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

NOTICE OF PESTICIDE:
_X_ Registration
___ Reregistration
(under FIFRA, as amended)

EPA Reg. Number:	**Date of Issuance:**
2686-24	11/30/23

Term of Issuance:
Conditional

Name of Pesticide Product:
Hydrite PAA HP 15:22

Name and Address of Registrant (include ZIP Code):

Justin Roberts
Hydrite Chemical Company
17385 Golf Parkway
Brookfield, WI 53045
Electronic Transmittal: roberts@khlaw.com

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

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

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

This product is conditionally registered in accordance with FIFRA section 3(c)(7)(A). You must comply with the following conditions:

1. Submit and/or cite all data required for registration/reregistration/registration review of your product under FIFRA when the Agency requires all registrants of similar products to submit such data.

Signature of Approving Official:

Steven Snyderman

Steven Snyderman, Product Manager 33
Regulatory Management Branch II
Antimicrobials Division (7510M)
Office of Pesticide Programs

Date: 11/30/23

2. You are required to comply with the data requirements described in the DCI identified below:

    a. Hydrogen Peroxide - GDCI-000595-1127
    b. Peroxyacetic acid – GDCI-063201-1125

    You must comply with all of the data requirements within the established deadlines. If you have questions about the Generic DCI listed above, you may contact the Reevaluation Team Leader (Team 36): http://www2.epa.gov/pesticide-contacts/contacts-office-pesticide-programs-antimicrobial-division

3. The data requirements for storage stability and corrosion characteristics (Guidelines 830.6317 and 830.6320) are not satisfied. A one year study is required to satisfy these data requirements. You have 18 months from the date of registration to provide these data.

4. Make the following label changes before you release the product for shipment:

    - Revise the EPA Registration Number to read, "EPA Reg. No. 2686-24."

5. Submit one copy of the final printed label for the record before you release the product for shipment.

Should you wish to add/retain a reference to the company's website on your label, then please be aware that the website becomes labeling under FIFRA and is subject to review by the Agency. See FIFRA section 2(p)(2). If the website is false or misleading, the product would be misbranded and unlawful to sell or distribute under FIFRA section 12(a)(1)(E). 40 CFR 156.10(a)(5) lists examples of statements EPA may consider false or misleading. In addition, regardless of whether a website is referenced on your product's label, claims made on the website may not substantially differ from those claims approved through the registration process, FIFRA section 12(a)(1)(B). Therefore, should the Agency find or if it is brought to our attention that a website contains false or misleading statements or claims substantially differing from the EPA approved registration, the website will be referred to the EPA's Office of Enforcement and Assurance.

If you fail to satisfy these data requirements, EPA will consider appropriate regulatory action including, among other things, cancellation under FIFRA section 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. Please also note that the record for this product currently contains the following CSFs:

- Basic CSF dated May 12, 2023

The following alternate brand names have been added to the product record: "Hydroxysan 1522".

If you have any questions, please contact Zebora Johnson by phone at (202) 566-0730 or via email at johnson.zebora@epa.gov.

Enclosure: Accepted label

Administrative notes and Notes to Reviewer appear in parentheses and italic font.
"This product" or "product" can be replaced with actual product name.
The words "and" "or" can be added to phrases to make text grammatically correct.

[Optional text appears in brackets "{ }" or "[ ]"]
Punctuation such as commas may be inserted or deleted as appropriate.

Hydrite PAA HP 15:22

{GENERAL} {INDUSTRIAL} {USE}

*"**Note to Reviewer:** Marketing Claims may be used on front panel. Optional language may appear in any order"*
OPTIONAL STATEMENTS:
{Disinfectant} {·} {Food Contact Sanitizer} {·} {Non-Food Contact Sanitizer} {·} {Non-public Health Fungicide} {·} {Cleaner} {·} {Deodorizer}

ACTIVE INGREDIENTS	
Hydrogen Peroxide	22.0%
Peroxyacetic Acid	15.0%
INERT INGREDIENTS	63.0%
TOTAL	100.0%

ACCEPTED
11/30/2023
Under the Federal Insecticide, Fungicide and Rodenticide Act as amended, for the pesticide registered under EPA Reg. No. 2686-24

KEEP OUT OF REACH OF CHILDREN

[MANTENER FUERA DEL ALCANCE DE LOS NIÑOS]

DANGER PELIGRO

Si usted no entiende la etiqueta, busque a alguien para que se la explique a usted en detalle.
(If you do not understand the label, find someone to explain it to you in detail.)

STRONG OXIDIZING AGENT

*"**Note to Reviewer:** In accordance with 40 CFR 156.68(d), all first aid statements, as prescribed, will appear on the front panel of the label."*
"***Note to Reviewer:** Bullet points and table will be used if label space permits, otherwise **First Aid** may appear in paragraph format.*"

FIRST AID	
If in eyes:	• Hold eye open and rinse slowly and gently with water for 15-20 minutes. • Remove contact lenses, if present, after the first 5 minutes, then continue rinsing eye. • Call a poison control center or doctor immediately 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 immediately for treatment advice.
If swallowed:	• Call a poison control center or doctor immediately for treatment advice. • Have person sip a glass of water if able to swallow. • Do not induce vomiting unless told to do so by the Poison Control Center or doctor. • Do not give anything by mouth to an unconscious person.
If inhaled:	• Move person to fresh air. • If person is not breathing, call 911 or an ambulance, then give artificial respiration, preferably mouth-to-mouth, if possible. • Call a poison control center or doctor immediately for treatment advice.
NOTE TO PHYSICIAN: Probable mucosal damage may contraindicate the use of gastric lavage.	
For emergency information on [product, use, etc.], call the National Pesticides Information Center at 1-800-858-7378, 6:30 AM to 4:30 PM Pacific time (PT), seven days a week. During other times, call the poison control center 1-800-222-1222. Have product container or label with you when calling a poison control center or doctor or going for treatment advice.	

EPA Reg No. 2686-EU
EPA Est. No.

NET CONTENTS:

[Product of USA]
[Made in the USA]

"*Hydrite Logo*"

HYDRITE CHEMICAL CO.
17385 GOLF PARKWAY
BROOKFIELD, WI 53045
(262) 792-1450

OPTIONAL STATEMENTS:
See [left][right][side][back][inner][outer][attached] [insert][booklet][panel][carton][label] for [additional][precautionary statements].

For [chemical] [and][or] [medical] [and][or] [environmental] emergencies, call [*insert name and/or number of emergency contact*] [*hours of operation*] [24 hours a day] [7 days a week].

"*Note to Reviewer: This referral statement may be organized in any order to be grammatically correct*."

[See][Consult] [Additional][attached][Product Information][Bulletin][Sheet][insert][booklet][label] for [other][additional][directions for use][information] [claims][organisms][applications] [and] [proper][use directions].

PRECAUTIONARY STATEMENTS

HAZARD TO HUMANS AND DOMESTIC ANIMALS

DANGER. Corrosive. Causes irreversible eye damage and skin burns. May be fatal if inhaled or absorbed through skin. Harmful if swallowed. Do not get in eyes, on skin, or on clothing. Do not breathe (vapor or spray mist). Wear appropriate protective eyewear such as googles, face shield, or safety glasses. Wear a NIOSH-approved respirator with an organic vapor (OV) cartridge with any combination N, R, or P filter with NIOSH approval number prefix TC–84A; OR a NIOSH-approved powered air purifying respirator with organic vapor (OV) cartridge and combination HE filter with NIOSH approval number prefix TC–23C; or a NIOSH approved gas mask with an organic vapor canister with NIOSH approval number prefix TC–14G. Wear coveralls over long-sleeved shirt and long pants, socks, chemical-resistant footwear, and chemical resistant gloves (Barrier Laminate, or Butyl Rubber, or Nitrile Rubber, or Neoprene Rubber, or Natural Rubber, or Polyethylene, or Polyvinyl Chloride (PVC), or Viton, selection Category A), and chemical-resistant apron. Do not enter an enclosed area without proper respiratory protection. Wash thoroughly with soap and water after handling and before eating, drinking, and chewing gum, using tobacco or using the toilet. Remove and wash contaminated clothing before reuse. The subject product may cause asthmatic signs and symptoms in hyperreactive individuals.

PERSONAL PROTECTIVE EQUIPMENT (PPE): Applicators and handlers must wear coveralls over long-sleeved shirt, long pants, and chemical resistant footwear plus socks. When mixing and loading wear a chemical resistant apron. For overhead exposure wear chemical-resistant headgear. Wear protective eyewear (goggles or face shield), and chemical resistant gloves. When cleaning equipment wear a chemical resistant apron. Follow manufacturer's instructions for cleaning / maintaining PPE. If no such instruction exists for washables, use detergent and hot water.

User Safety Recommendations: User should wash hands thoroughly with soap and water before eating, drinking or using tobacco or using the toilet. Users should remove clothing immediately if contaminated by pesticide. Wash thoroughly and put on clean clothing. Remove PPE immediately after handling this product. Wash the outside of gloves before removing. As soon as possible, wash thoroughly and change into clean clothing.

ENVIRONMENTAL HAZARDS

"If container is equal to or greater than 5 gal., the following statement must appear on the label."
This pesticide is toxic to birds, fish and aquatic invertebrates. Caution should be used when applying indoors because pets may be at risk. 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 US Environmental Protection Agency.

"If container is less than 5 gal., use the following as an alternate to the above statement."
This pesticide is toxic to birds, fish and aquatic invertebrates.

PHYSICAL OR CHEMICAL HAZARDS

CORROSIVE. STRONG OXIDIZING AGENT. Mix only with water. Product must be diluted in accordance with label directions prior to use. This product is not combustible; however, at temperatures exceeding 156°F, decomposition occurs releasing oxygen. The oxygen release could initiate combustion.

TABLE OF CONTENTS

"*The Table of Contents is optional and when used, will be modified to reflect the contents of the market or collateral labeling.*"

ORGANISM LIST

GENERAL DISINFECTION: This product kills the following bacteria in 10 minutes at 1.0 fl. oz. per 5 gal. of 400 ppm hard water {(268 ppm peroxyacetic acid and 393 ppm hydrogen peroxide)} and 5% soil, on hard, non-porous surfaces:

Escherichia coli O157:H7 {(ATCC 35150)}
Salmonella enterica {(ATCC 10708)}
Staphylococcus aureus {(ATCC 6538)}

NON-FOOD CONTACT SURFACE SANITIZING PERFORMANCE: This product is an effective one-step sanitizer in 5 minutes at 0.4 fl. oz. per 5 gal. {(0.8 fl. oz. per 10 gal.)} of 400 ppm hard water {(107 ppm peroxyacetic acid and 157 ppm hydrogen peroxide)} on hard, non-porous surfaces against:

Klebsiella pneumoniae {(ATCC 4352)}
Listeria monocytogenes {(ATCC 19117)
Staphylococcus aureus {(ATCC 6538)}

FOOD CONTACT SURFACE SANITIZING PERFORMANCE: This product is an effective food contact surface sanitizer in 1 minute at 1.1 fl. oz. per 10 gal. of 400 ppm hard water {(148 ppm peroxyacetic acid and 216 ppm hydrogen peroxide)} on hard, non-porous surfaces:

Escherichia coli {(ATCC 11229)}
Salmonella enterica {(ATCC 10708)}
Staphylococcus aureus {(ATCC 6538)}
Escherichia coli O157:H7 {(ATCC 35150)}
Listeria monocytogenes {(ATCC 19117)}

MARKETING CLAIMS

"***Notes to Reviewer**: Marketing claims will be used in sections throughout the market labels and/or collateral labels as applicable. Marketing text is considered optional. Punctuation, capitalization, and the words "and" "or" "&" can be added to phrases to make text grammatically correct."*

{MATERIAL COMPATIBILITY}
Not recommended for use on copper, brass, granite, marble or zinc. Do not use on unsealed/uncoated marble or unsealed/uncoated terrazzo floors.

NOTE: When used according to the directions for use, this product is compatible with plastic, stainless steel and aluminum surfaces. If product is intended to be used on any other surface, it is recommended that you apply product to a smaller test area to determine compatibility before proceeding with its use.

{LOCATIONS/SURFACES}

*"**Note to Reviewer:** The locations/surfaces have been grouped for space purposes only; they can be used individually or grouped together in any order however at least one location/surface must appear on the label. In the case where one or more location/surface is chosen, an "and" "&" "or" may be used to link locations/surfaces. "This product" or "product" can be replaced with actual product name. In the case where the location/surface is not registered in the State of California the statement "(Not for use in CA.)" may be added to the location/surface."*

This product is for use on hard, non-porous surfaces in *(insert location)*

This product [{when used as directed} {can be used} {is formulated to [{disinfect} {clean} {sanitize} {deodorize}]} {is formulated for use}] on {washable,} hard, non-porous surfaces such as: *(insert surface)*

For use {in} {on} *(insert location/surface).*

{With Organic Soil {Load}} {For} *(insert location)*

{LOCATIONS}

- Airline terminals, airports, bus stations, train stations, transportation terminals, public facilities, shipping terminals, travel rest areas, waysides
- Automobiles, cars, trucks, campers, RVs, trailers, automotive garages, auto repair centers, bicycle shops
- Boats, ships, barges, cruise lines, cruise ships, watercrafts
- Boxcars, tankers, and tank trucks
- Buses, public transportation, trains, taxis, airplanes, helicopters
- Delivery trucks, garbage trucks, maintenance vehicles
- Fire facilities, emergency vehicles, ambulances, police cars, fire trucks
- Police stations, crime scenes, courthouses, correctional facilities, municipal government buildings, prisons, jails, penitentiaries, correctional institutions
- Recycling centers
- Athletic facilities, locker rooms, exercise rooms, exercise facilities, gyms, gymnasiums, field houses
- Banks, churches, libraries, post offices
- Campgrounds, playgrounds, recreational facilities, picnic facilities
- Day care centers, {children} nurseries, kindergartens, and preschools
- Funeral homes, morgues, mortuaries, burial vaults, mausoleums, cadaver processing areas
- Hotels, motels
- Museums, art galleries, performance/theater centers, movie houses, bowling alleys
- Restaurants, bars, kitchens, taverns, cafeterias, institutional kitchens (excluding hospital and healthcare facilities), fast food operations, food storage areas, catering, bakeries
- Schools, colleges, dormitories, classrooms, community colleges, universities
- Sports arenas, sports complexes
- Supermarkets, convenience stores, retail and wholesale establishments, department stores, shopping malls, gift shops, video stores, bookstores, dressing rooms, photocopy centers
- Veterinary clinics, animal life science laboratories, animal laboratories, animal research centers, animal quarantine areas, animal holding areas, equine farms, {dog} {cat} {animal} kennels, animal breeding facilities, breeding establishments, animal husbandry establishments, grooming establishments, pet animal quarters, animal housing facilities, zoos, tack shops, pet shops, operating rooms, washing areas, waiting rooms, examination rooms and other animal care facilities

- Businesses, office buildings, workstations, break rooms, public restrooms, housekeeping, janitorial rooms
- Commercial recirculating cooling water towers
- Cosmetic manufacturing facilities, medical device manufacturing facilities, biotechnology firms, pharmaceutical manufacturing facilities
- Factories, computer manufacturing sites, toy factories, warehouses
- Industrial, commercial, industrial sites, commercial sites, institutional facilities (excluding hospital and healthcare facilities), public places
- Laboratories

- Basements, cellars, bedrooms, attics, garages, living rooms, and porches
- Bathrooms, restrooms, shower rooms, shower and bath areas
- Kitchens and bathrooms and other household areas

- Breweries, canneries, cheese factories
- Bottle washing premises
- Dairy, equine, poultry/turkey farms
- Farmhouses, barns, sheds, tool sheds, {cattle} {swine} {sheep} {horse} barns, pens and stalls, swine quarters, livestock farms, equine quarters, brooder houses, seed houses and veal, calving, hog, cattle and horse operations, chick vans, egg trucks, hatchery and farm vehicles
- Federally inspected meat and poultry plants
- Food establishments, coffee shops, donut shops, bagel stores, pizza parlors, liquor stores, wineries
- Food handling and processing areas
- Food processing plants, USDA inspected food-processing facilities, federally inspected meat and poultry plants, egg processing plants, poultry and turkey farms, farms, dairy farms, hog farms, meat/poultry processing plants, rendering plants, poultry and animal dressing plants, canneries, meat packing plants, hide and leather processing plants
- Poultry premises {(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

- Processing facilities for fish, milk, citrus, wine, fruit, vegetable, ice cream and potato and beverage plants
- Swine premises:

Farrowing barns and areas	Dressing plants	Blocks
Waterers and feeders	Loading equipment	Creep area
Hauling equipment	Nursery	Chutes area

- Tobacco plant premises

{Water Treatment Use Sites for control of non-public health organisms}

- Auxiliary water systems {and waste systems} to control non-public health organisms
- Commercial recirculating cooling water towers for control of non-public health organisms
- Drilling, completion and workover fluids systems
- Gas production and transmission pipelines and systems
- Gas storage wells and systems
- Industrial {and/or} {commercial} recirculating cooling towers for control of non-public health organisms.
- Oil field water flood systems {and fracturing fluid systems}
- Oil field injection and wastewater for control of non-public health organisms
- Packer fluid systems
- Pipeline pigging and scraping operations
- Recirculating {cooling} water systems for control of non-public health organisms
- Retort water systems for control of non-public health organisms
- Wastewater systems for control of non-public health organisms
- Water cooling systems for control of non-public health organisms

- Paper manufacturing
- Pulp and paper mills {water process systems} for control of non-public health organisms
- Pulp and Paper Systems

{SURFACES}

- {Countertops} {counters}, countertop laminates, stovetops† {stoves}, {bathroom, kitchen} sinks, tub surfaces, shelves, racks, carts, appliances, refrigerators†, ice machines†, microwave ovens
- Dishes, {glassware}{glasses}, silverware, cooking utensils, eating utensils, plastic and other hard, non-porous cutting boards, plastic and other hard, non-porous chopping blocks, coolers†, ice chests†, refrigerator bins† used for meat, vegetables, fruit and eggs
- Sealed floors, finished floors, high speed burnished floors, conductive flooring, walls, ceilings, fixtures
- Glass surfaces, aluminum, laminated surfaces, metal, plated steel, stainless steel, glazed porcelain, glazed {restroom} tile, glazed {restroom} ceramic, sealed granite, sealed marble, plastic {such as polycarbonate, polyvinylchloride, polystyrene or polypropylene}, sealed limestone, sealed slate, sealed stone, sealed terra cotta, sealed terrazzo, chrome, Plexiglas®, enameled surfaces, painted {finished} woodwork, Formica®, vinyl and plastic upholstery, washable wallpaper, windows, mirrors, painted surfaces
- Highchairs, baby cribs, diaper changing stations, infant bassinets/cribs/warmers/incubators/care equipment, folding tables, hampers, laundry pails, empty diaper pails
- Shower stalls, shower doors and curtains, bathtubs and glazed tiles, chrome plated intakes, vanity tops, and restroom fixtures, bathroom fixtures, bathroom bowls, basins, tubs
- Tables, chairs, desks, folding tables, bed frames, lifts, washable walls, cabinets, doorknobs and garbage cans/pails, trash barrels, trash cans, trash containers, industrial waste receptacles and garbage handling equipment, shelves, racks and carts, doorknobs and handles
- Sealed foundations, steps, plumbing fixtures, finished baseboards and windowsills
- And other hard, non-porous surfaces

- Automobile interiors, hard, non-porous mats, crates, cabs, and wheels
- Commercial florist pots, flats and flower buckets, work areas and benches
- Crypton barrier fabric

- Hard hats, headphones
- Hard, non-porous surfaces of picnic tables and outdoor furniture
- Kennel runs, cages, kennel/cage floors, conductive flooring, examination tables, veterinary x-ray tables, loading platforms, animal equipment
- Large inflatable, non-porous plastic and rubber structures such as animals, promotional items, moonwalks, slides, obstacle course, play and exercise equipment
- Maintenance equipment
- Non-wooden picnic tables and outdoor furniture except cushions and wood frames
- Playground equipment
- Slurpee® machines, drinking fountains
- Telephones and telephone booths
- Athletic training tables, physical therapy tables, exercise equipment, wrestling/boxing headgear, and locker rooms {areas}

- Beer fermentation and holding tanks, bottling or pre-mix dispensing equipment
- Citrus processing equipment and holding tanks
- Equipment, pipelines, tanks, vats, filters, evaporators, pasteurizers, and aseptic equipment in dairies, breweries, wineries, beverage and food processing/packing plants, and egg processing/packing equipment surfaces
- Hard, non-porous surfaces in food {preparation} {and} {storage} areas
- Hatchers, setters, trays, racks, egg flats, chick boxes, egg cases, vans and trash containers, seed houses, poultry/turkey equipment, carts, sexing tables, and automated tray, rack and buggy washers, egg receiving and egg holding areas
- Harvesting & handling equipment
- Ice machines†
- Kitchen equipment such as food processors, blenders, cutlery, trash compactors and other utensils
- Meat packing plant surfaces such as livestock vehicles and holding pens, receiving areas and delivery chutes, slaughter areas and conveyors, hand, rub and guide rails, post knock cabinets, stands and flooring surfaces, chains and moving process lines, chutes, conveyors, tallow and animal feed production surfaces, processed product and offal equipment surfaces, fabrication and processing areas covering cold storage areas, stainless steel cut out and prep tables, and other stainless surfaces
- Tobacco plant equipment
- Wine processing equipment and holding tanks

- External lenses, vision correction devices including eyeglasses, protective eyewear, goggles, light lens covers, optical instruments/implements (not for use on contact lenses.)

- Exhaust fans, refrigerated storage and display equipment†, coils and drain pans of air conditioning†, refrigeration equipment† and heat pumps†
- Interior hard, non-porous surfaces of water softeners, reverse osmosis units, ice machines†, water coolers†, water holding tanks and pressure tanks

† Treated surfaces must be at room temperature.

DISINFECTION MARKETING CLAIMS

*"**Note to Reviewer:** The following marketing claims may be used with the prefix "This product" or by insertion of the product name."*

- Can be used to disinfect, clean and deodorize terrarium and small animal cages, substrate and other hard, non-porous cage [{equipment} {furniture} {plastic terrarium ornaments} {heat caves} {and} {water dishes}]. (Do not use on porous rocks, hot rocks, or driftwood.)
- Cleans and disinfects hard, non-porous surfaces of non-medical (i.e., industrial and firefighting) respirators in industrial, commercial and institutional premises (excluding hospital and healthcare facilities).
- Cleans and disinfects hard, non-porous surfaces without dulling gloss.
- Cleans, disinfects and deodorizes on hard, non-porous surfaces.
- Cleans, disinfects and deodorizes hard, non-porous surfaces by killing many odor-causing microorganisms.
- Cleans, disinfects and eliminates odors leaving hard, non-porous surfaces smelling clean and fresh.
- Cleans, disinfects and deodorizes hard, non-porous surfaces by killing odor-causing microorganisms.
- Cleans, disinfects and deodorizes hard, non-porous surfaces with no rinsing required.
- Cleans, disinfects and deodorizes hard, non-porous surfaces such as flower buckets, walls, floors of coolers, shippers, greenhouse packing areas, garbage pails, design and packing benches, and countertops, and other areas where obnoxious odors develop.
- Cleans, sanitizes and disinfects hard, non-porous surfaces of personal protective safety equipment, protective headgear, athletic helmets, wrestling/boxing headgear, athletic shoe soles, hard hats, headphones, half mask respirators, full face breathing apparatus, gas masks, goggles, spectacles, face shields, hearing protectors and earmuffs. Rinse all equipment that comes in prolonged contact with skin before reuse with clean warm water (about 120° F), and allow to air dry. (Precaution: Cleaning at 120° F temperature will avoid overheating and distortion of the personal safety equipment that would necessitate replacement.)
- Cleans, sanitizes and disinfects hard, non-porous ambulance equipment and surfaces.
- Cleans, shines, deodorizes and disinfects all hard, non-porous surfaces {listed on the label}.
- Disinfects {Disinfectant}.
- Disinfects hard, non-porous athletic surfaces.
- Disinfects {and sanitizes} hard, non-porous {{kitchen} {and} {bathroom}} surfaces {and hard, non-porous floors}.
- Economical concentrated disinfectant designed for daily cleaning and easy on surfaces.
- Effective {for daily use} against *(insert any organism from list of organisms*
- Has been formulated to aid in the reduction of cross-contamination on hard, non-porous treated surfaces in schools, industry and institutions (excluding hospital and healthcare facilities).
- Helps reduce cross-contamination on hard, non-porous treated surfaces.
- Is a broad-spectrum disinfectant that has been shown to be effective against *Listeria monocytogenes* and *Escherichia coli* O157:H7 on hard, non-porous, non-food contact surfaces.
- Is a {bowl and} bathroom cleaner, which cleans, disinfects and deodorizes.
- Is a cleaner and [{deodorant} {odor-counteractant} {odor-neutralizer}] designed for [{general cleaning} {and} {disinfecting}, {deodorizing}] on hard, non-porous surfaces.
- Is a cleaner designed for [{general cleaning}, {and} {disinfecting}, {deodorizing}] on hard, non-porous surfaces.
- Is a disinfectant for cleanroom and laboratory areas to disinfect washable, hard, non-porous, non-food contact surfaces such as: laminar- airflow equipment and Biosafety cabinet work surfaces and exterior surfaces of the following: countertops, sinks, plumbing fixture surfaces, and incubators, refrigerators and centrifuge surfaces of metal, stainless steel, glass, plastic {such as polystyrene or polypropylene}, Formica®, and vinyl.
- {Is a disinfectant cleaner that} cleans, disinfects and deodorizes in one labor saving step when used according to the directions for disinfection.
- Is a multi-surface cleaner, deodorizer and disinfectant.
- Is a {disinfectant} cleaner and deodorant {odor-counteractant} {odor neutralizer} designed for general cleaning, {and} disinfecting, {deodorizing} {of} hard, non-porous surfaces.
- Is a one-step disinfectant that is effective against a broad spectrum of bacteria, and inhibits their odors when used according to the directions for disinfection.
- Is a proven disinfectant, cleaner, and sanitizer.
- Is a versatile disinfectant & sanitizer for veterinarian, veterinary practice, animal care, animal laboratory, and agricultural and farm premises applications.
- Is an effective [{bactericide} {and} {disinfectant}] in the presence of [{organic soil} {5% {blood} serum}].
- Is for use as a disinfectant on hard, non-porous non-food contact surfaces {at 268 ppm peroxyacetic acid}.
- Is for use as a disinfectant on hard, non-porous non-food contact surfaces {at 268 ppm peroxyacetic acid} and as a sanitizer on dishes, glassware and utensils, public eating places, dairy processing equipment, and food processing equipment {at 148 - 500 ppm peroxyacetic acid} {(or equivalent use-dilution)}.
- Is for use in federally inspected meat and poultry plants on all hard, non-porous surfaces in inedible product processing areas, non-processing areas and/or exterior areas, federally inspected meat and poultry plants as a floor and wall cleaner for use in all departments, and federally inspected meat and poultry plants as a disinfectant agent for use in all departments.
- Kills bacteria and helps reduce cross-contamination on treated hard, non-porous non-food contact kitchen surfaces listed on this label.

- Kills *(insert bacteria name from approved organism listing for this product).*
- Kills, removes and destroys bacteria on hard, non-porous surfaces.
- Kills {any disinfection organism listed} {on hard, non-porous surfaces}.
- May be used to clean and disinfect finished floors.
- May be used to clean and disinfect floor areas, sinks, faucets, bathrooms, and tubs.
- Multi surface cleaner disinfectant.
- {One-step} disinfectant {, cleaner} {and} {,} {deodorizer} when the use-directions for disinfection are followed.
- Proven "one-step" disinfectant - cleaner {which is effective in water up to 400 ppm hardness in the presence of 5% organic soil contamination} when the use-directions for disinfection are followed.

SANITIZATION MARKETING CLAIMS

*"**Note to Reviewer:** The following marketing claims may be used with the prefix "This product" or by insertion of the product name."*

- Escherichia coli {(E. coli)}, Salmonella enterica {(Salmonella)}, and Staphylococcus aureus {(Staph)} are common bacteria found where food is prepared and stored.
- Eliminates {kills} 99.999% of bacteria commonly found on kitchen surfaces {in 1 minute}.
- For use as a food contact surface sanitizer at 1.1 fl. oz. of this product per 10 gal. of water {(148 ppm peroxyacetic acid and 216 ppm hydrogen peroxide)} {(or equivalent use-dilution)} on hard, non-porous surfaces.
- Has demonstrated 99.999% reduction of organisms after 1 minute exposure period in the AOAC Germicidal and Detergent Sanitizing Action of Disinfectants test.
- Is a food contact surface sanitizer on hard, non-porous surfaces.
- Is effective as a sanitizer when solution is prepared in water of up to 400 ppm hardness as $CaCO_3$ on hard, non-porous food contact surfaces.
- Is for use as a sanitizer in bottling and beverage dispensing equipment, beer fermentation and holding tanks, sanitary filling of bottles and cans {in the final rinse application}, and for external spraying of filling and closing machines and in wineries for use on holding tanks, floors and processing equipment.
- Is for use as a food grade eggshell sanitizer, with best results achieved in water temperatures ranging from 78º - 110º F.
- Kills 99.999% of bacteria like *Escherichia coli*, *Escherichia coli* O157:H7, *Listeria monocytogenes*, *Salmonella enterica* and *Staphylococcus aureus* on food contact kitchen surfaces in 1 minute.
- Regular, effective cleaning and sanitizing of equipment utensils and work or dining surfaces which could harbor food poisoning microorganisms minimizes the probability of contaminating food during preparation, storage or service. Effective cleaning will remove soil and prevent the accumulation of food residues, which may decompose or support the rapid development of food poisoning organisms or toxins. Application of effective sanitizing procedures reduces the number of those microorganisms that {which} are present on equipment and utensils after cleaning, and reduces the potential for the transfer, either directly through tableware such as glasses, cups and flatware or indirectly through food.
- Sanitizes hard, non-porous kitchen surfaces.
- To reduce cross contamination on treated hard, non-porous surfaces, kitchenware and food contact surfaces of equipment must be washed, rinsed with potable water and sanitized after each use and following any interruption of operation during which time contamination may have occurred.
- Use this product to sanitize hard, non-porous surfaces of food processing equipment, dairy equipment, food utensils, dishes, silverware, glasses, sink tops, countertops, refrigerated storage areas (treated surfaces must be at room temperature prior to product application) and display equipment and other hard, non-porous surfaces.
- Where equipment and utensils are used for preparation of foods on a continuous or production line basis, utensils and hard, non-porous food contact surfaces of equipment must be washed, rinsed and sanitized at intervals throughout the day on a schedule based on food temperature, type of food and amount of food particle accumulation.

WATER TREATMENT MARKETING CLAIMS

*"**Note to Reviewer:** The following marketing claims may be used with the prefix "This product {is} {a} {an} {for}" or by inserting the product name followed by {is} {a} {an} {for}."*

- Antimicrobial agent for use in oilfield and gas field well operations, oil field water flood systems, fracturing fluids.
- A water treatment microbicide for use against nonpathogenic organisms in industrial and/or commercial recirculating cooling water towers, retort water systems and oil field water flood systems and fracturing fluids.
- Control of nonpathogenic (non-public health) bacteria, slime, odor and algae in recirculating cooling water and evaporative coolers, reverse osmosis, nano and ultrafiltration and agricultural waters.
- Controls nonpathogenic algae and algal slime growth in industrial and/or commercial recirculating cooling water towers.
- For thermal processing/pasteurizing operations within farms, soft drink and food canning plants to reduce the number of living nonpathogenic algae, non-public health bacteria and non-public health fungi. Do not use in any system which may come in contact with food.
- Is a microbiocide that helps clean and loosen nonpathogenic slime debris from cooling and flooding system surfaces.
- Is a water treatment microbiocide that will control nonpathogenic algae and bacterial slimes found in recirculating cooling tower waters and oil field water flood.
- This product aids in the control of nonpathogenic bacterial, fungal and algal slimes in evaporative condensers, heat exchange water systems, industrial and commercial cooling towers.
- To control nonpathogenic algae and bacterial slimes, use this water treatment microbiocide as directed.

POST-HARVEST MARKETING CLAIMS

*"**Note to Reviewer:** The following marketing claims may be used with the prefix "This product" or by insertion of the product name."*

- Can also be used to control the growth of spoilage and decay-causing non-public health bacterial and non-public health fungal diseases on post-harvest fruits {and} vegetables {and} {or} {other} {raw agricultural commodities}.
- For post-harvest applications, to control the growth of spoilage and decay-causing non-public health bacterial and non-public health fungal diseases on fruits {and} vegetables {and} {or} {other} {raw agricultural commodities}, spray or submerge in the resulting solution for a minimum contact time of 30 seconds, followed by adequate draining.
- Use [insert product name][this product] for treatment of waters, used in handling, processing, packing and storage of raw fruits {and} vegetables {and} {or} {other} {raw agricultural commodities} to control the growth of spoilage and decay-causing non-public health bacterial and non-public health fungal diseases.

GENERAL MARKETING CLAIMS

*"**Note to Reviewer:** The following marketing claims may be used with the prefix "This product", or insertion of the product name or "This product is {a} {an}" or insertion of the product name followed by {is} {a} {an}"."*

- Antibacterial.
- Can be applied using low-pressure sprayer systems. Follow manufacturers' instructions when using this equipment.
- Clear formula. *"**Note to Reviewer:** To be used only when no dyes are present"*
- Clear drying formula.
- Closed loop automated dispensing reduces employee exposure to concentrate product.
- Closed loop automated dispensing reduces the risk of spills.
- Contains hydrogen peroxide.
- Contains no fragrances. *"**Note to Reviewer:** To be used only when no fragrances are present"*
- Cuts cleaning time.
- Evaporates completely.
- Formulated for effective poultry sanitation.
- Formulated for effective swine premises sanitation.
- Fragrance-free *"**Note to Reviewer**: To be used only when no fragrances are present"*
- Good for use with microfiber cloths.
- Has been designed specifically where housekeeping is of prime importance.
- Is an economical concentrate {that can be diluted for use} {with a mop and bucket, cloth, microfiber cloth, sponge, coarse spray device or by soaking}.
- Is for use on floors, walls, tile, cages, crates, mats, litter boxes, floor coverings, or any hard, non-porous surfaces soiled by a pet.
- Is for larger areas such as operating rooms and patient care facilities.
- Leaves no visible residue.

- Makes cleaning easier.
- May cause bleaching of treated surfaces, test commodity if unsure.
- No rinsing.
- Non-abrasive formula will not [{harm} {scratch}] hard non-porous surfaces.
- Non-dulling formula eliminates the time and labor normally required for rinsing.
- Use this product to treat hard, non-porous multi-touch surfaces to reduce contamination between treated surfaces.
- Will control unpleasant [{malodors} {odors}].
- Will not harm sealed stone, sealed grout, or glazed tile.
- Will not leave a grit or soap scum.

CLEANING AND DEODORIZATION MARKETING CLAIMS

*"**Note to Reviewer:** The following marketing claims may be used with the prefix "This product" or by insertion of the product name."*

- {Also} eliminates odors leaving surfaces smelling clean and fresh.
- {Also} [{removes} {eliminates}] odors {caused by} {{bacteria} {and} {non-fresh foods}} {leaving {restroom} {kitchen} surfaces smelling clean and fresh}.
- Can be used for daily cleaning.
- Can be used where odors are a problem.
- [{Cleans} {Cleaner}].
- Cleans {and shines} {by {removing} {dirt} {grime} {and food soils in food preparation and processing areas}} {everyday kitchen messes} {non-food contact kitchen surfaces and food preparation areas} {like dirt, grease and food stains}.
- Cleans quickly by removing dirt, grime, food residue, body oils, dead skin, blood and other organic matter commonly found in (insert site from Locations).
- Cleans by removing dirt, grime, blood, urine, fecal matter and other common soils found in animal housing facilities, livestock, swine or poultry facilities, grooming facilities, farms, kennels, pet stores, veterinary clinics, laboratories or other small animal facilities.
- Cleans rodent soiled areas.
- [{Controls} {Reduces} {Eliminates} {Neutralizes} {Destroys}] odors to make your [{home} {kitchen} {bathroom}] sanitary.
- Cuts {through tough} grease and grime.
- {{Deodorizes}{Deodorant}{Deodorizer}}.
- Deodorizes by killing microorganisms that cause offensive odors.
- Deodorizes hard, non-porous surfaces in restroom areas, behind and under sinks and counters, garbage cans and garbage storage areas, and other places where bacterial growth can cause malodors.
- Deodorizes hard, non-porous surfaces by killing microorganisms that cause offensive odors.
- Is a floor cleaner.
- Is for use in work areas such as tool rooms and garages for odor control and light duty cleaning.
- Is for non-scratch cleaning of showers and tubs, shower doors and shower curtains.
- Is formulated to provide effective cleaning strength that will not dull high gloss floor finishes with repeated use.
- Kills odor-causing bacteria.
- Kills odor-causing bacteria in the [{kitchen} {bathroom}].
- [{Malodor Activity} {Odor} {Counteractant}] - [{eliminates} {destroys}] odors {and odor-causing bacteria on hard, non-porous surfaces in restroom areas, behind and under sinks and counters, and storage areas {and other {hard, non-porous} surfaces} where bacterial growth can cause malodors.}
- [{Maximizes} {Improves}] labor results by effectively controlling odors.
- Neutralizes musty odors and tough odors from smoke, pet accidents, and spills on contact.
- Provides long lasting freshness against tough {pet} odors such as odors from litter boxes and pet accidents.
- Provides effective cleaning strength that will not dull most metal-interlock floor finishes, and does not require a rinse prior to recoat.
- Removes dirt.
- Removes stains
- Removes and/or cleans (insert stains(s)/soils(s) from list below)

Bathtub ring	Blood	Body oils
Dirt	Fecal Matter	Grime
Laboratory stains	Other organic matter	Urine
Other common soils and/or stains		

Agricultural Use Requirements

Use this product only in accordance with its labeling and with the Worker Protection Standard, 40 CFR §170. This standard contains the requirements for the protection of agricultural workers on farms, forests, nurseries and greenhouses, and handlers of agricultural pesticides. It contains requirements for training, decontamination, notification and emergency assistance. It also contains specific instructions and exceptions pertaining to the statements on this label about Personal Protective Equipment (PPE) and Restricted-Entry Interval (REI).

The requirements in this box apply to the uses of this product that are covered by the Worker Protection Standard.

For enclosed environments:

There is a restricted entry interval of four (4) hours for this product when applied via fogging or spraying to growing plants, surfaces, equipment, structures and non-porous surfaces in enclosed environments such as glasshouses and greenhouses. PPE requirement for early entry to treated areas that is permitted under the Worker Protection Standard and that involves contact with anything that has been treated, such as plants, soil or water, is coveralls worn over long-sleeved shirt and pants, waterproof gloves and shoes plus socks.

There is a restricted entry interval of four (4) hours for pre-plant dip, seed treatment, soil drench, mop, sponge, dip, soak, rinse or other non-spraying or non-fogging application methods when used in enclosed environments such as glasshouses and greenhouses.

For field applications:

Keep unprotected persons out of treated areas until sprays have dried.

For fruit {and} vegetable {and} {or} {other} {raw agricultural commodities} storage systems:

Keep unprotected persons out of treated area for four (4) hours after the system has been purged with fresh air.

EXCEPTION:

If the product is soil-injected or soil incorporated, the Worker Protection Standard, under certain circumstances, allows workers to enter the treated areas if there will be no contact with anything that has been treated.

Non-Agricultural Use Requirements

The requirements in this [{section} {box}] apply to uses of this product that are NOT within the scope of the Worker Protection Standard for agricultural pesticides (40 CFR §170). The WPS applies when this product is used to produce agricultural plants on farms, forests, nurseries or greenhouses.

Keep unprotected persons out of treated areas until sprays have dried.

"***Note to Reviewer (General Considerations):*** *Numbered instructions will be used if label space permits, otherwise may appear in paragraph format. The list of organisms can be formatted into paragraph form using a comma to separate organisms. Unit abbreviations can be spelled out. When choosing optional text, appropriate punctuation can be inserted or deleted. Appropriate dilution rates may be substituted if they are equivalent dilution rates.*"

DIRECTIONS FOR USE

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

{Please read entire label and use strictly in accordance with precautionary statements and directions.}

*"**Note to Reviewer:** The following statement must be used if any food premises locations are listed on the final label."*

{Before using this product {in federally inspected meat and poultry food processing plants and dairies}, food products and packaging materials must be removed from the room or carefully protected.}

*"**Note to Reviewer:** For labels that list stainless steel surfaces, the following FDA/EPA Memorandum of Understanding statement must be used."*

{This product is not for use on medical device surfaces.}

{DILUTION TABLE}

*"**Note to Reviewer:** Appropriate dilution rates may be substituted as long as they are equivalent dilution rates."*
*"**Note to Reviewer**: This DILUTION TABLE is optional."*

USE		DILUTION	CONTACT TIME
FOR {GENERAL} {OR} {BROAD SPECTRUM} DISINFECTANT CLAIMS			
268 ppm [peroxyacetic acid] [PAA]	{393 ppm [hydrogen peroxide] [HP]}	1.0 fl. oz. / 5 gal. water	10 minutes
FOR NON-FOOD CONTACT SANITIZING CLAIMS			
107 ppm [peroxyacetic acid] [PAA]	{157 ppm [hydrogen peroxide] [HP]}	0.4 fl. oz. / 5 gal. water	5 minutes
107 ppm [peroxyacetic acid] [PAA]	{157 ppm [hydrogen peroxide] [HP]}	0.8 fl. oz. / 10 gal. water	5 minutes
FOR FOOD CONTACT SANITIZING CLAIMS			
148 ppm [peroxyacetic acid] [PAA]	{216 ppm [hydrogen peroxide] [HP]}	1.1 fl. oz. / 10 gal. water	1 minute
500 ppm [peroxyacetic acid] [PAA]	{732 ppm [hydrogen peroxide] [HP]}	3.73 fl. oz. / 10 gal. water	1 minute
FOR DEODORIZING CLAIMS			
801 ppm [peroxyacetic acid] [PAA]	{1,176 ppm [hydrogen peroxide] [HP]}	0.6 fl. oz. / 1 gal. water	2 minutes
1,200 ppm [peroxyacetic acid] [PAA]	{1,759 ppm [hydrogen peroxide] [HP]}	0.9 fl. oz. / 1 gal. water	2 minutes
1,594 ppm [peroxyacetic acid] [PAA]	{2,339 ppm [hydrogen peroxide] [HP]}	1.2 fl. oz. / 1 gal. water	2 minutes

[GENERAL] DISINFECTION

This product is effective against *Salmonella enterica*, *Staphylococcus aureus* and *Escherichia coli* O157:H7 at 1.0 fl. oz. per 5 gal. (268 ppm peroxyacetic acid and 393 ppm hydrogen peroxide) in hard water (400 ppm as $CaCO_3$) and 5% organic soil on hard non-porous surfaces.

FOR USE AS A {ONE-STEP} {GENERAL} DISINFECTANT {DEODORIZER} {CLEANER}:

1. Pre-clean visibly soiled areas.
2. Apply {use solution of} 1.0 – 3.0 fl. oz. of this product per 5 gal. of water {(268 - 801 ppm peroxyacetic acid and 393 – 1,176 ppm hydrogen peroxide)} {(or equivalent use-dilution)} to disinfect hard, non-porous surfaces using a sponge, brush, cloth, mop, {by immersion}, {auto scrubber}, {{mechanical spray device,} [{hand pump} {coarse}] trigger spray device.} For spray applications, spray 6 - 8 inches from surface. Do not breathe spray.
3. Treated surfaces must remain visibly wet for 10 minutes.
4. [{Wipe dry} {with a clean cloth} {or} {Allow to air dry}].
5. Prepare a fresh solution daily or sooner when visibly dirty.

COMBINATION DISINFECTION AND CLEANING:

This product disinfects as it cleans in one operation when used according to the appropriate disinfection directions shown below. This product can be used to disinfect floors, walls and other hard non-porous surfaces such as tables, chairs, countertops, bathroom fixtures, sinks, bed frames, shelves, racks, carts, refrigerators†, coolers†, linoleum, vinyl, glazed tile, non-porous glazed porcelain, plastic (such as polypropylene and polyethylene), stainless steel, or glass. For use in housekeeping services, schools, colleges, veterinary clinics, animal life science laboratories, industrial facilities, dietary areas, office buildings, recreational facilities, retail and wholesale establishments.

This product is effective against *Salmonella enterica*, *Staphylococcus aureus* and *Escherichia coli* O157:H7 at 1.0 – 3.0 fl. oz. of this product per 5 gal. in hard water (400 ppm as $CaCO_3$) and 5% organic soil loading on hard non-porous surfaces. {(This will provide 268 – 801 ppm peroxyacetic acid and 393 – 1,176 ppm hydrogen peroxide.)} Pre-clean visibly soiled areas. Apply solution with mop, cloth, sponge, brush, scrubber, or coarse spray device, or by soaking to wet all surfaces thoroughly. Allow to remain visibly wet for 10 minutes, then remove solution and entrapped soil with a clean wet mop, cloth, wet vacuum pickup, or by draining. Prepare a fresh solution daily or sooner when visibly dirty.

† Treated surfaces must be at room temperature prior to product application.

CLEANING AND DISINFECTING HARD, NON-POROUS SURFACES ON PERSONAL PROTECTIVE EQUIPMENT {(RESPIRATORS)}:

Pre-clean equipment if visibly soiled to ensure proper surface contact. Add 1.0 – 3.0 fl. oz. of this product per 5 gal. of water {(268 - 801 ppm peroxyacetic acid and 393 – 1,176 ppm hydrogen peroxide)} {(or equivalent use-dilution)}. Gently mix for uniform use solution. Apply use solution to surfaces of the respirator with a sponge, brush, cloth, {by immersion}, {{mechanical spray device,} {[{hand pump} {coarse}] trigger spray device.} For spray applications, spray 6-8 inches from surface. Do not breathe spray}. Rub with brush, cloth, or sponge. Treated surfaces must remain visibly wet for 10 minutes. Remove excess solution from equipment prior to storage. The user must comply with all OSHA regulations for cleaning respiratory protection equipment (29 CFR § 1910.134). Prepare a fresh solution daily or sooner when visibly dirty.

SANITIZATION

[*Insert product name*][This] peroxyacetic acid sanitizer is recommended for use on precleaned hard nonporous surfaces such as equipment, pipelines, tanks, vats, filters, evaporators, pasteurizers, and aseptic equipment in dairies, breweries, wineries, beverage and food processing/packing plants, and egg processing/packing equipment surfaces. [*Insert product name*][This product] is effective as a sanitizer when solution is prepared in water of up to 400 ppm hardness as $CaCO_3$. This product has demonstrated 99.999% reduction of *Staphylococcus aureus* and *Escherichia coli* in the AOAC Germicidal and Detergent Sanitizing Action of Disinfectants study.

{**FOR MECHANICAL OPERATIONS:** Prepared use solution must not be used for subsequent sanitizing but may be reused for other purposes such as cleaning.}
{**FOR MANUAL OPERATIONS:** Prepare a fresh sanitizing solution daily, or more often if the solution becomes diluted or soiled.}

SANITIZING FOOD CONTACT SURFACES: This product can be used in Federally Inspected Meat and Poultry Facilities as a sanitizer. Prior to sanitizing, remove visible food particles, then wash with a detergent solution, followed by a potable water rinse. Sanitize with a concentration of 1.1 – 3.73 fl. oz. of this product per 10 gal. of water {(148 - 500 ppm peroxyacetic acid and 216 – 732 ppm hydrogen peroxide)} {(or equivalent use dilution)}. At this dilution this product is effective against *Escherichia coli*, *Staphylococcus aureus*, *Listeria monocytogenes*, *Salmonella enterica*, and *Escherichia coli* O157:H7. Use immersion, coarse spray or circulation techniques as appropriate to the equipment. All surfaces must remain visibly wet with the sanitizing solution for a period of at least 1 minute or longer if specified by a governing code. Do not rinse. Drain or air dry.

SANITIZING NON-FOOD CONTACT SURFACES: This product can be used for sanitizing non-food contact surfaces such as {but not limited to} floors, walls and ceilings. Prior to sanitizing, remove visible contamination, then wash with a detergent solution, followed by a potable water rinse. Sanitize with a concentration of 0.8 – 8.0 fl. oz. of this product per 10 gal. of water {(107 – 1,067 ppm peroxyacetic acid and 157 – 1,565 ppm hydrogen peroxide)} {(or equivalent use dilution)}. At this dilution this product is effective against *Klebsiella pneumoniae*, *Listeria monocytogenes* and *Staphylococcus aureus*. Apply by cloth, mop, brush, sponge, auto scrubber, {by immersion} {{mechanical spray device,} {[{hand pump} {coarse}] trigger spray device.} For spray applications, spray 6 - 8 inches from surface. Do not breathe spray}. All surfaces must remain visibly wet with the sanitizing solution for a period of at least 5 minutes. Do not rinse. Drain or air dry.

FOOD CONTACT SURFACE {AND TOBACCO PROCESSING EQUIPMENT} SANITIZING DIRECTIONS

*"**Note to Reviewer:** This statement must appear with any of the Food Contact Sanitizing claims unless already included in the use instructions."*

Prior to application, remove visible food particles and soil by a pre-flush or pre-scrape and when necessary, presoak. Then thoroughly wash or flush objects with a good detergent or compatible cleaner, followed by a potable water rinse before applications of the sanitizing solution.

*"**Note to Reviewer:** The following dilution table is optional"*

FOOD CONTACT SURFACE {AND TOBACCO PROCESSING EQUIPMENT} SANITIZING DILUTION TABLE

Peroxyacetic acid (PAA) concentration {AND Hydrogen peroxide (HP) concentration}	1 gal.	5 gal.	10 gal.	20 gal.
148 ppm PAA {(216 ppm HP)}	0.11 fl. oz.	0.55 fl. oz.	1.1 fl. oz.	2.2 fl. oz.
500 ppm PAA {(732 ppm HP)}	0.37 fl. oz.	1.86 fl. oz.	3.73 fl. oz.	7.5 fl. oz.

*"**Note to Reviewer:** One of the following two headers will be used."*

FOOD CONTACT SANITIZING PERFORMANCE {FOR PUBLIC EATING PLACES, DAIRY PROCESSING EQUIPMENT AND FOOD PROCESSING EQUIPMENT, UTENSILS AND OTHER HARD, NON-POROUS FOOD CONTACT SURFACES IN FOOD PROCESSING LOCATIONS, MEAT PLANTS, DAIRIES, BAKERIES, CANNERIES, BEVERAGE PLANTS, RESTAURANTS AND BARS} DIRECTIONS {(REGULATED BY 40 CFR 180.940(a)(c)}:

(OR)

TO SANITIZE HARD, NON-POROUS FOOD CONTACT SURFACES, {FOOD PROCESSING EQUIPMENT} {AND} {OTHER HARD, NON-POROUS SURFACES IN FOOD PROCESSING LOCATIONS}, {DAIRIES}, {RESTAURANTS}, {BARS}, {AND} {IN A THREE COMPARTMENT SINK}:

Immerse pre-cleaned glassware, dishes, silverware, cooking utensils and other similar size food processing equipment in a solution of 1.1 – 3.73 fl. oz. of this product per 10 gal. of water {(148 - 500 ppm peroxyacetic acid and 216 – 732 ppm hydrogen peroxide)} {(or equivalent use dilution)} for at least 1 minute. Allow sanitized surfaces to adequately drain {and then air dry} before contact with food {so that little or no residue remains}. Do not rinse.

For articles too large for immersing, apply a use solution of 1.1 – 3.73 fl. oz. of this product per 10 gal. of water {(148 - 500 ppm peroxyacetic acid and 216 - 732 ppm hydrogen peroxide)} {(or equivalent use dilution)} to sanitize hard, non-porous food contact surfaces with a brush, cloth, mop, sponge, auto scrubber, {{mechanical spray device,} {[{hand pump} {coarse}] trigger spray device.} For spray applications, spray 6 - 8 inches from surface. Do not breathe spray}. Surfaces must remain visibly wet for at least 1 minute. Allow sanitized surfaces to adequately drain {and then air dry} before contact with food {so that little or no residue remains}. Do not rinse.
Prepare a fresh solution daily or sooner when visibly dirty.

For mechanical application, use solution must not be reused for sanitizing applications {but may be used for other purposes such as cleaning}.

U.S. PUBLIC HEALTH SERVICE FOOD SERVICE SANITIZATION RECOMMENDATIONS CLEANING AND SANITIZING

1. Thoroughly wash equipment and utensils in a hot detergent solution.
2. Rinse utensils and equipment thoroughly with potable water.
3. Sanitize equipment and utensils by immersion in 1.1 – 3.73 fl. oz. of this product per 10 gal. of water {(148 - 500 ppm peroxyacetic acid and 216 - 732 ppm hydrogen peroxide)} {(or equivalent use dilution)} for at least 1 minute at a temperature of 75° F.
4. For equipment and utensils too large to sanitize by immersion, apply use solution of 1.1 – 3.73 fl. oz. of this product per 10 gal. of water {(148 - 500 ppm peroxyacetic acid and 216 - 732 ppm hydrogen peroxide)} {(or equivalent use dilution)} by rinsing, spraying, or swabbing until visibly wetted for 1 minute. Do not breathe spray.
5. {Allow sanitized surfaces to adequately drain {and then air dry} before contact with food.} Do not rinse.
6. Prepare a fresh solution daily or sooner when visibly dirty.

{WISCONSIN STATE DIVISION OF HEALTH} DIRECTIONS FOR EATING ESTABLISHMENTS

1. Scrape and pre-wash hard, non-porous 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 1.1 – 3.73 fl. oz. of this product per 10 gal. of water {(148 - 500 ppm peroxyacetic acid and 216 - 732 ppm hydrogen peroxide)} {(or equivalent use dilution)}. Immerse all utensils for at least 1 minute or for contact time specified by governing sanitary code.
5. Place sanitized utensils on a rack or drain board to air-dry.
6. Prepare a fresh solution daily or sooner when visibly dirty.

{**Note:** A clean potable water rinse following sanitization is not permitted under Section HFS 196, Appendix 7-204.11 of the Wisconsin Administrative Code (reference 40 CFR 180.940(a)).}

SANITIZING OF {REFRIGERATED} FOOD PROCESSING EQUIPMENT AND OTHER HARD, NON-POROUS SURFACES IN FOOD CONTACT LOCATIONS:

For sanitizing {{food processing equipment,} {dairy equipment,} {refrigerated storage and display equipment} {and} {other}} hard, non-porous food contact surfaces, surfaces must be thoroughly pre-flushed or pre-scraped and, when necessary, presoaked to remove visible food particles.

1. Turn off refrigeration and allow surfaces to come to room temperature. (Note: Use this direction only if applicable.)
2. Unit must be washed with a compatible detergent and rinsed with potable water before sanitizing. (Note: Use this direction only if applicable.)
3. Apply a solution of 1.1 – 3.73 fl. oz. of this product per 10 gal. of water {(148 - 500 ppm peroxyacetic acid and 216 - 732 ppm hydrogen peroxide)} {(or equivalent use dilution)} by direct pouring, by circulating through the system, or by {[{hand pump} {coarse}] trigger spray device. For spray applications, spray 6-8 inches from surface. Do not breathe spray.} Surfaces must remain visibly wet for at least 1 minute.
4. [{Drain thoroughly before reuse} {Allow sanitized surfaces to adequately drain}] before contact with food/liquid. Do not rinse. Return machine to service.
5. Prepare a fresh solution daily or sooner when visibly dirty.

SANITIZATION OF INTERIOR HARD, NON-POROUS SURFACES OF [{ICE MACHINES}, {WATER COOLERS}, {WATER HOLDING TANKS} {AND} {PRESSURE TANKS}:]

*"**Note to Reviewer:** Must choose appropriate instructions below."*

Ice Machines - Sanitization must occur after initial installation, after the machine is serviced and periodically during its use.

1. Shut off incoming water line to machine and turn off refrigeration. Allow surfaces to come to room temperature.
2. Wash with a compatible detergent and rinse with potable water before sanitizing. (Note: Use this direction only if applicable.
3. Apply a solution of 1.1 – 3.73 fl. oz. of this product per 10 gal. of water {(148 - 500 ppm peroxyacetic acid and 216 - 732 ppm hydrogen peroxide)} {(or equivalent use dilution)} by mechanical spray, direct pouring, or by circulating through the system.
4. Allow surfaces to remain visibly wet or solution to remain in equipment for at least 1 minute. Drain thoroughly before reuse and allow sanitized surfaces to adequately drain {and then air dry} before contact with liquid.
5. Return machine to normal operation.

[{Water Coolers}, {Water Holding Tanks} {and} {Pressure Tanks}] - Sanitization must occur after initial installation, after the system is serviced and periodically during its use.

1. Shut off incoming water line.
2. Turn off refrigeration and allow surfaces to come to room temperature. (Note: Use this direction only if applicable.)
3. [{Units} {Tanks}] must be washed with a compatible detergent and rinsed with potable water before sanitizing. (Note: Use this direction only if applicable.)
4. Prepare a solution of 1.1 – 3.73 fl. oz. of this product per 10 gal. of water {(148 - 500 ppm peroxyacetic acid and 216 - 732 ppm hydrogen peroxide)} {(or equivalent use dilution)}. Apply and/or circulate solution to visibly wet all hard, non-porous surfaces for a minimum contact of 1 minute.
5. Allow sanitized surfaces to adequately drain {and then air dry} before contact with liquid. Do not rinse.
6. Return to service by opening incoming water lines.

CLOSED LOOP {CIRCULATION} SANITIZING {- FOOD PROCESSING EQUIPMENT FLOW/PRESSURE METHOD}:

1. Disassemble equipment and thoroughly clean after use.
2. Assemble equipment into operational position prior to sanitizing.
3. Prepare a sanitizing solution equal to 110% of the volume capacity of the equipment by diluting 1.1 – 3.73 fl. oz. of this product per 10 gal. of water {(148 - 500 ppm peroxyacetic acid and 216 - 732 ppm hydrogen peroxide)} {(or equivalent use dilution)}.
4. Pump the solution through the system until full flow is obtained at all extremities and the system is completely filled with sanitizer and all air is removed. Surfaces must remain visibly wet for at least 1 minute.

CLEAN-IN-PLACE (CIP) METHOD {FOR} {DAIRY}, {DAIRY FARM} AND {FOOD PROCESSING FACILITIES}:

1. Thoroughly flush, clean, and potable water rinse the system.
2. Prepare required volume of sanitizer solution needed by diluting 1.1 – 3.73 fl. oz. of this product per 10 gal. of water {(148 - 500 ppm peroxyacetic acid and 216 - 732 ppm hydrogen peroxide)} {(or equivalent use dilution)}.
3. To sanitize entire system by circulation methods, run pumps for at least 2 minutes to visibly wet and sanitize all parts of the system.

SANITIZING EATING, DRINKING AND FOOD PREP UTENSILS: Remove visible food particles by a prescrape, a preflush and when necessary, a presoak treatment. Wash with a recommended detergent. Rinse with clean water. Sanitize using a solution of 1.1 – 3.73 fl. oz. of this product per 10 gal. of water {(148 - 500 ppm peroxyacetic acid and 216 - 732 ppm hydrogen peroxide)} {(or equivalent use dilution)}. Immerse all utensils for at least 1 minute or contact time specified by a governing sanitary code. Do not rinse. Drain and air dry.

SANITIZING TABLEWARE: For sanitizing tableware in low temperature warewashing machines, inject this product into the final rinse water at a concentration of 1.1 – 3.73 fl. oz. of this product per 10 gal. of water {(148 - 500 ppm peroxyacetic acid and 216 - 732 ppm hydrogen peroxide)} {(or equivalent use dilution)}. Do not rinse. Air dry. To ensure that this sanitizer concentration does not fall below 148 ppm peroxyacetic acid, periodically test the rinse solution with a suitable test kit and adjust the dispensing rate accordingly. Consult your technical service representative for assistance and further information on sanitizing tableware in warewashing machines.

BEVERAGE DISPENSING AND SANITARY FILLING EQUIPMENT SANITIZER DIRECTIONS:

For sanitizing of hard, non-porous bottling or pre-mix dispensing equipment and bottles or cans in the final rinse application. This product is [{to be proportioned into the final rinse water line of the container washer or rinser} {and can be used} {for the exterior application for the filler and closing machine}]. Fill equipment with a solution of 1.1 – 3.73 fl. oz. of this product per 10 gal. of water {(148 - 500 ppm peroxyacetic acid and 216 - 732 ppm hydrogen peroxide)} {(or equivalent use-dilution)}. Surfaces must remain visibly wet for at least 1 minute or until operations resume at which time the sanitizing solution must be drained from the system. Allow sanitized surfaces to adequately drain {and then air dry} before contact with liquid. Do not rinse.

FINAL SANITIZING BOTTLE OR CONTAINER RINSE:

This product may be used as a final sanitizer rinse for returnable and non-returnable bottles or containers at 1.1 – 3.73 fl. oz. of this product per 10 gal. of water {(148 - 500 ppm peroxyacetic acid and 216 - 732 ppm hydrogen peroxide)} {(or equivalent use-dilution)}. The container must be drained as much as is practical prior to filling operations.

ANTIMICROBIAL RINSE OF PRECLEANED OR NEW RETURNABLE OR NON-RETURNABLE CONTAINERS:
To reduce the number of nonpathogenic beverage spoilage organisms: Aspergillus versicolor, Byssochlamys fulva, Pediococcus damnosus, Lactobacillus buchneri, and Saccharomyces cerevisiae, use 0.99 – 10.24 fl. oz. of this product per 5 gal. of water {(265 - 2,701 ppm peroxyacetic acid and 389 – 3,961 ppm hydrogen peroxide)} {(or equivalent use-dilution)}. All surfaces must be exposed to antimicrobial solution for at least 15 seconds. Allow containers to drain thoroughly. A rinse is optional. Either sterile or potable water may be used.

{BEER FERMENTATION AND} {MILK} STORAGE TANK SANITIZER DIRECTIONS:
For sanitizing hard, non-porous beer fermentation and holding tanks, wine, citrus, {milk} and food processing storage and holding tanks. Wash with a compatible detergent and rinse with potable water before sanitizing. Prepare a solution of 1.1 – 3.73 fl. oz. of this product per 10 gal. of water {(148 - 500 ppm peroxyacetic acid and 216 - 732 ppm hydrogen peroxide)} {(or equivalent use-dilution)} for mechanical or automated systems. {Follow manufacturers' directions for use for application equipment.} Surfaces must remain visibly wet for at least 1 minute. Allow sanitized surfaces to adequately drain before contact with [{food} {liquid}]. Do not rinse. For mechanical operations or automated systems, the used sanitizing solution must not be reused.

SANITIZING EGG SHELLS INTENDED FOR FOOD DIRECTIONS:
To sanitize previously cleaned food-grade eggs in shell egg and egg product processing plants, spray with a solution of 1.1 – 4.83 fl. oz. of this product per 10 gal. of water {(148 - 646 ppm peroxyacetic acid and 216 - 947 ppm hydrogen peroxide)} {(or equivalent use-dilution)} in accordance with Food Contact Notification (FCN) 2274. The solution must be warmer than the eggs, but not to exceed 130° F. Wet eggs thoroughly and allow solution to drain. Eggs sanitized with this product must be subjected to a potable water rinse only if they are to be broken immediately for use in the manufacture of egg products. Eggs must be reasonably dry before casing or breaking. The solution must not be re-used for sanitizing eggs. Do not breathe spray.
Note: Only clean, whole eggs can be sanitized. Dirty, cracked, or punctured eggs cannot be sanitized.

FOR TREATMENT OF [{MEAT} {SEAFOOD} {DAIRY} {AND} {POULTRY}, {FRUIT} {AND} {VEGETABLE} {NUTS} {AND} {OR} {OTHER} {RAW AGRICULTURAL COMMODITIES} {OR} {TOBACCO} {OR OTHER FOLIAGE}] {PROCESSING} {AND} {OR} {HARVESTING} EQUIPMENT {AND} {OR} {CONVEYOR{S}} {BELTS}: This product is effective against the gram positive organisms *Staphylococcus aureus* and *Listeria monocytogenes* and gram negative organisms *Salmonella enterica* and *Escherichia coli*. For use in the static or continuous sanitizing, washing or rinsing of conveyors, slicers, saws, and equipment.
Remove visible 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 and then rinse equipment with a sanitizing solution. During processing apply 1.1 – 3.73 fl. oz. of this product per 10 gal. of water {(148 - 500 ppm peroxyacetic acid and 216 - 732 ppm hydrogen peroxide)} {(or equivalent use-dilution)} to conveyors with suitable feeding equipment. Do not allow this solution to be sprayed directly on food. Controlled volumes of sanitizer are applied to return portion of conveyor through nozzles so located as to permit maximum drainage of sanitizer from equipment and to prevent puddles on top of belt. During interruptions in operation, apply solution using coarse spray equipment to peelers, collators, slicers and saws, and other non-porous conveyor equipment. Allow surfaces to remain visibly wet for at least 1 minute. Conveyors and other equipment must be free of product when applying this coarse spray. Do not breathe spray.

SANITIZING HARD, NON-POROUS, NON-EDIBLE OUTSIDE SURFACES OF AIRTIGHT, SEALED PACKAGES CONTAINING FOOD OR NON-FOOD PRODUCTS:
This product may be used as a final sanitizing rinse for hard, non-porous non-edible outside surfaces of airtight, sealed packages containing food or non-food products.
Prior to use of this product, remove visible soil particles from surfaces to be treated. For all surfaces, pre-clean surface with a detergent or cleaner, and rinse prior to sanitization.
Rinse packages with a use-solution of this product prepared by adding 1.1 – 3.73 fl. oz. of this product per 10 gal. of water {(148 - 500 ppm peroxyacetic acid and 216 - 732 ppm hydrogen peroxide)}. The use-solution must contact packaging for a minimum of 1 minute. The treated hard, non-porous, non-edible packaging, such as food wraps and meat casings, must be removed and discarded before packaged food products are further processed or consumed. All surfaces must be exposed to the use-solution for a period of not less than 1 minute. Drain thoroughly. Do not rinse. This is not to be used on porous surfaces.

GLOVE DIP SANITIZER DIRECTIONS: To reduce cross-contamination on treated surfaces [{from} {area to area} {in} {animal areas} {and} {the packaging and storage areas of food plants}], dip or soak pre-washed [{plastic} {latex} {or} {other} {synthetic} {rubber}] non-porous gloved hands in a suitable clean container that contains enough freshly made sanitizing solution to cover the gloved hand area. Do not let sanitizing solution come into contact with exposed skin. Gloved hands must remain visibly wet for at least 1 minute. Do not rinse. Prepare sanitizing solution by adding 1.1 – 3.73 fl. oz. of this product per 10 gal. of water {(148 - 500 ppm peroxyacetic acid and 216 - 732 ppm hydrogen peroxide)} {(or equivalent use-dilution)}. Prepare a fresh solution daily or sooner when visibly dirty.

DRAIN CLEANING AND SANITIZING: For use in open or closed drains such as in food, beverage, dairy, pharma and health care industries. Manually or mechanically blend 0.8 – 8.0 fl. oz. of this product with 5 - 10 fl. oz. of Hydriboost No. 533 {(wetting agent)} per 10 gal. of water {(107 – 1,058 ppm peroxyacetic acid and 156 – 1,552 ppm hydrogen peroxide)} {(or equivalent use-dilution)} and apply solution thoroughly. The dilution water must not exceed 150° F. Allow product to contact the surface for at least 5 minutes or more. A water rinse is optional. When used in organic production, a potable water rinse is required.

ENTRYWAY SANITIZING SYSTEMS: To help prevent cross-contamination from treated area to treated area, apply {(spray)} a sanitizing solution to the entryway. The solution must cover the entire path of the doorway. For effective coverage of footwear and forklift tires, etc., apply an even layer of solution. Set the system to deliver 0.8 – 8.0 fl. oz. of this product and 5 - 10 fl. oz. of Hydriboost No. 533 {(wetting agent)} per 10 gal. of water {(107 – 1,058 ppm peroxyacetic acid and 156 – 1,552 ppm hydrogen peroxide)} {(or equivalent use-dilution)}. Adjust the peroxyacetic acid concentration by testing the solution using a peroxyacetic acid test kit.

SURFACTANT BASED SANITIZATION OF {FOOD} {AND} {NON-FOOD} {AND} {OR} {RAW AGRICULTURAL COMMODITY} CONTACT SURFACES: For sanitizing procedures, this product may be added to Hydriboost No. 533 and applied {(sprayed)} on hard, non-porous equipment surfaces. The surfactant based sanitizer blend can be used on equipment, floors, walls, ceilings, drains and other hard, non-porous surfaces.

Food Contact Surface Directions for Mixing: Manually or mechanically blend a sanitizing solution of 1.11 – 3.76 fl. oz. of this product and 5 - 10 fl. oz. of Hydriboost No. 533 {(wetting agent)} per 10 gal. of water {(148 - 500 ppm peroxyacetic acid and 217 - 732 ppm hydrogen peroxide)} {(or equivalent use-dilution)}. The dilution water must not exceed 150° F. Higher concentrations of this product and/or Hydriboost No. 533 may be used on food contact surfaces, but a potable water rinse is required. When used in organic production, a potable water rinse is required. The surfactant based sanitizer blend can be used on hard non-porous food contact surfaces, and must be left on surface for a minimum of 1 minute.

Non-food Contact Surface Directions for Mixing: Manually or mechanically blend a sanitizing solution of 0.8 – 8.0 fl. oz. of this product and 5 - 10 fl. oz. of Hydriboost No. 533 {(wetting agent)} per 10 gal. of water {(107 – 1,058 ppm peroxyacetic acid and 156 – 1,552 ppm hydrogen peroxide)} {(or equivalent use-dilution)}. The dilution water must not exceed 150° F. When used in organic production, a potable water rinse is required. The surfactant based sanitizer blend can be used on equipment, floors, walls, ceilings, drains, etc. and must be left on surface for a minimum of 5 minutes.

REVERSE OSMOSIS {(RO)}, NANO, ULTRA FILTRATION AND OTHER MEMBRANE CLEANING-TREATMENT:
This product is used in the treatment of nano filtration {(NF)}, ultra-filtration {(UF)}, reverse osmosis {(RO)} membranes and other similar type membranes and their associated piping/distribution systems. This product is to be added continuously in food, beverage, and drinking water systems for RO {(reverse osmosis)} systems only in accordance with the instructions below. This product is not for use in kidney dialysis equipment. Do not use the intermittent or continuous dosing methods for nano or ultra-filtration food or drinking water applications. This product will not totally eliminate all non-public health vegetative microorganisms in RO, or NF or UF membranes and their associated piping systems due to their construction or assembly, but can be relied upon to reduce the number of non-public health microorganisms to acceptable levels when used as directed. Prior to using this product check with membrane manufacturer to confirm compatibility of membranes with various types of concentrations of peroxyacetic acid solutions.

Remove biological or organic fouling from the membrane or other parts of the system with an appropriate cleaner. Flush the system with RO permeate or similar quality water. Remove mineral deposits with suitable acidic cleaner prior to treating the membranes with this product. Flush the system again with the RO permeate or similar quality water. Prepare an appropriate volume of 0.33% solution of the product (0.33 gal. of this product to 100 gal. of water). This will provide 565 ppm of peroxyacetic acid and 829 ppm hydrogen peroxide. Fill the entire water circuit to be treated with the dilute solution and allow the solution to reach a minimum of 20°C (68°F). Recirculate the dilute solution of this product for a minimum of 10 minutes. Allow membrane elements to soak in the solution for a minimum of 20 minutes. Rinse the RO system and test for residuals to ensure that there is less than 3 ppm peroxygen. Diverting product water to drain can reduce residuals.

Batch Treatment of NF, UF and RO Systems: Isolate incompatible equipment, such as carbon filters and ion exchangers. Clean system with an appropriate cleaner and follow with RO permeate water or potable water. Remove mineral deposits if necessary with an acidic cleaner, and rinse as before. Fill entire system with water and add up to 0.4% of this product by volume (50.9 fl. oz. or 0.4 gal. of this product to 100 gal. of water). This will equal 680 ppm peroxyacetic acid and 998 ppm hydrogen peroxide. Recirculate the treatment solution through the piping and membrane system at 20º C for 10 minutes minimum, or up to 4 hours, depending on the severity of cleaning to be done. Open and close process valves and solenoids to be sure all parts are in contact with the solution. Rinse the system with RO permeate or potable water until residual per oxygen concentration is below 1 ppm.

RO Continuous or Intermittent Addition: For continuous addition (dosing) for RO systems, use 2 - 5 ppm of peroxyacetic acid {(3 – 7 ppm hydrogen peroxide)}, which equals 1.5 - 3.7 fl. oz. of this product per 1,000 gal. of process water. For occasional intermittent feed, do not exceed 93 ppm peroxyacetic acid {(136 ppm hydrogen peroxide)}, which equals 0.69 fl. oz. of this product per 10 gal. of feed water. Continuous or intermittent dosing of this product is not allowed for use in NF or UF systems for on-line food or drinking water applications.

NOTE: This product at its use dilution is compatible with stainless steel and aluminum surfaces. If product is intended to be used on any other surface, it is recommended that you apply product to a smaller test area to determine compatibility before proceeding with its use.

ANIMAL PREMISES

This product is designed for use in animal hospitals, animal laboratories, kennels, pet shops, zoos, pet animal quarters, poultry premises, poultry hatcheries, and livestock quarters. When used as directed, this product is specifically designed to disinfect, deodorize and clean inanimate, hard surfaces such as walls, floors, sink tops, furniture, operating tables, kennel runs, cages and feeding equipment. In addition, this product will deodorize those areas which are generally hard to keep smelling fresh, such as garbage storage areas, empty garbage bins and cans, and any other areas which are prone to odors caused by microorganisms.

DISINFECTION OF POULTRY PREMISES, TRUCKS, COOPS AND CRATES:
For visibly soiled areas, a pre-cleaning step is required. Prepare a fresh solution for each use. Remove all poultry and feeds from premises, trucks, coops and crates. Remove all litter and droppings from floors, walls and surfaces of facilities occupied or traversed by poultry. Empty all troughs, racks and other feeding and watering appliances. Thoroughly clean all hard, non-porous surfaces with a detergent and rinse with water. Saturate hard, non-porous surfaces with a 0.16 - 0.63% v/v (1.0 - 4.0 fl. oz. of this product per 5 gal. water) solution of this product for a period of 10 minutes. This is equivalent to 268 – 1,067 ppm peroxyacetic acid and 393 – 1,565 ppm hydrogen peroxide. Thoroughly scrub treated feed racks, troughs, automatic feeders, fountains and waters with a detergent and rinse with potable water before reuse. Ventilate buildings, coops and other closed spaces. Do not house poultry or employ equipment until treatment has been absorbed, set or dried. All treated equipment that will contact food, feed, or drinking water must be rinsed with potable water before reuse. See your technical service representative for specific recommendations for all cleaning and rinsing requirements.

DISINFECTION AND DEODORIZING OF ANIMAL HOUSING FACILITIES (BARNS, KENNELS, HUTCHES, ETC.):
Prior to use of this product, remove all animals and feed from premises, animal transportation vehicles, and enclosures. Remove litter, waste matter from floors, walls and surfaces of barns, pens, stalls, chutes and other surfaces of facilities and fixtures occupied or traversed by animals. Empty all troughs, racks and other feeding and watering equipment. Thoroughly clean hard, non-porous surfaces with soap or detergent and rinse with water. Saturate hard, non-porous surfaces by applying a 0.16 - 0.63% v/v solution of this product (1.0 - 4.0 fl. oz. of this product per 5 gal. water) with a mop, brush or spray. This is equivalent to 268 – 1,067 ppm peroxyacetic acid and 393 – 1,565 ppm hydrogen peroxide. Wet all surfaces and allow to remain visibly wet for 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 buildings 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.

POULTRY HATCHERY DISINFECTION:
Remove all poultry and feeds from premises, trucks, coops, and crates. Remove all litter and droppings from floors, walls and surfaces of facilities occupied or traversed by poultry. Empty all troughs, racks and other feeding and watering appliances. Thoroughly clean all hard, non-porous surfaces with a detergent and rinse with water. Saturate hard, non-porous surfaces with a 0.16 - 0.63% v/v solution of this product (1.0 - 4.0 fl. oz. of this product per 5 gal. water) and allow to remain visibly wet for 10 minutes. This is equivalent to 268 – 1,067 ppm peroxyacetic acid and 393 – 1,565 ppm hydrogen peroxide. Ventilate buildings, coops, and other closed spaces. Do not house poultry or employ equipment until treatment has been absorbed, set or dried. Thoroughly scrub treated feed racks, troughs, automatic feeders, fountains and waterers with a detergent and rinse with potable water before reuse. See your technical service representative for specific recommendations for all cleaning and rinsing requirements.

VEHICLES: To [{clean} {and} {disinfect}] all hard, non-porous surfaces on vehicles including mats, crates, cabs, and wheels, use a use solution of 1.0 - 4.0 fl. oz. of this product per 5 gal. of water {(268 – 1,067 ppm peroxyacetic acid and 393 – 1,565 ppm hydrogen peroxide)} {(or equivalent use-dilution)}. Apply use solution to visibly wet hard, non-porous surfaces thoroughly. Leave treated surfaces visibly wet for 10 minutes. Allow to air dry.

REPTILE TANK CLEANING AND DISINFECTION DIRECTIONS:
Remove all reptiles from the [{enclosure} {tank}] prior to cleaning and disinfecting. Remove all litter or drippings from surfaces. Empty all equipment used for feeding or watering reptiles. Thoroughly clean all hard, non-porous surfaces with soap or detergent and rinse with water. Apply disinfecting solution of 1.0 - 4.0 fl. oz. of this product per 5 gal. of water {(268 – 1,067 ppm peroxyacetic acid and 393 – 1,565 ppm hydrogen peroxide)} {(or equivalent use-dilution)} {to hard, non-porous surfaces of the enclosure {tank}}. Apply by cloth, mop, brush, sponge, {by immersion,} {{mechanical spray device,} {[{hand pump} {coarse}] trigger spray device.} For spray applications, spray 6 - 8 inches from surface. Do not breathe spray}. Allow surfaces to remain visibly wet for 10 minutes. Wipe dry {with a paper towel}. Rinse all surfaces that come in contact with food with potable water before reuse. Allow the enclosure {tank} to ventilate for a minimum of 10 - 15 minutes before replacing the reptiles. Prepare a fresh solution daily or sooner when visibly dirty.

Note: Do not apply this product directly onto the reptile. If this product comes into contact with the reptile's skin, then immediately wash the material off of the animal with lukewarm water. If the reptile ingests this product, contact your veterinarian immediately.

TERRARIUM AND SMALL ANIMAL CAGE AND CAGE FURNITURE DISINFECTION:
{Animals frequently defecate on rocks and other hard, non-porous {environmental} cage furniture items inside your terrarium. This can result in high bacteria and ammonia levels that can lead to possible infection/disease in your animals. When used regularly, this product can eliminate these high bacteria/ammonia levels in your cage and on your cage furniture items.} (Do not use on porous rocks, hot rocks, or driftwood.)

1. Remove all animals.
2. Thoroughly clean all hard, non-porous surfaces and objects {caves, cage furniture, feeding and watering dishes, and appliances} including the substrate in the terrarium or cage with soap or detergent and rinse with water.
3. Saturate all hard, non-porous surfaces {such as floors, walls, cages, and other washable hard, non-porous surfaces} with the disinfecting solution of 1.0 - 4.0 fl. oz. of this product per 5 gal. of water {(268 – 1,067 ppm peroxyacetic acid and 393 – 1,565 ppm hydrogen peroxide)} {(or equivalent use-dilution)} so as to wet thoroughly.
4. Apply by cloth, mop, brush, sponge, {by immersion,} {{mechanical spray device,} {[{hand pump} {coarse}] trigger spray device}. For spray applications, spray 6 - 8 inches from surface. Do not breathe spray}. Rub with brush, cloth, or sponge. For smaller surfaces, use a trigger spray bottle to spray all surfaces with solution.
5. Allow surfaces to remain visibly wet for a period of 10 minutes.
6. Saturate gravel as above and let stand for 10 minutes. Place in bucket of clean water and swirl for 15 - 30 seconds. Thoroughly air dry before returning to terrarium.
7. Thoroughly scrub all treated surfaces (except gravel) with soap or detergent and rinse with potable water before reuse.
8. Do not return animals to the habitat until it is dry and ventilated.
9. Clean terrarium at least once weekly or more as needed. Change cloth, sponge, or towels frequently to avoid redeposition of soil.
10. Prepare a fresh solution daily or sooner if use solution becomes visibly dirty or diluted.

Note: Substrates for desert terrariums (i.e. gravel) must be completely dry before returning to terrarium to avoid high humidity levels. Always replace substrate if a foul odor persists. Do not apply this product directly onto the small animal. If this product comes into contact with the small animal's skin, then immediately wash the material off of the animal with lukewarm water. If the small animal ingests this product, contact your veterinarian immediately.

RESTROOM/BATHROOM

TOILET BOWL {AND URINAL} DISINFECTANT {/CLEANING} DIRECTIONS:
Remove visible soil prior to disinfection. Empty water out of toilet bowl {or urinal} and apply 1.0 – 2.0 fl. oz. of this product per 5 gal. of water {(268 - 535 ppm peroxyacetic acid and 393 – 785 ppm hydrogen peroxide)} {(or equivalent use-dilution)} to exposed surfaces, including under the rim with a toilet [{brush} {mop}], cloth, sponge, {{[{hand pump} {coarse}] trigger spray device.} {For spray applications, spray 6-8 inches from surface. Do not breathe spray}. Brush or swab thoroughly, then allow solution to stand for 10 minutes and flush.

TO CLEAN WATERFREE {/WATERLESS} URINALS:
Remove any debris from the urinal. Spray 0.5 to 1.0 fl. oz. of use solution onto urinal surface. To prepare use solution, add 0.7 – 1.0 fl. oz. of this product per gal. of water {(934 – 1,331 ppm peroxyacetic acid and 1,370 – 1,952 ppm hydrogen peroxide)}{(or equivalent use dilution)}. DO NOT spray product directly onto cartridge. Wipe surface to clean. Change cartridge as needed. The unit is ready for use.

TO DISINFECT TUBS, SHOWER STALLS, SINKS, AND FAUCETS:
Pre-clean visibly soiled areas. Apply a use solution of 1.0 – 2.0 fl. oz. of this product per 5 gal. of water {(268 - 535 ppm peroxyacetic acid and 393 – 785 ppm hydrogen peroxide)} {(or equivalent use-dilution)} on all hard, non-porous surfaces with a brush, cloth, mop, sponge, {{[{hand pump} {coarse}] trigger spray device.} For spray applications, spray 6-8 inches from surface. Do not breathe spray}. Wipe surfaces. Allow surface to remain visibly wet for at least 10 minutes. [{Rinse} {Wipe up excess liquid {with a paper towel}} {and} {or} {Allow to air dry}]. Change cloth, sponge, or towels frequently to avoid redeposition of soil. Prepare a fresh solution daily or sooner when visibly dirty.

FOR USE TO CLEAN AND DISINFECT SHOWER ROOMS, LOCKER ROOMS AND OTHER LARGE, OPEN AREAS WITH FLOOR DRAINS:
1. Pre-clean visibly soiled areas.
2. Apply use solution of 1.0 – 2.0 fl. oz. of this product per 5 gal. of water {(268 - 535 ppm peroxyacetic acid and 393 – 785 ppm hydrogen peroxide)} {(or equivalent use-dilution)} to floors, walls and ceilings using a [{mechanical spray device} {[{hand pump} {coarse}] trigger spray device}]. Do not breathe spray and make sure not to over spray. To disinfect, all hard, non-porous surfaces must remain visibly wet for 10 minutes.
3. Scrub using a deck brush or other coarse material as necessary.
4. Rinse surfaces thoroughly and let air dry.
5. Prepare a fresh solution daily or sooner when visibly dirty.

DEODORIZING/CLEANING

FOR USE AS A {GENERAL} CLEANER {AND/OR DEODORIZER}: Apply a use solution of 0.6 – 1.2 fl. oz. of this product per gal. of water {(801 – 1,594 ppm peroxyacetic acid and 1,176 – 2,339 ppm hydrogen peroxide)} {(or equivalent use-dilution)} to hard, non-porous surfaces. [{Rinse} {Wipe up excess liquid {with a paper towel}} {and} {or} {Allow to air dry}]. For heavy-duty use, [{add} {mix} {apply}] 2.0 fl. oz. of this product per gal. of water {(2,639 ppm peroxyacetic acid and 3,870 ppm hydrogen peroxide)} to clean hard, non-porous surfaces.

TO CLEAN/REMOVE SOAP SCUM: Apply a use solution of 0.6 – 1.2 fl. oz. of this product per gal. of water {(801 – 1,594 ppm peroxyacetic acid and 1,176 – 2,339 ppm hydrogen peroxide)} {(or equivalent use-dilution)} onto soils and wipe clean {with a {dry paper towel} {or} {lint-free cloth} {or} {microfiber cloth} {or} {sponge}}. No rinsing necessary. {For best results, use a {dry paper towel} {or} {lint-free cloth} {or} {microfiber cloth} {or} {sponge}.} Repeat for visibly soiled areas. For stubborn stains or visibly soiled areas or tougher jobs, allow product to penetrate [{dirt} {and}/{or} {soap scum}] before wiping. For best results, use regularly to prevent dirt and soap scum build-up.

GENERAL DEODORIZATION: To deodorize, apply 0.6 – 1.2 fl. oz. of this product per gal. of water {(801 – 1,594 ppm peroxyacetic acid and 1,176 – 2,339 ppm hydrogen peroxide)} {(or equivalent use-dilution)} to hard, non-porous surfaces. [{Rinse} {Wipe up excess liquid {with a paper towel}} {and} {or} {Allow to air dry}].

GLASS CLEANING {/DEODORIZING} DIRECTIONS: Use 0.6 – 1.2 fl. oz. of this product per gal. of water {(801 – 1,594 ppm peroxyacetic acid and 1,176 – 2,339 ppm hydrogen peroxide)} {(or equivalent use-dilution)} to clean and deodorize windows, mirrors, and glass surfaces. Use a coarse spray device. For spray applications, spray 6 - 8 inches from surface. Do not breathe spray. Rub with sponge or cloth. Change cloth, sponge, or towels frequently to avoid re-deposition of soil.

FOAM CLEANING OF {FOOD} {AND} {NON-FOOD} {AND} {OR} {RAW AGRICULTURAL COMMODITY} CONTACT SURFACES: For cleaning procedures, this product may be added to Hydriboost No. 533 and foamed on hard, non-porous equipment surfaces using foam generating equipment. The resilient foam blend can be used on equipment, floors, walls, ceilings, drains, etc. and should be left on the surface for a minimum of 1 minute. To mix manually or mechanically blend 1.11 – 3.76 fl. oz. of this product and 5 - 10 fl. oz. of Hydriboost No. 533 {(foam additive)} per 10 gal. of water {(148 – 500 ppm peroxyacetic acid and 217 - 732 ppm hydrogen peroxide)} {(or equivalent use-dilution)}. The dilution water must not exceed 150º F. On food contact surfaces do not exceed 3.73 fl. oz. of this product per 10 gal. of water {(500 ppm peroxyacetic acid 732 ppm hydrogen peroxide)}. Note: Foaming through the use of foam generating equipment is not approved for disinfection or sanitization.

BOOSTER FOR ALKALINE DETERGENTS TO CLEAN {FOOD} {AND} {NON-FOOD} {AND} {OR} {RAW AGRICULTURAL COMMODITY} PROCESSING EQUIPMENT: This product is an effective oxygen bleach cleaning booster for use with alkaline detergents. For cleaning applications as a detergent booster, use 0.8 – 2.7 fl. oz. of this product per gal. of water detergent solution {(1,067 – 3,540 ppm peroxyacetic acid and 1,565 – 5,193 ppm hydrogen peroxide)} {(or equivalent use-dilution)} to aid in the removal of organic soils. All hard, non-porous food contact surfaces treated with this boosted detergent must be rinsed thoroughly with a potable water rinse followed by sanitizing with an approved food contact surface sanitizer.

BOOSTER FOR ACID DETERGENTS TO CLEAN {FOOD} {AND} {NON-FOOD} {AND} {OR} {RAW AGRICULTURAL COMMODITY} PROCESSING EQUIPMENT: This product is an effective oxygen bleach cleaning booster for use with acidic detergents. For cleaning applications as a detergent booster, use 0.8 – 2.7 fl. oz. of this product per gal. of water detergent solution {(1,067 – 3,540 ppm peroxyacetic acid and 1,565 – 5,193 ppm hydrogen peroxide)} {(or equivalent use-dilution)} to aid in the removal of organic soils. All hard, non-porous food contact surfaces treated with this boosted detergent must be rinsed thoroughly with a potable water rinse followed by sanitizing with an approved food contact surface sanitizer.

WATER TREATMENT

Do not use water containing residues from use of this product to irrigate crops for food or feed.

"***Note to reviewer:*** *One of the following headers will be used on final printed labeling."*

CONTROL OF SLIME FORMING BACTERIA, ALGAE AND BIOFOULING IN {INDUSTRIAL} {{AND/OR} COMMERCIAL} ONCE-THROUGH AND RECIRCULATING COOLING WATER SYSTEMS AND TOWERS, RETORT WATER SYSTEMS, EVAPORATIVE CONDENSERS, HEAT {{EXCHANGE} {TRANSFER}} {WATER} SYSTEMS, INFLUENT SYSTEMS, {BREWERY} PASTEURIZERS, AIR WASHERS, WARMERS AND ORNAMENTAL OR RECREATIONAL WATER FEATURES:

-OR-

CONTROL OF SLIME FORMING BACTERIA AND BIOFOULING IN ONCE-THROUGH AND RECIRCULATING COOLING WATER (COOLING TOWERS, EVAPORATIVE CONDENSERS, AIR WASHERS) AND ORNAMENTAL OR RECREATIONAL WATER FEATURES

Severely fouled systems must be cleaned before adding this product. This product must be added in the water system directly, and not mixed with any other chemicals or additives. Never add this product into any feeding device, such as shot feeders, filter housings, by-pass feeders, or miscellaneous piping of any kind, because dangerous acute decomposition can occur. Discontinue the use of chlorine or bromine products prior to using this product. Contamination with other chemicals could result in product decomposition. Add this product to only water at a point in the system where uniform mixing and even distribution will occur.

SHOCK (SLUG) METHOD: For shock (slug) treatment of moderately to severely fouled systems add 5 - 20 fl. oz. of this product per 1,000 gal. of process water {(7 - 27 ppm peroxyacetic acid and 10 – 39 ppm hydrogen peroxide)}. Repeat as necessary until microbiological control is evident.

CONTINUOUS METHOD: Thereafter, to maintain control use (1.5 - 7.5 fl. oz.) of this product per 1,000 gal. of process water {(2 - 10 ppm of peroxyacetic acid and 3 – 15 ppm hydrogen peroxide)} as a continuous treatment method.

Continuous dosing methods usually require 1.5 - 5 fl. oz. per 1,000 gal. of water {(2 - 7 ppm peroxyacetic acid and 3 – 10 ppm hydrogen peroxide)} to achieve adequate results.

INTERMITTENT METHOD: Intermittent dosing treatment usually require dose cycles of a minimum once per every other day, up to 6 times per 24 hours. Recommended rates for intermittent dose cycles are 5 – 10.5 fl. oz of this product per 1,000 gal. of process water {(7 - 14 ppm peroxyacetic acid and 10 – 21 ppm hydrogen peroxide)}.

CLEANING: To remove non-public health sessile bacteria from cooling systems it is necessary to clean slime and slime-forming bacteria from the surfaces of all areas of water contact. This can be accomplished by treating the recycled water with 2.8 - 8.3 lbs. (37 - 112 fl. oz.) of this product per 1,000 gal. of water {(50 - 150 ppm peroxyacetic acid and 73 – 220 ppm hydrogen peroxide)} for 4-8 hours during normal tower operating cycles. This procedure can be used for online or offline cleaning. When finished, bleed down the system until the PEROXYACETIC ACID level is <5-10 ppm, then normal chlorine or bromine or PEROXYACETIC ACID treatments can begin.
This treatment must be done at least once or twice each year depending on exposure conditions.

AIR WASHERS: This product may be used to control non-public health bacteria and biofouling in industrial air washing/scrubbing systems. The air washer must have operational and effective mist elimination systems. Prior to use of this product, heavily fouled systems must be pre-cleaned using the appropriate cleaner. Continuous dosing methods will require 2 - 7 ppm peroxyacetic acid and intermittent dosing methods require 7 - 14 ppm peroxyacetic acid, as described in the previous 2 paragraphs, depending on the type of system and the level of microbiological control desired. For 2 - 7 ppm peroxyacetic acid {(3 - 10 ppm hydrogen peroxide)}, apply 1.5 - 5 fl. oz. of this product per 1,000 gal. of water. For 7 - 14 ppm peroxyacetic acid {(10 - 21 ppm hydrogen peroxide)}, apply 5 – 10.5 fl. oz. of this product per 1,000 gal. of water.

EVAPORATED OR CONDENSED WATER: This product may be used to treat SWEET or COW water (e.g. condensate of whey) collected from evaporated or condensing water systems in food or dairy plants. Continuous dosing methods will require 2 - 7 ppm peroxyacetic acid and intermittent dosing methods require 7 - 14 ppm peroxyacetic acid as described in the previous paragraph, depending on the type of system and the level of microbiological control desired. For 2 - 7 ppm peroxyacetic acid {(3 - 10 ppm hydrogen peroxide)}, apply 1.5 - 5 fl. oz. of this product per 1,000 gal. of water. For 7 - 14 ppm peroxyacetic acid {(10 - 21 ppm hydrogen peroxide)}, apply 5 – 10.5 fl. oz. of this product per 1,000 gal. of water.

FOR TREATMENT AND NON-PUBLIC HEALTH MICROBIAL CONTROL IN EFFLUENT TREATMENT SYSTEMS:

Use this product to treat sewage and wastewater effluent systems associated with public and private wastewater treatment plants. This product may be applied alone at any point in the treatment train, such as debulking control, or may effectively be used in conjunction with other systems, such as Ultraviolet (UV) light. Doses for UV systems will typically be 1 - 4 ppm peroxyacetic acid {(2 – 6 ppm hydrogen peroxide)}. For 1 – 4 ppm peroxyacetic acid {(2 – 6 ppm hydrogen peroxide)}, apply at a rate of 6 – 24 gal. of this product per million gallons of water.

Initially apply this product at the rate of 3 - 146 gal. per million gallons of water to be treated {(0.5 - 25 ppm peroxyacetic acid and 1 – 37 ppm hydrogen peroxide)}. The PAA (peroxyacetic acid) dosage will depend on the quality of water, contact (holding) time, and the degree of non-public health microbial control necessary. The PEROXYACETIC ACID concentration will rapidly decline after treatment, but the maximum amount of PEROXYACETIC ACID that may be discharged into the receiving body of water is limited to 1 ppm peroxyacetic acid, or as required for local discharge requirements. Consult your technical service representative for recommendations regarding an accurate test kit or on-line analyzer.

BIOFOULING CONTROL IN PULP, PAPER AND PAPERBOARD MILL SYSTEMS:

For use in the manufacture of paper and paperboard intended for food contact and non-food contact. This product can be used to control non-public health bacteria, non-public health fungi, and freshwater organisms in paper, paperboard, or nonwoven process water and influent water systems. Suitable dosing points include but are not limited to: stock chests, pulpers, the white water loop and white water storage systems and influent water streams. Add the product at a point in the system where uniform mixing and even distribution will occur.

INFLUENT WATER SYSTEMS: This product should be continuously fed to incoming freshwater streams {(non-potable use only)} at dosage rates from 10 – 975 ppm peroxyacetic acid {(15 – 1,430 ppm hydrogen peroxide)} {(approximately 65 to 6,500 ppm of this product)} {(or equivalent use- dilution)}. This dosage is equivalent to 7.5 – 731 fl. oz. of this product per 1,000 gal. of water {(0.06 – 5.7 gal. of this product per 1,000 gal. water)}.

MILL PROCESS WATERS:

Continuous Feed: This product should be fed continuously at dosages ranging from 10 – 975 ppm peroxyacetic acid {(14 – 1,430 ppm hydrogen peroxide)} {(approximately 65 to 6,500 ppm of this product)} {(or equivalent use- dilution)}. This range is equivalent to 0.13 – 13 lbs. of this product per ton {(dry basis)} of pulp or paper produced.

Intermittent Feed: This product should be feed intermittently {(6 - 8 times per day)} at dosages ranging from 10 – 975 ppm peroxyacetic acid {(14 – 1,430 ppm hydrogen peroxide)} {(approximately 65 to 6,500 ppm of this product)} {(or equivalent use- dilution)}. This range is equivalent to 0.13 - 13 lbs. of this product per ton {(dry basis)} of pulp or paper produced.

Shock Dose: This product should be shock dosed at levels ranging from 98 – 2,048 ppm peroxyacetic acid {(143 – 3,003 ppm hydrogen peroxide)} {(approximately 648 – 12,638 ppm of this product)} {(or equivalent use-dilution)}. This dosage is equivalent to 1.3 – 27.3 lbs. of this product per ton {(dry basis)} of pulp or paper produced during the feed period.

CONTROL OF NON-PUBLIC HEALTH BACTERIA AND NON-PUBLIC HEALTH FUNGI IN NON-FOOD CONTACT DISPERSED PIGMENT:

This product can be used in the control of non-public health bacteria and non-public health fungi in the manufacture and storage of dispersed pigment such as kaolin clay, titanium dioxide, calcium carbonate, calcium sulfate, barium sulfate, magnesium silicate and diatomaceous earth used in paint and paper product. Add 0.1 – 0.5 lbs. {(1.3 – 6.7 fl. oz.)} of this product to each 1,000 lbs. of pigment slurry. This will provide 15 - 75 ppm peroxyacetic acid {(22 – 110 ppm hydrogen peroxide)} {(approximately 100 - 500 ppm of this product)} {(or equivalent use-dilution)}.

CONTROL OF NON-PUBLIC HEALTH BACTERIA AND NON-PUBLIC HEALTH FUNGI IN COATING PRESERVATION:

Not for the manufacture of material intended for food contact. This product can be used as an in-container preservative for the control of non-public health bacteria and non-public health fungi in water based coating such as paper coatings. Add 0.1 – 0.5 lbs. {(1.3 – 6.7 fl. oz.)} of this product to each 1,000 lbs. of preservative. This will provide 15 - 75 ppm peroxyacetic acid {(22 – 110 ppm hydrogen peroxide)} {(approximately 100 – 500 ppm of this product)} {(or equivalent use-dilution)}.

OIL FIELD, GAS PRODUCTION AND TRANSMISSION PIPELINE AND SYSTEMS

{**For antimicrobial use with aqueous treatment fluids in subterranean oil and gas field well operations such as well drilling, formation fracturing, productivity enhancement and secondary recovery.**}

{This product can be used for control of slime forming and spoilage bacteria, yeast and fungi, and anaerobic sulfate reducing bacteria that lead to reservoir souring and metal corrosion. This product must be introduced through a closed mixed/loading and delivery transfer system equipped with a metering device that is appropriate for its intended uses.}

OIL, GAS AND SECONDARY OIL RECOVERY SYSTEMS, DRILLING MUDS, FRACTURING FLUIDS, PACKING FLUID, INJECTION WATER, FLOODWATER AND PRODUCED WATER:

This product may be used to treat water used in primary or secondary oil and gas recovery systems to control anaerobic sulfide-forming bacteria and aerobic slime-forming bacteria. This product may be used in fresh or recycled water, secondary recovery systems, muds or fluids. This product controls non-public health biofilm and slime deposits on products associated with oilfield and gasfield systems which are susceptible to contamination. It also controls slime deposits downhole in water-bottoms. Add sufficient amount of this product to achieve satisfactory biological control. Initial recommended dosing levels of 5 to 100 ppm peroxyacetic acid are suggested. A dosage of 3.75 - 74.5 fl. oz. of this product 1,000 gal. of water yields approximately 5 - 100 ppm of peroxyacetic acid and 7 – 147 ppm hydrogen peroxide.

{For hydrostatic systems, apply 3.75 – 74.5 fl. oz. of this product per 1,000 gal. of water {(5 - 100 ppm peroxyacetic acid and 7 - 147 ppm hydrogen peroxide)} {(or equivalent use-dilution)} depending on the water quality and the duration of the shut-in.}

PIPELINE AND TANK MAINTENANCE:

For microbial control in water-bottoms in crude and refined hydrocarbon storage tanks, piping and transportation systems. Apply 3.75 – 74.5 fl. oz. of this product per 1,000 gal. of water {(5 – 100 ppm peroxyacetic acid and 7 - 147 ppm hydrogen peroxide)} {(or equivalent use-dilution)} in the aqueous phase, directly injected into the water-bottom, pipeline or may be added to the hydrocarbon phase. Treatment may be applied daily or monthly for both storage and transportation systems as needed.

OTHER USES

ANTIMICROBIAL AGENT IN PROCESS WATER AND ICE USED IN THE PRODUCTION AND PREPARATION OF MEAT, IN ACCORDANCE WITH FOOD CONTACT NOTIFICATION (FCN) 2274, EFFECTIVE APRIL 7, 2023:
Add 0.75 – 61.4 fl. oz. of this product per 100 gal. of water {(10 – 820 ppm peroxyacetic acid and 15 – 1,203 ppm hydrogen peroxide)} {(or equivalent use dilution)} to prepare process water and ice used to spray, wash, rinse or dip meat carcasses, parts, trim, and organs, and in chiller water for meat carcasses, parts, trim, and organs, in accordance with FCN 2274.

ANTIMICROBIAL AGENT IN PROCESS WATER AND ICE USED IN THE PRODUCTION AND PREPARATION OF POULTRY, IN ACCORDANCE WITH FOOD CONTACT NOTIFICATION (FCN) 2274, EFFECTIVE APRIL 7, 2023:
Add 0.75 – 75.35 fl. oz. of this product per 100 gal. of water {(10 – 1,005 ppm peroxyacetic acid and 15 – 1,474 ppm hydrogen peroxide)} {(or equivalent use dilution)} to prepare process water and ice used to spray, wash, rinse, or dip poultry carcasses, parts, trim, and organs, and in chiller water, low-temperature (e.g., less than 40 °F) immersion baths, or scald water for poultry carcasses, parts, trim and organs, in accordance with Food Contact Notification (FCN) 2274, effective April 7, 2023.

ANTIMICROBIAL AGENT IN PROCESS WATER AND ICE USED IN THE PRODUCTION AND PREPARATION OF PROCESSED AND PRE-FORMED MEAT PRODUCTS, IN ACCORDANCE WITH FOOD CONTACT NOTIFICATION (FCN) 2274, EFFECTIVE APRIL 7, 2023:
Add 0.75 – 18.65 fl. oz. of this product per 100 gal. of water {(10 – 250 ppm peroxyacetic acid and 15 – 367 ppm hydrogen peroxide)} {(or equivalent use dilution)} to prepare water, brine, or ice for washing, rinsing, or cooling processed and pre-formed meat products, in accordance with Food Contact Notification (FCN) 2274, effective April 7, 2023.

ANTIMICROBIAL AGENT IN PROCESS WATER AND ICE USED IN THE PRODUCTION AND PREPARATION OF PROCESSED AND PRE-FORMED POULTRY PRODUCTS, IN ACCORDANCE WITH FOOD CONTACT NOTIFICATION (FCN) 2274, EFFECTIVE APRIL 7, 2023:
Add 0.75 – 16.43 fl. oz. of this product per 100 gal. of water {(10 – 220 ppm peroxyacetic acid and 15 – 323 ppm hydrogen peroxide)} {(or equivalent use dilution)} to prepare water, brine, or ice for washing, rinsing, or cooling processed and pre-formed poultry products, in accordance with Food Contact Notification (FCN) 2274, effective April 7, 2023.

ANTIMICROBIAL AGENT IN PROCESS WATER AND ICE USED IN THE PRODUCTION AND PREPARATION OF FRUITS AND VEGETABLES, IN ACCORDANCE WITH FOOD CONTACT NOTIFICATION (FCN) 2274, EFFECTIVE APRIL 7, 2023:
Add 0.75 – 44.85 fl. oz. of this product per 100 gal. of water {(10 – 600 ppm peroxyacetic acid and 15 – 880 ppm hydrogen peroxide)} {(or equivalent use dilution)} to prepare water or ice used for washing or chilling fruits and vegetables in a food processing facility, in accordance with Food Contact Notification (FCN) 2274, effective April 7, 2023.

ANTIMICROBIAL AGENT IN PROCESS WATER AND ICE USED IN THE PRODUCTION AND PREPARATION OF FISH AND SEAFOOD, IN ACCORDANCE WITH FOOD CONTACT NOTIFICATION (FCN) 2274, EFFECTIVE APRIL 7, 2023:

Add 0.75 – 14.25 fl. oz. of this product per 100 gal. of water {(10 – 191 ppm peroxyacetic acid and 15 – 280 ppm hydrogen peroxide)} {(or equivalent use dilution)} to prepare process water or ice used to commercially prepare fish and seafood, in accordance with Food Contact Notification (FCN) 2274, effective April 7, 2023.

ANTIMICROBIAL AGENT IN IN SAUCES AND MARINADES USED IN THE PRODUCTION AND PREPARATION OF POULTRY AND PROCESSED AND PRE-FORMED MEAT AND POULTRY PRODUCTS, IN ACCORDANCE WITH FOOD CONTACT NOTIFICATION (FCN) 2274, EFFECTIVE APRIL 7, 2023:

Add 0.75 – 1.7 fl. oz. of this product per 100 gal. of water {(10 – 23 ppm peroxyacetic acid and 15 – 33 ppm hydrogen peroxide)} {(or equivalent use dilution)} to prepare brines, sauces and marinades applied on the surface or injected into processed or unprocessed, cooked or uncooked, whole or cut poultry parts and pieces; and surface sauces and marinades applied on processed and pre-formed meat and poultry products, in accordance with Food Contact Notification (FCN) 2274, effective April 7, 2023.

ANTIMICROBIAL AGENT IN PROCESS WATER FOR WASHING SHELL EGGS, IN ACCORDANCE WITH FOOD CONTACT NOTIFICATION (FCN) 2274, EFFECTIVE APRIL 7, 2023:

Add 0.75 – 48.3 fl. oz. of this product per 100 gal. of water {(10 – 646 ppm peroxyacetic acid and 15 – 947 ppm hydrogen peroxide)} {(or equivalent use dilution)} to prepare water for washing shell eggs, in accordance with Food Contact Notification (FCN) 2274, effective April 7, 2023.

ANTIMICROBIAL AGENT IN PROCESS WATER FOR HARD-BOILED EGGS, IN ACCORDANCE WITH FOOD CONTACT NOTIFICATION (FCN) 2274, EFFECTIVE APRIL 7, 2023:

Add 0.75 – 73.95 fl. oz. of this product per 100 gal. of water {(10 – 987 ppm peroxyacetic acid and 15 – 1,447 ppm hydrogen peroxide)} {(or equivalent use dilution)} to prepare spray, wash, dip, rinse, mist, or chiller water for hard boiled, peeled eggs, in accordance with Food Contact Notification (FCN) 2274, effective April 7, 2023.

ANTIMICROBIAL AGENT DURING THE TEMPERING AND BEFORE THE MILLING OF GRAINS OF WHEAT, CORN, AND RICE, IN ACCORDANCE WITH FOOD CONTACT NOTIFICATION (FCN) 2274, EFFECTIVE APRIL 7, 2023:

Add 0.75 – 17.48 fl. oz. of this product per 100 gal. of water {(10 – 234 ppm peroxyacetic acid and 15 – 344 ppm hydrogen peroxide)} {(or equivalent use dilution)} and add during the tempering and before the milling of grains of wheat, corn, and rice, in accordance with Food Contact Notification (FCN) 2274, effective April 7, 2023.

DISINFECTION OF POTATO, FRUIT, VEGETABLE AND OTHER RAW AGRICULTURAL COMMODITY STORAGE AREAS AND EQUIPMENT

This product is an effective disinfectant for produce storage areas and equipment after the produce is removed.

1. Remove all produce {potatoes} {fruits} {vegetables} {and} {or} {other} {raw agricultural commodities} before disinfecting the storage areas and equipment.
2. For visibly soiled areas, pre-wash the area.
3. Cover any metal equipment or controls inside the storage area or plenum chamber that might be sensitive to hydrogen peroxide and/or peroxyacetic acid.
4. Ensure adequate ventilation in room or area to be treated.
5. Mix 2.0 – 6.0 fl. oz. of this product per 10 gal. of water {(268 – 801 ppm peroxyacetic acid and 393 – 1,176 ppm hydrogen peroxide)}. Apply by cloth, mop, brush, sponge, auto scrubber, {by immersion} {{mechanical spray device,} {[{hand pump} {coarse}] trigger spray device.} For spray applications, spray 6 - 8 inches from surface. Do not breathe spray}. Allow surfaces to remain visibly wet for 10 minutes.
6. Thoroughly rinse all treated surfaces with potable water before resuming operations.

SURFACES TREATED TO CONTROL THE SPREAD OF CITRUS CANKER:

This product is used to control the spread of citrus canker between inanimate and animate surfaces to plants. This product is for sanitizing surfaces such as packing house conveyors, harvesting equipment and containers. **This product is not for treatment of infected plants.**

PACKING HOUSE SANITIZATION:

1. Remove visible soil with a cleaner or other suitable detergent and rinse with potable water.
2. Use this product at a dilution of 1.1 – 3.73 fl. oz. of this product per 10 gal. of water {(148 - 500 ppm peroxyacetic acid and 216 - 732 ppm hydrogen peroxide)} {(or equivalent use dilution)} as a general sanitizing coarse spray to reduce bacteria and non-public health fungi contamination of walls, floors, conveyors and harvesting containers. Do not breathe spray.
3. This product also provides effective control against microorganisms such as Xanthomonas axonopodis {(citrus canker)}.
4. Allow sanitizer to contact surface for at least 1 minute.
5. Allow to air dry. Do not rinse.

FIELD EQUIPMENT SANITIZATION:

This product is used to sanitize harvest equipment such as pickers, trailers, trucks {(including truck body parts and tires)}, bins, packing crates, ladders, power tools, gloves, rubber boots, pruning shears or other hard, non-porous equipment.

1. Before sanitization, move the field equipment in an area with an impervious surface and with controlled drainage. Ensure that no sanitizing solution will be released to the environment.
2. Remove visible contamination with a cleaner or other suitable detergent and rinse with potable water.
3. Use this product at a dilution of 0.8 – 3.73 fl. oz. of this product per 10 gal. of water {(107 - 500 ppm peroxyacetic acid and 157 - 732 ppm hydrogen peroxide)} {(or equivalent use dilution)} as a general sanitizing coarse spray. Do not breathe spray.
4. This product also provides effective control against microorganisms such as Xanthomonas axonopodis {(citrus canker)}.
5. Allow sanitizer to contact surface for at least 5 minutes.
6. Allow to air dry. Do not rinse.

COMMERCIAL AGRICULTURAL OR INDUSTRIAL WATER SYSTEM INJECTION FOR THE OXIDATION OF ODORS WHEN THEY FORM

In well systems, inject this product with a peristaltic pump through a 1/4 inch plastic tube (or other comparable injection system) inserted into the well all the way to the well intake screens. Test the most distant faucet a hydrogen peroxide test strip until a residual of 20-25 ppm hydrogen peroxide is detected indicating that the system has been thoroughly treated. Adjust injection pump to deliver 25 ppm on a consistent basis to the water system. When treating the watering system for sick animals, test the most distant faucet with a hydrogen peroxide test strip until a residual of 100-1,000 ppm hydrogen peroxide is detected indicating that the system has been thoroughly treated. When this level is reached immediately reduce the injection until the test strip indicates the 25 ppm hydrogen peroxide is reached and the system is maintained at the 25 ppm level. This process can be repeated monthly to ensure a clean water system and avoid screen clogging.

CLEANING POULTRY AND LIVESTOCK DRINKING WATER LINES

For drinking water lines using holding tanks make a stock solution by one of the following methods:

- Drinking water lines 500 feet in length or less: mix 0.78 gal. (100 fl. oz.) of this product with 100 gal. of water {(1,331 ppm peroxyacetic acid and 1,952 ppm hydrogen peroxide)} {(or equivalent use-dilution)}.
- Drinking water lines exceeding 500 feet in length: mix 1.55 gal. (200 fl. oz.) of this product with 200 gal. of water. {(1,331 ppm peroxyacetic acid and 1,952 ppm hydrogen peroxide)} {(or equivalent use-dilution)}.

Pump the stock solution, completely filling the drinking water lines.

If the drinking water lines are not supplied by water from holding tanks, prepare a stock solution by one of the following methods:

- Mix 0.38 gal. (49 fl. oz.) of this product with 49 gal. of water in a 50 gallon tank, pumping this solution into the water line, repeating the process as often as needed, until water line is filled {(1,331 ppm peroxyacetic acid and 1,952 ppm hydrogen peroxide)} {(or equivalent use-dilution)}.
- Fill the water line, using a proportioner, set to inject this product undiluted at a rate of 1:111 (0.9%) {(1,533 ppm peroxyacetic acid and 2,248 ppm hydrogen peroxide)} {(or equivalent use-dilution)}.

After the waterline is filled with the stock solution, activate nipple drinkers to ensure contact with drinkers. Allow the stock solution to remain in the water lines for 24-48 hours. Flush lines with fresh water until water is visibly clear. Always make a fresh stock solution before use.

POULTRY, SWINE, LIVESTOCK WATERING OPERATING SYSTEMS
After watering lines have been cleaned, use this product at 0.3 – 41.75 fl. oz. per 100 gal. of water {(4 - 559 ppm peroxyacetic acid and 6 – 819 ppm hydrogen peroxide)} to control algae and non-public health bacteria in drinking water and to control mineral build up in watering lines. Stop the use of this product twenty-four (24) hours prior to vaccination via the water line.

TREATMENT OF AGRICULTURAL OR IRRIGATION WATER SYSTEMS {(SAND FILTERS, HUMIDIFICATION SYSTEMS, STORAGE TANKS, PONDS, RESERVOIRS, CANALS)} {(AND SPRINKLER SYSTEMS)}:
For the control of odor, sulfides, {non-public health bacteria,} slime, and algae in water systems, apply this product at 2 - 10 ppm peroxyacetic acid {(3 - 15 ppm hydrogen peroxide)} This feed rate equals 15 – 75 fl. oz. of this product per 10,000 gal. of water. Repeat dose as necessary to maintain control, which will vary with seasonal conditions. For prevention of algae some systems will require continuous low level dosing during warm sunny periods (2 - 5 ppm peroxyacetic acid and 3 - 7 ppm hydrogen peroxide). This feed rate equals 15 – 37 fl. oz. of this product per 10,000 gal. of water.

DRIP IRRIGATION SYSTEMS:
To clean slime and algae from drip system filters, tapes and emitters, meter this product at the rate of 7.5 - 15 fl. oz. of this product per 1,000 gal. of water (10 - 20 ppm peroxyacetic acid and 15 – 30 ppm hydrogen peroxide). When required during normal irrigation cycles, use this product at the recommended dose for a minimum of 30 minutes. After an irrigation cycle do not flush the lines.

Note: This product at its use-dilution is compatible with stainless steel and aluminum surfaces. If the product is intended to be used on any other surface, it is recommended that you apply to a smaller test area to determine compatibility before proceeding with its use.

GREENHOUSES: This product can be used to suppress/control algae and slime formations in and around greenhouses. For normal use in various process, irrigation or sprinkler watering systems, this product may be used at 1:40,000 to 1:5,200 dilutions {(4 - 33 ppm peroxyacetic acid and 6 - 48 ppm hydrogen peroxide)}. Heavily fouled systems, such as evaporative coolers or irrigation/drip lines, may need shock doses of up to 100 ppm peroxyacetic acid {(146 ppm hydrogen peroxide)} (1:1,720 dilution).

NOTE: This product at its use dilution is compatible with stainless steel and aluminum surfaces. If product is intended to be used on any other surface, it is recommended that you apply product to a small test area to determine compatibility before proceeding with its use.

POST-HARVEST

TREATMENT OF FRUIT {AND} VEGETABLE {AND} {OR} {OTHER} {RAW AGRICULTURAL COMMODITY} PROCESS WATER SYSTEMS:

This product can be used in water or ice that contacts raw or fresh, post-harvest or further processed fruits{,} {and} vegetables {and} {or} {other} {raw agricultural commodities} for the control of spoilage and decay causing bacteria and fungi in commercial operations and packinghouses.

Batch, Continuous or Spray System Processes: Fill vessel containing fruits, vegetables or other raw agricultural commodities with known amount of water. Ensure that water is circulating in vessel if using the submersion method. Add this product to make no more than 600 ppm residual peroxyacetic acid {(880 ppm hydrogen peroxide)} of use solution in accordance with Food Contact Notification (FCN) 2274, effective April 7, 2023. This can be accomplished by initially adding 4.48 fl. oz. per 10 gal. of water. The recommended concentration is between 20 - 250 ppm peroxyacetic acid {(30 – 366 ppm hydrogen peroxide)} which equals 0.15 – 1.86 fl. oz. of this product per 10 gal. of water. The final concentration necessary to accomplish the intended task will vary from plant-to-plant. The fruits, vegetables or raw agricultural commodities can be continuously sprayed or submerged (dipped) in the resulting solution. Periodic or continuous additions of this product to maintain the required concentration may be added as necessary. Apply this product during the washing, chilling, or physical cleaning processes, including the roller-spreader, washer or brush washer manifold, dip tank, or sorting processes. Contact time of 1 minute is recommended to insure efficacy. A potable water rinse is not required.

POTATO

"***Note to reviewer:*** *The following tables are optional, and the market label may contain 1, 2, all or none of the tables.*"

SPRAY TREATMENT OF SEED POTATOES

For control of seed decay after planting, caused by non-public health fungi, oomycetes and non-public health bacteria.

Crop	Disease	Application Rate	Directions
Seed Potatoes	Bacteria Soft Rot Bacterial Ring Bacterial Ring Rot Early Blight Fusarium Dry Rot Late Blight Rot Silver Scurf	As a dip: Use 2.1 – 4.2 fl. oz. of this product per 5 gal. of water {(562 – 1,120 ppm peroxyacetic acid and 824 – 1,642 ppm hydrogen peroxide)} {(1:305 - 1:152 dilution)} {(or equivalent use-dilution)}. As a spray: Use 4.2 – 8.4 fl. oz. of this product in 10 gal. of water {(562 – 1,120 ppm peroxyacetic acid and 824 – 1,642 ppm hydrogen peroxide)} {(1:305 - 1:152 dilution)} {(or equivalent use-dilution)}.	Dip whole or cut tubers in the solution for 1- 5 minutes. Inject this product directly into the spray bar water supply. Spray solution directly onto tubers to achieve full and even coverage {(0.25 - 1.0 gal. of spray per ton of potatoes)}.

SPRAY TREATMENTS FOR NEWLY HARVESTED POTATOES BEFORE STORAGE

For control of storage diseases caused by non-public health fungi, oomycetes and non-public health bacteria.

Crop	Disease	Application Rate	Directions
Potatoes (Processing, Seed and Table Stock)	Bacteria Soft Rot Bacterial Ring Bacterial Ring Rot Early Blight Fusarium Dry Rot Late Blight Rot Silver Scurf	Use 2.1 – 4.2 fl. oz. of this product per 5 gal. of water {(562 – 1,120 ppm peroxyacetic acid and 824 – 1,642 ppm hydrogen peroxide)} {(1:305 - 1:152 dilution)} {(or equivalent use-dilution)} per ton of potatoes.	Spray diluted solution directly onto tubers to achieve full and even coverage {(0.5 - 2 gal. of spray per ton of potatoes)}. The use of additional surfactant is acceptable to aid in sticking.

DIRECT INJECTION TO HUMIDIFICATION WATER FOR POST-HARVEST POTATOES IN STORAGE

For control of storage diseases caused by non-public health fungi, oomycetes and non-public health bacteria.

Crop	Disease	Application Rate	Directions
Potatoes (Processing, Seed and Table Stock)	Bacteria Soft Rot Bacterial Ring Bacterial Ring Rot Early Blight Fusarium Dry Rot Late Blight Rot Silver Scurf	Use 2.1 – 4.2 fl. oz. of this product per 5 gal. of water {(562 – 1,120 ppm peroxyacetic acid and 824 – 1,642 ppm hydrogen peroxide)} {(1:305 - 1:152 dilution)} {(or equivalent use-dilution)} per ton of potatoes.	Inject concentrate into makeup water used in humidification of post-harvest potatoes in storage.

GRAPHICS AND ICONS

"***Note to Reviewer:*** *These are representative icons for use sites/application methods listed in the location/surfaces section of this label that may appear on the label with the appropriate directions for use, PPE or package type.*"

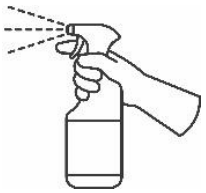
"Baby Drowning in Bucket Warning Graphic"

"Recycling Logo options"

"Picture of Gloved Hand and Towel options"

"Made in USA Logo/Flag options"

"Picture of Laboratory Equipment options"



"Picture of Gloved Hand and Spray Bottle options"

STORAGE AND DISPOSAL

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

PESTICIDE STORAGE: Store only in original container. {[Keep this product under locked storage sufficient to make it inaccessible to children or persons unfamiliar with its proper use.]} {[Keep container closed when not in use and under locked storage sufficient to make it inaccessible to children or persons unfamiliar with its proper use. Never return this product to the original container after it has been removed. Avoid all contaminants especially dirt, caustic, reducing agents, and metals. Contamination and impurities will reduce shelf life and can induce decomposition. In case of a decomposition, isolate container, douse container with cool water and dilute product with large volumes of water. Avoid damage to containers. [Protect pesticide containers from extreme heat and cold.] In case of spill, flood area with large quantities of water. Do not store in a manner where cross-contamination with other pesticides or fertilizers could occur.]}

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

CONTAINER HANDLING: [Non-refillable containers equal to or less than 5 gallons:] Non-Refillable Container. Do not reuse or refill this container. Triple rinse container (or equivalent) 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 disposal. Follow Pesticide Disposal instructions for rinsate disposal. Drain for 10 seconds after the flow begins to drip. Repeat this procedure two more times. Then offer for recycling if available or puncture and dispose of in a sanitary landfill, or incineration, if allowed by state and local authorities.

[Refillable containers greater than 5 gallons:] Refillable Container. Refill this container with this product only. Do not reuse this container for any other purpose. Cleaning the container before final disposal is the responsibility of the person disposing of the container. Cleaning before refilling is the responsibility of the refiller. To clean the container before final disposal, empty the remaining contents from this container into application equipment or a mix tank. Fill container about 10 percent full with water. Agitate vigorously or recirculate water with the pump for 2 minutes. Pour or pump rinsate into application equipment or rinsate collection system for disposal. Follow Pesticide Disposal instructions for rinsate disposal. Repeat this rinsing procedure two more times. Offer container for recycling if available or reconditioning if appropriate or place in trash.