

FEB 03 1987

ABCO, Inc.  
P.O. Box J  
Irwin, PA 15642

Attention: Allen Apter

Gentlemen:

Subject: GF-250  
EPA Registration No. 4828-94  
Your Submission Dated August 26, 1986

The amendment referred to above, submitted in connection with the Label Improvement Program Notice for Antimicrobial Products Used as Food Contact Surface Sanitizers, is acceptable provided that you:

1. Make the labeling changes listed below before you release the product for shipment bearing the amended labeling.
  - a. Revise the heading RESTAURANT AND BAR RINSE to read RESTAURANT AND BAR SANITIZING RINSE.
  - b. Revise the sanitizing solution claim to include a contact time of at least 1 minute. Also state that a fresh sanitizing solution must be prepared at least daily or more often if the solution becomes diluted or soiled.
  - c. The statement "Only for sale to, use, and storage by service personnel" must be in the same type size as "Keep Out Of Reach Of Children."
2. Submit five (5) copies of your final printed labeling before you release the product for shipment.

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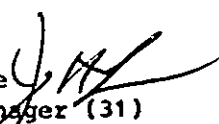
CONCURRENCES

SYMBOL ▶								
SURNAME ▶								
DATE ▶								

Your release for shipment of the product bearing the amended labeling constitutes acceptance of these conditions.

A stamped copy of the labeling is enclosed for your records.

Sincerely yours,

  
John H. Lee  
Product Manager (31)  
Disinfectants Branch  
Registration Division (TS-767C)

Enclosure

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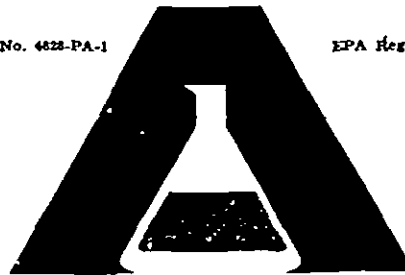
ACCEPTED  
BY THE STATE DEPT.  
OF HEALTH

FEB 03 1987

4828-94  
EPA Reg. No.

EPA Est. No. 4628-PA-1

EPA Reg. No. 4628-94



### MANUFACTURING CHEMISTS GF - 250

DISINFECTANT - SANITIZER - DEODORIZER

Excellent for terminal disinfection of surfaces in hospital rooms. To reduce the danger of cross infection and contagion from environmental surfaces, and as an adjunct to routine disinfection when applied by fogging application.

Active Ingredients:

n-Alkyl (60% C14, 30% C16, 5% C12, 5% C18)	
dimethyl benzyl ammonium chlorides	2.5%
n-Alkyl (80% C12, 20% C14) dimethyl	
ethylbenzyl ammonium chlorides	2.5%
Inert Ingredients:	95.0%
	100.0%

GF-250 is a concentrate and should be diluted before using.

### WARNING!

KEEP OUT OF REACH OF CHILDREN

(See other precautionary and first aid statements on back panel)

NET CONTENTS \_\_\_\_\_ GALS.

ONLY FOR SALE TO, USE, AND STORAGE BY SERVICE PERSONNEL. 1284

ABCO, INC. P.O. BOX J  
IRWIN, PA. 15442-0568

## GF - 250

#### DIRECTIONS FOR USE

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

#### STORAGE AND DISPOSAL

**STORAGE:** Do not contaminate water, food or feed by storage or disposal. **PESTICIDE DISPOSAL:** Wastes resulting from the use of this product may be disposed of on site or at an approved waste disposal facility.

**CONTAINER DISPOSAL:** 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.

Apply solution with a mop or cloth for sanitizing or disinfecting floors, walls and inanimate hard surfaces. When used in schools, locker rooms, shower stalls, classrooms and offices or in garbage pails or on sink tops--use 2 ounces of product in 4 gallons of water to sanitize or 6 ounces in 5 gallons of water to disinfect. At these levels it kills Staphylococcus aureus and Salmonella choleraesuis. A pre-cleaning step is recommended for heavily soiled or contaminated areas.

Hospitals, Nursing Homes, Institutions--Use on floors, walls and other hard surfaces. Also provides good results on sink tops and telephones or in garbage pails or rest rooms. Apply with cloth, mop or sponge at 7 ounces per 5 gallons of water. At this level product is effective against Pseudomonas Aeruginosa PRD-10. Pre-clean heavily soiled or contaminated areas. **Food Processing Equipment--**To sanitize previously cleaned food processing equipment and food utensils, dilute 2 ounces

per 4 gallons of water to provide 200 ppm of active quaternaries. At this level, no potable water rinse is required.

Authorized for use under U.S.D.A. Consumer and Marketing Service Inspection Programs for Poultry, Meat, Rabbit and Egg Product Plants.

**DAIRIES --**To sanitize dairy equipment such as tanks, lines, pails and milk cans, first clean and rinse the equipment thoroughly, then apply solution of 2 ounces material to 4 gallons of water to provide 200 ppm. At this level, no potable water rinse is required. Follow recommendations of local Health Board.

Effective against Influenza A2 Herpes Simplex, Adenovirus type 2 and Vaccinia Viruses when used on environmental, inanimate hard surfaces at 7 ounces per 5 gallons of water.

**COLD DISINFECTION--**of previously cleaned surgical instruments, barber tools and dental equipment, simply submerge instruments in a solution containing 3 ounces per gallon of water for 10 minutes. Rinse instruments in distilled water before reuse.

**RESTAURANT & BAR RINSE--**Wash dishes, glassware, silverware, cooking utensils with soap or synthetic detergent, then rinse thoroughly and immerse in a sanitizing solution of 2 ounces in 4 gallons of water. No terminal potable water rinse required.

**ROOM FOGGING--**To minimize the danger of cross contamination from environmental surfaces, apply a solution as a fog as described below, before applying standard routine terminal cleaning and disinfecting practices. Remove all human, animal and plant life from room. Open closet doors and drawers. Set up revolving fogger on revolving base

in center of room that delivers a spray at 3 RPM. Fill sprayer tank with a solution of 3 ounces per gallon of water, which provides 1150 ppm active ingredients. Set sprayer to deliver 1 gallon of solution and fog for 15 minutes for an average 2100 cu. ft. room. Vary spray time proportionately for other room sizes to ensure complete wetting of exposed surfaces. Wait 2 hours before entering room after treatment, then proceed to the terminal cleaning and disinfecting procedures. Rinse fogging equipment thoroughly with clear water following use.

### WARNING!

KEEP OUT OF REACH OF CHILDREN

Causes eye or skin irritation. Do not get in eyes, on skin or on clothing. Harmful if swallowed. Avoid contamination of food.

**FIRST AID:** 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.

If swallowed, drink promptly a large quantity of milk, egg whites, gelatin solution or if these are not available drink large quantities of water. Avoid alcohol. Call a physician.

1284

Seller makes no warranty, expressed or implied, concerning the use of this product other than indicated on the label. Buyer assumes all risk of use and/or handling of this material when such use and/or handling is contrary to label instructions.

ABCO, INC P.O. BOX J • IRWIN, PA 15442