

For Manual Sanitizing for Bar, Restaurant and Kitchen Glassware and Utensils:

- 1) Scrape and pre-wash utensils and glass, whenever possible.
- 2) Wash with a DuBois detergent.
- 3) Rinse with clear water.
- 4) Sanitize in a solution of 1/2 ounce of CONTROL to 1 gallon of water (200 ppm Quats) immerse all utensils for at least 2 minutes or for contact time specified by approved sanitarian.
- 5) Place sanitized utensils on a rack or drain and allow to air dry.

For Final Sanitizing Rinsing in Food Plants: Clean equipment with a suitable detergent and rinse. For final sanitizing rinse use 1/2 ounce of CONTROL (200 ppm Quats) per gallon of water. Use either manual dilution of CONTROL or by dispensing with 1/2 ounce per gallon setting with the Control-A-Matic.

CONTROL complies with Paragraph 121.254 of Sanitizing Regulations of the Food and Drug Law for final sanitizing rinsing of food processing equipment and in food contact areas of bars, restaurants and restaurants. No more restrictions apply to use of CONTROL in areas treated with a registered disinfectant under Appendix E, as required in 121.254.

DuBOIS CHEMICALS
DIVISION OF CHEMED CORPORATION
DuBOIS TOWER · CINCINNATI, OHIO U.S.A.

ONE GALLON U.S. MEASURE



CONTROL

CLEANER · SANITIZER DEODORIZER

ACTIVE INGREDIENTS:

n-alkyl (60% C ₁₄ , 30% C ₁₆ , 5% C ₁₂ , 5% C ₁₈) dimethyl benzyl ammonium chlorides	5.25%
n-alkyl (68% C ₁₂ , 32% C ₁₄) dimethyl ethyl benzyl ammonium chlorides	5.25%
	10.50%
INERT INGREDIENTS:	
Water, Food Color and Ethyl Alcohol	89.50%
	100.00%

DANGER: KEEP OUT OF REACH OF CHILDREN
SEE FIRST AID AND PRECAUTIONARY STATEMENTS ON BACK OF CONTAINER
 EPA REGISTRATION NO. 5734-25-AA

(U)

CONTROL is a DuBois Chemicals product. Control is a registered trademark of DuBois Chemicals.

For use with Control diluter: In set plus valve. Adjust flow to deliver 1/2 ppm Quats. Adjust pressure to deliver 1/2 ppm Quats.

For Cleaning and sanitizing: Use 1/2 ounce of CONTROL per gallon of water.

For Disinfecting in Operations: Clear and clean floor, walls, partitions, and equipment with a registered disinfectant under Appendix E, as required in 121.254.



2-2-73
5736-25



ONE GALLON U.S. MEASURE

CONTROL

CLEANER · SANITIZER DEODORIZER

ACTIVE INGREDIENTS:

n-alkyl (60% C ₁₄ , 30% C ₁₆ , 5% C ₁₂ , 5% C ₁₈) dimethyl benzyl ammonium chlorides	5.25%
n-alkyl (68% C ₁₂ , 32% C ₁₄) dimethyl ethyl benzyl ammonium chlorides	5.25%
	10.50%
INERT INGREDIENTS:	
Water, Food Color and Ethyl Alcohol	89.50%
	100.00%

DANGER: KEEP OUT OF REACH OF CHILDREN
SEE FIRST AID AND PRECAUTIONARY STATEMENTS ON BACK OF CONTAINER
EPA REGISTRATION NO. 5736-25-AA

For Manual Sanitizing for Bar, Restaurant and Kitchen Glassware and Utensils:

- 1) Scrape and prewash utensils and glass whenever possible.
- 2) Wash with a DuBois detergent.
- 3) Rinse with clear water.
- 4) Sanitize in a solution of ¼ ounce of CONTROL to 1 gallon of water (200 ppm Quat). Immerse all utensils for at least 2 minutes or for contact time specified by governing sanitary code.
- 5) Place sanitized utensils on a rack or drainboard to air dry.

For Final Sanitizing Rinsing in Food Plants: Clean equipment with a suitable detergent and rinse. For final sanitizing rinsing use ¼ ounce of CONTROL (200 ppm Quat) per one gallon of water. Use either manual dilution of CONTROL or by dispensing with ¼ ounce per gallon setting with the Control-A-Matic.

CONTROL complies with Paragraph 121.2547, Sanitizing Solution, Part 121, Food Additive Law for final sanitizing rinsing of food processing equipment and on food contact surfaces in bars, kitchens and restaurants. No rinse required in dairies unless specified by area health authorities. CONTROL fulfills criteria of Appendix F as revised in
(continued on back panel)

Made and Printed in U.S.A.

DuBOIS CHEMICALS
DIVISION OF CHEMED CORPORATION
DuBOIS TOWER · CINCINNATI, OHIO U.S.A.

CONTROL is a quat built to clean, disinfecting using the Control-A-Matic.

For use with Control-A-Matic: Dilute. Insert plastic valve. Adjust screw to deliver ¾ ounce (200 ppm Quat). Adjust position to deliver 100 ppm Quat).

For Cleaning and Disinfecting: Clean cans, floors and drains at ¾ ounces of CONTROL per gallon.

For Disinfecting in Operations: Clean and rinse. For disinfecting per one gallon of water, use 100 ppm Quat manual dilution of CONTROL.



CONTROL is a quaternary ammonium chloride compound built to clean, disinfect and deodorize in one operation using the Control-A-Matic or manual dispensing operations.

USING INSTRUCTIONS

For use with Control-A-Matic: Place jug in holder, do not dilute. Insert plastic tube into jug. Open hot water line valve. Adjust screw setting 2 turns out from closed position to deliver $\frac{3}{4}$ ounces of CONTROL per gallon (600 ppm Quat). Adjust Screw Setting $\frac{3}{4}$ turns out from closed position to deliver $\frac{1}{4}$ ounce of CONTROL per gallon (200 ppm Quat).

For Cleaning and Deodorizing: Garbage rooms, garbage cans, floors and drains dispense with the Control-A-Matic at $\frac{3}{4}$ ounces of CONTROL per gallon (600 ppm Quat).

For Disinfecting in Hospitals, Rest Homes and Veterinary Operations: Clean equipment with a suitable detergent and rinse. For disinfecting use $\frac{3}{4}$ ounces of CONTROL per one gallon of water (600 ppm Quat) on floors, walls, carts, cabinets and other similar hard surfaces. Use either manual dilution of CONTROL or by dispensing with $\frac{3}{4}$ ounces per gallon setting with the Control-A-Matic.

(continued on opposite side)



CONTROL

the Grade "A" Pasteurized Milk Ordinance and Code (1965) in water up to 750 ppm hardness when tested by Chamber Method.

NOTE: A clean, potable water rinse following sanitation is not permitted under Section H 96.16 (2) (c) of the Wisconsin Administrative Code. Approved under the regulations of the Wisconsin State Board of Health.

For Additional Instructions see CONTROL Technical Data Sheet.

DANGER: KEEP OUT OF REACH OF CHILDREN
CORROSIVE

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

First Aid: In case of contact 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 milk, egg whites, gelatin solution or if these are not available, drink large quantities of water. Avoid alcohol. Call a physician immediately.

Rinse empty container and discard it.



CONTROL

TECHNICAL DATA

FROM RESEARCH LABORATORY

5736-25

CONTROL
Use As A Fungicide

GENERAL DESCRIPTION: CONTROL is a blend of dual quaternary ammonium chlorides formulated to be effective for destroying fungi which causes mold and mildew.

PROPERTIES: pH (1% solution) 6.5 - 7.5
Color Light pink
Foam Slight
Stability Stable in hard water up to 750 ppm
Density 8.25 pounds per gallon

EPA Registration Number 5736-25-AA

DIRECTIONS FOR USE: For Destroying Mold and Mildew on Hard Surfaces:

Clean surfaces with a suitable detergent and rinse. For destroying or killing fungi which cause mold and mildew growth on hard surfaces such as floors and walls in hospitals, meat, poultry, beverage, dairy, food, and similar facilities, use 1-3/4 ounces of CONTROL per one gallon of water (1400 ppm quat).

This concentration of CONTROL will kill on contact. Repeat this application when evidence of mold or mildew reappear.

CONTROL may be applied by soaking, spraying with suitable spray equipment, a clean mop or clean sponge. When applied to equipment which will have subsequent food contact, this treatment must be followed by a thorough potable water rinse.

CONTROL at this concentration passes the EPA's Use-Dilution Mildew Fungicidal Test Method (Revised 12/1/70) against Aspergillus niger ATCC 6275. Results of this microbial test are printed on the reverse side of this data sheet.

PRECAUTIONS: DANGER: KEEP OUT OF REACH OF CHILDREN.
See detailed precautionary instructions on the container label.

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 for handling of this material when such use and/or handling is contrary to label instructions.



DUBOIS CHEMICALS, DIVISION OF CHEMED CORPORATION / 9/23/75 / ah



RESEARCH LABORATORY
3630 EAST KEMPER ROAD • SHARONVILLE, OHIO 45241

Division of Chemed Corporation

November 11, 1974

REPORT ON MILDEW FUNGICIDAL TEST

Product: DuBois CONTROL
Batch: 408-0741
Method: Use-Dilution Mildew Fungicidal Test Method (Revised 12/1/70), EPA, PRD, Fungicides Evaluation Staff
Medium: Neopeptone-Dextrose-Lecithin Broth
Dilution: 1:84 (1290 ppm active quat)
Contact: Stainless steel ring carriers were allowed to stand in a standard spore suspension of *Aspergillus niger* ATCC 6275 for 10 minutes - allowed to dry overnight at room temperature on sterile petri plates matted with filter paper. The contaminated carriers were in contact with the test sample for 10 minutes at 20°C.
Incubation: 25°C/5 days
Results:

		1	2	3	4	5	6	7	8	9	10
CONTROL	A	-	-	-	-	-	-	-	-	-	-
	B	-	-	-	-	-	-	-	-	-	-
Phenol (1:70)		-	-	-	-	-	-	-	-	-	-
Phenol (1:80)		+	+	+	+	+	+	+	+	+	+
Growth Controls		+	+								

- = No Growth (kill) A = Subculture
 + = Growth (No kill) B = Resubculture

William J. Seiter
 W. J. Seiter
 Senior Microbiologist
 Research Department

WJS/dw

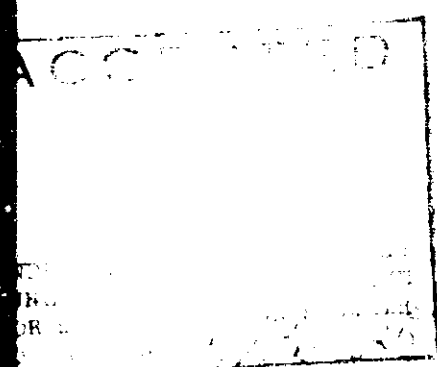
TECHNICAL DATA
FOR CONTROL

GENERAL DESCRIPTION:

CONTROL is a quaternary ammonium compound which is highly effective against mold and mildew. It is a broad spectrum fungicide and is effective against a wide variety of fungi. It is also effective against bacteria and viruses. It is a non-toxic, non-flammable, and non-corrosive disinfectant.

USING INSTRUCTIONS:

For general cleaning and disinfection, use a solution of CONTROL (200 ppm Quat) in water. For mold and mildew control, use a solution of CONTROL (1000 ppm Quat) in water. For sanitizing, use a solution of CONTROL (200 ppm Quat) in water. For final sanitizing, use a solution of CONTROL (200 ppm Quat) in water. Use either manual sprayers or by the person with the sprayer per gallon of water.



QUATERNARY CLEANER, DEODORIZER, SANITIZER, GERMICIDE

For final sanitizing rinsing in food plants, clean equipment with a suitable detergent and rinse. For final sanitizing, use a solution of CONTROL (200 ppm Quat) per gallon of water. Use either manual sprayers or by the person with the sprayer per gallon of water. Use either manual sprayers or by the person with the sprayer per gallon of water.

CONTROL complies with Paragraph 101.1547 Sanitizing Solution, Part 101 Food Additive Code. It is also used for sanitizing rinsing of food processing equipment and on food contact surfaces in laboratories. It is also used for sanitizing rinsing of food processing equipment and on food contact surfaces in laboratories.

NOTE: A clean, potable water line following sanitation is not permitted under Section H 96.16 of the Wisconsin Administrative Code. Approved under the regulations of the Wisconsin State Board of Health.

For Manual Sanitizing for Bar and Restaurant Glassware and Utensils:
 1) Scrape and prewash utensils and glassware as much as possible.
 2) Wash with a Detergent solution.
 3) Rinse with clear water.
 4) Sanitize in a solution of CONTROL (200 ppm Quat) in water. 200 ppm Quat immersion sanitizer. Contact time: 10 minutes. Rinse with clear water.
 5) Pack sanitized glassware in a clean, dry container.

For Manual Sanitizing for Bar and Restaurant Glassware and Utensils:
 1) Scrape and prewash utensils and glassware as much as possible.
 2) Wash with a Detergent solution.
 3) Rinse with clear water.
 4) Sanitize in a solution of CONTROL (200 ppm Quat) in water. 200 ppm Quat immersion sanitizer. Contact time: 10 minutes. Rinse with clear water.
 5) Pack sanitized glassware in a clean, dry container.

For Water Mainline and all faucets, use 100 ppm of CONTROL in water. For final sanitizing, use a solution of CONTROL (200 ppm Quat) in water. Use either manual sprayers or by the person with the sprayer per gallon of water. Use either manual sprayers or by the person with the sprayer per gallon of water.

MICROBIOLOGICAL DATA:

CONTROL is effective against a wide variety of fungi, including *Aspergillus niger*, *Penicillium* spp., and *Fusarium* spp. It is also effective against bacteria and viruses. It is a non-toxic, non-flammable, and non-corrosive disinfectant.

QTC TEST KIT:

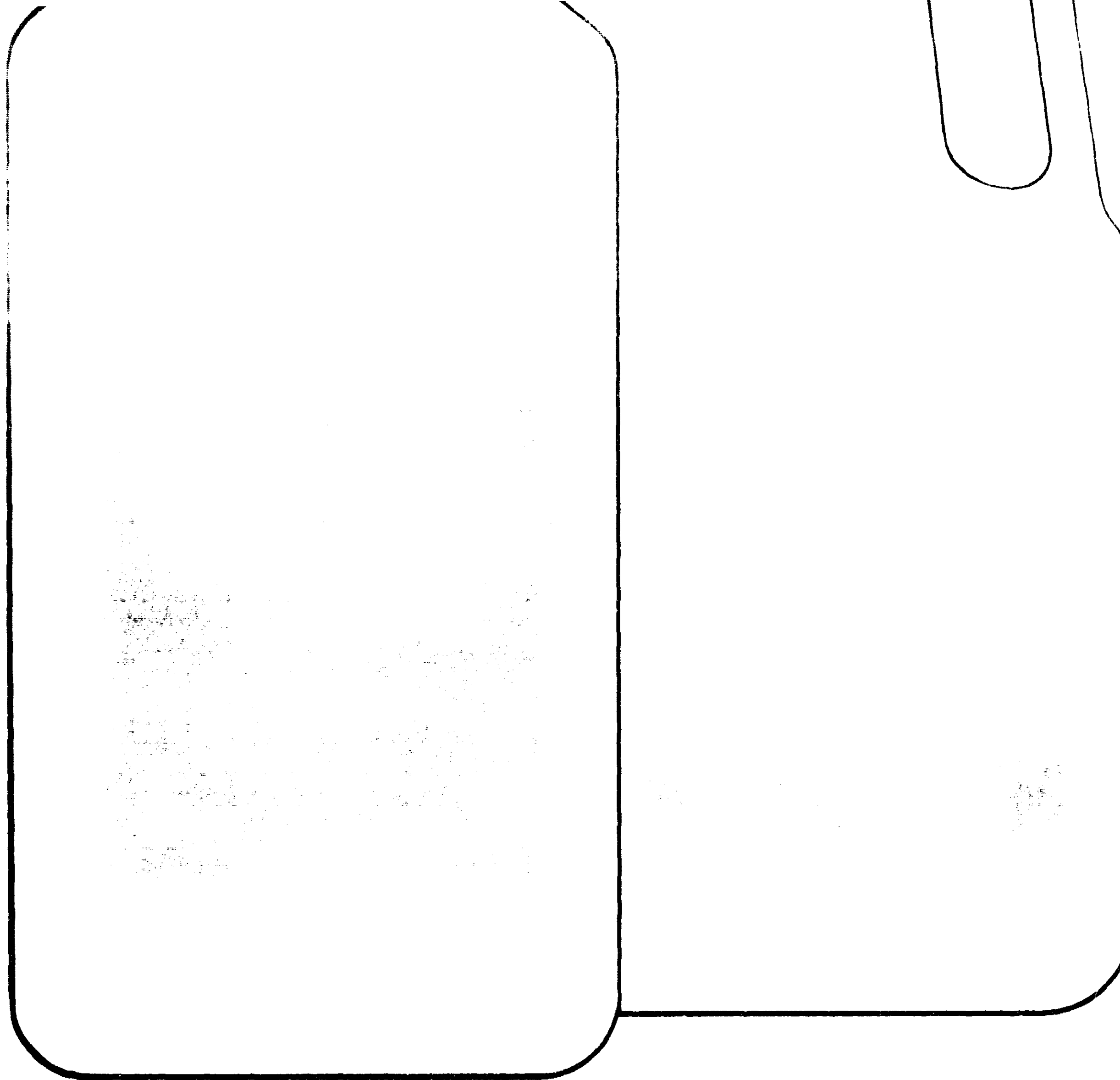
CONTROL is tested by the Quaternary Test Kit (QTC) which is available from DuBois Chemicals. It is a simple and accurate method for testing the effectiveness of CONTROL.

PRECAUTIONS:

Use only for cleaning and disinfection. Do not use on food contact surfaces. Avoid contact with eyes and skin. If contact occurs, flush with water. Do not use in confined spaces.

DuBOIS CHEMICALS, DIVISION OF CHEMED CORPORATION

This report is prepared by the Research Laboratory of DuBois Chemicals, Division of Chemed Corporation. It is intended to provide information for the user of the product. It is not intended to be used as a substitute for professional advice. The user should consult the product label for complete instructions. The user should also consult the appropriate regulatory agencies for any restrictions on the use of the product. The user should also consult the appropriate regulatory agencies for any restrictions on the use of the product.



- ***Registered as a hospital disinfectant***
 - ***Cleans, disinfects and deodorizes in one operation***
 - ***Authorized as a final sanitizing rinse in food and meat plants***
-