

**Precautionary Statements****Hazards to Humans and Domestic Animals**

**DANGER.** Keep out of reach of children. Corrosive. Causes eye damage and skin irritation. Do not get in eyes, on skin, or on clothing. Wear goggles or face shield and rubber gloves when handling. Harmful if swallowed. Do not breathe spray mist.

**STATEMENT OF PRACTICAL TREATMENT**

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 milk, egg whites, gelatin solution; or if these are not available, drink large quantities of water. Avoid alcohol. Call a physician immediately.

**NOTE TO PHYSICIAN:** Probable mucosal damage may contraindicate the use of gastric lavage. Measures against circulatory shock, respiratory depression, and convulsion may be needed.

*(If container is 5 gallons or larger, use the following statements)*

**ENVIRONMENTAL HAZARDS**

Do not discharge effluent containing this product into lakes, streams, ponds, estuaries, oceans or other waters unless in accordance with the requirements of a National Pollutant Discharge Elimination System (NPDES) permit and the permitting authority has been notified in writing prior to discharge. Do not discharge effluent containing this product to sewer systems without previously notifying the local sewage treatment plant authority. For guidance, contact your State Water board or Regional Office of the EPA.

*(If container is greater than 1 gallon, use the following statements:)*

**STORAGE AND DISPOSAL**

Do not contaminate water, food, or feed by storage or disposal. Do not store on side. Avoid creasing or impacting of side walls.

**PESTICIDE DISPOSAL**

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

**CONTAINER DISPOSAL**

*(Plastic Containers:)* Triple rinse (or equivalent). then offer for recycling or reconditioning or puncture and dispose of in a sanitary landfill, or incineration, or, if allowed by state and local authorities by burning. If burned, stay out of smoke.

*(Metal Containers:)* Triple rinse (or equivalent), then offer for recycling or reconditioning or puncture and dispose of in a sanitary landfill, or other procedures approved by state and local authorities.

*(If container is 1 gallon or less, use the following statements:)*

**STORAGE AND DISPOSAL**

Store in original container in areas inaccessible to small children. Do not store on side. Avoid creasing or impacting of side walls. Do not reuse empty container. Discard in trash (or recycle).

# BARDAC

## 205M-7.5

Disinfectant, Sanitizer, Fungicide, Virucide\*, Deodorizer  
For Hospital, Home, Institutional and Industrial Use  
For Farm, School, Dairy, Restaurant, Food Handling and  
Processing Areas, Bar and Institutional Kitchen Use  
With Organic Soil Tolerance  
Formulated for Effective Poultry Premise Sanitation  
Formulated for Effective Swine Premise Sanitation  
Effective in the presence of 5% serum contamination

**Active Ingredients:**

Octyl decyl dimethyl ammonium chloride .....	2.25%
Dioctyl dimethyl ammonium chloride .....	0.90%
Didecyl dimethyl ammonium chloride .....	1.35%
Alkyl (C <sub>14</sub> , 50%; C <sub>12</sub> , 40%; C <sub>16</sub> , 10%) dimethyl benzyl ammonium chloride .....	3.00%
Inert Ingredients: .....	92.50%
	100.00%

**KEEP OUT OF REACH OF CHILDREN**

**DANGER PELIGRO**

**SEE SIDE PANEL FOR ADDITIONAL  
PRECAUTIONARY STATEMENTS**

EPA Reg. No. 6836-70

EPA Est. No. 6836-IL-1

Net Contents *(insert container size here)*

Manufactured by:

LONZA INC., 17-17 Route 208, Fair Lawn, NJ 07410

**ACCEPTED**

NOV 23 1998

Under the Federal Insecticide, Fungicide, and  
Rodenticide Act as amended, for the  
pesticide, registered under  
EPA Reg. No. 6836-70

This product contains no phosphorous.

**Bardac 205M-7.5** maximizes labor results by effectively controlling odors.

**Bardac 205M-7.5** is for use in kitchens, bathrooms and other household areas.

When used as directed, **Bardac 205M-7.5** will deodorize surfaces in rest room and toilet areas, behind and under sinks and counters, garbage cans and garbage storage areas, and other places where bacterial growth can cause malodors.

Cross-contamination is of major housekeeping concern. **Bardac 205M-7.5** has been formulated to aid in the reduction of cross-contamination not only in hospitals, but in schools, institutions, and industry.

**Bardac 205M-7.5** delivers non-acid disinfectant performance in an economical concentrate.

**Bardac 205M-7.5** is a concentrated Hospital Use disinfectant that is effective against a broad spectrum of bacteria, is virucidal\*, fungicidal, and eliminates odor-causing bacteria when used as directed.

**Bardac 205M-7.5** is an economical concentrate that can be used with a mop and bucket, trigger sprayers, sponge, or by soaking.

**Bardac 205M-7.5** will not leave grit or soap scum. Will not cause swelling of transducer membrane or harm compressor plates.

**Bardac 205M-7.5** is a versatile Disinfectant & Sanitizer for Veterinarian, Animal Care, and Agricultural applications.

**Bardac 205M-7.5** is a complete, chemically balanced disinfectant - sanitizer - residual bacteriostat that provides clear use solutions even in the presence of hard water.

**Bardac 205M-7.5** inhibits bacterial growth on moist surfaces, and deodorizes by killing microorganisms that cause offensive odors.

**Bardac 205M-7.5** is recommended for use as a sanitizer on dishes, glassware, and utensils [at 200 ppm active] and as a disinfectant on hard, nonporous surfaces [at 450 ppm active]. A potable water rinse is not required after application on food contact surfaces.

**Bardac 205M-7.5** is recommended for use as a sanitizer in bottling and beverage dispensing equipment.

**Bardac 205M-7.5** is recommended for use as a sanitizer in sanitary filling of bottles and cans.

**Bardac 205M-7.5** is recommended for use in sanitizing bottles or cans in the final rinse application, and for external spraying of filler and closing machines.

**Bardac 205M-7.5** is recommended for use as a sanitizer in beer fermentation and holding tanks.

**Bardac 205M-7.5** is recommended for use in household and commercial humidifiers. Use of **Bardac 205M-7.5** will control the build-up of slime, and unpleasant (malodors) odors.

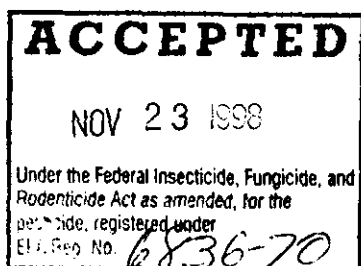
**Bardac 205M-7.5** is recommended for sanitizing and disinfecting of ultrasound transducers, probes, mammography compressor plates and other inanimate hard surfaces.

**Bardac 205M-7.5** is a versatile sanitizer and broad spectrum disinfectant formulated for use in Ultrasonic Baths (Ultrasonic cleaning units).

Use **Bardac 205M-7.5** to sanitize and disinfect nonporous salon / barber tools and instruments: combs, brushes, scissors, blades, and manicure instruments.

**Bardac 205M-7.5** is recommended for use as a Hatching-Egg sanitizer, with best results achieved in water temperatures ranging from 78E-110°F. **Bardac 205M-7.5** may be applied through automatic washing systems, immersion tanks, foaming apparatus, low pressure sprayers, and fogging (wet misting) systems.

Soiled and contaminated fabrics is of major housekeeping concern in hospitals, institutions, hotels, restaurants and schools. **Bardac 205M-7.5** provides residual bacteriostatic and self-sanitizing properties against odor-causing bacteria for laundered items such as diapers, hospital and institutional linen and athletic equipment.



**Bardac 205M-7.5** may be used in hospitals, homes, medical and dental offices, nursing homes, day care centers, nurseries, restaurants, restaurants and bars, cafeterias, institutional kitchens, convenience stores, crime scenes, food storage areas, institutional facilities, public rest rooms, institutions, schools, athletic facilities, camp grounds, play grounds, public facilities, food processing plants, *USDA inspected food processing facilities, dairy farms, hog farms, poultry and turkey farms, egg processing plants, kennels, pet animal quarters, zoos, pet shops, animal laboratories, laundries, transportation terminals, hotels and motels, factories, business and office buildings, boats, ships, campers, trailers, mobile homes, cars, buses, trains, taxis, airplanes, humidifier water tanks.*

**Bardac 205M-7.5** may be used on washable hard nonporous surfaces including food preparation and storage areas, dishes, glassware, silverware, cooking utensils, plastic and other nonporous cutting boards, coolers, ice chests, refrigerator meat and vegetable and egg bins, Tupperware®, kitchen equipment such as food processors, blenders, cutlery and other utensils, countertops, slurpy machines, stovetops, sinks, appliances, refrigerators, tables, picnic tables, outdoor furniture, chairs, desks, telephones, highchairs, bed frames, washable walls, cabinets, doorknobs, telephones, shower stalls, tubs and tiles, toilets, portable toilets, porcelain tiling, garbage cans, exhaust fans, refrigerated storage and display equipment, coils and drain pans of air conditioning and refrigeration equipment and heat pumps, beer fermentation and holding tanks, bottling or pre-mix dispensing equipment, stainless steel, enameled surfaces, painted woodwork, Formica®, vinyl and plastic upholstery, bathtubs, shower stalls, sinks, urinals, toilet bowls, toilet bowl surfaces, related fixtures, walls, kennel runs, cages, floors, conductive flooring and other hard nonporous surfaces (such as metal, stainless steel, glazed porcelain, ceramic, fiberglass, stone and plastic). Dishes, silverware, glasses, cooking utensils and other similar size food processing equipment can be sanitized by immersion. No potable water rinse is required.

**Bardac 205M-7.5** is recommended for Poultry Premise Sanitation (Hatcheries): Egg Receiving Area, Egg Holding Area, Setter Room, Tray Dumping Area, Trays, Buggies, Racks, Egg Flats, Chick Holding Room, Hatchery Room, Chick Processing Area, Chick Loading Area, Poultry Buildings, Ceilings, Sidewalls and Floors, Drinkers, and all other Poultry House related Equipment, and all other surfaces in the Hatchery Environment.

**Bardac 205M-7.5** is recommended for Swine Premise Sanitation: Waterers and Feeders, Hauling Equipment, Dressing Plants, Loading Equipment, Farrowing Barns and Areas, Nursery, Blocks, Creep Area, Chutes.

**Bardac 205M-7.5** kills *Pseudomonas aeruginosa* (*Pseudomonas*), *Staphylococcus aureus* (*Staph*), *Salmonella choleraesuis* (*Salmonella*), *Listeria monocytogenes* (*Listeria*), *Escherichia coli* (*E. coli*), *Escherichia coli* pathogenic strain 0157:H7 (pathogenic *E. coli*), *Klebsiella pneumoniae* (*Klebsiella*), *Pseudomonas cepacia* (*Pseudomonas*), *Salmonella typhi* (*Salmonella*), *Serratia marcescens* (*Serratia*), *Brevibacterium ammonigenes* (*Brevibacterium*), Herpes Simplex Virus Types 1&2 (Herpes), Influenza Type A<sub>2</sub> / Hong Kong (Influenza), Vaccinia (Pox virus), Trichophyton mentagrophytes (the Athlete's Foot Fungus).

**Bardac 205M-7.5** eliminates 99.99% of harmful *Escherichia coli*, pathogenic *Escherichia coli* 0157:H7, *Listeria monocytogenes*, *Staphylococcus aureus*, and *Klebsiella pneumoniae* in 60 seconds.

At 0.25 ounce per gallon of water dilution (150 ppm), **Bardac 205M-7.5** fulfills the criteria of Appendix F of the Grade "A" Pasteurized Milk Ordinances 1978 Recommendations of the U.S. Public Health Services in waters up to 400 ppm of hardness calculated as CaCO<sub>3</sub> when evaluated by the AOAC Germicidal and Detergent Sanitizer Method against *Escherichia coli* and *Staphylococcus aureus*.

**Bardac 205M-7.5** has been Authorized by the USDA as a Sanitizer for all food contact surfaces.

**Bardac 205M-7.5** has been cleared by the FDA in 21 CFR sec. 178.1010 for use on food processing equipment, utensils, and other food-contact articles at a concentration of 150-400 ppm active.

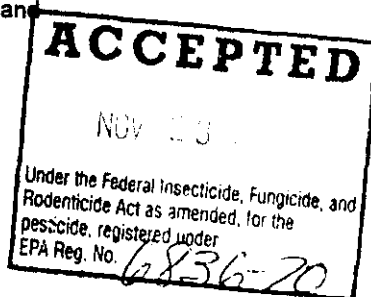
**Bardac 205M-7.5** is an effective fungicide against Trichophyton mentagrophytes (the athlete's foot fungus) when used on surfaces in areas such as locker rooms, dressing rooms, shower and bath areas, exercise facilities.

**Bardac 205M-7.5** meets AOAC efficacy standards for hospital disinfectants.

**Bardac 205M-7.5** meets AOAC efficacy standards for hard surface sanitizers.

**Bardac 205M-7.5** meets AOAC efficacy standards for food-contact sanitizers.

**Bardac 205M-7.5** is effective against Avian Influenza virus, Avian Infectious Bronchitis virus, Pseudorabies virus, Canine Distemper virus, Newcastle's Disease virus.



Bardac 205M-7.5 is a Hospital Disinfectant at 1:164 dilution (450 ppm active) (0.78 ounce per gallon), Bactericidal according to the current AOAC Disinfectants Use-Dilution Method, Fungicidal according to the AOAC fungicidal test, and Virucidal\* according to the virucidal qualification, modified in the presence of 5% organic serum against:

Staphylococcus aureus  
Salmonella choleraesuis  
Pseudomonas aeruginosa  
Brevibacterium ammoniogenes  
Escherichia coli  
Escherichia coli pathogenic strain 0157:H7  
Klebsiella pneumoniae  
Listeria monocytogenes  
Pseudomonas cepacia  
Salmonella typhi

Trichophyton mentagrophytes  
Yersinia enterocolitica

\* Influenza A<sub>2</sub> / Hong Kong  
Herpes Simplex Type I  
Herpes Simplex Type II  
Vaccinia

Regular, effective cleaning and sanitizing of equipment, utensils, and work or dining surfaces minimize the probability of contaminating food during preparation, storage or service which could harbor hazardous microorganisms. 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 disease organisms which may be 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.

To prevent cross-contamination, kitchenware and food-contact surfaces of equipment shall be washed, rinsed and sanitized after each use and following any interruption of operation during which time contamination may have occurred.

Where equipment and utensils are used for the preparation of foods on a continuous or production-line basis, utensils and the food-contact surfaces of equipment shall 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.

#### DIRECTIONS FOR USE

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

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

Before use 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. A potable water rinse is not required following use of this compound on previously cleaned hard surfaces provided that the surfaces are adequately drained before contact with food so that little or no residue remains.

#### DISINFECTANT DIRECTIONS:

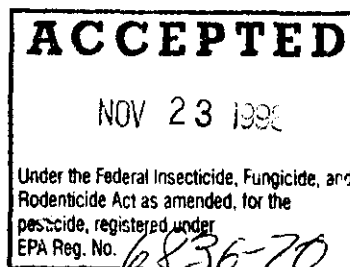
##### Preparation of disinfection use-solution:

Add 0.78 oz. per gallon of water (450 ppm active) to disinfect hard, nonporous surfaces.

Apply disinfection use-solution to precleaned hard (inanimate) nonporous surfaces thoroughly wetting surfaces with a cloth, mop, sponge, sprayer or by immersion.

For sprayer applications, use a coarse mist pump or trigger sprayer. Spray 6-8 inches from surface, rub with brush, sponge or cloth. Do not breathe spray mist. NOTE: With spray applications, cover or remove all food products.

Treated surfaces must remain wet for 10 minutes. Then wipe with sponge, mop or cloth or allow to air dry. Prepare a fresh solution daily or when use solution becomes visibly dirty.



**Non-Acid Toilet Bowl Disinfectant Directions:****From concentrate:**

Add 3/4 oz. to the toilet bowl or urinal and mix. Brush thoroughly over exposed surfaces and under the rim with a cloth, mop, or sponge. Repeat and allow to stand for 10 minutes and flush.

**From use-solution:**

Empty toilet bowl or urinal and apply a 0.78 oz. / gal. use-solution to exposed surfaces including under the rim with a cloth, mop, sponge or sprayer; allow to stand for 10 minutes and flush.

**Ultrasonic Bath Disinfectant Directions:**

Use Bardac 205M-7.5 to disinfect hard (inanimate) nonporous objects compatible with Ultrasonic cleaning units. Pour fresh solution of 0.78 oz. per gallon of water (450 ppm active) directly into bath chamber. Preclean soiled objects. Place objects into unit and operate for a minimum of 10 minutes, according to manufacturer's use directions. Remove objects and rinse with sterile water (sterile water for injection), or allow to air dry. Replace solution daily or when solution becomes visibly dirty or discolored.

**Disinfection of Barber / Salon Tools Directions:**

Precleaned barber / salon tools (such as combs, brushes, razors and scissors) can be disinfected by immersing in a 0.5 oz. / gallon solution of Bardac 205M-7.5. Completely immerse instruments and tools for at least 10 minutes. Rinse thoroughly and dry before use. Fresh solution should be prepared daily or more often if solution becomes cloudy or soiled.

**Disinfectant/Fungicide/Virucide for Barber / Salon Tools Directions:**

Immerse precleaned barber / salon tools (such as combs, brushes, razors and scissors) in a 0.78 oz. / gallon solution of Bardac 205M-7.5. Completely immerse instruments and tools for at least 10 minutes. Rinse thoroughly and dry before use. Fresh solution should be prepared daily or more often if solution becomes cloudy or soiled.

**Sanitizer Directions for Non-Food contact Surfaces:****Preparation of sanitizer use-solution:**

Add 0.34 oz. of Bardac 205M-7.5 per gallon of water (200 ppm active) to sanitize hard, nonporous surfaces. At 200 ppm active, Bardac 205M-7.5 is an effective one-step sanitizer, against *Staphylococcus aureus* and *Klebsiella pneumoniae*.

Apply sanitizer use-solution to precleaned, hard nonporous surfaces with a cloth, mop, sponge, sprayer or by immersion. For sprayer applications, use a coarse mist pump or trigger sprayer. Spray 6-8 inches from surface, rub with brush, sponge or cloth. Do not breathe spray. NOTE: With spray applications, cover or remove all food products.

Treated surfaces must remain wet for 1 minute, then wipe with sponge, mop or cloth or allow to air dry.

**Salon / Barber Instruments and Tools Sanitizer Directions:**

Preclean soiled instruments and tools. Completely immerse water safe nonporous instruments and tools in a solution of 0.34 oz. per gallon (200 ppm active) of water for at least 60 seconds. Rinse thoroughly and dry before use. Fresh solution should be prepared daily or more often if solution becomes cloudy or soiled.

NOTE: Plastics may remain immersed until ready to use. Stainless steel shears and instruments must be removed after 10 minutes, rinsed, dried, and kept in a clean non-contaminated receptacle. Prolonged soaking may cause damage to metal instruments.

**Sanitizing of Food Processing Equipment and other Hard Surfaces in Food Processing Locations, Dairies, Restaurants and Bars Directions:**

For sanitizing food processing equipment, dairy equipment, food utensils, dishes, silverware, glasses, sink tops, countertops, refrigerated storage and display equipment and other hard surfaces.

Prior to application, remove gross 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 application of the sanitizing solution.

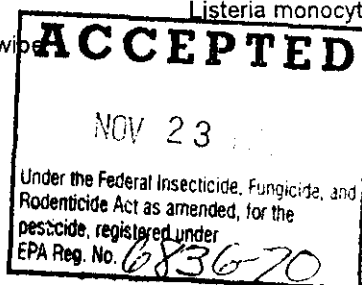
Apply a solution of 0.25 - 0.34 oz. of Bardac 205M-7.5 per gallon of water (1-1.36 oz. / 4 gallons; 150 - 200 ppm active) to precleaned hard surfaces thoroughly wetting surfaces with a cloth, mop, sponge, sprayer or by immersion. Surfaces should remain wet for at least one minute (60 seconds) followed by adequate draining and air drying. Fresh solution should be prepared daily or when use solution becomes visibly dirty. For mechanical application, use solution may not be reused for sanitizing applications. No potable water rinse is required after application of the sanitizing solution.

Apply to sink tops, countertops, refrigerated storage and display equipment and other stationary hard 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 solution of 0.25 - 0.34 oz. of Bardac 205M-7.5 per gallon of water (1 oz. - 1.36 oz. Bardac 205M-7.5 per 4 gallons of water) (150 - 200 ppm active). No potable water rinse is required.

At 0.25 oz. / gallon (150 ppm active), Bardac 205M-7.5 is an effective food contact sanitizer, in water up to 400 ppm hardness against *Escherichia coli* and *Staphylococcus aureus*.

At 0.34 oz. / gallon (200 ppm active), Bardac 205M-7.5 is an effective food contact sanitizer, in water up to 500 ppm hardness against *Escherichia coli*, *Escherichia coli* 0157:H7, *Listeria monocytogenes* and *Staphylococcus aureus*.



**DIRECTIONS FOR SANITIZING FOOD PROCESSING EQUIPMENT, UTENSILS, AND OTHER FOOD CONTACT ARTICLES REGULATED BY 21CFR sec 178.1010:**

1. Scrape, flush, or presoak articles (whether mobile or stationary) to remove gross food particles and soil.
2. Thoroughly wash articles with an appropriate detergent or cleaner.
3. Rinse articles thoroughly with clean water.
4. Sanitize articles using a solution of 0.25 - 0.68 oz of BARDAC 205M-7.5 per gallon of water (150-400 ppm active). Articles that can be immersed in solution should remain in solution for at least 60 seconds. Articles too large for immersing should be thoroughly wetted by rinsing, spraying, or swabbing.
5. Remove immersed items from solution to drain and then air dry. Non-immersed items should be allowed to air dry also.

**U.S. PUBLIC HEALTH SERVICE  
FOOD SERVICE SANITIZATION RECOMMENDATIONS**

**CLEANING AND SANITIZING.** Equipment and utensils shall be thoroughly preflushed or prescraped and when necessary, presoaked to remove gross food particles and soil.

1. Thoroughly wash equipment and utensils in a hot detergent solution.
2. Rinse utensils and equipment thoroughly with clean water.
3. Sanitize equipment and utensils by immersion in a solution of 0.25 - 0.34 oz. Bardac 205M-7.5 per gallon of water (1 oz. - 1.36 oz. of Bardac 205M-7.5 per 4 gallons of water) (150 - 200 ppm active) for at least 60 seconds at a temperature of 75°F. This dilution is equivalent to a solution containing 50 ppm available chlorine.
4. For equipment and utensils too large to sanitize by immersion, apply a 1 oz./2 gallon solution of Bardac 205M-7.5 (300 ppm active) by rinsing, spraying or swabbing until thoroughly wetted.
5. Allow sanitized surface to drain and air dry. Do not rinse.

**Restaurant and Bar Use Sanitizer Directions:** Prior to application, remove gross 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 application of the sanitizing solution.

Immerse precleaned glassware, dishes, silverware, cooking utensils in a solution of 0.25 - 0.34 oz. per gallon of water (150 - 200 ppm active) for at least 60 seconds. Drain thoroughly before reuse. No rinse is required.

**DIRECTIONS FOR FOOD PROCESSING EQUIPMENT AND DAIRIES:** Clean and rinse equipment thoroughly, then apply sanitizing solution of 0.25 - 0.34 oz. Bardac 205M-7.5 per gallon of water (1 - 1.36 oz. Bardac 205M-7.5 per 4 gallons of water) (150 - 200 ppm active). No rinse is required.

**WISCONSIN STATE BOARD OF HEALTH DIRECTIONS  
FOR EATING ESTABLISHMENTS**

1. Scrape and pre-wash utensils and glasses whenever possible.
2. Wash with a good detergent or compatible cleaner.
3. Rinse with clean water.
4. Sanitize in a solution of 0.34 oz. / 1 gallon of water (200 ppm active). Immerse all utensils for a least two minutes or for contact time specified by governing sanitary code.
5. Place sanitized utensils on a rack or drain board to air dry.

**Beverage Dispensing Equipment Sanitizer Directions:** Fill equipment with a solution of 0.25 - 0.34 oz. of Bardac 205M-7.5 per gallon of water (150 - 200 ppm active). Allow solution to remain in equipment for at least 60 seconds. Drain thoroughly before reuse. No rinse required.

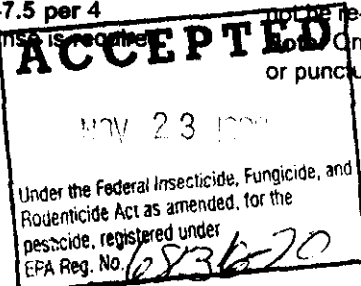
**Sanitary Filling Equipment Sanitizer Directions:** Prepare a solution of 0.25 - 0.34 oz. Bardac 205M-7.5 per gallon of water (150 - 200 ppm active) for final washer and rinse applications. Allow surfaces to remain wet for at least 60 seconds. Drain thoroughly before reuse. No rinse required.

**Storage Tank Sanitizer Directions:** Prepare a solution of 0.25 - 0.34 oz. Bardac 205M-7.5 per gallon of water (150 - 200 ppm active) for mechanical or automated systems. Allow surfaces to remain wet for at least 60 seconds. Drain thoroughly before reuse. No rinse required.

**Laundry Sanitizer (against odor causing bacteria)**  
**Directions:** Use 4 ounces per 100 pounds of dry weight fabric. Dilute the appropriate amount of Bardac 205M-7.5 in one to two gallons of water then add to the washwheel in the final rinse. Re-treat fabric after each washing. For residual bacteriostatic or self-sanitizing activity, conditions of high relative humidity or wet contamination are required. Laundered fabric may also be treated by soaking.

**Humidifier Sanitizer Directions:** Thoroughly clean water tank and filters. Add 0.34 oz. Bardac 205M-7.5 per gallon of water. Add 0.34 oz. Bardac 205M-7.5 per gallon of refill water. Not for use in heat or atomizing type humidifiers.

**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 0.25 - 0.34 oz. Bardac 205M-7.5 per gallon of warm water (150 - 200 ppm active). The solution should be warmer than the eggs, but not to exceed 130°F. Wet eggs thoroughly and allow to drain. Eggs sanitized with this product shall be subjected to a potable water rinse only if they are to be broken immediately for use in the manufacture of egg products. Eggs should be reasonable dry before casing or breaking. The solution should not be re-used for sanitizing eggs.  
Only clean, whole eggs can be sanitized. Dirty, cracked or punctured eggs cannot be sanitized.



**Poultry (and Swine) Premise Disinfection Directions:**

Remove all animals and feeds from premises, trucks, coops, and crates. Remove all litter, droppings and manure from floors, walls and surfaces of facilities occupied or traversed by animals. Empty all troughs, racks and other feeding and watering appliances. Thoroughly clean all surfaces with soap or detergent and rinse with water. Use 0.78 oz. of **Bardac 205M-7.5** per gallon of water (450 ppm active). Saturate surfaces with the recommended disinfecting solution for a period of 10 minutes. Ventilate buildings, coops, and other closed spaces. Do not house animals or employ equipment until treatment has been absorbed, set or dried. Thoroughly scrub treated feed racks, troughs, automatic feeders, fountains and waterers with soap or detergent, and rinse with potable water before reuse.

**Hatcheries:** Use 0.78 oz. of **Bardac 205M-7.5** per gallon of water (450 ppm active) to treat hatchers, setters, trays, racks, carts, sexing tables, delivery trucks and other hard surfaces. Leave all treated surfaces exposed to solution for 10 minutes or more and allow to air dry.

**Vehicles:** Clean all vehicles including mats, crates, cabs, and wheels with high pressure water and **Bardac 205M-7.5**. Use 0.78 oz. of **Bardac 205M-7.5** per gallon of water (450 ppm active) to treat all vehicles. Leave all treated surfaces exposed to solution for 10 minutes or more and allow to air dry.

**Shoe Bath Sanitizer Directions** To prevent tracking harmful organisms into animal areas, Shoe Baths containing one inch of freshly made sanitizing solution should be placed at all entrances to buildings and hatcheries. Scrape shoes and place in a 0.34 oz. **Bardac 205M-7.5** per gallon of water (200 ppm active) solution for 60 seconds prior to entering area. Change the sanitizing solution in the bath daily or when solution appears dirty.

**Dressing Plant Disinfectant Directions:** Disinfect equipment, utensils, walls and floors in poultry and animal dressing plants with a solution of 0.78 oz. of **Bardac 205M-7.5** per gallon of water (450 ppm active). Equipment and utensils must remain wet for 10 minutes then thoroughly rinsed with potable water before operations are resumed. Disinfect offal rooms, exterior walls and loading platforms of dressing plants.

**Dairy Cow Application Directions:** The udders, flanks, and teats of dairy cows can be washed with a solution of 0.34 oz. of **Bardac 205M-7.5** per gallon of warm water (200 ppm active). Use a fresh towel for each cow. Avoid contamination of wash solution by dirt and soil. Do not dip used towel back into wash solution. When visibly dirty, discard and provide fresh solution.

**Fogging Device Hatchery Room Sanitizer Directions:**

Remove all animals and feed from premises, vehicles and enclosures. Remove all litter and manure from floors, walls and surfaces of the room to be treated. Empty all troughs, racks and other feeding and watering appliances. Thoroughly clean all surfaces with soap or detergent and rinse with water. Close room off so fog is confined to room to be treated. Mix two parts of **Bardac 205M-7.5** to five parts of water (1 gallon **Bardac 205M-7.5** to 2.5 gallons water). Insert the nozzle of the fogger through a suitable opening into the room. With the setting in maximum output, for one minute for each 4000 cubic feet of space in the room. **Do not allow people to contact or breathe this fog and do not enter until the fog has settled (30 - 60 minutes after fogging is completed.)**

**Fogging Device Incubator and Hatcher Sanitizer**

**Directions:** Mix 12 oz. of **Bardac 205M-7.5** to 116 oz. of water. Fog 3 - 8 oz. of solution into setters and hatchers immediately after transfer. Repeat daily in setters and every 12 hours in hatchers. Discontinue hatcher treatments at least 24 hours prior to pulling the hatch. It is acceptable to fog setters and hatchers with a 1 oz. per gallon solution of **Bardac 205M-7.5** on an hourly or every other hour basis. If this is done, fog for 30-90 seconds once per hour or once every two hours. When fogging is completed, ventilate buildings, and other closed spaces. Do not house livestock or employ equipment until treatment has been absorbed or dried. Thoroughly scrub all treated feed racks, mangers, troughs, automatic feeders, fountains and waterers with soap or detergent, and rinse with potable water before reuse. **Do not allow people to contact or breathe this fog and do not enter until the fog has settled (30-60 minutes after fogging is completed).**

**NOTE:** The fog generated is irritating to the eyes, skin and mucous membranes. Under no circumstances should a room or building be entered by anyone within two hours of the actual fogging. If the building must be entered, then the individuals entering the building must wear a self contained respirator approved by NIOSH/MSHA, goggles, long sleeves and long pants.

**FOGGING IS TO BE USED AS AN ADJUNCT TO ACCEPTABLE MANUAL CLEANING AND DISINFECTING FOR ROOM AND MACHINE SURFACES.**

