

6836-289

12/15/2008

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UNITED STATES ENVIRONMENTAL PROTECTION AGENCY


 UNITED STATES ENVIRONMENTAL PROTECTION AGENCY
 WASHINGTON, D.C. 20460

OFFICE OF PREVENTION, PESTICIDES AND TOXIC SUBSTANCES

DEC 15 2008

Ms. Georgia Anastasiou
 Agent for Lonza, Inc
 Lewis & Harrison
 122 C Street, NW Suite 740
 Washington, DC 20001

SUBJECT: Bardac 205M RTU
 EPA Registration No.: 6836-289
 Amendment Date: July 2, 2008
 EPA Receipt Date: July 11, 2008

Dear Ms. Anastasiou,

The following amendment submitted in connection with registration under FIFRA section 3(c)7 is acceptable with the conditions listed below.

- Add additional microorganisms, claims, use sites

Conditions

Revise the label as follows:

1. Under the "Precautionary Statements" on page 2, revise the second to last statement by incorporating the phrase, "...and before eating, drinking, chewing gum, or using tobacco."
2. Revise the 13th claim on page 3 by deleting "EPA."
3. Revise the last statement in the Mushroom Farms claim on page 9 by deleting the term, "should," and replacing it with the term, "must," so that it is in compliance with PR Notice 2000-5, Mandatory Labeling.
4. Delete the "Sanitize Floor Drains in Food Processing Areas" directions on page 17 because the proposed directions are not appropriate for this type of claim. Efficacy data must be submitted to support this claim, and it is recommended that you schedule a pre-application meeting to discuss the requirements.
5. Revise the statement, "Articles or surfaces too large ... swabbing," by deleting the term

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"should" and replacing it with, "*must*," such that the statement is in agreement with PR Notice 2000-5, Mandatory Labeling.

6. Revise "Personal Protection" and "Contact Time" statements associated with the HIV/HBV directions on page 14 by deleting the term, "should," and replace it with, "*must*," such that the statement is in agreement with PR Notice 2000-5, Mandatory Labeling.

7. Qualify "rollers" under the "Nail/Manicure Salon/Barber Instruments and Tools" directions on page 15 as a hard nonporous tool by stating "*plastic*" rollers.

8. Delete the "Sanitize Floor Drains in Food Processing Areas" directions on page 17 because the proposed directions are not appropriate for this type of claim. Efficacy data must be submitted to support this claim, and it is recommended that you schedule a pre-application meeting to discuss the requirements.

9. Revise the third paragraph under the "Sanitize Food Contact Surfaces" directions on page 18 by stating "Articles too large for immersing, apply a use solution of ... coarse sprayer." Delete the phrase, "or by immersion." Also, move the 6th paragraph under "Sanitize Food Contact Surfaces" directions on page 19 to appear after the third paragraph.

10. Revise the "Non-Porous Gloved Hands" directions on page 21 by deleting the phrases, "introducing harmful organisms" and "spreading of harmful organisms" and replace it with "*cross contamination*."

11. Revise the second statement under the "Entryway Sanitizing System" directions on page 25 by deleting the term, should, and replace it with, "*must*," so that the directions are in agreement with PR Notice 2000-5, Mandatory Labeling.

12. Revise the first statement under "Mushroom Farm Premise" directions on page 26 by deleting the term, should, and replace it with "*must*."

13. The "Final Container Disposal" instructions on page 31 are incomplete because they do not indicate how to dispose of the container once it has been rinsed. Add the following statements, "*Offer for recycling or reconditioning if available or puncture and dispose in sanitary landfill or by other procedures approved by state and local authorities.*"

General Comments

A stamped copy of the accepted labeling is enclosed. Submit one (1) copy of your final printed labeling before distributing or selling the product bearing the revised labeling.

Submit and/or cite all data required for registration/reregistration of your product under FIFRA section 3 (c) (5) and section 4 (a) when the Agency requires all registrants of similar products to submit such data.

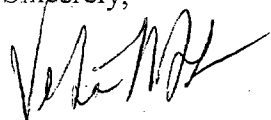
If the above conditions are not complied with, the registration will be subject to

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cancellation in accordance with FIFRA section 6 (e). Your release for shipment of the product bearing the amended labeling constitutes acceptance of these conditions. Should you have any questions concerning this letter, please contact Jacqueline McFarlane at (703)308-6416 or Velma Noble at (703) 308-6233.

Sincerely,



Velma Noble
Product Manager (31)
Regulatory Management Branch I
Antimicrobials Division (7510P)

Enclosure: Stamped Label

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BARDAC® 205M RTU

Disinfectant -
Sanitizer – Fungicide – Virucide* – Deodorizer

Effective in the presence of 5% serum contamination when used as a disinfectant

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 ₁₄ , 50%; C ₁₂ , 40%; C ₁₆ , 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

ACCEPTED
with COMMENTS
in EPA Letter Dated:
DEC 15 2008

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

Under the Federal Insecticide,
Fungicide, and Rodenticide Act as
amended, for the pesticide,
registered under EPA Reg. No. **6836-289**

Manufactured by:
Lonza Inc.
90 Boroline Road
Allendale, NJ 07401

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**PRECAUTIONARY STATEMENT
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

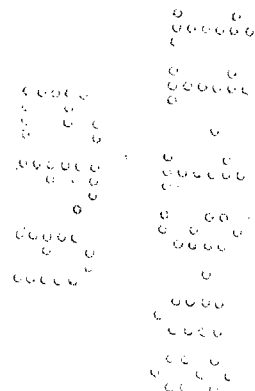
IF IN EYES: Hold eye open and rinse slowly and gently with water for 15 – 20 minutes. Remove contact lenses, if present, after the first 5 minutes, then continue rinsing eye.

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.



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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 under 40 CFR 180.940 (a) and ~~(e)~~ for use on food Processing Equipment and Utensils (in Dairies and Public Eating Establishments) (and) (Food Contact Surfaces, Food Processing Equipment and Utensils) (in Food Processing Plants) (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).
- For use in *[insert name of automated dilution system here]* (automated) (dilution system).

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Bardac 205M-RTU (Kills) (Eliminates) (Removes) (Destroys) and () on influenza A (Turkey/Wisconsin) (H5N1) on pre-cleaned environmental surfaces

Bardac 205M-RTU (Kills) (Eliminates) (Removes) (Destroys) *[Insert pathogen or pathogens from lists on pages 10 - 12]* on pre-cleaned environmental surfaces

Bardac 205M-RTU (Kills) (Eliminates) (Removes) (Destroys) Germs) (Bacteria) (Viruses*) (on pre-cleaned environmental surfaces)

Use [on] [to clean and disinfect] nonporous athletic mats, wrestling mats, gymnastic mats, exercise equipment and training tables.

Use [on] [to clean and disinfect] nonporous personal protective safety equipment, wrestling headgear, boxing headgear, protective headgear, athletic helmets, hard hats, half mask respirators, full face breathing apparatus, gas masks, goggles, spectacles, face shields, hearing protectors, and ear muffs. Rinse all equipment that comes in prolonged contact with skin with warm water and allow to air dry before reuse. [Caution: Cleaning at the recommended 120°F. temperature will avoid overheating and distortion of the personal safety equipment that would necessitate replacement.]

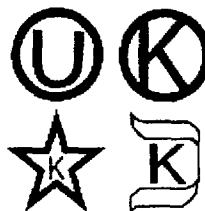
Cross-contamination is of major (housekeeping) (food safety) concern. **Bardac 205M-RTU** has been formulated to aid in the reduction of cross-contamination not only in hospitals, but in schools, institutions, and industry.

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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 may be used only if the supplemental registrant has obtained a Kosher Certification.)

(Any Kosher Symbol such as:)



(Kosher)

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

(AREAS OF USE:)

Use Bardac 205M-RTU in:

Bathrooms	Locker rooms
Homes [Households]	Motels
Kitchens	Prisons
	Public facilities
Clinics	Public rest rooms
Dental offices	Schools
Health Care Facilities	Shower and bath areas
Hospitals	Salons [Beauty] [Tanning] [Nail] [Manicure]
Medical Offices	
Medical Related facilities	Camp grounds
Nursing homes	Play ground equipment
Sick Rooms	
Day care centers	Animal laboratories
Nurseries	Dairy farms
	Farms
Bars	Hog farms
Beverage Plants	Kennels
Cafeterias	Mushroom Farms
Convenience stores	Poultry farms
Egg Processing Plants	Pet animal quarters
Food Preparation Areas	Pet shops
Food processing plants	Turkey farms
Food storage areas	Zoos
Institutional kitchens	
Restaurants [Front of House]	Airplanes
USDA inspected food processing facilities	Airports
	Ambulances
Athletic facilities	Boats
Barber shops	Buses
Business and office buildings	Campers
Colleges	Cars
Correctional facilities	Emergency (Police) (EMS) (Fire) (Rescue) vehicles
Dressing rooms	Mobile homes
Exercise facilities	Ships
Factories	Taxis
Hotels	Trailers
Institutional facilities	Trains (Train Cars) (Box cars) (Rail Cars)
Institutions	Transportation terminals
Laundries	Trucks (Box Trucks)

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

(TYPES OF SURFACES:)

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

Appliances, exteriors	Toilets
Bathroom fixtures	Toilet bowls
Bathtubs [fiberglass]	Toilet bowl surfaces
Cabinets	Tubs [Fiberglass]
Cages	Tiles, glazed
Chairs	Ultrasonic baths
Coils and drain pans of air conditioning and refrigeration equipment and heat pumps	Urinals
Conductive flooring	Walls
Counters [Countertops]	Whirlpool [bathtubs] [tubs] [units]
Countertop laminates	
Desks	Beer fermentation and holding tanks
Doorknobs (and Handles)	Beverage dispensing equipment
Floors	Blenders
Foot Spas	Bottling or premix dispensing equipment
Garbage cans	Chopping blocks, plastic and other nonporous
Highchairs	Cooking utensils
Kennel runs	Coolers
Microwave ovens, exteriors (exterior surfaces of)	Cutlery
	Cutting Boards, plastic and other nonporous
Outdoor [patio] furniture except cushions and wood frames	Dishes
	Eating Utensils
Refrigerators, exteriors (exterior surfaces of)	Food processors
	Food dispensing equipment
Refrigerated storage and display equipment	Frozen Drink (Beverage) Machines
	Glassware
Showers	Ice Chests
[Fiberglass] Shower stalls	Ice Machines
[Fiberglass] Sinks [bathroom] [kitchen]	Ice cream dispensing equipment [Soft Serve]
Sinks [bathroom] [kitchen]	Plastic Food Storage Containers
Stoves [stovetops]	Kitchen equipment
Tables, [Non-wooden picnic tables]	Refrigerator bins used for meat, fruit, vegetables and eggs
Tanning Beds	
Telephones	Silverware

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

(TYPES OF SURFACES:)

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

Non-critical [hospital] [medical] [Device] equipment surfaces:
Beds [Medical] [Hospital]
Bed frames
Bed rails
Crutches
Defibrillators
Gurneys
[Medical] Examining tables
[Medical] [Hospital] Lamps
Rescue tools
Resuscitators
[Medical] [Hospital] Scales
Stands
Stretchers
Stethoscopes
Walkers
Wheel chairs
Other hard nonporous surfaces made of:
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

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(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).
- 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 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.

(Note to reviewer. The following may be used only if the supplemental registrant has obtained an NSF listing. Allowed on back or side panel only.)



(NSF Listed)

(Insert 6-Digit NSF Listing Number here)

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

Bardac 205M-RTU is an effective sanitizer for use on food contact surfaces in 500 ppm hard water against:

Campylobacter jejuni

(Community Associated) Methicillin-Resistant Staphylococcus aureus - [CA-MRSA] [MRSA] (NRS384) (USA300)

(Community Associated) Methicillin-Resistant Staphylococcus aureus - [CA-MRSA] [MRSA] (NRS123) (USA400)

Escherichia coli

Escherichia coli 0157:H7

Klebsiella pneumoniae

Listeria monocytogenes

Salmonella enterica

Shigella sonnei

Staphylococcus aureus - (Methicillin-Resistant [MRSA])

Vibrio cholerae

Yersinia enterocolitica

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

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.

Articles that can be immersed in solution must remain in solution for 60 seconds. Articles or surfaces too large for immersing should be thoroughly wetted or flooded by rinsing, spraying or swabbing. Allow all sanitized surfaces to drain (and air dry).

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_3 when evaluated by the AOAC Germicidal and Detergent Sanitizer Method.

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 effective against the following animal viruses:

- Arkansas '99 [Infectious Bronchitis Virus]
- Avian Infectious Bronchitis Virus
- Avian Infectious Laryngotracheitis Virus
- Avian Influenza Virus (Tur/Wis) (Turkey/Wisconsin)
- Avian Influenza Virus (H5N1)
- Canine Distemper Virus
- Feline Calicivirus
- Laryngotracheitis Virus
- Marek's Disease Virus
- Newcastle's Disease Virus
- Pseudorabies Virus

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

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 [is effective against]:

(Bacteria):

Pseudomonas aeruginosa (*Pseudomonas*)

Staphylococcus aureus (*Staph*)—(~~Methicillin-Resistant [MRSA]~~)

Salmonella enterica (*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*]

~~(Community Associated) Methicillin-Resistant *Staphylococcus aureus* - [CA-MRSA] [MRSA] (NRS384) (USA300)~~

(Community Associated) Methicillin-Resistant *Staphylococcus aureus* - [CA-MRSA] [MRSA] (NRS123) (USA400)

Pseudomonas cepacia [*Pseudomonas*]

Salmonella typhi [*Salmonella*]

Yersinia enterocolitica

(Viruses:)

*Adenovirus Type 5

*Adenovirus Type 7

*Hepatitis B Virus (HBV)

*Herpes Simplex Virus Type 1 (Herpes)

*Herpes Simplex Virus Type 2 (Herpes)

*Human Immunodeficiency Virus Type 1 (HIV-1) (AIDS Virus)

*Influenza A2 / Hong Kong [Influenza] [Flu] Virus

* ~~Norwalk Virus~~ (Norovirus (Feline Calicivirus))

*SARS Associated Human Coronavirus

*Vaccinia Virus (Pox Virus)

(Fungi:)

Aspergillus niger

Trichophyton mentagrophytes (Athlete's Foot Fungus) (A Cause of Ringworm)
(A Cause of Ringworm of the foot)

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DIRECTIONS FOR USE

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

Dilution:

Disinfection (Ready to Use)..... 460 ppm active quat

Sanitizer (1:1)..... 230 ppm active quat

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.

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~~ required.

(or)

For heavily soiled areas, preclean first.

Use fresh product daily or more often if the product becomes visibly diluted or soiled.

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(Note for reviewer: For label 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.

***KILLS HIV AND HBV ON PRE-CLEANED ENVIRONMENTAL SURFACES / OBJECTS PREVIOUSLY SOILED WITH BLOOD / BODY FLUIDS** in health care settings or other settings in which there is an expected likelihood of soiling of inanimate surfaces / objects with blood or body fluids, and in which the surfaces / objects likely to be soiled with blood or body fluids can be associated with the potential for transmission of Human Immunodeficiency Virus Type 1 (HIV-1) (associated with AIDS) or Hepatitis B Virus (HBV).

SPECIAL INSTRUCTIONS FOR CLEANING AND DECONTAMINATION AGAINST HIV-1 OR HBV ON SURFACES / OBJECTS SOILED WITH BLOOD / BODY FLUIDS.

PERSONAL PROTECTION: Clean up should always be done wearing protective gloves, gowns, masks and eye protection.

CLEANING PROCEDURE: Blood and other body fluids containing HIV-1 or HBV must be thoroughly cleaned from surfaces and objects before application of **Bardac 205M-RTU**.

CONTACT TIME: Leave surfaces wet for 10 minutes. **DISPOSAL OF INFECTIOUS MATERIAL:** Blood, body fluids, cleaning materials and clothing should be autoclaved and disposed of according to local regulations for infectious waste disposal.

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For mold and mildew, Bardac 205M-RTU will effectively inhibit the growth of mold and mildew and the odors caused by them when applied to hard, nonporous surfaces. Follow disinfection instructions. Repeat treatment every seven days, or more often if new growth appears.

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.

[NAIL] [MANICURE] 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.

WHIRLPOOL FOOT SPA DISINFECTION:

After using whirlpool foot spa, drain the water and thoroughly clean all hard nonporous surfaces with soap or detergent. Rinse with water. Saturate surfaces with Bardac 205M-RTU to cover intake valve or 2 inches above highest jet. Start pump to circulate the solution. Swab exposed surfaces including unit sides, chair, and any related equipment thoroughly with cloth, sponge, or brush and allow treated surfaces and solution to stand for 10 minutes. After unit has been thoroughly disinfected, rinse all disinfected surfaces with fresh water.

19/32

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.

201/13
TO SANITIZE FLOOR DRAINS IN FOOD PROCESSING AREA

Use on accessible floor drain openings, removable caps and rings, catch baskets and exposed surfaces that are regularly cleaned. Before sanitizing pre-clean and scrub all surfaces, rinse thoroughly and apply a use-solution of 1 part of **Bardac 205M RTU** to 1 part of water (230 ppm active quat) by sprayer or immersion to thoroughly wet all surfaces.

For sprayer applications, cover or remove all food products. Use a coarse [foam] spray device and apply 6-8 inches from surface. Do not breathe spray. Treated surfaces must remain wet for 1 minute prior to reuse.

Prepare fresh solution daily or more often if solution is used for immersion and becomes visibly diluted, cloudy or soiled.

21/30

For Food Contact Surfaces, Food Processing Equipment and Utensils in Dairies and Public Eating Establishments (40 CFR 180.940 (a)) and Food Contact Surfaces, Food Processing Equipment and Utensils in Food Processing Plants (40 CFR 180.940 (a6)):

1 oz. of **BARDAC 205M-23** per 1 oz. of water (230 ppm active quat)

TO SANITIZE FOOD CONTACT SURFACES, FOOD PROCESSING EQUIPMENT AND OTHER HARD SURFACES IN FOOD PROCESSING LOCATIONS, DAIRIES, RESTAURANTS AND BARS (IN A THREE COMPARTMENT SINK):

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 1 part 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 1 part 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 40 CFR § 180.940(a) (IN A THREE COMPARTMENT SINK):

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. Do not rinse.

227/13
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.

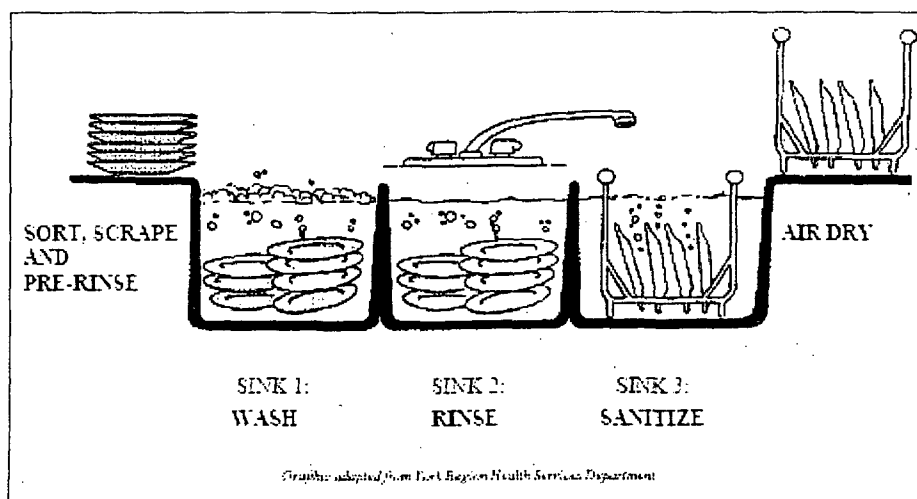
1. Thoroughly wash equipment and utensils in hot detergent solution.
2. Rinse utensils and equipment thoroughly with clean water.
3. Sanitize equipment and utensils by immersion in a use solution of 1 part of **Bardac 205M RTU** to 1 part of water (230 ppm active quat) for at least 60 seconds at a temperature 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 HFS 196, Appendix 7-204.11 of the Wisconsin Administrative Code (reference 40 CFR 180.940 (a)).

(Note to reviewer: The following graphic or a graphic of similar content may accompany any of the above food contact sanitization sections)



TO SANITIZE [SOFT SER] [FOOD] [AND] [FROZEN] [BEV AGE] DISPENSING EQUIPMENT:

Wash equipment with a compatible detergent and rinse with potable water prior to sanitizing.

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

TO SANITIZE ICE MACHINES:

1. Turn off refrigeration
2. Wash equipment with a compatible detergent and rinse with potable water prior to sanitizing.
3. Apply a solution of 1 part of **Bardac 205M RTU** to 1 part of water (230 ppm active quat) by mechanical spray, directly pouring, or by recirculating through the system.
4. Allow surfaces to remain wet or solution to remain in equipment for at least 60 seconds.
5. Drain thoroughly before reuse and allow to air dry.

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.

WATERPROOF GLOVE SANITIZING DIRECTIONS

To prevent cross contamination into processing areas of food plants, waterproof gloves must be sanitized prior to entering or re-entering those areas. Remove gross contamination from gloves before sanitizing. Then place gloved hand in a use-solution of 1 part of **Bardac 205M RTU** to 1 part of water (230 ppm active quat) for sixty seconds. Change the solution in the bath at least daily or more often if the solution appears visibly diluted or soiled.

SANITIZING – NON-POROUS GLOVED HANDS:

To prevent the spreading of harmful organisms into animal areas and the packaging and storage areas of food plants, dip, soak or spray pre-washed (plastic, latex or other synthetic rubber) gloved hands so that there is enough sanitizing solution to cover the gloved area. Do not let sanitizing solution come in contact with exposed skin. Make up the sanitizing solution by adding 1 part of **Bardac 205M RTU** to 1 part of water (230 ppm active quat). Dip, soak or spray in solution and allow gloved hands to remain wet for at least 60 seconds. No potable water rinse is allowed. Change the sanitizing solution in the bath at least daily or when solution appears dirty.

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.

FOR CONTINUOUS TREATMENT OF CONVEYORS:

Remove gross food particles and excess soil by a pre-flush or pre-scrape. Wash with a good detergent or compatible cleaner. Rinse equipment thoroughly with potable water, then rinse equipment with a sanitizing solution. During processing, apply 1 part of **Bardac 205M RTU** to 1 part of water (230 ppm active quat) to conveyors with MIKRO MASTER or other suitable feeding equipment. Controlled volumes of sanitizer are applied to return portion of conveyor through nozzles so located as to permit maximum drainage of sanitizer from equipment and to prevent puddles on top of belt. During interruptions in operation, coarse spray equipment, peelers, collators, slicers and saws with MIKRO MASTER dispensed 1 part of **Bardac 205M RTU** to 1 part of water (230 ppm active quat). Conveyors and other equipment must be free of product when applying this coarse spray.

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.

25/32

Bardac 205M-23 [kills] [is active against] (the following animal viruses):

[Animal Viruses:]

Arkansas '99 [Infectious Bronchitis Virus]	Avian Influenza Virus (H5N1)	Marek's Disease Virus
Avian Infectious Bronchitis Virus	Canine Distemper Virus	Newcastle's Disease Virus
Avian Infectious Laryngotracheitis Virus	Feline Calicivirus	Pseudorabies Virus
Avian Influenza Virus (Turkey/Wisconsin)	Laryngotracheitis Virus	

["SPECIAL INSTRUCTIONS FOR INACTIVATING AVIAN INFLUENZA A" AND OTHER ANIMAL VIRUSES LISTED ON THIS LABEL]

[VETERINARY], [ANIMAL CARE] and [ANIMAL LABORATORY] FACILITIES/ [ZOOS] / [PET SHOPS] / [KENNELS] AND [FARM PREMISE] DISINFECTION / [VIRUCIDAL] DIRECTIONS:

For cleaning and disinfecting hard nonporous surfaces: equipment used for feeding or watering animals, utensils, instruments, cages, kennels, stables, catteries pens, stalls and etc. Remove all animals and feeds from premises, animal transportation vehicles, crates, pens, stalls and etc. Remove all litter, droppings and manure from floors, walls and surfaces of facilities occupied or traversed by animals. Empty all (troughs, racks and) feeding and watering appliances. Thoroughly clean all surfaces with soap or detergent and rinse with water. Saturate surfaces with **Bardac 205M-RTU** for a period of 10 minutes. Wipe or allow to air dry. Immerse all animal handling and restraining equipment as well as forks, shovels, and scrapers used to remove litter and manure. Thoroughly scrub all treated surfaces, then rinse all surfaces that come in contact with food, including equipment used for feeding or watering, with potable water before reuse. *[For "Veterinary Practice..." Thoroughly scrub all treated feeding and watering appliances with soap or detergent, and rinse with potable water before reuse. Ventilate buildings, animal enclosures, [vehicles] and other closed spaces. Do not house animals or employ equipment until treatment has been absorbed, set or dried.*

(Alternate Numbered Format)

For cleaning and disinfecting hard nonporous surfaces: equipment used for feeding or watering animals, utensils, instruments, cages, kennels, stables, catteries pens, stalls and etc.

1. Remove all animals and feeds from premises, animal transportation vehicles, crates, pens, stalls and etc.
2. Remove all litter, droppings and manure from floors, walls and surfaces of facilities occupied or traversed by animals.
3. Empty all (troughs, racks and) feeding and watering appliances. Thoroughly clean all surfaces with soap or detergent and rinse with water.
4. Saturate surfaces with **Bardac 205M-RTU** for a period of 10 minutes. Wipe or allow to air dry.
5. Immerse all animal handling and restraining equipment as well as forks, shovels, and scrapers used to remove litter and manure.
6. Thoroughly scrub all treated surfaces, then rinse all surfaces that come in contact with food, including equipment used for feeding or watering, with potable water before reuse. *[For "Veterinary Practice..." Thoroughly scrub all treated feeding and watering appliances with soap or detergent, and rinse with potable water before reuse.*
7. Ventilate buildings, animal enclosures, [vehicles] and other closed spaces. Do not house animals or employ equipment until treatment has been absorbed, set or dried.

POULTRY AND SWINE PREMISES DISINFECTION DIRECTION

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.

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.

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.

27/30

MUSHROOM FARM PRELIMINARY 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, pre-clean 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.

281/30
(Note to reviewer: For Nonrefillable Containers, Container is one gallon or less, Label has Household and Residential Uses only.)

STORAGE AND DISPOSAL

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

Nonrefillable container. Do not reuse or refill this container. Wrap [container] and put in trash or offer for recycling if available.

(or)

Nonrefillable container. Do not reuse or refill this container. Wrap [container] and put in trash or offer for reconditioning if appropriate.

29/3
(Note to reviewer: For Nonrefillable Containers, Container is one gallon unless, Label has uses other than Household and Residential)

STORAGE AND DISPOSAL

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

Nonrefillable container. Do not reuse or refill this container. Clean container promptly after emptying. Triple rinse as follows: Fill container $\frac{1}{4}$ full with water and reclose the container. Agitate vigorously and dispose of rinsate. Repeat two more times. Wrap [container] and put in trash or offer for recycling if available.

(or)

Nonrefillable container. Do not reuse or refill this container. Clean container promptly after emptying. Triple rinse as follows: Fill container $\frac{1}{4}$ full with water and reclose the container. Agitate vigorously and dispose of rinsate. Repeat two more times. Wrap [container] and put in trash or offer for reconditioning if appropriate

30/33
(Note to reviewer: For Nonrefillable Containers, Container is over one gallon.)

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:

Pesticide wastes are acutely hazardous. Improper disposal of excess pesticide, spray mixture or 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:

Nonrefillable container. Do not reuse or refill this container. Clean container promptly after emptying.

(Plastic Containers:) Triple rinse as follows: Fill container $\frac{1}{4}$ full with water and reclose the container. Agitate vigorously, and dispose of rinsate consistent with pesticide disposal instructions. Repeat two more times. Then offer for recycling if available or puncture and dispose in sanitary landfill or by other procedures approved by state and local authorities. Follow pesticide disposal instructions for rinsate. If not tripled rinsed, these containers are acute hazardous wastes and must be disposed in accordance with local, state, and federal regulations.

(Metal Containers:) Triple rinse as follows: Fill container $\frac{1}{4}$ full with water and reclose the container. Agitate vigorously, and dispose of rinsate consistent with pesticide disposal instructions. Repeat two more times. Then offer for recycling if available or puncture and dispose in sanitary landfill or by other procedures approved by state and local authorities. Follow pesticide disposal instructions for rinsate. If not tripled rinsed, these containers are acute hazardous wastes and must be disposed in accordance with local, state, and federal regulations. DO NOT cut or weld metal containers.

(For Bag in Box Containers:) Then offer for recycling if available or dispose of in a sanitary landfill, or by incineration, or by other procedures allowed by state and local authorities.

31/32
(Note to reviewer: For Refillable Containers, Container is over one gallon:)

STORAGE AND DISPOSAL

Do not contaminate water, food or feed by storage or disposal. . Refillable container. Refill this container with *[this product]* only. Do not reuse this container for any other purpose. Cleaning before refilling is the responsibility of the refiller.

Pesticide Storage:

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 mixture or 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.

FINAL CONTAINER DISPOSAL

Clean container promptly after emptying. Cleaning the container before final disposal is the responsibility of the person disposing of the container

(Plastic or Metal Containers:) To clean the container before final disposal empty remaining contents from container for use according to use directions and triple rinse promptly after emptying. Triple rinse as follows: Fill container $\frac{1}{4}$ full with water and reclose the container. Agitate vigorously, and dispose of rinsate consistent with pesticide disposal instructions. Repeat two more times.

(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:

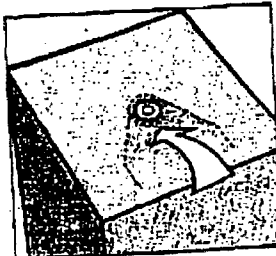
Fill bucket from dispenser.

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/ear 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 ABRIR

1. Ponga la caja con la perforación hacia arriba.
2. Empuje el círculo hacia adentro.
3. Levante la pestana arrancandola de la caja a lo largo de la perforación.
4. Saque el adaptador que está en la bolsa.
5. Quite la tapa transparente contra 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).