

PM 31 4170-15

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ACCEPTED
DEC 22 1994
Under the Federal Insecticide, Fungicide, and Rodenticide Act, as amended, for the pesticide registered under EPA Reg. No. 4170-15



SanibetTM

Disinfectant/Sanitizer/Fungicide/Deodorizer

Desinfectante/Sanitizador/Fungicida/Desodorante

For Hospital/Institutional/Industrial/School Dairy and Other Farm Use

Authorized by the USDA for use in federally inspected meat and poultry plants.

KEEP OUT OF REACH OF CHILDREN
DANGER
See back panel for additional precautionary statements.
FOR INDUSTRIAL AND INSTITUTIONAL USE ONLY

ACTIVE INGREDIENTS:
Didecyl dimethyl ammonium chloride 7.5%
INERT INGREDIENTS: 92.5%
TOTAL 100.0%

305 Betco Corporation
Toledo, Ohio 43607

EPA EST. NO. 4170-OH-1 EPA REG. NO. 4170-15

DIRECTIONS FOR USE

It is a violation of Federal Law to use this product in a manner inconsistent with its labeling. Apply disinfectant with a cloth, mop, or trigger spray device. When applied with a trigger spray device, surface must be sprayed until thoroughly wetted. Treated surfaces must remain wet for 10 minutes. Fresh solution should be prepared daily or when the use solution becomes visibly dirty.

SANITIZING OF FOOD PROCESSING EQUIPMENT AND OTHER HARD SURFACES IN FOOD CONTACT LOCATIONS: For sanitizing food processing equipment, dairy equipment, food utensils, dishes, silverware, glasses, sink tops, counter tops, refrigerated storage and display equipment, and other hard, nonporous surfaces. No potable water rinse is required.

Wash and rinse all articles thoroughly, then apply a solution of 1 ounce disinfectant in 4 gallons of water (150 ppm active). Surfaces should remain wet for at least one minute followed by adequate draining and air drying. Fresh solution should be prepared daily or when use solution becomes visibly dirty. For trigger application, use solution may not be reused for sanitizing applications.

Apply to sink tops, counter tops, refrigerated storage and display equipment, and other stationary hard, nonporous surfaces by cloth or brush. No potable water rinse is required.

Dishes, silverware, glasses, cooking utensils, and other similar size food processing equipment can be sanitized by immersion in a 1 ounce/4 gallons solution of disinfectant. No potable water rinse is required.

FOR RESTAURANT USE:

1. Scrape and prewash utensils and glasses whenever possible.
2. Wash with a good detergent or compatible cleaner (a commercial cleaner or detergent can be recommended).
3. Rinse with clean water.
4. Sanitize in a solution of 1 ounce to 4 gallons of water (150 ppm). Immerse all utensils for at least two minutes or for contact time specified by governing sanitary code.
5. Place sanitized utensils on a rack or drainboard to air dry.

At 1 ounce/4 gallons, disinfectant fulfills the criteria of Appendix F of the Grade "A" Pasteurized Milk Ordinances 1978 Recommendations of the U.S. Public Health Services in water up to 1000 ppm of hardness calculated as CaCO₃ when evaluated by the AOAC Germicidal and Detergent Sanitizer Method against Escherichia coli and Staphylococcus aureus.

The udders, flanks, and teats of dairy cows can be sanitized by washing with a solution of 1 ounce disinfectant in 4 gallons of warm water. No potable water rinse is required. Use a fresh towel for each cow. Avoid contamination of sanitizing solution by dirt and soil. Do not dip used towel back into sanitizing solution. When solution becomes visibly dirty, discard and provide fresh solution.

DISINFECTION IN HOSPITALS, NURSING HOMES, AND OTHER HEALTH CARE INSTITUTIONS: For disinfecting floors, walls, counter tops, bathing areas, lavatories, bed frames, tables, chairs, garbage pails, and other hard, nonporous surfaces. Add 3 1/2 ounces disinfectant to 4 gallons water. Apply to previously cleaned hard surface with mop or cloth.

At this use-level, disinfectant is effective against Pseudomonas aeruginosa.

This product is not to be used as a terminal sterilant/high level disinfectant on any surface or instrument that (1) is introduced directly into the human body, either in or in contact with the bloodstream or normally sterile areas of the body, or (2) contacts intact mucous membranes but which does not ordinarily penetrate the blood barrier or otherwise enter normally sterile areas of the body. This product may be used to preclean or decontaminate critical or semi-critical medical devices prior to sterilization or high level disinfection.

DISINFECTANT IN INSTITUTIONS, INDUSTRY, AND SCHOOLS: For disinfecting floors, walls, bed frames, counter tops, tables, chairs, garbage pails, bathroom fixtures, and other hard, nonporous surfaces.

Add 2 ounces of disinfectant to 4 gallons of water. Apply to previously cleaned hard surface with mop or cloth. At 2 ounces/4 gallons use-level disinfectant is effective against Staphylococcus aureus, Salmonella choleraesuis, and Trichophyton mentagrophytes (the athlete's foot fungus).

DISINFECTION OF PRECLEANED BARBER TOOLS: Barber tools (such as combs, brushes, razors, and scissors) can be disinfected by immersing in a 1/2 ounce/gallon solution of disinfectant.

<p>PRECAUTIONARY STATEMENTS</p> <p>HAZARDS TO HUMANS AND DOMESTIC ANIMALS</p> <p>DANGER</p> <p>Keep out of reach of children. Corrosive. Causes eye damage and skin irritation. Do not get in eyes, on skin, or on clothing. Protect eyes and skin when handling. Harmful or fatal if swallowed. Avoid contamination of food.</p> <p>STATEMENT OF PRACTICAL TREATMENT</p> <p>In case of contact, immediately flush eyes or skin with plenty of water for at least 15 minutes. For eyes, call a physician. Remove and wash contaminated clothing before reuse. If swallowed, drink promptly a large quantity of egg whites, gelatin solution; or if these are not available, drink large quantities of water. Avoid alcohol. Call a physician immediately.</p> <p>NOTE TO PHYSICIAN: Probable mucosal damage may contraindicate the use of gastric lavage. Measures against circulatory shock, respiratory depression, and convulsion may be needed.</p>
<p>STORAGE AND DISPOSAL</p> <p>STORE IN ORIGINAL CONTAINER ONLY.</p> <p>PESTICIDE DISPOSAL</p> <p>Do not contaminate water, food, or feed by storage or disposal. Wastes resulting from the use of this product may be disposed of on site or at an approved waste disposal facility.</p> <p>CONTAINER DISPOSAL</p> <p>Triple rinse (or equivalent). Then offer for recycling or reconditioning, or puncture and dispose of in a sanitary landfill, or by other procedures approved by state and local authorities.</p>



This container is coded for recycling.

Manufactured By:



ONE GALLON

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