

**PRECAUTIONARY STATEMENTS  
HAZARDS TO HUMANS AND DOMESTIC ANIMALS**

**CAUTION.** Causes moderate eye irritation. Avoid contact with eyes or clothing. Wash thoroughly with soap and water after handling.

**FIRST AID**

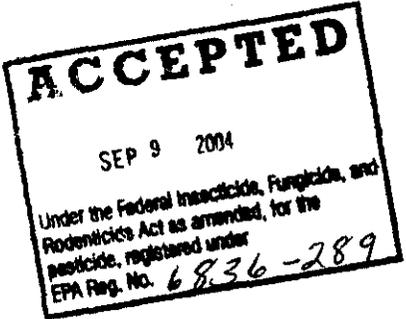
**IF IN EYES:** Hold eye open and rinse slowly and gently with water for 15 – 20 minutes. Remove contact lenses, if present, after the first 5 minutes, then continue rinsing eye.

Call a poison control center or doctor for treatment advice. Have the product container or label with you when calling a Poison Control Center or doctor or going for treatment.

*(If container size is 5 gallons or greater, use the following Environmental Hazards 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.



**BARDAC® 205M RTU**

Disinfectant -  
Sanitizer – Fungicide – Virucide\* – Deodorizer

Effective in the presence of 5% serum contamination

For Home, Hospital, Institutional and Industrial Use

For Farm, School, Dairy, Restaurant, Food Handling and Processing Areas, Bar and Institutional Kitchen Use

- Formulated for Effective Farm Premise Sanitation
- Formulated for Effective Poultry Premise Sanitation
- Formulated for Effective Swine Premise Sanitation
- Formulated for Effective Mushroom Farm Sanitation
- Formulated for Veterinary Practice / Animal Care / Animal Laboratory Disinfection

For use in federally inspected meat and poultry plants

An effective sanitizer for use on food contact surfaces

- Staphylocidal • Pseudomonacidal • Bactericidal
- Salmonellacidal • Fungicidal • Virucidal\*

Active Ingredients:

Octyl decyl dimethyl ammonium chloride.....	0.0138%
Dioctyl dimethyl ammonium chloride .....	0.0055%
Didecyl dimethyl ammonium chloride .....	0.0083%
Alkyl (C <sub>14</sub> , 50%; C <sub>12</sub> , 40%; C <sub>16</sub> , 10%) dimethyl benzyl ammonium chloride.....	0.0184%
Other Ingredients .....	99.9540%
Total .....	100.0000%

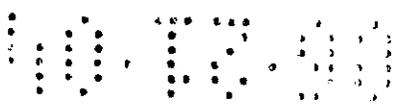
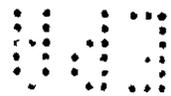
**KEEP OUT OF REACH OF CHILDREN**

**CAUTION**

See (left) (side) (right) (back) panel for Precautionary Statements and First Aid

EPA Reg. No. 6836-289  
EPA Est. No. (insert EPA Est. No. here)  
Net Contents: (as indicated on container)

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



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(Note to reviewer: The following is considered optional marketing language:)

- Deodorizes (Deodorizer)
- Disinfects (Disinfectant)
- (This product) Contains no (phosphates) phosphorous (or phosphorous compounds).

**Bardac 205M RTU:**

- 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.
- delivers non-acid disinfectant performance
- can be used with a mop and bucket, trigger sprayers, sponge or by soaking.
- improves labor results by effectively controlling odors.
- is formulated for use in daily maintenance programs to deliver effective disinfecting and malodor control.
- will not leave grit or soap scum.
- is a versatile disinfectant for Veterinary Practice, Animal Care, Animal Laboratory and Farm Premise applications.
- deodorizes by killing microorganisms that cause offensive odors.
- is a complete, chemically balanced disinfectant and sanitizer that provides clear use solutions even in the presence of hard water.
- meets AOAC Use-Dilution Test Standards for hospital disinfectants.
- meets EPA's Sanitizer Test standards for non-food contact surface sanitizers. At 230 ppm active, **Bardac 205M-RTU** is an effective one-step sanitizer (by eliminating 99.9% of) (against) *Staphylococcus aureus* and *Klebsiella pneumoniae* in 60 seconds.
- meets AOAC Germicidal & Detergent standards for sanitizing previously cleaned food-contact surfaces.
- has been cleared by the FDA in 21 CFR §178.1010 for use on food processing equipment, utensils and other food-contact articles (at a concentration of 230 ppm active).
- is a disinfectant, sanitizer, fungicide, virucide, deodorizer, bacteriostat for use in all federally inspected meat and poultry plants, hospitals, institutional and industrial facilities.
- can be used on food contact surfaces at a dilution rate of 1:1 (230 ppm active).

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

**Use Bardac 205M RTU:**

- as a disinfectant on hard, nonporous surfaces.
- for sanitizing and disinfecting of ultrasound transducers, probes, mammography compressor plates and other hard nonporous surfaces. Will not cause swelling of transducer membrane or harm compressor plates.
- on coils and drain pans of air conditioning and refrigeration equipment and heat pumps. Follow the directions for sanitization of non-food contact surfaces.
- as a broad spectrum disinfectant in Ultrasonic Baths (Ultrasonic cleaning units).
- to sanitize and disinfect salon / barber tools and instruments: combs, brushes, scissors, blades and manicure instruments.
- to clean and disinfect finished floors without dulling gloss.
- for (non-scratch) cleaning of showers and tubs, shower doors and curtains, fixtures and toilet bowls.
- in kitchens, bathrooms and other household areas.
- to disinfect sinks and tubs.
- 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 other hard nonporous surfaces in the Hatchery Environment.
- for Swine Premise Sanitation: Waterers and Feeders, Hauling Equipment, Dressing Plants, Loading Equipment, Farrowing Barns and Areas, Nursery, Blocks, Creep Area, Chutes.
- for Farm Premise Sanitation: floors, walls, feed racks, mangers, troughs, automatic feeders, fountains and waterers, forks, shovels, scrapers and other nonporous surfaces in barns, pens, stalls, chutes and other facilities and fixtures occupied or traversed by animals.

(Note to reviewer: The following is considered optional marketing language.)

**(AREAS OF USE:)**

Use Bardac 205M-RTU in:

Bathrooms  
Homes (households)  
Kitchens

Dental offices  
Health Care Facilities  
Hospitals  
Medical Offices  
Nursing homes

Day care centers  
Nurseries

Bars  
Beverage Plants  
Cafeterias  
Convenience stores  
Egg Processing plants  
Food processing plants  
Food preparation areas  
Food storage areas  
Institutional kitchens  
Restaurants  
USDA inspected food processing facilities

Athletic facilities  
Barber shops  
Business and office buildings  
Colleges  
Correctional facilities  
Dressing rooms  
Exercise facilities  
Factories  
Hotels  
Institutional facilities  
Institutions  
Locker rooms  
Motels  
Prisons  
Public facilities  
Public rest rooms  
Schools  
Shower and bath areas  
(Beauty) Salons

Camp grounds  
Play ground equipment

Animal laboratories  
Dairy farms  
Farms  
Hog farms  
Kennels  
Mushroom farms

Poultry farms  
Pet animal quarters  
Pet shops  
Turkey farms  
Zoos

Airplanes  
Airports  
Boats  
Buses  
Campers  
Cars  
Emergency vehicles  
Mobile homes  
Ships  
Taxis  
Trailers  
Trains  
Transportation terminals

**(TYPES OF SURFACES:)**

Use Bardac 205M-RTU on washable hard, nonporous surfaces of:

Appliances, exteriors  
Bathroom fixtures  
Bathtubs  
Cabinets  
Cages  
Chairs  
Coils and drain pans of air conditioning and refrigeration equipment and heat pumps  
Conductive flooring  
Counters (countertops)  
Countertop Laminates  
Desks  
Doorknobs  
Fiberglass bathtubs  
Fiberglass sinks  
Floors  
Garbage cans  
Highchairs  
Kennel runs  
Microwave ovens, exteriors  
Outdoor (patio) furniture, except cushions and wood frames  
Refrigerators, exteriors  
Refrigerated storage and display equipment  
Showers  
Shower stalls  
Sinks (bathroom, kitchen)  
Stoves (stovetops)

Tables, (Non-Wooden picnic tables)  
Telephones  
Toilets  
Toilet bowls  
Toilet bowl surfaces  
Tubs  
Tiles, glazed  
Ultrasonic baths  
Urinals  
Walls

Beer fermentation and holding tanks  
Blenders  
Bottling or premix dispensing equipment  
Chopping blocks, plastic and other nonporous  
Cooking utensils  
Coolers  
Cutlery  
Cutting Boards, plastic and other nonporous  
Dishes  
Eating Utensils  
Food processors  
Glassware  
Ice Chests  
Kitchen equipment  
Refrigerator bins used for meat, fruit, vegetables and eggs  
Silverware  
Slurpy Machines  
Tupperware®

Other hard nonporous surfaces made of:  
Formica®  
Glazed ceramic  
Glazed enameled surfaces  
Glazed porcelain  
Laminated Surfaces  
Metal  
Plastic (such as polystyrene or polypropylene)  
Sealed granite  
Sealed limestone  
Sealed marble  
Sealed slate  
Sealed stone  
Sealed terra cotta  
Sealed terrazzo  
Stainless steel  
Upholstery, vinyl and plastic  
Woodwork, finished

(Note to reviewer: The following is considered optional marketing language:)

**Use Bardac 205M-RTU:**

- as a sanitizer on dishes, glassware, and utensils.
- as a sanitizer in bottling and beverage dispensing equipment.
- as a sanitizer in sanitary filling of bottles and cans.
- in sanitizing bottles or cans in the final rinse application, and for external spraying of filler and closing machines.
- as a sanitizer in beer fermentation and holding tanks.
- as a Food-Grade Shell-Egg sanitizer, with best results achieved in water temperatures ranging from 78°F. – 110°F. The solution must be equal to or warmer than the eggs, but not to exceed 130°F. **Bardac 205M-RTU** may be applied through automatic washing systems, immersion tanks, foaming apparatus, and low pressure sprayers.
- in federally inspected meat and poultry facilities (as a sanitizer for all surfaces not always requiring a rinse).
- as a sanitizer for all surfaces not always requiring a rinse in official establishments operating under the Federal meat, poultry, shell egg grading and egg products inspection programs.

**Bardac 205M RTU** is a phosphate free, germicidal detergent effective in the presence of a moderate amount of organic soil on hard nonporous surfaces found at mushroom farms. **Bardac 205M RTU** has been designed for use between mushroom crops. Areas of intended use include breezeways and track alleys before spawning, inside and outside walls of mushroom houses, lofts, floors, storage sheds and casing rings. Use of **Bardac 205M RTU** should be limited to areas where compost and mushrooms are not present.

**Bardac 205M RTU** is effective against:

- Avian Infectious Bronchitis Virus
- Avian Influenza Virus
- Canine Distemper Virus
- Marek's Disease Virus
- Newcastle's Disease Virus
- Pseudorabies Virus
- Arkansas '99 (Infectious Bronchitis Virus)

**Bardac 205M RTU** is an effective sanitizer for use on food contact surfaces in water up to 500 ppm hardness at 1 part **Bardac 205M RTU** and 2.3 parts water (230 ppm active quat) in 60 seconds against:

- Campylobacter jejuni
- Escherichia coli
- Escherichia coli 0157:H7
- Klebsiella pneumoniae
- Listeria monocytogenes
- Salmonella choleraesuis
- Shigella sonnei
- Staphylococcus aureus
- Vibrio cholerae
- Yersinia enterocolitica

Regular, effective cleaning and sanitizing of equipment, utensils, and work or dining surfaces which could harbor hazardous 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 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 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.

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 must be washed, rinsed with potable water and sanitized at intervals throughout the day on a schedule based on food temperature, type of food, and amount of food particle accumulation.

**Bardac 205M-RTU** fulfills the criteria of Appendix F of the Grade "A" Pasteurized Milk Ordinances 1999 Recommendations of the U.S. Public Health Services in waters up to 500 ppm of hardness calculated as CaCO<sub>3</sub> when evaluated by the AOAC Germicidal and Detergent Sanitizer Method.

*(Note to reviewer: The following is considered optional marketing language:)*

**Bardac 205M RTU** is a one-step (Hospital) disinfectant that is effective against a broad spectrum of bacteria, is virucidal\*, fungicidal and eliminates odor-causing bacteria when used as directed.

**Bardac 205M RTU** is a Hospital Disinfectant, 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:

*(or)*

**Bardac 205M RTU** kills:

*(Bacteria):*

- Pseudomonas aeruginosa (Pseudomonas)
- Staphylococcus aureus (Staph)
- Salmonella choleraesuis (Salmonella)

Brevibacterium ammoniagenes (Brevibacterium)

Campylobacter jejuni (Campylobacter)

Escherichia coli (E. coli)

Escherichia coli pathogenic strain 0157:H7  
(pathogenic E. coli)

Klebsiella pneumoniae (Klebsiella)

Listeria monocytogenes (Listeria)

Pseudomonas cepacia (Pseudomonas)

Salmonella typhi (Salmonella)

Yersinia enterocolitica

*(Viruses:)*

\*Herpes Simplex Type 1 (Herpes)

\*Herpes Simplex Type 2 (Herpes)

\*Influenza A2 / Hong Kong (Influenza)

\*Vaccinia (Pox Virus)

*(Fungi:)*

Trichophyton mentagrophytes (Athlete's Foot Fungus)

(A Cause of Ringworm)

(A Cause of Ringworm of the Foot)

Dilution:

- Disinfection (Ready to Use) ..... 460 ppm active quat
- Sanitizer (1:1) ..... 230 ppm active quat

**DIRECTIONS FOR USE**

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

**DISINFECTION / VIRUCIDAL\* / FUNGICIDAL DIRECTIONS:**

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.

When used on surfaces in areas such as locker rooms, dressing rooms, shower and bath areas and exercise facilities, this product is an effective fungicide against Trichophyton mentagrophytes (the athlete's foot fungus).

Apply Bardac 205M RTU to hard nonporous surfaces with a cloth, mop, sponge, sprayer or by immersion, thoroughly wetting surfaces.

For sprayer applications, use a coarse spray device. Spray 6 - 8 inches from surface; rub with brush, sponge or cloth. Do not breathe spray.

Note: For spray applications, cover or remove all food products.

Treated surfaces must remain wet for 10 minutes. Wipe dry with a clean cloth, sponge or mop or allow to air dry. Use fresh product daily or more often if the product becomes visibly diluted or soiled.

Rinse food contact surfaces such as counter tops, tables, picnic tables, appliances and / or stove tops with potable water prior to reuse. Do not use on glasses, dishes or utensils as a disinfectant.

For heavily soiled areas, a preliminary cleaning is recommended.

*(Note for reviewer: For labels that list medical premises and metal and / or stainless steel surfaces, one of the following statements must be used:)*

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 pre-clean or decontaminate critical or semi-critical medical devices prior to sterilization or high-level disinfection.

*or*

This product is not for use on medical device surfaces.

**NON-ACID TOILET BOWL AND URINAL DISINFECTANT DIRECTIONS:**

Remove heavy soil prior to disinfection. Empty toilet bowl or urinal and apply Bardac 205M RTU to exposed surfaces, including under the rim with a cloth, mop or sponge or sprayer. Brush or swab thoroughly. Allow to stand for 10 minutes and flush.

**FOR USE ON FINISHED FLOORS:** Apply with a damp mop or autoscrubber.

**SALON (BARBER) INSTRUMENTS AND TOOLS DISINFECTION (BACTERICIDE) / VIRUCIDE / FUNGICIDE DIRECTIONS:**

Use Bardac 205M RTU to disinfect hard, nonporous instruments and tools. Completely immerse combs, brushes, rollers, razors, scissors, blades, manicure and other salon instruments and tools for 10 minutes. For heavily soiled instruments and tools, a preliminary cleaning is required. Rinse thoroughly and dry before use. Use fresh product daily or more often if product becomes visibly diluted 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.

**ULTRASONIC BATH DISINFECTANT DIRECTIONS:**

Use Bardac 205M RTU to disinfect hard nonporous non-critical instruments / objects compatible with Ultrasonic cleaning units.

Pour Bardac 205M RTU 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. Use fresh product for each use.

**TO SANITIZE NON-FOOD CONTACT SURFACES:**

Use 1 part of Bardac 205M RTU to 1 part of water to sanitize precleaned hard, nonporous surfaces. Apply sanitizer use-solution with a cloth, mop, sponge, sprayer or by immersion, thoroughly wetting surfaces.

For sprayer applications, use a coarse spray device. Spray 6 - 8 inches from surface; rub with brush, sponge or cloth. Do not breathe spray.

**Note:** For sprayer applications, cover or remove all food products.

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

Prepare fresh solution daily or more often if solution becomes visibly diluted, cloudy or soiled.

**TO SANITIZE BARBER / SALON INSTRUMENTS AND TOOLS:**

Immerse precleaned barber / salon instruments and tools (such as combs, brushes, razors, scissors, blades and manicure instruments) in a use-solution of 1 part of BARDAC 205M RTU to 1 part of water for at least 60 seconds (one minute). Rinse thoroughly and dry before use. Prepare fresh solution daily or more often if solution becomes visibly diluted, 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.

**TO SANITIZE FOOD CONTACT SURFACES, FOOD PROCESSING EQUIPMENT AND OTHER HARD SURFACES IN FOOD PROCESSING LOCATIONS, DAIRIES, RESTAURANTS AND BARS:**

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

Prior to application, remove gross food particles and soil by a pre-flush, or pre-scrape and, when necessary, pre-soak. 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 use-solution of 1part of Bardac 205M RTU to 1 part of water (230 ppm active quat) to the precleaned hard surface, with a cloth, mop, sponge, sprayer or by immersion, thoroughly wetting surfaces. Surfaces must remain wet for at least one minute (60 seconds) followed by adequate draining and air drying. Do not rinse.

Prepare fresh solution daily or more often if the use solution becomes visibly diluted or soiled. For mechanical applications, use-solution may not be reused for sanitizing applications but may be reused for other purposes such as cleaning.

Apply to sink tops, counter tops, refrigerated storage and display equipment and other stationary surfaces by cloth, sponge or brush.

Immerse pre-cleaned glassware, dishes, silverware, cooking utensils and other similar size food processing equipment in a solution of 1part of Bardac 205M RTU to 1 part of water for at least 60 seconds. Drain thoroughly and allow to air dry before reuse. Do not rinse.

**TO SANITIZE FOOD PROCESSING EQUIPMENT, UTENSILS, AND OTHER FOOD CONTACT ARTICLES REGULATED BY 21CFR § 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 with a use-solution of 1.0 part **Bardac 205M RTU** to 1.0 part water (230 ppm active). Articles that can be immersed must 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.

**TO SANITIZE BEVERAGE DISPENSING EQUIPMENT:**

1. Wash equipment with a compatible detergent and rinse with potable water prior to sanitizing.
2. Fill equipment with a solution of 1 part of **Bardac 205M RTU** to 1 part of water (230 ppm active quat).
3. Allow solution to remain in equipment for at least 60 seconds.
4. Drain thoroughly and allow to air dry before reuse. Do not rinse.

**TO SANITIZE SANITARY FILLING EQUIPMENT:**

Wash equipment with a compatible detergent and rinse with potable water prior to sanitizing. Prepare a use-solution of 1 part of **Bardac 205M RTU** to 1 part of water (230 ppm active quat) for final washer and rinser applications. Allow surfaces to remain wet for at least 60 seconds. Drain thoroughly and allow to air dry before reuse. Do not rinse.

**TO SANITIZE BEER FERMENTATION AND STORAGE TANKS:**

Wash equipment with a compatible detergent and rinse with potable water prior to sanitizing. Prepare a use-solution of 1 part of **Bardac 205M RTU** to 1 part of water (230 ppm active quat) for mechanical or automated systems. Allow surfaces to remain wet for at least 60 seconds. Drain thoroughly and allow to air dry before reuse. Do not rinse.

**TO SANITIZE EGG SHELLS INTENDED FOR FOOD:**

To sanitize previously cleaned food-grade eggs in shell egg and egg product processing plants, spray with a use-solution of 1 part of **Bardac 205M RTU** to 1 part of water (230 ppm active quat). The solution must be equal to or 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 must be reasonably dry before casing or breaking. The solution must not be re-used for sanitizing eggs.

**Note:** Only clean, whole eggs can be sanitized. Dirty, cracked or punctured eggs cannot be sanitized.

**BARDAC 205M RTU** can be used in accordance with the U.S. Public Health Service food service sanitization recommendations.

**U.S. PUBLIC HEALTH SERVICE**

**FOOD SERVICE SANITIZATION RECOMMENDATIONS**  
**CLEANING AND SANITIZING:** Equipment and utensils must be thoroughly pre-flushed or pre-scraped and when necessary, pre-soaked to remove gross food particles and soil.

1. Thoroughly wash equipment and utensils in hot detergent solution.
2. Rinse utensils and equipment thoroughly with clean water.
3. Sanitize equipment and utensils by immersion in a use solution of 1 part of **Bardac 205M RTU** to 1 part of water (230 ppm active quat) for at least 60 seconds at a temperature of 75°F.
4. For equipment and utensils too large to sanitize by immersion, apply a use-solution of 1 part of **Bardac 205M RTU** per 1 part of water (230 ppm active quat) by rinsing, spraying or swabbing until thoroughly wet.
5. Allow sanitized surface to drain and air dry. Do not rinse.

**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 1 part of **Bardac 205M RTU** to 1 part of water (230 ppm active quat). 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 drain board to air-dry.

**NOTE:** A clean potable water rinse following sanitization is not permitted under Section HFS 196.13 of the Wisconsin Administrative Code.

(For food processing or other facilities that have installed entryway sanitizing systems :)

**ENTRYWAY SANITIZING SYSTEMS:**

To prevent cross contamination from area to area, set the system to deliver undiluted Bardac 205M-RTU (400 ppm active) sanitizing solution. The (spray) (foam) should cover the entire path of the doorway. Set the system so that a continuous wet blanket of sanitizer solution is delivered to the floor.

Do not mix other foam additives to the sanitizing solution.

**DAIRY COW APPLICATION DIRECTIONS:** The udders, flanks, and teats of dairy cows can be washed with a solution of 1 part of Bardac 205M RTU per 1 part of water (230 ppm active quat). 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.

(Note to reviewer: "Veterinary Practice..." and "Farm Premise" directions are almost identical, so the two can either be separated into 2 paragraphs or combined into one if a supplemental registrant wants:)

**VETERINARY PRACTICE / ANIMAL CARE / ANIMAL LABORATORY / ZOOS / PET SHOP / KENNELS DISINFECTION DIRECTIONS:**

For cleaning and disinfecting hard nonporous surfaces of equipment used for animal food or water; utensils, instruments, cages, crates kennels, stables and catteries.

or

**FARM PREMISE DISINFECTION DIRECTIONS**

1. Remove all animals and feed from premises, vehicles, and enclosures.
2. Remove all litter, droppings and manure from floors, walls and surfaces of facilities occupied or traversed by animals.
3. [For "Veterinary Practice..." :Empty all feeding and watering appliances.] [For "Farm Premise Use" Empty all troughs, racks and other feeding and watering appliances.]
4. Thoroughly clean surfaces with soap or detergent and rinse with water.
5. Saturate surfaces with Bardac 205M-RTU for a period of 10 minutes.
6. 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.
7. Ventilate buildings and other closed spaces. Do not house animals or employ equipment until treatment has been absorbed, set or dried.
8. [For "Veterinary Practice..." Thoroughly scrub all treated feeding and watering appliances with soap or detergent, and rinse with potable water before reuse. [For "Farm Premise Use"; Thoroughly scrub all treated feed racks, mangers, troughs, automatic feeders, fountains and waterers with soap or detergent, and rinse with potable water before reuse.]

**MUSHROOM FARM PREMISE USE:**

**Site Preparation:** The first step in any on-going sanitation program should be the removal of gross contamination and debris. This may be accomplished by using a shovel, broom, or vacuum, depending on the area to be disinfected.

**Cleaning and Disinfection:** For general cleaning and disinfection, apply Bardac 205M RTU with a cloth, mop, sponge, sprayer or by immersion to thoroughly wet the surfaces. Treated surfaces must remain wet for 10 minutes. Wipe or allow to air dry. For heavily soiled areas, preclean first. Use fresh product for each use.

Heavily soiled areas may require repeated cleaning before treatment.

**DO NOT APPLY THE USE-SOLUTION TO THE MUSHROOM CROP, COMPOST OR CASING.** Rinse treated surfaces with potable water before they contact the crop, compost or casing.

**POULTRY AND SWINE PREMISE DISINFECTION DIRECTIONS:**

Remove all animals and feeds from premises, vehicles and enclosures such as coops, and crates. Remove all litter, droppings and manure from floors, walls and surfaces of barns, pens, stalls, chutes and other facilities and fixtures 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. Saturate surfaces with Bardac 205M RTU 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, cars, trucks, 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:**

Clean and then apply Bardac 205M RTU to treat hatchers, setters, trays, racks, carts, sexing tables, delivery trucks and other hard surfaces. Leave all treated surfaces wet for 10 minutes or more. Allow to air dry.

**Vehicles:**

Clean all vehicles including mats, crates, cabs, and wheels with water and soap or detergent. Then use Bardac 205M RTU to treat all vehicles. Leave treated surfaces wet for 10 minutes or more. Allow to air dry.

### Dressing Plant:

Disinfect equipment, utensils, walls and floors in poultry and animal dressing plants. Disinfect offal rooms, exterior walls and loading platforms of dressing plants. Cover or remove all food and packaging materials. Remove all heavy soils prior to application. Saturate all surfaces with **Bardac 205M RTU**. Scrub to loosen all soils. Surfaces must remain wet for 10 minutes, then thoroughly rinsed with potable water before operations are resumed.

**SHOE BATH SANITIZER DIRECTIONS:** To prevent cross contamination into animal areas, shoe baths containing one inch of freshly made sanitizing solution should be placed at all entrances to buildings and hatcheries. Scrape waterproof work boots and place in a use-solution of 1 part of **Bardac 205M RTU** to one part of water for 60 seconds prior to entering area. Change the solution in the bath at least daily or more often if the solution appears visibly diluted or soiled.

(Note to reviewer: If container is one gallon or less, the following Storage and Disposal statements will be used:)

### STORAGE AND DISPOSAL

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

(Note to reviewer: If container is greater than one gallon, the following Storage and Disposal statements will be used:)

### STORAGE AND DISPOSAL

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

#### Pesticide Storage:

Do not store on side. Avoid creasing or impacting of side walls.

#### 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:

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

(For Bag-in-Box Containers:)

#### For Bag - In - Box Containers:

How to use this package:

This package is designed to be used with dilution control systems only. Open package and connect to dispense according to directions on box top.

Trigger Sprayers:

Fill bottle from dispenser.

Apply to surfaces as specified in directions above.

Mop Buckets:

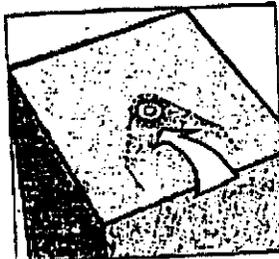
Fill bucket from dispenser.

Set up "Wet Floor" signs.

Mop floor surface as specified in directions above

#### OPENING INSTRUCTIONS

1. Position box with perforation up.
2. Press in circle.
3. Lift flap along perforation.
4. Retrieve fitting on bag.
5. Remove clear dust-cap from bag fitting.
6. Twist dispenser connector onto bag fitting.
7. Place bag-in-box into position on dispenser shelf.
8. Close dispenser (if applicable).



#### INSTRUCCIONES PARA ABIR

1. Ponga la caja con la perforación hacia arriba.
2. Empuje el círculo hacia adentro.
3. Levante la pestaña arrancándose de la caja a lo largo de la perforación.
4. Saque el adaptador que está en la bolsa.
5. Quite la tapa transparente con el polvo que tiene el adaptador de la bolsa.
6. Enrosque el conector dispensador al adaptador.
7. Ponga la "bag-in-box" (bolsa en caja) en posición en el mostrador de despacho.
8. Cierre el dispensador (si corresponde).