

1839-217

10/21/2008

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U.S. ENVIRONMENTAL PROTECTION AGENCY

Office of Pesticide Programs
Antimicrobials Division (7510C)
1200 Pennsylvania Avenue NW
Washington, D.C. 20460

EPA Reg. Number: 1839-217

Date of Issuance: OCT 21 2008

Term of Issuance:

Unconditional

Name of Pesticide Product:

BTC® 1210 10% Solution

NOTICE OF PESTICIDE:

[x] Registration
Reregistration

(under FIFRA, as amended)

Name and Address of Registrant (include ZIP Code):

Stepan Company
22 W. Frontage Rd.
Northfield, IL 60093

Note: Changes in labeling differing in substance from that accepted in connection with this registration must be submitted to and accepted by the Registration Division prior to use of the label in commerce. In any correspondence on this product always refer to the above EPA registration number.

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

Registration is in no way to be construed as an endorsement or recommendation of this product by the Agency. In order to protect health and the environment, the Administrator, on his motion, may at any time suspend or cancel the registration of a pesticide in accordance with the Act. The acceptance of any name in connection with the registration of a product under this Act is not to be construed as giving the registrant a right to exclusive use of the name or to its use if it has been covered by others.

This product (OPP Decision No. D-354344) is conditionally registered in accordance with FIFRA sec 3(c)(7)(A) provided that you:

- 1. Submit and/or cite all data required for registration of your product under FIFRA sec. 3(c)(5) when the Agency requires all registrants of similar products to submit such data; and submit acceptable responses required for re-registration of your product under FIFRA section 4.
2. Make the labeling changes listed below before you release the product for shipment:
a. Revise the "EPA Registration Symbol to read, "EPA Reg. No. 1839-217".
b. Revise the 3rd claim on page 3 and the 2nd and 3rd claims on page 4 to bring them in compliance with PR Notice 2000-5, Mandatory Language by deleting the term, recommended.

Signature of Approving Official:

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

Date:

OCT 21 2008

c. Revise the 8th claim on page 4 by deleting the term, “should,” and state “*must*” such that the statement is in compliance with PR Notice 2000-5, Mandatory Labeling.

d. The “To disinfect food service establishment or restaurant food contact surfaces” and “To disinfect food processing premises” directions on page 5 must be revised by placing the 5th statement, “*Before using this product, food products and packaging materials must be removed from area or carefully protected,*” as the first statement in this section because it must be the first step when disinfecting food processing establishments/facilities.

e. Revise the “Directions for Fogging in Dairies, Beverage, and Food Processing Plants” on page 5 and the “Directions for Hatchery Rooms, Incubators, and Hatchers Using Fogging Devices” directions on page 7 by adding the statement, “*wear a dust mist respirator when mixing the use solution and pouring it into the fogging apparatus.*” Also, revise the second statement under “Note” to read “Under no circumstances*within two hours of the actual fogging and a minimum of 4 air exchanges (ACH) per hour in the facility.*”

f. Revise the first statement under “Site Preparation” on page 6 by deleting the term, should, and state “*must.*” Also, revise the 5th sentence under “Poultry (and Swine) Premise” directions by deleting the term, “recommended.”

g. Revise the “Shoe Bath Directions” heading on page 7 to read “Shoe Bath *Disinfection* Directions”.

h. Revise the 4th sentence under “Dressing Plant Use” directions on page 7 by deleting the term, “recommended.”

i. Revise the 3rd statement under “Commercial Florist Use Directions” on page 7 by deleting the phrase, “recommended and.”

j. Revise the following directions by deleting “should” and stating “*must*” for the following directions:

- 1) Disinfection of Baber/Salon Tools (p. 9)
- 2) Sanitizing Food Processing Equipment, Utensils...40 CFR 180.940 (p.10)
- 3) Wisconsin State Division of Health –Eating Establishments (p.10)
- 4) Sanitizing Food Processing Equipment (Ice Machines) (p. 10)
- 5) Restaurant and Bar Sanitizer (p. 11)
- 6) Beverage Dispensing Equipment Sanitizer (p.11)
- 7) Continuous Treatment of Meat/Poultry/Fruit/Vegetable Conveyors (p.11)

k. Revise the “Pre-clean Sanitary Filling Equipment Sanitizer” and “Storage Tank Sanitizer” directions on page 11 by deleting the term, recommended. The first sentence for this set of directions must state “*For sanitizing....*”

l. Revise the “Waterproof Glove Sanitizing” directions on page 12 by deleting the phrase, “introducing harmful organisms” and state “*cross contamination*”

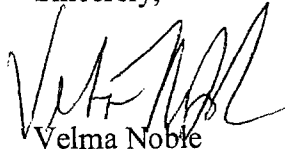
m. Under “Container Disposal,” revise the subheading, “(Household/residential products),” to read “(*For containers 1 gallon or less.*)”

3. Submit three (3) copies of your final printed labeling before distributing or selling the product bearing the revised labeling.

If these conditions are not complied with, the registration will be subject to cancellation in accordance with FIFRA sec. 6(e). Your release for shipment of the product constitutes acceptance of these conditions.

A stamped copy of the label is enclosed for your records. Should you have any questions regarding this letter, please contact Drusilla Copeland at (703) 308-6224 or Velma Noble at (703) 308-6233.

Sincerely,



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

Enclosure: Stamped Label

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BTC[®] 1210 10% Solution

- DISINFECTANT
- MILDEWSTAT (on hard, inanimate surfaces)
- DEODORIZER
- FOOD CONTACT SURFACE SANITIZER
- Effective in the presence of 5% serum contamination
- For Home, Hospital, Institutional and Industrial Use
- For Farm, School, Restaurant, Food Handling and Processing Areas, Dairy, Winery, Brewery, Federally Inspected Meat and Poultry Plant, Equine, Poultry/Turkey Farm, Bar, Tavern and Institutional Kitchen Use
- Formulated for Effective Farm Premise Sanitation
- Formulated for Effective Poultry Premise Sanitation
- Formulated for Effective Swine Premise Sanitation
- Formulated for Effective Veterinary Practice/Animal Care/Animal Laboratory Disinfection

ACCEPTED
with COMMENTS
in EPA Letter Dated:
OCT 21 2008

Under the Federal Insecticide,
Fungicide, and Rodenticide Act as
amended, for the pesticide,
registered under EPA Reg. No.

1839-217

ACTIVE INGREDIENTS

Didecyl dimethyl ammonium chloride 6.0%
Alkyl (50% C₁₄, 40% C₁₂, 10% C₁₆)
dimethyl benzyl ammonium chloride..... 4.0%

INERT INGREDIENTS 90.0%

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 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 a person sip a glass of water if able to swallow. Do not induce vomiting unless told to do so by a 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 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 (back) panel for additional precautionary (and first aid) statements.

EPA FILE SYMBOL NO. 1839-ERT
EPA EST. NO. 1839-IL-01

STEPAN COMPANY

22 West Frontage Road
Northfield, IL 60093

NET CONTENTS

BTC®1210 10% Solution (this product) (product name) is for use in hospitals, nursing homes, hotels, schools, homes, food processing plants, dairies, restaurants, bars, breweries, wineries, animal quarters, kennels, farm use, and institutions where disinfection, sanitization and deodorization is of prime importance. This product can be used in federally inspected meat and poultry processing plants. When used as directed, this product (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, bathtubs, cabinets, tables, chairs, countertops, appliances and telephones.

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

(In addition,) this product (product name) can also be used for sanitization of shell eggs intended for food in shell egg and egg product processing plants.

(This product) (product name) for use in:

- Hospitals, nursing homes, medical and dental offices and clinics, operating rooms, isolation wards, and medical research facilities.
- Restaurants and bars, cafeterias, institutional kitchens, fast food operations and food storage areas.
- Institutional facilities, laboratories, factories, business and office buildings, restrooms, hotels and motels and transportation terminals.
- Institutional kitchens and bathrooms.
- Institutions, schools and colleges, churches, classrooms, athletic facilities and locker rooms.
- Food processing plants, hog farms, poultry and turkey farms and egg processing plants.
- Veterinary clinics, animal life science laboratories, kennels, breeding and grooming establishments, pet animal quarters, zoos, pet shops, and other animal care facilities.
- Automotive garages, boats, ships, campers, trailers, mobile homes, cars, buses, trains, taxis and airplanes.

(This product) (product name), when used as directed, is formulated to disinfect the following hard non-porous inanimate environmental surfaces: floors, walls, metal surfaces, stainless steel surfaces, glazed porcelain, glazed ceramic tile, plastic surfaces, vanity tops, shower stalls, bathtubs, and cabinets.

- Non-food contact glass, metal, stainless steel, glazed porcelain, glazed ceramic, sealed fiberglass, sealed granite, sealed marble, plastic, chrome and vinyl.
- Tables, chairs, desks, bed frames, walls, cabinets, doorknobs and garbage cans.
- Non-wooden picnic tables and outdoor furniture except cushions.
- Telephones.
- Non-food contact counter tops, sinks, refrigerator exteriors, coolers, freezer exteriors, stovetops, appliances, non-food contact equipment, shelves, racks and carts.
- Shower stalls, shower doors and curtains, tubs and glazed tiles, toilets, urinals, glazed porcelain tile and restroom fixtures.
- Kennels and cages.
- Windows and mirrors.
- For larger areas such as operating rooms and patient care facilities, (this product) (product name) is used to provide both general cleaning and disinfecting.

(This product) (product name) deodorizes those areas that are generally hard to keep fresh smelling: garbage storage areas, empty garbage bins and cans, toilet bowls, and other areas that are prone to odors caused by microorganisms.

(This product) (product name) deodorizes and disinfects all hard non-porous surfaces listed on the label. It inhibits the growth of mold and mildew, leaving bathrooms and kitchens fresh smelling.

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

Use (this product) (product name) to disinfect non-porous personal protective safety equipment, protective headgear, hard hats, half mask respirators, full face breathing apparatus, gas masks, goggles, spectacles, face shields, hearing protectors and ear muffs. Rinse all equipment that comes in prolonged contact with skin before reuse with clean warm water (about 120°F), and allow to air dry. (Caution: Cleaning at the recommended 120°F temperature will avoid overheating and distortion of the personal safety equipment that would necessitate replacement.)

(This product) (product name) is a multi-surface cleaner, deodorizer and disinfectant. Use on windows, mirrors, and other non-food contact glass surfaces.

(This product) (product name) is an effective disinfectant designed for use by wholesale and retail florists, shippers and greenhouses.

(This product) (product name) will deodorize coolers, buckets, garbage pails and other areas where obnoxious odors may develop.

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

(This product) (product name) may be used as a general purpose disinfectant in florist shops, wholesale florist, shippers, greenhouse packing areas and other commercial floriculture places for efficient antimicrobial action against certain bacteria which cause:

1. Plugging of stems with slime, which reduces uptake of water for various 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.

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

(This product) (product name) is for use in Poultry Premise Sanitation (Hatcheries):

Egg Receiving Area	Tray Dumping Area	Chick Processing Area
Egg Holding Area	Chick Holding Area	Chick Loading Area
Setter Room	Hatchery Room	Poultry Buildings

(This product) (product name) is for use in Swine Premise Sanitation:

Farrowing Barns and Areas	Dressing Plants	Blocks
Waterers and Feeders	Loading Equipment	Creep Area
Hauling Equipment	Nursery	Chutes

When used as directed, (this product) (product name) is formulated to disinfect hard, non-porous, inanimate, environmental surfaces: floors, walls, metal surfaces, stainless steel surfaces, glazed porcelain, glazed ceramic tile, glazed fiberglass, plastic surfaces, vinyl, chrome, bathrooms, shower stalls, shower doors, bathtubs, toilets, bathroom fixtures, kitchens, countertops, sinks, exteriors of (microwaves, refrigerators, stoves, and other) kitchen appliances, stovetops, automobile interiors, cabinets, tables, chairs, desks, dining room surfaces, doorknobs, garbage cans, telephones, hospital beds, traction devices, MRI, CAT, examining tables, scales, paddles, wheelchairs, ultrasonic baths and whirlpools. For larger areas: operating rooms, patient care facilities and restrooms, this product (product name) is designed to provide both general cleaning and disinfecting.

(This product) (product name) deodorizes those areas which generally are hard to keep fresh smelling, such as garbage storage areas, empty garbage bins and cans, toilet bowls, behind and under sinks and other areas where bacterial growth can cause malodors.

(This product) (product name) deodorizes and disinfects all hard non-porous household surfaces. It inhibits the growth of mold and mildew, leaving bathrooms and kitchens clean and fresh smelling.

(This product) (product name) will disinfect shower walls, tubs, shower doors, shower curtains, fixtures and toilet bowls.

(This product) (product name) is an economical concentrate that must be used with a mop and bucket, hand pump trigger sprayer, low pressure coarse sprayer or sponge.

When used as directed, (this product) (product name) will deodorize surfaces in toilet areas, behind and under sinks and counters, garbage cans and garbage storage areas, and other places where bacterial growth can cause malodors.

(This product) (product name) must 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, refrigerator bins.
- Kitchen equipment such as food processors, blenders, cutlery and other utensils.
- Countertops, Slurppy[®] machines, stovetops, sinks, appliances, ice machines.
- Glass, metal, stainless steel, glazed porcelain, glazed ceramic, sealed fiberglass, sealed granite, sealed marble, plastic, chrome and vinyl.
- Enameled surfaces, painted woodwork, Formica[®], vinyl and plastic upholstery.
- Tables, chairs, desks, bed frames, lifts, washable walls, cabinets, doorknobs and garbage cans.
- Exhaust fans, refrigerated storage and display equipment, coils and drain pans of air conditioning/refrigeration equipment and heat pumps.
- Large inflatable non-porous plastic (rubber) (advertising) structures: animals, promotional items, moonwalk, slides, obstacle course play equipment, exercise equipment, exercise mats, wrestling mats.
- Beer fermentation equipment and holding tanks, bottling or pre-mix dispensing equipment.
- Citrus processing equipment and holding tanks.
- Wine processing equipment and holding tanks.
- Picnic tables and outdoor furniture.
- Shower stalls, shower doors/curtains, bathtubs, glazed tiles, chrome plated intakes. Toilets, toilet bowl surfaces, urinals, portable toilets, glazed porcelain tile and restroom fixtures.
- Kennels, kennel runs, cages.

(This product) (product name) is recommended for poultry premise sanitation (hatcheries), egg receiving area, egg holding area, setter room, tray dumping area, trays, buggies, racks, egg flats, Chick Holding Room, Hatchery Room, Chick Processing Area, Chick Loading Area, Poultry Buildings, Ceilings, Side Walls and Floors, Drinkers, and all other hard, non-porous poultry house related equipment, and surfaces in the Hatchery environment.

(This product) (product name) is recommended for Swine Premise Sanitation; Waterers and Feeders, Hauling Equipment, Dressing Plants, Loading Equipment, Farrowing Barns and areas, Nursery, Blocks, Creep Areas, Chutes.

(This product) (product name) has been cleared under the (Code of Federal Regulation Title 40) (40CFR) Sec. 180.940 for use as a sanitizer in public eating establishment food contact surfaces, on dairy processing equipment, on food processing equipment, utensils, and other food contact articles at a concentration of 200-400 ppm active quaternary. No potable water rinse is allowed after sanitization.

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

(This product) (product name) meets AOAC Germicidal and Detergent Test Standards for food contact surface sanitizers.

Regular, effective cleaning and sanitization of equipment, utensils and dining surfaces that could harbor hazardous microorganisms minimizes the probability of contamination of food during preparation, storage or service. Effective cleaning will remove soil and prevent the accumulation of food residues that may decompose or support the rapid development of organisms which cause food poisoning. Application of an effective sanitization program reduces the number of disease causing organisms that may be present on food processing equipment and utensils. Effective sanitization also reduces the potential for the transfer of organisms either indirectly through food or directly through (tableware, glasses, plates and flatware).

To prevent cross contamination, (food contact surfaces) (kitchenware) (food processing equipment) should be washed, rinsed with potable water and sanitized after each use and following any interruption in operation at which time contamination may occur. After sanitization, no potable water rinse is allowed.

Where equipment and utensils are used for continuous (production line) food preparation, all food contact surfaces must be washed, rinsed and sanitized at scheduled intervals throughout the day based on food temperature, food type and 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 (this product) (product name) with mop, cloth, sponge, low pressure coarse sprayer or hand pump trigger sprayer so as to wet all surfaces thoroughly. Allow treated surfaces 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.

GENERAL DISINFECTION - Add 3 ounces of (this product) (product name) per 5 gallons (0.6 ounce per gallon) of water for disinfection against *Staphylococcus aureus* (ATCC 6538), *Salmonella* (choleraesuis) enterica (ATCC 10708), *Listeria monocytogenes* (ATCC 35152), *Yersinia enterocolitica* (ATCC 23715)

HOSPITAL DISINFECTION - Add 3.5 ounces of (this product) (product name) per 5 gallons (0.7 ounce per gallon) of water for disinfection against *Pseudomonas aeruginosa* (ATCC 15442).

To disinfect toilet bowls: Remove gross filth prior to disinfecting. Flush toilet, add 3 ounces of (this product) (product name) directly to the bowl water. Swab the bowl completely using a scrub brush or toilet mop, making sure to get under the rim. Let stand for 10 minutes and flush.

To disinfect food service establishment or restaurant food contact surfaces: countertops, outside of appliances and tables, add 3.5 ounces of (this product) (product name) per 5 gallons (0.7 ounce per gallon) of water. For heavily soiled areas, a pre-cleaning step is required. Apply solution with a cloth, sponge, hand pump trigger sprayer or low pressure coarse 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. For sprayer application use a coarse spray. Before using this product, food products and packaging materials must be removed from the area or carefully protected. This product (product name) cannot be used to clean the following food contact surfaces: utensils, glassware and dishes.

To disinfect food-processing premises: floors, walls and storage areas, add 3.5 ounces of (this product) (product name) to 5 gallons of water (0.7 ounce per gallon). For heavily soiled areas, a pre-cleaning step is required. Apply solution with a mop, cloth, sponge, hand pump trigger sprayer or low pressure coarse sprayer so as to wet all surfaces thoroughly. For sprayer application use a coarse spray. Allow to remain wet for 10 minutes, then remove excess liquid. Before using this product, food products and packaging materials must be removed from area or carefully protected. After use, all surfaces must be thoroughly rinsed with potable water.

For Use on Non-food Contact Surfaces as a General Disinfectant for the (Brewery) (and) (Wine Processing) Industry: Use 3 ounces of (this product) (product name) per 5 gallons of water (0.6 oz. per gallon) (469 ppm active quat). Follow the **GENERAL DISINFECTION** directions above.

(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 and carefully protected. After cleaning, fog desired areas using 1 quart per 1000 cubic feet of room area with a use-solution containing 1.5 ounces of (this product) (product name) per gallon of water (1171 ppm active quat). 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 prior to 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, 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 DISINFECTING OF ROOM AND MACHINE SURFACES.

EFFICACY TESTS HAVE DEMONSTRATED THAT (THIS PRODUCT) (PRODUCT NAME) IS AN EFFECTIVE BACTERICIDE IN THE PRESENCE OF ORGANIC SOIL (5% BLOOD SERUM) AND 400 PPM WATER HARDNESS (as CaCO₃).

MILDEWSTAT - To control mold and mildew (*Aspergillus niger* (ATCC 6275)) on pre-cleaned, hard, non-porous surfaces, add 2 ounces of (this product) (product name) per 5 gallons of water. Apply solution with a cloth, mop, sponge, hand pump trigger sprayer or low pressure coarse sprayer, 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. (This product) (product name) is an effective mildewstat when dilute in water up to 400 ppm water hardness (as CaCO₃)

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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 2 ounces of (this product) (product name) per 5 gallons of water (0.4 ounce per gallon of water) (312 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.

DEODORIZATION - To deodorize, apply (this product) (product name) as indicated under the heading **GENERAL DISINFECTION**.

GENERAL DEODORIZATION - To deodorize, add 3 ounces of (this product) (product name) to 5 gallons of water (0.6 ounce per gallon) (469 ppm active quaternary). Apply with hand pump trigger sprayer or low pressure coarse sprayer. Wet all surfaces thoroughly. Let air dry.

For deodorizing Garbage Cans, Garbage Trucks, Industrial Waste Receptacles and Garbage Handling Equipment: it is especially important to pre-clean in order for this product (product name) to perform properly. Apply a wetting concentration of 3.25 ounces of (this product) (product name) per gallon of water (or equivalent use dilution) (2539 ppm active quaternary).

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

APPLICATIONS AND USE DILUTION

DISINFECTION OF POULTRY EQUIPMENT, ANIMAL QUARTERS AND KENNELS - For disinfection of pre-cleaned poultry equipment (brooders, watering founts, feeding equipment), animal quarters and kennels, apply a solution of 3.5 ounces of (this product) (product name) per 5 gallons (0.7 ounce per gallon) 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.

POULTRY (AND SWINE) PREMISE SANITATION

Site Preparation: The first step in any on-going sanitation program should be the removal of gross contamination and debris. This may be accomplished using a shovel, broom, or vacuum depending on the area to be disinfected. The efficacy of even the most efficient germicidal cleaner is reduced in the presence of heavy organic matter. Once the heavy debris is eliminated, thoroughly clean all surfaces with soap or detergent and rinse with water.

Disinfection: For disinfection use 3.5 ounces of (this product) (product name) per 5 gallons of water (0.7 oz. per gallon). Apply use-solution using a cloth, mop, hand pump trigger sprayer or low pressure coarse sprayer so as to thoroughly wet surface to be disinfected. Allow to remain wet for 10 minutes and then let air dry. For heavily soiled areas, a pre-cleaning step is required. Prepare a fresh solution after each use.

Poultry (And Swine) Premise: Remove all animals and feeds from premises, trucks, cars, coops and crates. Remove all litter, droppings and manure from floors, walls and surfaces of facilities occupied or traversed by animals. Empty all troughs, racks and other feeding and watering appliances. Thoroughly clean all surfaces with soap or detergent and rinse with water. Use 3.5 ounces of (this product) (product name) per 5 gallons of water (0.7 oz. per gallon). Saturate surfaces with the recommended disinfecting solution for a period of 10 minutes. Ventilate buildings, coops and other closed spaces. Do not house animals or employ equipment until treatment has been absorbed, set or dried. Thoroughly scrub treated feed racks, troughs, automatic feeders, fountains and waterers with soap or detergent, and rinse with potable water before reuse. 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.

Hatcheries: Use 3.5 ounces of (this product) (product name) per 5 gallons of water (0.7 oz. per gallon) to treat the following hard non-porous surfaces: hatchers, setters, trays, racks, carts, sexing tables, delivery trucks and other hard surfaces. Leave all treated surfaces exposed to disinfectant solution wet for 10 minutes or more. Rinse with potable water before reuse. Then allow to air dry.

Vehicles: Clean all vehicles including mats, crates, cabs, and wheels with high pressure water. Use (this product) (product name) at 3.5 ounces per 5 gallons of water (0.7 oz. per gallon) to treat all vehicles. Leave all treated surfaces exposed to disinfectant solution wet for 10 minutes or more.

Shoe Bath Directions: Shoe baths containing one inch of freshly made solution should be placed at all entrances to buildings, hatcheries and at all the entrances to the production and packaging rooms. Scrape waterproof shoes and place in 3.5 ounces of (this product) (product name) per 5 gallons of water (0.7 oz. per gallon) solution for 10 minutes prior to entering area. Change the use-solution in the bath daily or sooner if solution appears dirty.

Dressing Plant Use: Disinfect equipment, utensils, walls and floors in poultry and animal dressing plants. Disinfect offal rooms, exterior walls and loading platforms of dressing plants. Cover or remove all food and packaging materials. Remove all gross soils. Saturate all surfaces with the recommended use-solution, 3.5 ounces of (this product) (product name) per 5 gallons of water (0.7 oz. per gallon). Scrub to loosen all soils. Allow to soak for 10 minutes and thoroughly rinse all wetted and cleaned surfaces with potable water.

(Not for use in California)

Directions for 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. Close room off so fog is confined to room to be treated. Mix 0.9 parts of this product (product name) to 5 parts water (0.9 gallons of (this product) (product name) to 5 gallons water). Insert the nozzle of the fogger through a suitable opening into the room. With the setting in maximum output, fog for one minute for each 4000 cubic feet of space in the room. 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 soap or detergent and rinse with water.

Directions for Incubators and Hatchers using Fogging Devices: Mix 10.9 ounces of (this product) (product name) to 244 ounces of water. Fog 3-8 ounces of this 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. Do not allow people to contact or breathe this fog and do not enter until the fog has settled (2 hours after actual fogging). It is acceptable to fog setters and hatchers with a 1.5 ounces per gallon solution of (this product) (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. Thoroughly scrub all treated feed racks, mangers, troughs, automatic feeders, fountains and waterers with soap or detergent, and rinse 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 DISINFECTING OF ROOM AND MACHINE SURFACES.

Veterinary Practice/Animal Care Animal Laboratory/Zoos/Pet Shop/Kennels Disinfection Directions: For cleaning and disinfecting the following hard non-porous surfaces: equipment not used for animal food or water, utensils, instruments, cages, kennels, stables, catteries, etc. Remove all animals and feed from premises, animal transportation vehicles, crates, etc. Remove all litter, droppings and manure from floors, walls and surfaces occupied or traversed by animals. Thoroughly clean all surfaces with soap or detergent and rinse with water. Saturate surfaces with a use-solution of 3.5 ounces of (this product) (product name) per 5 gallons of water (or equivalent dilution) for a period of 10 minutes. Ventilate buildings and other closed spaces. Do not house animals or employ equipment until treatment has been absorbed set or dried.

Farm Premise Use: Do not use in milking stalls, milking parlors or milk houses. Remove all animals and feed from premises, vehicles and enclosures. Remove all litter and manure from floors, walls and surfaces of barns, pens, stalls, chutes and other facilities and fixtures occupied or traversed by animals. Empty all troughs, racks and other feeding and watering appliances. Thoroughly clean all surfaces with soap or detergent and rinse with water. Saturate all surfaces with a use-solution of 3.5 ounces of (this product) (product name) per 5 gallons of water (0.7 oz. per gallon) 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 in removing litter and manure. Ventilate buildings, cars, trucks, boats and other closed spaces. Do not house livestock or employ equipment until treatment has been absorbed, set or dried. Thoroughly scrub all treated feed racks, mangers, troughs, automatic feeders, fountains and waterers with soap or detergent and rinse with potable water before reuse.

Commercial Florist Use Directions: To disinfect and deodorize hard non-porous surfaces in one step, prepare use-solution by adding (mixing) 3.5 ounces of (this product) (product name) per 5 gallons of water (0.7 oz. per gallon). For heavy-duty use, add (mix) 11 ounces per 5 gallons of water (2.2 ozs. per gallon).

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 or sprayer.

For heavily soiled areas, a preliminary cleaning is required.

For sprayer applications, use a coarse mist pump or trigger sprayer. 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.

Ultrasonic Bath Disinfectant Directions: Use (this product) (product name) to disinfect hard non-porous non-critical objects compatible with ultrasonic cleaning units. Pour fresh solution at 3.5 ounces of (this product) (product name) per 5 gallons of water (0.7 oz. per gallon) directly into bath chamber. Pre-clean heavily soiled objects. Place objects into unit and operate for a minimum of 10 minutes, according to the manufacturer's directions. Remove objects and wash with sterile water (sterile water for injection) or allow to air dry. Prepare fresh solution for each use.

Disinfection of Hard Non-Porous Surfaces in Whirlpool Units: After using the whirlpool unit, drain and refill with fresh water to just cover the intake valve. Add 3.5 ounces of (this product) (product name) per 5 gallons (0.7 oz. per gallon) of fresh water added. Start the pump to circulate the solution. Wash down the unit sides, seat of the chair, lift and any (all) related equipment with a clean swab, brush or sponge. Treated surfaces must remain wet for 10 minutes. After the unit has been thoroughly cleaned, drain the use-solution from the unit and rinse any (all) cleaned surfaces with fresh water. Repeat for heavy soiled units.

(Not for use in California)

WATER AND SMOKE DAMAGE RESTORATION AGAINST ODOR-CAUSING BACTERIA AND FUNGI FOR INSTITUTIONAL, INDUSTRIAL AND HOSPITAL USE: (This product) (product name) is particularly suitable for use in water damage restoration situations against odor causing bacteria on the following porous and semi-porous materials: carpets, carpet cushion, sub floors, drywall, trim, and frame lumber, tackless strip and paneling. Mix 3.5 ounces of this product (product name) per 5 gallons of water (0.7 oz. per gallon), saturate affected materials with enough use-solution to remain wet for at least 10 minutes. Use proper ventilation.

Sewer backup & river flooding: During mitigation procedures, dilute 3.5 to 7 ounces of (this product) (product name) per 5 gallons of water (0.7 oz. to 1.4 ozs. per gallon) allowing for the diluting effect of absorbed water within saturated materials. Remove gross filth or heavy soil along with non-salvageable materials. Saturate all affected areas with a sprayer using a coarse spray tip, before and after cleaning and extraction.

Carpets, 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 hidden area for color fastness. Mix 3.5 to 7 ounces of (this product) (product name) per 5 gallons of water (0.7 oz. to 1.4 ozs. per gallon), allowing for the diluting effect of absorbed water within saturated materials. Remove gross filth or heavy soil. Apply directly with a sprayer using a coarse spray tip, 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. Dry rapidly and thoroughly.

Special Instructions for Cleaning Carpet Against Odor Causing Bacteria: (This product) (product name) may be used in industrial and institutional areas: motels and hotels, nursing homes, schools and hospitals. 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 3.5 ounces of (this product) (product name) per 5 gallons of water (0.7 oz. per gallon).

For truck mounted extraction machines: Mix 14.25 ounces of (this product) (product name) per gallon of water and meter at 4 gallons per hour.

For rotary floor machines: Mix 1.17 ounces of (this product) (product name) per gallon of water and apply at the rate of 300 to 500 sq. ft. per gallon.

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

Carpet Deodorizer against Odor-Causing Bacteria for Institutional, Industrial and Hospital Use: (This product) (product name) deodorizes the carpet by controlling (reducing) the growth of odor-causing bacteria. It can be used in industrial and institutional areas: motels, hotels chains, nursing homes and hospitals. Vacuum carpet thoroughly prior to application. Mix 3.5 ounces of (this product) (product name) per 5 gallons of water (0.7 oz. per gallon). Follow the Injection and/or Extraction procedures as specified for any conventional steam cleaning equipment you are using.

For rotary floor machines, mix 1.17 ounces of (this product) (product name) 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) (product name) should not be mixed with other cleaning products.

(Not for use in California)

Smoke Damage Restoration: (This product) (product name) is effective against odor causing bacteria and fungi in institutional, industrial and medical premises. (This product) (product name) is particularly suitable for use in smoke damage restoration situations against odor causing bacteria on the following porous and semi-porous materials: carpets, carpet cushion, sub floors, drywall, trim and frame lumber, tackless strip and paneling. Follow directions as outlined in the Water Damage Restoration section. Using solutions recommended, saturate affected materials with enough product to remain wet for at least 10 minutes. Use proper ventilation.

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 3.5 ounces of (this product) (product name) to 5 gallons of water (0.7 ounce per gallon of water) (547 ppm active quaternary) (or equivalent dilution) to the surfaces and body openings, natural or artificial. Allow 10 minutes 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.

Disinfection of Barber/Salon Tools Directions: Immerse pre-cleaned barber/salon tools (combs, brushes, razors, manicure/pedicure tools, clippers, scissors) in a 0.7 ounce of (this product) (product name) per gallon of water use-solution (or equivalent dilution) (547 ppm active quaternary) for at least 10 minutes. Rinse instruments thoroughly and dry before re-use. A fresh use-solution should be prepared daily or more often if the use-solution becomes 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 immersion may cause damage to stainless steel or metal instruments.

FOOD CONTACT SURFACE SANITIZATION – (This product) (product name) is for use in restaurants, bars, dairies, food processing plants, breweries and wineries. When used as directed this product is an effective food contact surface sanitizer. Tests show that (this product) (product name) is an effective food contact surface sanitizer at 200 to 400 ppm active quaternary when diluted in water up to 650 ppm hardness (as CaCO₃) against Staphylococcus aureus (ATCC 6538), Salmonella (choleraesuis) enterica (ATCC 10708), Salmonella (typhi) enterica (ATCC 6539), Salmonella enteritidis (ATCC 13076), Escherichia coli (E. coli) (ATCC 11229), Escherichia coli (E. coli) O157:H7 (ATCC 43895), Klebsiella pneumoniae (ATCC 4352), Shigella dysenteriae (ATCC 12180), Listeria monocytogenes (ATCC 35152), Yersinia enterocolitica (ATCC 23715), Vibrio cholerae (ATCC 14035), Shigella sonnei (ATCC 11060), Aeromonas hydrophila (ATCC 19570), Enterobacter sakazakii (ATCC 29544), Campylobacter jejuni (ATCC 29428), Methicillin resistant Staphylococcus aureus (MRSA) (ATCC 33592), and Vancomycin resistant Enterococcus faecium (ATCC 51575)

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. To sanitize pre-cleaned and potable water-rinsed, non-porous, food contact surfaces, prepare a 200, 300 or 400 ppm active quaternary solution by using the following dilution table:

Active Quat Solution	1 Gallon	4 Gallons	10 Gallons	20 Gallons
203.13 ppm	0.26 ounce	1.04 ounce	2.6 ounces	5.12 ounces
300.78 ppm	0.385 ounce	1.54 ounces	3.85 ounces	7.7 ounces
400 ppm	0.512 ounce	2.048 ounces	5.12 ounces	10.24 ounces

To sanitize pre-cleaned immobile items such as tanks, finished wood or plastic chopping blocks, counter tops, refrigerated storage and display equipment, and food processing equipment, flood the area with a 200, 300 or 400 ppm active quaternary solution for at least 60 seconds making sure to wet all surfaces completely. Remove excess, drain the use-solution from the surface and air dry. Prepare a fresh solution daily or more frequently as soil is apparent. NO POTABLE WATER RINSE IS ALLOWED after sanitization.

To sanitize pre-cleaned mobile items such as drinking glasses and eating utensils, immerse in a 200, 300 or 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. Prepare a fresh solution daily or more frequently as soil is apparent.

When used for sanitization of previously cleaned food equipment or food contact items, limit the active quaternary to 200 ppm to 400 ppm. NO POTABLE WATER RINSE IS ALLOWED after sanitization.

To sanitize pre-cleaned food-grade eggs in shell egg and egg product processing plants when used as directed. Wet eggs thoroughly with a 1.04 ounce of (this product) (product name) per 4 gallons of water use-solution (or equivalent dilution) (200 ppm active quaternary solution) for at least 60 seconds and drain. Let air dry. The use-solution must be warmer than the eggs, but not to exceed 130°F. Eggs sanitized with this product must be subjected to a potable water rinse only if they are broken immediately for use in the manufacture of egg products. Eggs must be dry before casing or breaking. The use-solution cannot be reused for sanitizing eggs.

DIRECTIONS FOR SANITIZING FOOD PROCESSING EQUIPMENT, UTENSILS, AND FOOD CONTACT ARTICLES REGULATED BY THE (CODE OF FEDERAL REGULATIONS TITLE 40) (40 CFR) Sec. 180.940:

1. Scrape, flush or pre-soak articles (whether mobile or stationary) to remove gross food particles and soil.
2. Thoroughly wash articles with an appropriate detergent or cleaner.
3. Rinse articles thoroughly with potable water.
4. Sanitize articles using a solution of 0.26 to 0.512 ounce of (this product) (product name) per gallon of water (200 to 400 ppm active quaternary). Articles that can be immersed in solution should remain in solution for 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 air dry. Non-immersed items should also be allowed to air dry. No potable water rinse is allowed after sanitization.

U.S. PUBLIC HEALTH SERVICE - FOOD SERVICE SANITIZATION RECOMMENDATIONS

CLEANING AND SANITIZING: Equipment and utensils shall 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 a hot detergent solution. Rinse utensils and equipment thoroughly with potable water.
2. Sanitize equipment and utensils by immersing in 1.04 to 2.048 ounces of (this product) (product name) per 4 gallons of water (200 to 400 ppm active quaternary) for at least 60 seconds at a temperature of 75°F. This dilution is equivalent to a solution containing 50 ppm available chlorine.
3. For equipment and utensils too large to sanitize by immersion, apply 1.04 to 2.048 ounces of (this product) (product name) per 4 gallons of water (200 to 400 ppm active quaternary) by rinsing, spraying or swabbing. Allow the items to remain thoroughly wet for at least 60 seconds, then let air dry. No potable water rinse is allowed after sanitization.

(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 potable water.
4. Sanitize in a solution of 1.04 to 2.048 ounces per 4 gallons of (this product) (product name) (200 to 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.
6. Fresh sanitizing solution should be prepared at least daily or when visibly soiled or diluted.

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

(Alternative language for clean in place, closed loop dilution centers.)

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 potable water.
4. Sanitize in a solution from the Closed Loop Dilution Center (200 to 400 ppm active quaternary). Immerse all utensils 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.
6. Fresh sanitizing solution should be prepared at least daily or when visibly soiled or diluted.

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

Sanitizing of Food Processing Equipment (Ice Machines) and Other Hard Surfaces In Food Contact Locations: For sanitizing food processing equipment, dairy equipment, refrigerated storage and display equipment and other hard, non-porous surfaces. Equipment and utensils must be thoroughly pre-flushed or pre-scraped and when necessary pre-soaked to remove gross food particles.

1. Turn off refrigeration.
2. Thoroughly wash surfaces with a compatible detergent or cleaner, then rinse thoroughly with potable water.
3. Apply a solution of 1.04 to 2.048 ounces of (this product) (product name) per 4 gallons of water (or equivalent use dilution) (200 to 400 ppm active quaternary) by low pressure coarse sprayer, direct pouring or by recirculating through the system. Surfaces must remain wet for at least one minute followed by complete draining and drying. Fresh solution should be prepared for each cleaning. **NO POTABLE WATER RINSE IS ALLOWED** after sanitization when product is used as directed.
4. Return machine to service.

Directions for Restaurant and Bar Sanitizer: Equipment and utensils should be thoroughly pre-flushed or pre-scraped and when necessary pre-soaked to remove gross food particles and soil. Then thoroughly wash or flush objects with a good detergent or compatible cleaner followed by a potable water rinse before application of sanitizing solution.

For pre-cleaned dishes, glassware, silverware, cooking utensils, immerse in a solution containing 1.04 to 2.048 ounces of (this product) (product name) per 4 gallons of water (or equivalent use dilution) (200 to 400 ppm active quaternary). Allow surface to remain wet for at least 60 seconds. Drain thoroughly before reuse. NO POTABLE WATER RINSE IS ALLOWED after sanitization.

(Alternative language for clean in place, closed loop dilution centers.)

For use as a sanitizer on dishes, glassware, silverware, cooking utensils. For heavily soiled areas, remove gross food particles by pre-flush, pre-scrape and pre-soak when necessary. Wash thoroughly with detergent or compatible cleaner then rinse with potable water prior to application of this product. Then immerse in a sanitizing solution from Closed Loop Dilution Center (200 to 400 ppm active quaternary). Allow surface to remain wet for at least 60 seconds. Drain thoroughly before reuse. NO POTABLE WATER RINSE IS ALLOWED after sanitization.

Directions For Food Processing Equipment and Dairies: Equipment and utensils must be thoroughly pre-flushed or pre-scraped and when necessary pre-soaked to remove gross food particles. Thoroughly wash surfaces with a compatible detergent or cleaner, then rinse thoroughly with potable water. Apply sanitizing solution containing 1.04 to 2.048 ounces of (this product) (product name) per 4 gallons of water (or equivalent use dilution) (200 to 400 ppm active quaternary). Surfaces must remain thoroughly wet for at least 60 seconds by immersion or with a cloth, mop, sponge or sprayer. Allow equipment and utensils to drain thoroughly and air dry before reuse. NO POTABLE WATER RINSE IS ALLOWED after sanitization.

At the 1 oz. per 4 gallon use dilution (200 ppm active quaternary) (this product) (product name) 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 (as CaCO₃) when evaluated by the AOAC Germicidal and Detergent Sanitizer Method against Escherichia coli (ATCC 11229) and Staphylococcus aureus (ATCC 6538).

Beverage Dispensing Equipment Sanitizer Directions: For sanitizing of bottling or pre-mix dispensing equipment, thoroughly wash surfaces with a compatible detergent or cleaner, then rinse thoroughly with potable water. Fill equipment with a solution of 1 to 2 ounces of this product per 4 gallons of water (or equivalent use dilution) (200 to 400 ppm active quaternary). Allow use-solution to remain in equipment for at least 60 seconds, or until operations resume at which time the use-solution should be drained from the system. To insure the removal of flavors, it is suggested that during changeover between products the system should be cleaned, rinsed and flushed with the use-solution for at least 1 minute. Drain thoroughly and allow to air dry before reuse. NO POTABLE WATER RINSE IS ALLOWED after sanitization.

Pre-Cleaned Sanitary Filling Equipment Sanitizer Directions: Recommended for use in sanitizing bottles or cans in the final rinse application. (The product) (product name) is to be proportioned into the final rinse water line of the container washer or rinser in the concentration of 200 to 400 ppm active quaternary. Prepare a solution of 1.04 to 2.048 ounces of (this product) (product name) per 4 gallons of water (or equivalent use dilution) for the exterior application for the filler and closing machine. Allow surfaces to remain wet for at least 60 seconds. Drain thoroughly and allow to air dry before reuse. NO POTABLE WATER RINSE IS ALLOWED after sanitization.

Storage Tank Sanitizer Directions: Recommended for sanitizing beer fermentation and holding tanks, citrus and food processing storage and holding tanks. Thoroughly wash surfaces with a compatible detergent or cleaner, then rinse thoroughly with potable water. Prepare a solution of 1.04 to 2.048 ounces of (this product) (product name) per 4 gallons of water (or equivalent use dilution) (200 to 400 ppm active quaternary) for mechanical or automated systems. Allow surfaces to remain wet for at least 60 seconds. Drain thoroughly before reuse. NO POTABLE WATER RINSE IS ALLOWED after sanitization. For mechanical operations or automated systems, the used sanitizing solution may not be reused for sanitizing.

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 good detergent or compatible cleaner, rinse equipment thoroughly with potable water, then rinse equipment with sanitizing solution. To sanitize the belt, apply (this product) (product name) at a 200 to 400 ppm quaternary level (1.04 to 2.048 ounces per 4 gallons of water) (or equivalent use dilution) to conveyors with suitable feeding equipment. Allow surfaces to remain for at least 60 seconds. Do not allow this use-solution to be sprayed directly on food. Controlled volumes of sanitizer are applied to the return portion of conveyor through nozzles so located as to permit maximum drainage of sanitizer from equipment and to prevent puddles on top of the belt. During interruptions in operation, coarse spray the equipment: peelers, collators, slicers and saws with (this product) (product name) at a dilution of 200 to 400 ppm active quaternary. Conveyor equipment should be free of product when applying this coarse spray. NO POTABLE WATER RINSE IS ALLOWED after sanitization.

For Sanitizing In Fisheries, Milk, Wine, Citrus, Potato and Ice Cream Processing Plants: For use as a sanitizer on conveyor belts and equipment to reduce or eliminate odors in the processing area. Also, for use on filling equipment to reduce bacteria associated with condensation on equipment and pipes. Follow directions for sanitizing food contact surfaces.

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Waterproof Glove Sanitizing Directions: To prevent introducing harmful organisms into processing areas of food plants, waterproof gloves should be sanitized prior to entering or re-entering those areas. Remove gross contamination from gloves before sanitizing; then place gloved hand in a use-solution of 1.5 ozs. of (this product) (product name) per 5.75 gallons (or equivalent dilution) (200 ppm quat) for (60 seconds) (1 minute). Change the use-solution in the bath at least daily or more often if the solution appears visibly diluted or soiled.

(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 dispenser 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. Harmful if absorbed through skin, swallowed or inhaled. Avoid breathing spray mist. Do not get in eyes, on skin, or on clothing. Wear protective eyewear (goggles, face shield or safety glasses), rubber gloves and protective clothing. Wash thoroughly with soap and water after handling and before eating, drinking or using tobacco. Remove contaminated clothing and wash before reuse.

(Note: If container size is 5 gallons or greater, the following Environmental Hazards statement must be used.)

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.

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.

SPILL OR LEAK PROCEDURES - Small spills may be mopped up, flushed away with water or absorbed on some absorbent material and incinerated. Large spills should be contained; the material then moved into containers and disposed of by approved methods for hazardous wastes.

CONTAINER DISPOSAL - - Nonrefillable container. Do not reuse or refill this container. Offer for recycling if available.

(For containers 5 gallons or less)

Triple rinse container promptly after emptying. Triple rinse as follows: Empty the remaining contents into application equipment or a mix tank and drain for 10 seconds after the flow begins to drip. Fill the container ¼ full with water and recap. Shake for 10 seconds. Pour rinsate into application equipment or a mix tank or store rinsate for later use or disposal. Drain for 10 seconds after the flow begins to drip. Repeat this procedure two more times.

(For containers greater than 5 gallons)

Triple rinse container promptly after emptying. Triple rinse as follows: Empty remaining contents into application equipment or a mix tank. Fill the container ¼ full with water. Replace and tighten closures. Tip container on its side and roll it back and forth, ensuring at least one complete revolution, for 30 seconds. Stand the container on its end and tip it back and forth several times. Empty the rinsate into application equipment or a mix tank or store rinsate for later use or disposal. Repeat this procedure two more times.

(For all plastic containers; non-residential use)

Offer for recycling or reconditioning, or puncture and dispose of in a sanitary landfill, or incineration if allowed by state or local authorities. If incinerated, stay out of smoke.

(For plastic bag-in box containers)

Completely empty bag into application equipment. Then dispose of empty bag in sanitary landfill or by incineration if allowed by state and local authorities. If incinerated, stay out of smoke.

(For household/residential products)

Securely wrap original container in several layers of newspaper and discard in trash.

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.