



UNITED STATES ENVIRONMENTAL PROTECTION AGENCY
WASHINGTON, DC 20460

OFFICE OF CHEMICAL SAFETY
AND POLLUTION PREVENTION

July 9, 2019

Ye Liu
Regulatory Specialist
Stepan Company
22 West Frontage Road
Northfield, IL 60093

Subject: Label Amendment – Revise use dilutions within the approved limits
Product Name: BTC 1210 10% SOLUTION
EPA Registration Number: 1839-217
Application Date: November 15, 2018
Decision Number: 546554

Dear Ms. Liu:

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

A stamped copy of your labeling is enclosed for your records. This labeling supersedes all previously accepted labeling. You must submit one copy of the final printed labeling before you release the product for shipment with the new labeling. In accordance with 40 CFR 152.130(c), you may distribute or sell this product under the previously approved labeling for 18 months from the date of this letter. After 18 months, you may only distribute or sell this product if it bears this new revised labeling or subsequently approved labeling. "To distribute or sell" is defined under FIFRA section 2(gg) and its implementing regulation at 40 CFR 152.3.

Should you wish to add/retain a reference to the company's website on your label, then please be aware that the website becomes labeling under the Federal Insecticide Fungicide and Rodenticide Act and is subject to review by the Agency. If the website is false or misleading, the product would be misbranded and unlawful to sell or distribute under FIFRA section 12(a)(1)(E). 40 CFR 156.10(a)(5) list examples of statements EPA may consider false or misleading. In addition, regardless of whether a website is referenced on your product's label, claims made on the website may not substantially differ from those claims approved through the registration process. Therefore, should the Agency find or if it is brought to our attention that a website contains false or misleading statements or claims substantially differing from the EPA approved registration, the website will be referred to the EPA's Office of Enforcement and Compliance.

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

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with FIFRA section 6. If you have any questions, please contact Mohammad Alavi by phone at (703) 347-0522, or via email at Alavi.mohammad@epa.gov.

Sincerely,

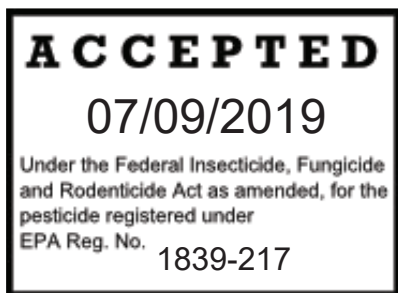


Eric Miederhoff
Product Manager 31
Regulatory Management Branch I
Antimicrobials Division (7510P)
Office of Pesticide Programs

Enclosure

BTC[®] 1210 10% Solution

FRONT PANEL



ACTIVE INGREDIENTS

Didecyl dimethyl ammonium chloride6.0%
Alkyl (50% C₁₄, 40% C₁₂, 10% C₁₆)
dimethyl benzyl ammonium chloride4.0%

INERT INGREDIENTS90.0%
TOTAL100.0%

NET CONTENT(S): XXX (oz)(ounces)(gallons)(gals)

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 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 statements.

FRONT, BACK OR SIDE PANEL

EPA REG. NO. 1839-217
EPA EST. NO. 1839-IL-01

STEPAN COMPANY

22 West Frontage Road
Northfield, IL 60093

MARKETING CLAIMS

General

- DISINFECTANT
 - MILDEWSTAT (on hard, nonporous, inanimate surfaces)
 - DEODORIZER
 - FOOD CONTACT SURFACE SANITIZER
 - 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, Tavern and Institutional Kitchen
 - Use
-
- {This product}-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) 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 for use in: {insert use sites from page 5-7}
 - This product is for use in institutional kitchens and bathrooms.
 - This product is an economical concentrate that must be used with a mop and bucket, hand pump trigger sprayer, low pressure coarse sprayer or sponge.
 - This product must be used on washable, hard, non-porous surfaces: {insert surfaces from pages 5-7}

DISINFECTION CLAIMS

- Effective in the presence of 5% serum contamination
 - Formulated for Effective Farm Premise Disinfection
 - Formulated for Effective Poultry Premise Disinfection
 - Formulated for Effective Swine Premise Disinfection
 - Formulated for Effective Veterinary Practice/Animal Care/Animal Laboratory Disinfection
-
- This product 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.
 - Use this product 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 120°F temperature will avoid overheating and distortion of the personal safety equipment that would necessitate replacement.)
 - This product, 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.
 - This product is a multi-surface cleaner, deodorizer and disinfectant. Use on windows, mirrors, and other non-food contact glass surfaces.

Bracketed information is denoted as: {insert as noted }, (optional text), [required qualifier].

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Appropriate metric or imperial unit may be added as optional, supplemental information.

- This product is an effective disinfectant designed for use by wholesale and retail florists, shippers and greenhouses.
- Use this product 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 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) will disinfect hard, non-porous surfaces such as flower buckets, floors and walls of coolers, design and packing benches and counter tops.
- This product is for use in Poultry Premise Disinfection (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 is for use in Swine Premise Disinfection:

Farrowing Barns and Areas	Dressing Plants	Blocks
Waterers and Feeders	Loading Equipment	Creep Area
Hauling Equipment	Nursery	Chutes
- When used as directed, (this product) 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) is designed to provide both general cleaning and disinfecting.
- This product 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 will disinfect shower walls, tubs, shower doors, shower curtains, fixtures and toilet bowls.
- This product is for poultry premise disinfection (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 is for Swine Premise Disinfection; Waterers and Feeders, Hauling Equipment, Dressing Plants, Loading Equipment, Farrowing Barns and areas, Nursery, Blocks, Creep Areas, Chutes.
- This product meets AOAC Use-Dilution Test Standards for hospital disinfectants.
- **EFFICACY TESTS HAVE DEMONSTRATED THAT (THIS PRODUCT) IS AN EFFECTIVE BACTERICIDE IN THE PRESENCE OF ORGANIC SOIL (5% BLOOD SERUM) AND 400 PPM WATER HARDNESS (as Ca-CO₃).**

FOOD CONTACT SURFACE SANITIZATION CLAIMS

- This product 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 300-400 ppm active quaternary. No potable water rinse is required after sanitization.

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- This product meets AOAC Germicidal and Detergent Test Standards for food contact surface sanitizers.
- (In addition,) this product can also be used for sanitization of shell eggs intended for food in shell egg and egg product processing plants.
- 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 on treated surfaces, (food contact surfaces) (kitchenware) (food processing equipment) must 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 required.
- 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.

DEODORIZING AND CLEANING CLAIMS

- This product 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.
- This product 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 will deodorize coolers, buckets, garbage pails and other areas where obnoxious odors may develop.
- This product deodorizes those areas which generally are hard to keep fresh smelling, such as garbage storage areas, empty garbage bins and cans, toilet bowls and other areas where bacterial growth can cause malodors.
- When used as directed, (this product) will deodorize surfaces in toilet areas, garbage cans and garbage storage areas, and other places where bacterial growth can cause malodors.

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SURFACES & USE SITES

Product label may list surface or site and/or a graphic depicting the hard, non-porous surfaces below.

Food-Contact Surfaces & Use Sites: <NOTE: This product may only be applied to the following food contact surfaces when used as a sanitizer as indicated in the food-contact surface sanitization directions for use. If applied as a disinfectant the surface must be thoroughly rinsed with potable water after disinfection.>

Dishes	Silverware	Glassware	Cooking utensils
Plastic and other hard, non-porous cutting boards	Coolers	Ice (chests)(machines)	Countertops
Food preparation and storage areas	Kitchen equipment: food processors, blenders, cutlery, utensils	Stovetops	Slurpee® machines
Refrigerators	Sinks	Appliances	Sealed granite
Sealed marble	Enameled surfaces	Tables	Cabinets
Refrigerated storage equipment	Beer fermentation and holding tanks	Bottling or pre-mix dispensing equipment	Citrus processing equipment and holding tanks
Drinking fountains	(Non-wooden) picnic tables	Wine processing equipment and holding tanks	Cocktail lounges
Food establishments	Bagel stores	Donut shops	Restaurants
Fast food operations	Bars	Food storage areas	Pizzerias
Cafeterias	Institutional kitchens	Supermarkets	Bed & breakfast
Picnic facilities	Food processing plants	Egg processing plants	Dairy farms
(Meat)(Poultry) Processing plants	(Meat)(Poultry) Producing establishments	USDA inspected food processing facilities	Household
Kitchens			

Non-food contact Surfaces (hard, non-porous) & Use Sites: <NOTE: This product may be applied to non-food contact surfaces as a sanitizer or disinfectant as indicated under the Sanitization and Disinfection directions for use.>

Food Preparation and Storage Areas	¹ Metal Surfaces	¹ Stainless Steel Surfaces	Glazed Porcelain
Glazed Ceramic Tiles	Countertops	Coolers	Ice Chests
Refrigerators	Sinks	Slurpee® Machines	Stovetops
Glass	¹ Metal	Ice Machines	Appliances
Glazed Ceramic	Sealed Granite	¹ Stainless Steel	Glazed Porcelain
Chrome	Vinyl	Sealed Marble	Plastic
Formica®	Vinyl and Plastic Upholstery	Enameled Surfaces	Painted Woodwork
Desks	¹ Bed Frames	Tables	Chairs
Cabinets	Doorknobs	Lifts	(Washable) Walls
Refrigerated Storage Equipment	Display Equipment	Garbage Cans	Exhaust Fans
Bottling or Pre-mix Dispensing Equipment	Citrus Processing Equipment and Holding Tanks	Large Inflatable non-porous (Plastic)(Rubber) Advertising Structures: animal, promotional items, moonwalk	Beer Fermentation and Holding Tanks

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		slides,obstacle course play equipment, exercise equipment)(mats),wrestling mats)	
Drinking Fountains	Shower Stalls	Telephones	High Chairs
Glazed Ceramic Tiles	Glazed Porcelain	Shower Doors and Curtains	Bathtubs
Toilet Bowl Surfaces	Urinals	Chrome Plated Fixtures	Toilets
Restroom Fixtures	Bathroom Fixtures	Portable Toilets	Glazed Porcelain Tile
Cage Floors	Cages	Kennels	Kennel Runs
Wine Processing Equipment and Holding Tanks	Coils and Drain Pans of Air Conditioning/Refrigeration Equipment and Heat Pumps	Picnic Tables	Outdoor Furniture
Non-wooden Picnic Tables	Outdoor Furniture except Cushions	Non-food contact glass	Sealed Fiberglass
Refrigerator exteriors	Non-food Contact Equipment	Non-food contact counter tops	Racks and carts
Windows	Mirrors	Freezer Exteriors	Shelves
Zoos			

Non-Food Contact Use Sites:

¹ Hospitals	¹ Nursing Homes	¹ Medical Offices	¹ Dental Offices
¹ Clinics	¹ Operating Rooms	¹ Isolation Wards	¹ Medical Research Facilities
Patient Care Rooms and Facilities	¹ Recovery	¹ Anesthesia	¹ Emergency rooms
¹ X-ray Cat Labs	¹ Newborn nurseries	¹ Respiratory therapy	¹ Orthopedics
¹ Respiratory Therapy	Whirlpools	Footbaths	Daycare centers and Nurseries
¹ Sick Rooms	¹ Acute Care Institutions	¹ Alternate Care Institutions	Healthcare Institutions
Cocktail Lounges	Food Establishments	Coffee Shops	Donut Shops
Bagel Stores	Liquor Stores	Department Stores	Shopping Malls
Gift Shops	Video Stores	Bookstores	Photocopy Centers
Bicycle Shops	Auto Repair Centers	Toy Stores	Police Stations
Courthouses	Municipal Government Buildings	Prisons	Jails
¹ Life Care Retirement Communities	¹ EMS and Fire Facilities	Pizzerias	Taverns
Restaurants	Bars	Cafeterias	Institutional kitchens
Fast Food Operations	Food Storage Areas	Supermarkets	Convenience Stores
Retail Establishments	Wholesale Establishments	Dressing Rooms	Laundries
Crime Scenes	Funeral Homes	Institutional Facilities	Laboratories
Mortuaries	Bed & Breakfast	Dormitories	
Factories	Business and Office Buildings	Restrooms	Hotels and Motels
Manufacturing Facilities	Universities	Education Institutions	School Administration Offices
Transportation Terminals	Institutional Kitchens	Bathrooms	Institutions
Picnic Facilities	Sports Areas	Sport Complexes	Sport Stadiums
Schools and Colleges	Churches	Classrooms	Athletic Facilities
Sports Stadiums	Convention Centers	Locker Rooms	Camp Grounds

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Playgrounds	Recreational Facilities	Food Processing Plants	Dairy Farms
Hog Farms	Poultry and Turkey Farms	Egg Processing Plants	Veterinary Clinics
Equine Farms	Animal Life Science Laboratories	Kennels	Breeding and Grooming Establishments
Zoos	Pet Shops	Other Animal Care Facilities	Pet Animal Quarters
Cruise Lines	Airline Terminals	Shipping Terminals	Automotive Garages
Boats	Ships	Campers	Trailers
Taxis	Airplanes	Health Clubs	Spas
Tanning Spas (Salons)	Massage/Facial Salons	Hair/Nail/Pedicure Salons	Barber/Beauty Shops
Tattoo Parlors	Hair/Nail/Pedicure Salons	Museums	Art Galleries
Post Offices	Performance/Theatre Centers	Banks	Libraries
Movie Theaters	Recycling Centers and Equipment	Commercial Florist	Flower Shops
Basements	Cellars	Bedrooms	Attics
Humidifier Water Tanks			Kitchen
Bathrooms and Other Household Areas	Bus Stations	Buses	Trains
Taxis	Airplanes	Boats	Ships
Campers	Trailers	Mobile Homes	Cars
Egg Processing Plants	Pet Animal Quarters	Pet Shops	(Equine)(hog)(Poultry)(Turkey Farms)
(Meat)/(Poultry) Processing Plants	(Meat)/(Poultry) Producing Establishments	Mushroom Farms	Veterinary Clinics
Animal Life Science Laboratories	Kennels	Breeding Establishments	Grooming Establishments
Processing Facilities for (fish)(milk)(citrus)(ice cream)(potatoes)	USDA Inspected Food Processing Facilities	Tack Shops	Zoos
Other Animal Care Facilities	Household	Train Stations	Airports
Heliports	Lodging Establishments	Dog/Cat Animal Kennels	Public Restrooms
Travel Rest Areas	Shower Rooms	Universities	Tanning Salons/Spas
Classrooms	Education Institutions	School Administration Offices	Barber/Beauty Shops
Athletic Facilities	Health Clubs	Spas	Picnic Facilities
Transportation Terminals	Massage/Facial Salons	Hair/Nail/Pedicure Salons	Food Processing Plants
Camp Grounds	Play Grounds	Recreational Facilities	Equine Farms
Sports Arenas	Sports Complexes	Sports Stadiums	Commercial Florist and Flower Shops
Theaters	Dairy Farms	Hog Farms	Mushroom Farms
Poultry & Turkey Farms	Meat/Poultry Producing Establishments		

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MICROORGANISMS

GENERAL DISINFECTION (Use Dilution: 3.5 (3.0) ozs. per 5 gallons water)		Contact Time
<i>Listeria Monocytogenes</i>	(ATCC35152)	10 minutes
<i>Yersinia enterocolitica</i>	(ATCC 23715)	10 minutes
<i>Salmonella enterica</i>	(ATCC 10708)	10 minutes

HOSPITAL DISINFECTION (Use Dilution: 3.5 ozs. per 5 gallons water)		Contact Time
<i>Pseudomonas aeruginosa</i>	(ATCC 15442)	10 minutes
<i>Staphylococcus aureus</i>	(ATCC 6538)	10 minutes

FOOD CONTACT SURFACE SANITIZATION (Use Dilution: 0.385-0.512 oz. per gallon water)		Contact Time
<i>Escherichia coli (E.coli) O157H7</i>	(ATCC 43895)	1 minute
<i>Salmonella (choleraesuis) enterica</i>	(ATCC 10708)	1 minute
<i>Salmonella (typhi) enterica</i>	(ATCC 6539)	1 minute
<i>Salmonella enteritidis</i>	(ATCC 13076)	1 minute
<i>Listeria monocytogenes</i>	(ATCC 35152)	1 minute
<i>Yersinia enterocolitica</i>	(ATCC 23715)	1 minute
<i>Shigella dysenteriae</i>	(ATCC 12180)	1 minute
<i>Shigella sonnei</i>	(ATCC 11060)	1 minute
<i>Klebsiella pneumoniae</i>	(ATCC 4352)	1 minute
<i>Vibrio cholerae</i>	(ATCC 14035)	1 minute
<i>Aeromonas hydrophila</i>	(ATCC 19570)	1 minute
<i>Enterobacter sakazakii</i>	(ATCC 29544)	1 minute
<i>Campylobacter jejuni</i>	(ATCC 29428)	1 minute
Methicillin resistant <i>Staphylococcus aureus</i> (MRSA)	(ATCC 33592)	1 minute
Vancomycin resistant <i>Enterococcus faecium</i> (VRE)	(ATCC 51559)	1 minute

NON-FOOD CONTACT SURFACE SANITIZATION (Use Dilution: 0.55 oz. per gallon water)		Contact Time
<i>Staphylococcus aureus</i>	(ATCC 6538)	15 seconds
<i>Klebsiella pneumoniae</i>	(ATCC 4352)	15 seconds
Mildew (Use Dilution: 0.43 oz . per gallon water)		
<i>Aspergillus niger</i>	(ATCC 6275)	

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PRECAUTIONARY STATEMENTS

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.

<For use on non-refillable containers with only the household/residential use sites>

STORAGE AND DISPOSAL

Open dumping is prohibited. Store only in original container. Do not reuse empty container. If a leaky container must be contained within another, mark the outer container to identify the contents. Store pesticides away from food, pet food, feed, seed, fertilizers, and veterinary supplies. Keep this product under locked storage sufficient to make it inaccessible to children or persons unfamiliar with its proper use.

Non-refillable container. Do not reuse or refill this container. Wrap and put in trash or offer for recycling if available.

<Batch Code: Can be placed on container or label.>

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.

<For use on non-refillable containers with institutional/commercial/industrial public health uses>

STORAGE AND DISPOSAL

DO NOT CONTAMINATE WATER, FOOD, OR FEED BY STORAGE OR DISPOSAL.

PESTICIDE STORAGE – Open dumping is prohibited. Store only in original container. Do not reuse empty container. If a leaky container may be contained within another, mark the outer container to identify the contents. Store pesticides away from food, pet food, feed, seed, fertilizers and veterinary supplies. Keep this product under locked storage sufficient to make it inaccessible to children or persons unfamiliar with its proper use.

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

CONTAINER DISPOSAL – Nonrefillable container. Do not reuse this container to hold materials other than pesticides or diluted pesticides (rinsate). Offer for recycling if available or puncture and dispose in a sanitary landfill, or by other procedures approved by state and local authorities.

<for plastic bag in box containers>

CONTAINER DISPOSAL- Nonrefillable bag. Do not reuse or refill empty bag. Empty bag completely 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 containers 5 gallons or less>

RESIDUE REMOVAL INSTRUCTIONS: Triple rinse container (or equivalent) promptly after emptying. Triple rinse as follows: Fill container with ¼ full with water and recap. Shake 10 seconds. Follow Pesticide Disposal instructions for rinsate disposal. Drain for 10 seconds after the flow begins to drip. Repeat procedure two more times.

<for containers greater than 5 gallons>

RESIDUE REMOVAL INSTRUCTIONS: Triple rinse container (or equivalent) promptly after emptying. Triple rinse as follows: Fill container with 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 its other end and tip it back and forth several times. Follow Pesticide Disposal instructions for rinsate disposal. Repeat procedure two more times.

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.

<Batch Code: Can be placed on container or label.>

<for products supplied in pre-measured tear open packets>

PACKET DISPOSAL – Nonrefillable container (packet). Do not reuse this container (packet), discard empty container (packet) in trash.

Bracketed information is denoted as: {insert as noted }, (optional text), [required qualifier].

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Appropriate metric or imperial unit may be added as optional, supplemental information.

DIRECTIONS FOR USE

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

¹<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, non-food contact surfaces apply (this product) 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 3.5 ounces of (this product) per 5 gallons (0.7 ounce per gallon) of water for disinfection on non-food contact surfaces against *Staphylococcus aureus* (ATCC 6538), *Salmonella (choleraesuis) enterica* (ATCC 10708) {insert additional microorganisms from General Disinfection Table on page 8}.

HOSPITAL DISINFECTION - Add 3.5 ounces of (this product) per 5 gallons (0.7 ounce per gallon) of water for disinfection on non-food contact surfaces against {insert microorganism from Hospital Disinfection Table on page 8}.

MILDEWSTAT - To control mold and mildew (*Aspergillus niger* (ATCC 6275)) on pre-cleaned, hard, non-porous surfaces, add 2.15 ounces of (this product) 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) is an effective mildewstat when dilute in water up to 400 ppm water hardness (as CaCO₃).

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

GENERAL DEODORIZATION - To deodorize, add 3 ounces of (this product) 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.

FOOD CONTACT SURFACE SANITIZATION - (This product) 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) is an effective food contact surface sanitizer at 300 to 400 ppm active quaternary when diluted in water up to 650 ppm hardness (as CaCO₃) against *Staphylococcus aureus* (ATCC 6538), *Escherichia coli* (*E. coli*) (ATCC 11229) {insert additional microorganisms from Food Contact Surface Sanitization Table on page 8}.

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 300 or 400 ppm active quaternary solution by using the following dilution table:

Active Quat Solution	1 Gallon	4 Gallons	10 Gallons	20 Gallons
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

NON-FOOD CONTACT SURFACE SANITIZATION DIRECTIONS

(This product) is an effective sanitizer for pre-cleaned, hard, inanimate, non-porous surfaces: walls, floors, bathroom surfaces, shower stalls, shower doors, shower curtains, cabinets, toilets, chrome plated fixtures, urinals, doorknobs, garbage cans, exercise equipment, wrestling mats, glass surfaces, stainless steel surfaces, metal surfaces, glazed ceramic tile, glazed fiberglass, drains, telephones, telephone keypads, animal cages, cages, kennel runs, automotive garages, boats, ships, automobile interior surfaces: steering wheels, seat belt buckles and housings, non-porous surfaces of child restraint seats, door handles, non-porous surfaces of visors, mirrors, dashboards, gear shift levers, accessory control knobs, vinyl car seats and head restraints. A sanitizer use-solution of (0.55 oz. per gallon of water)(1.1 oz. per 2 gallons of water)(2.75 ozs. per 5 gallons of water)(5.5 ozs. per 10 gallons of water) will kill (99.9%) of {insert microorganisms from Non-Food Contact Surface Sanitization Table on page 8}.

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Sanitization will occur only on pre-cleaned surfaces.

The sanitizer use-solution can be applied to pre-cleaned, hard, inanimate, non-porous surfaces with a cloth, sponge, mop, sprayer or by flooding or immersion. For sprayer applications, use a coarse (mist) pump or trigger sprayer. Spray 6-9 inches from the surface. Rub with brush, sponge or cloth. Do not breathe spray (mist). **NOTE:** With spray applications, cover or remove all food products.

Treated surfaces must remain wet for 15 seconds and (wiped with a sponge) (wiped with a mop) (wiped with a cloth) (and/or) (allowed to air dry). (This product) is an effective (non-food contact surface) sanitizer in hard water to a maximum of 400 ppm water hardness (as CaCO₃).

<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.

<Alternative language for product supplied in pre-measured tear open packets>

PACKETS- (Simply) (tear) open and pour contents of (X) oz packet into (X) gallons of water. Keep packets in box until ready to use.

or

Pour contents of (X) oz. packet into (X) gallons of water. Keep packets in box until ready to use.

or

Pour contents of (X) oz. packet into (X) gallons of water. Keep packets in box until ready to use.

SITE AND APPLICATION SPECIFIC DIRECTIONS FOR USE

DISINFECTION

To disinfect toilet bowls: Remove gross filth prior to disinfecting. Flush toilet, add 3.5 ounces of (this product) 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: Before using (this product), food products and packaging materials must be removed from the area or carefully protected. For countertops, outside of appliances and tables, add 3.5 ounces of (this product) 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. (This product) cannot be used to clean the following food contact surfaces: utensils, glassware and dishes.

To disinfect food-processing premises: Before using this product, food products and packaging materials must be removed from the area or carefully protected. For floors, walls and storage areas, add 3.5 ounces of (this product) 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. 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 3.5 ounces of (this product) per 5 gallons of water (0.7 ounce per gallon). Follow the **GENERAL DISINFECTION** directions above.

<Not for use in California>

ALL SURFACES MUST BE CLEANED IN ACCORDANCE WITH LABEL DIRECTIONS PRIOR TO FOGGING.

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. Wear a dust mist respirator when mixing the use-

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solution and pouring it into the fogging apparatus. 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) 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 and a minimum of 4 air exchanges (ACH) per hour in the facility. 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.

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) 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 DISINFECTION

Site Preparation: The first step in any on-going disinfection program must 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) per 5 gallons of water (0.7 ounce 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.

OR

Poultry (And Swine) Premise Disinfection: 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) per 5 gallons of water (0.7 ounce per gallon). Saturate surfaces with the 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) per 5 gallons of water (0.7 ounce 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) at 3.5 ounces per 5 gallons of water (0.7 ounce per gallon) to treat all vehicles. Leave all treated surfaces exposed to disinfectant solution wet for 10 minutes or more.

Shoe Bath Disinfection 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) per 5 gallons of water (0.7 ounce 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 use-solution, 3.5 ounces of (this product) per 5 gallons of water (0.7 ounce 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>

ALL SURFACES MUST BE CLEANED IN ACCORDANCE WITH LABEL DIRECTIONS PRIOR TO FOGGING.

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. Wear a dust mist respirator when mixing the use-solution and pouring it into the fogging apparatus. Mix 0.9 parts of (this product) to 5 parts water (0.9 gallons of (this product) 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.

<Not for use in California>

Directions for Incubators and Hatchers using Fogging Devices: Wear a dust mist respirator when mixing the use-solution and pouring it into the fogging apparatus. Mix 10.9 ounces of (this product) 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) 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 and a minimum of 4 air exchanges (ACH) per hour in the facility. 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.

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) 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) per 5 gallons of water (0.7 ounce 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) per 5 gallons of water (0.7 ounce per gallon). For heavy-duty use, add (mix) 11 ounces per 5 gallons of water (2.2 ounces 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 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.

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Ultrasonic Bath Disinfectant Directions: Use (this product) to disinfect hard non-porous non-critical objects compatible with ultrasonic cleaning units. Pour fresh solution at 3.5 ounces of (this product) per 5 gallons of water (0.7 ounce 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) per 5 gallons (0.7 ounce 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.

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) per gallon of water use-solution (or equivalent dilution) (547 ppm active quaternary) for at least 10 minutes. Rinse instruments thoroughly and dry before reuse. A fresh use-solution must 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.

MILDEWSTATIC

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 2.15 ounces of (this product) per 5 gallons of water (0.43 ounce per gallon of water) (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 AND CLEANING

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) to perform properly. Apply a wetting concentration of 3.25 ounces of (this product) 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**.

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) 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.

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<Not for use in California>

WATER AND SMOKE DAMAGE RESTORATION AGAINST ODOR-CAUSING BACTERIA AND FUNGI FOR INSTITUTIONAL, INDUSTRIAL AND HOSPITAL USE: (This product) 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) per 5 gallons of water (0.7 ounce per gallon), saturate affected materials with enough use-solution to remain wet for at least 10 minutes. Use proper ventilation.

<Not for use in California>

Sewer backup & river flooding: During mitigation procedures, dilute 3.5 to 7 ounces of (this product) per 5 gallons of water (0.7 ounce to 1.4 ounces 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.

<Not for use in California>

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 colorfastness. Mix 3.5 to 7 ounces of (this product) per 5 gallons of water (0.7 ounce to 1.4 ounces 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.

<Not for use in California>

Special Instructions for Cleaning Carpet Against Odor Causing Bacteria: (This product) 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) per 5 gallons of water (0.7 ounce per gallon).

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

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

Do not mix (this product) with other cleaning products. Follow the cleaning procedures specified by the manufacturer of the cleaning equipment. After using (this product), 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.

<Not for use in California>

Carpet Deodorizer against Odor-Causing Bacteria for Institutional, Industrial and Hospital Use: (This product) 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) per 5 gallons of water (0.7 ounce 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) 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) should not be mixed with other cleaning products.

<Not for use in California>

Smoke Damage Restoration: (This product) is effective against odor causing bacteria and fungi in institutional, industrial and medical premises. (This product) 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.

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FOOD CONTACT SURFACE SANITIZATION

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 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 REQUIRED** after sanitization.

To sanitize pre-cleaned mobile items such as drinking glasses and eating utensils, immerse in a 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 300 ppm to 400 ppm. **NO POTABLE WATER RINSE IS REQUIRED** 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) 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 0.385 to 0.512 ounce of (this product) per gallon of water (300 to 400 ppm active quaternary). Articles that can be immersed in solution must remain in solution for 60 seconds. Articles too large for immersion must be thoroughly wetted by rinsing, spraying or swabbing.
5. Remove immersed items from solution to drain and then air dry. Non-immersed items must also be allowed to air dry. No potable water rinse is required 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 1.54 to 2.048 ounces of (this product) per 4 gallons of water (300 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 1.54 to 2.048 ounces of (this product) per 4 gallons of water (300 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 required 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 1.54 to 2.048 ounces per 4 gallons of (this product) (300 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 must 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.

Bracketed information is denoted as: {insert as noted }, (optional text), [required qualifier].

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The term "x" is a place holder for numerical digits.

Punctuation and plural/singular word forms may be adjusted to allow for grammatical correctness.

Appropriate metric or imperial unit may be added as optional, supplemental information.

<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 (300 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 must 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 1.54 to 2.048 ounces of (this product) per 4 gallons of water (or equivalent use dilution) (300 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 must be prepared for each cleaning. NO POTABLE WATER RINSE IS REQUIRED after sanitization when product is used as directed.
4. Return machine to service.

Directions for Restaurant and Bar Sanitizer: Equipment and utensils must 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 1.54 to 2.048 ounces of (this product) per 4 gallons of water (or equivalent use dilution) (300 to 400 ppm active quaternary). Allow surface to remain wet for at least 60 seconds. Drain thoroughly before reuse. NO POTABLE WATER RINSE IS REQUIRED 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 (300 to 400 ppm active quaternary). Allow surface to remain wet for at least 60 seconds. Drain thoroughly before reuse. NO POTABLE WATER RINSE IS REQUIRED 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 1.54 to 2.048 ounces of (this product) per 4 gallons of water (or equivalent use dilution) (300 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 REQUIRED after sanitization.

At the 1.54 ounces per 4 gallon use dilution (300 ppm active quaternary) (this product) 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 1.54 to 2.048 ounces of (this product) per 4 gallons of water (or equivalent use dilution) (300 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 must be drained from the system. To insure the removal of flavors, it is suggested that during changeover between products the system must 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 REQUIRED after sanitization.

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Pre-Cleaned Sanitary Filling Equipment Sanitizer Directions: For use in sanitizing bottles or cans in the final rinse application. (The product) is to be proportioned into the final rinse water line of the container washer or rinser in the concentration of 300 to 400 ppm active quaternary. Prepare a solution of 1.54 to 2.048 ounces of (this product) 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 REQUIRED after sanitization.

Storage Tank Sanitizer Directions: 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 1.54 to 2.048 ounces of (this product) per 4 gallons of water (or equivalent use dilution) (300 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 REQUIRED 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) at a 300 to 400 ppm quaternary level (1.54 to 2.048 ounces per 4 gallons of water) (or equivalent use dilution) to conveyors with suitable feeding equipment. Allow surfaces to remain wet 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) at a dilution of 300 to 400 ppm active quaternary. Conveyor equipment must be free of product when applying this coarse spray. NO POTABLE WATER RINSE IS REQUIRED 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.

Waterproof Glove Sanitizing Directions: To prevent cross contamination 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 2.2 ounces of (this product) per 5.75 gallons (or equivalent dilution) 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.

NON-FOOD CONTACT SURFACE SANITIZATION

Shoe bath sanitizer directions: To prevent tracking harmful organisms into animal areas, and the packaging and storage areas of food plants, shoe baths containing one inch of freshly made use-solution should be placed at all entrances to buildings, hatcheries and all entrances to the production and packaging rooms. Scrape waterproof shoes and place in a 0.55 ounce of (this product) per gallon of water (or equivalent use dilution) for 15 seconds prior to entering area. Change use-solution in the bath daily or sooner if use-solution appears dirty.

Shoe foam sanitizer directions: To prevent tracking harmful organisms into animal areas, and the packaging and storage areas of food plants, apply a foam layer approximately 0.5 to 2 inches thick made from a solution of 1 to 1.5 ounces per gallon of water (or equivalent use dilution) (780 to 1170 ppm active quaternary) at all entrances to buildings, hatcheries, production and packaging rooms by using a foam generating machine or aerator to apply foam layer. Follow the foaming directions as specified by the manufacturer of the foam generator/aerator. Scrape waterproof shoes. Stand and/or walk through foamed area for 60 seconds prior to entering area. Foam area should be washed and replaced daily or when it appears dirty.

<Not for Use in California>

Entryway sanitizing systems: To prevent cross contamination from area to area, set the system to deliver (0.55 to 1.0 ounces per gallon of water) (or equivalent use dilution) of sanitizing solution. The (spray) (foam) should cover the entire path of the doorway. Set the system so that a continuous wet blanket of sanitizer solution is delivered to the floor. Do not mix other additives to the sanitizing solution.

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PACKET LABEL TO BE USED WITH MASTER CONTAINER LABEL:

GENERAL DISINFECTANT: 3.5 oz packet – mix with 5 gallons water
0.7 oz packet – mix with 1 gallon water

HOSPITAL DISINFECTANT: 3.5 oz packet – mix with 5 gallons water
0.7 oz packet – mix with 1 gallon water

FOOD CONTACT SURFACE SANITIZER: 0.385 or 0.512 oz packet – mix with 1 gallon water

NON-FOOD CONTACT SURFACE SANITIZER: 0.55 oz packet – mix with 1 gallon water
1.1 oz packet – mix with 2 gallons water

BTC[®] 1210 10% SOLUTION

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%

E.P.A. Reg. No. 1839-217

E.P.A. Est. No. 1839-IL-1

NET CONTENTS: chose from below based on packet use and size

GENERAL DISINFECTANT PACKET: (3.5) (0.7) FLUID (ounce) (OZ)

HOSPITAL DISINFECTANT PACKET: (3.5) (0.7) FLUID (ounce) (OZ)

FOOD CONTACT SURFACE SANITIZER PACKET: (0.385) or (0.512) FLUID (ounce) (OZ)

NON-FOOD CONTACT SURFACE SANITIZER PACKET: (0.55) or (1.1) FLUID (ounce) (OZ)

**KEEP OUT OF REACH OF CHILDREN
DANGER**

SEE OUTER CONTAINER FOR PRECAUTIONARY STATEMENTS AND USE DIRECTIONS

DISPOSAL: Do not reuse packet; discard empty packet in trash.

COMPANY NAME and ADDRESS