 35152)

Remove all gross food particles and soil from areas that are to be sanitized with a good detergent pre flush pre soak or pre scrape treatment Rinse with a potable water rinse

Prepare a fresh use solution daily or more frequently as soil is apparent

To sanitize pre cleaned and potable water rinsed, non porous public eating establishment and dairy food contact surfaces prepare a 200 400 ppm active quaternary solution by adding 0.5 – 1 ounce of this product to 4 gallons of water 1.25 – 2.5 ounces to 10 gallons of water or 2.5 – 5 ounces to 20 gallons of water

To prepare a 200, 300 or 400 ppm active quaternary solution, use the following dilution table

Active Quat Solution	1 Gallon	4 Gallons	10 Gallons	20 gallons
200 ppm	0.125 ounce	0.5 ounce	1.25 ounces	2.5 ounces
300 ppm	0.188 ounce	0.75 ounce	1.88 ounces	3.75 ounces
400 ppm	0.25 ounce	1 ounce	2.5 ounces	5 ounces

To sanitize mobile items in public eating establishments (drinking glasses dishes eating utensils) immerse in a 200 400 ppm active quaternary solution for at least 60 seconds making sure to immerse completely Remove items drain the use solution from the surface and air dry Do not rinse

To sanitize public eating establishment surfaces (counters tables non wooden (plastic) cutting boards) apply a 200 400 ppm active quaternary solution with a (cloth sponge low pressure coarse sprayer or hand pump trigger sprayer) making sure that the surface remains completely wet for at least 60 seconds and let air dry Do not rinse

To sanitize dairy processing equipment (tanks piping pasteurizers milking equipment) (apply a 200 400 ppm active quaternary solution with a low pressure coarse sprayer) or (circulate a 200 400 ppm active quaternary solution throughout the equipment) Surfaces must remain thoroughly wet for at least 60 seconds followed by adequate draining and air drying Do not rinse

At 0.5 – 1 ounce per 4 gallons this sanitizer fulfills the criteria of Appendix F of the Grade A Pasteurized Milk Ordinance 1978 Recommendations of the U S Public Health Services in waters up to 650 ppm of hardness calculated as CaCO₃ when evaluated by the AOAC Germicidal and Detergent Sanitizer Method against Escherichia coli and Staphylococcus aureus

When used for sanitization of previously cleaned (public eating establishment food contact surfaces dairy processing equipment food contact items) limit the active quaternary to 400 ppm NO POTABLE WATER RINSE IS ALLOWED This product is an effective sanitizer when diluted in water up to 650 ppm hardness (CaCO₃)

Sanitization of beverage dispensing equipment

- 1 Wash equipment with a compatible detergent and rinse with potable water prior to sanitizing
- 2 Fill equipment with a use solution of 0.125 – 0.25 ounce of this product (or trade name) per gallon of water (or equivalent dilution) (200 400 ppm active quaternary)
- 3 Allow use solution to remain in equipment for at least 60 seconds
- 4 Drain thoroughly and allow to air dry before reuse Do not rinse with potable water

(This statement is required for marketing food contact sanitizers in Wisconsin)

WISCONSIN STATE DIVISION OF HEALTH

DIRECTIONS FOR EATING ESTABLISHMENTS

- 1 Scrape and pre wash utensils and glasses whenever possible
- 2 Wash with a good detergent or compatible cleaner
- 3 Rinse with clean water
- 4 Sanitize in a solution of 0.5 – 1 ounce to 4 gallons of water (200 400 ppm active quaternary) Immerse all utensils for at least two minutes or for contact time specified by governing sanitary code
- 5 Place sanitized utensils on a rack or drain board to air dry

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

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U S PUBLIC HEALTH SERVICE FOOD SERVICE SANITIZATION RECOMMENDATIONS

Cleaning and sanitizing Equipment and utensils must be thoroughly pre flushed or pre scraped and when necessary pre soaked to remove gross food particles and soil

- 1 Thoroughly wash equipment and utensils in hot detergent solution
- 2 Rinse utensils and equipment thoroughly with potable water
- 3 Sanitize equipment and utensils by immersion in a use solution of 0.5 – 1 ounce of this product (or product name) per 4 gallons of water (or equivalent dilution) (200 – 400 ppm active quaternary) for at least 60 seconds at a temperature of 75 F
- 4 For equipment and utensils too large to sanitize by immersion apply a use solution of 0.5 – 1 ounce of this product (or product name) per 4 gallons of water (or equivalent dilution) (200 – 400 ppm active quaternary) by rinsing spraying or swabbing until thoroughly wet
- 5 Allow sanitized surface to drain and air dry Do not rinse

To sanitize previously cleaned food grade eggs in shell egg and egg product processing plants spray with a use solution of 0.5 ounce of (this product or product name) in 4 gallons of warm water (200 ppm quat) The use solution ~~should~~ be warmer than the eggs but not to exceed 130 F Wet eggs thoroughly and allow to drain Eggs sanitized with this use solution ~~should be~~ subjected to a potable water rinse only if they are broken immediately for use in the manufacture of egg products Eggs ~~should~~ be reasonably dry before casing or breaking The use solution ~~should~~ not be reused for sanitizing eggs

To sanitize immobile food processing equipment and surfaces (tanks non wooden (plastic) chopping blocks counter tops conveyors) flood the area with a 200 – 400 ppm active quaternary solution for at least 60 seconds making sure to wet all surfaces completely Drain the use solution from the surface and air dry

To sanitize mobile food processing utensils (knives grinders shredders cleavers ladles) immerse in a 200 – 400 ppm active quaternary solution for at least 60 seconds making sure to immerse completely Remove drain the use solution from the surface and air dry

When used for sanitization of previously cleaned food processing equipment and utensils limit the active quaternary to a maximum of 400 ppm NO POTABLE WATER RINSE IS ALLOWED This product is an effective sanitizer when diluted in water up to 650 ppm hardness (CaCO₃)

Sanitization of food processing equipment utensils, and other food contact articles regulated under 40CFR180.940

- 1 Scrape flush or pre soak articles (whether mobile or stationary) to remove gross food particles and soil
- 2 Thoroughly wash articles with a compatible detergent or cleaner
- 3 Rinse articles thoroughly with potable water
- 4 Sanitize by immersing articles with a use solution of 0.5 – 1 ounce of this product (or trade name) per 4 gallons of water (or equivalent dilution) (200–400 ppm active quaternary) for at least 60 seconds Articles too large for immersion ~~should~~ be thoroughly wetted by rinsing spraying or swabbing
- 5 Remove immersed items from solution to drain and then let air dry ~~Non-immersed items should also be allowed to air dry~~

Sanitization of sanitary filling equipment Prepare a use solution of 0.125 – 0.25 ounce of (this product or product name) per gallon of water (or equivalent dilution) (200 – 400 ppm active quaternary) for final washer and rinse applications Allow surfaces to remain wet for at least 60 seconds Drain thoroughly and allow to air dry before reuse Do not rinse

Sanitization of beer fermentation and storage tanks ~~Recommended~~ for sanitization of beer fermentation and holding tanks citrus and food processing storage and holding tanks Prepare a use solution of 0.125 – 0.25 ounce of (this product or product name) per gallon of water (or equivalent dilution) (200 – 400 ppm active quaternary) for mechanical or automated systems Allow surfaces to remain wet for at least 60 seconds Drain thoroughly and allow to air dry before reuse No rinse is allowed For mechanical operations or automated systems the used sanitizing solution ~~may~~ not be reused for sanitization

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For continuous treatment of meat and poultry or fruit and vegetable conveyors Remove gross food particles and excess soil by a pre flush or pre scrape wash with a compatible detergent or cleaner. Rinse equipment thoroughly with potable water. Apply 0.5–1 ounce of (this product or product name) per 4 gallons of water (or equivalent use dilution) (200–400 ppm active quaternary) to conveyors with suitable feeding equipment. Do not allow this solution to be sprayed directly on food. Controlled volumes of the sanitizer solution are applied to return portion of conveyor through nozzles so located as to permit maximum drainage of sanitizer solution from equipment and to prevent puddles on top of belt. During interruptions in operation use a low pressure coarse sprayer to apply a use solution of 0.5–1 ounce of (this product or product name) per 4 gallons of water (or equivalent) (200–400 ppm quaternary) to equipment peelers collators slicers and saws. Conveyor equipment ~~should~~ be free of product when applying this coarse spray.

Sanitization of Interior Surfaces of Water Softeners and Reverse Osmosis (RO) Units

Water Softeners – Sanitization ~~should~~ occur after initial installation after the system is serviced and periodically during its use.

- 1 Backwash the softener and add 1 ounce of sanitizer per 8 gallons of water (200 ppm active quaternary) to the brine tank well (NOTE standard system capacity is 48 gallons) (The brine tank should have water in it to permit the solution to be carried into the softener)
- 2 Proceed with the normal regeneration or interrupt the cycle after the brining step and let the softener soak for a minimum of 60 seconds
- 3 Backwash the softener with potable water to make sure all sanitizing solution is thoroughly rinsed from the unit before returning it to service

Reverse Osmosis (RO) Units – Sanitization ~~should~~ occur after initial installation after the system is serviced and periodically during its use.

- 1 Turn off RO system drain storage tank and remove membrane element and pre filters. Put membrane element in a plastic bag so it remains wet
- 2 Fill empty pre filter housing with 1 ounce of sanitizer per 8 gallons of water (200 ppm active sanitizer) and turn on raw water (NOTE standard system capacity is 1.2 gallons)
- 3 After holding tank is full let system stand idle for a minimum of 60 seconds. Turn off water. Drain holding tank
- 4 Before the system is put back into service flush system with potable water to assure sanitizing solution is rinsed thoroughly from system. Follow the manufacturer's directions for re installation of new pre filters membrane element and post filter

Sanitization of Interior Surfaces of Ice Machines, Water Coolers, Water Holding Tanks and Pressure Tanks

Ice Machines – Sanitization ~~should~~ occur after initial installation after the machine is serviced and periodically during its use.

- 1 Shut off incoming water line to machine
- 2 Prepare a solution of 1 ounce of sanitizer per 8 gallons of water (200 ppm active quaternary)
- 3 Circulate solution through machine making sure to wet all surfaces and allow a minimum contact of 60 seconds
- 4 Drain and completely flush system twice with potable water
- 5 Return machine to normal operation

Water Coolers Water Holding Tanks and Pressure Tanks – Sanitization ~~should~~ occur after initial installation after the system is serviced and periodically during its use.

- 1 Shut off incoming water line
- 2 Prepare a solution of 1 ounce of sanitizer per 8 gallons of water (200 ppm active quaternary)
- 3 Apply or circulate (if possible) to wet all surfaces and allow a minimum contact of 60 seconds
- 4 Drain and completely flush system twice with potable water
- 5 Return to service by opening incoming water lines

(Not for use in California)

Hatchery rooms using fogging devices Remove all animals and feed from premises vehicles and enclosures Remove all litter and manure from floors walls and surfaces of the room to be treated Empty all troughs racks and other feeding and watering appliances Thoroughly clean all surfaces with a compatible cleaner or detergent and rinse thoroughly with potable water Close off room so fog is confined to room to be treated Mix 70 ounces of (this product or product name) to 2.5 gallons of water Insert the fogger nozzle through a suitable opening into the room With the setting in maximum output fog for one minute for each 4000 cubic feet of room space When fogging is completed ventilate buildings and other closed spaces Do not house livestock or employ equipment until treatment has been absorbed or dried Thoroughly clean all surfaces with a compatible soap or detergent and rinse thoroughly with potable water

Incubators and hatcheries using fogging devices Mix 6.75 ounces of (this product or product name) to 120 ounces of water Fog 3 to 8 ounces of this use solution into setters and hatchers immediately after transfer Repeat daily in setters and every 12 hours in hatchers Discontinue hatcher treatments at least 24 hours prior to pulling the hatch

It is acceptable to fog hatchers and setters with a 0.55 ounce per gallon use solution of (this product or product name) on an hourly or every other hour basis If this is done fog for 30-90 seconds once per hour or once every two hours When fogging is complete ventilate buildings and other closed spaces Do not house livestock or employ equipment until treatment has been absorbed or dried Thoroughly scrub all treated feed racks mangers troughs automatic feeders fountains and waterers with a compatible soap or detergent and thoroughly rinse with potable water Best results are achieved with use solution water temperature ranging from 78-110°F

NOTE The fog generated is irritating to the eyes skin and mucous membranes Under no circumstances should a room or building be entered by anyone within two hours of the actual fogging If the building must be entered the individuals entering the building must wear a self contained respiratory approved by NIOSH/MSHA goggles long sleeves and long pants

FOGGING IS TO BE USED AS AN ADJUNCT TO ACCEPTABLE MANUAL CLEANING AND DISINFECTION OF ROOM AND MACHINE SURFACES

(Alternative language for bag in the box dispensing equipment)

Directions For Bag In Box Containers

HOW TO USE THIS PACKAGE This package is designed to be used with dilution control systems only Open package and connect to dispense according to directions on the box

TRIGGER SPRAYERS Fill bottle from dispenser Apply to surfaces according to directions above

MOP BUCKETS Fill bucket from dispenser Set up Wet Floor signs Mop floor surfaces as specified in directions above

PRECAUTIONARY STATEMENTS

HAZARDS TO HUMANS AND DOMESTIC ANIMALS

DANGER

KEEP OUT OF REACH OF CHILDREN CORROSIVE Causes irreversible eye damage and skin burns Do not get in eyes on skin or on clothing Wear goggles or face shield and rubber gloves when handling May be fatal if swallowed or absorbed through skin Wash thoroughly with soap and water after handling and before eating drinking or using tobacco Remove contaminated clothing and wash before reuse

(Required for product supplied in containers of 5 gallons or greater)

ENVIRONMENTAL HAZARDS

This product is toxic to fish Do not discharge effluent containing this product into lakes streams ponds estuaries oceans or other waters unless in accordance with the requirements of a National Pollutant Discharge Elimination System (NPDES) permit and the permitting authority has been notified in writing prior to discharge Do not discharge effluent containing this product to sewer systems without previously notifying the local sewage treatment plant authority For guidance contact your State Water Board or Regional Office of the EPA
Contains no phosphorus

STORAGE AND DISPOSAL

DO NOT CONTAMINATE WATER FOOD OR FEED BY STORAGE OR DISPOSAL

PESTICIDE STORAGE Store in a dry place no lower in temperature than 50°F or higher than 120 F Store in a tightly closed container in an area inaccessible to children

(for products with industrial institutional and commercial use sites)

CONTAINER DISPOSAL – Nonrefillable container Do not reuse or refill this container Offer for recycling if available Triple rinse container promptly after emptying

(Containers 5 gallons or less)

Triple rinse as follows Fill container ¼ full with water and recap Agitate vigorously Follow Pesticide Disposal instructions for rinsate disposal Drain for 10 seconds after the flow begins to drip Repeat procedure two more times Then offer for recycling or reconditioning If not available puncture and dispose in a sanitary landfill

(Containers greater than 5 gallons)

Triple rinse as follows Fill container ¼ full with water 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 Follow Pesticide Disposal instructions for rinsate disposal Then offer for recycling or reconditioning If not available puncture and dispose in a sanitary landfill

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