



UNITED STATES ENVIRONMENTAL PROTECTION AGENCY
WASHINGTON, DC 20460

OFFICE OF CHEMICAL SAFETY
AND POLLUTION PREVENTION

November 15, 2021

Jennifer DePietro
Regulatory Assurance Specialist
Lonza, LLC 412
Mount Kemble Avenue, Suite 200S
Morristown, NJ 07960

Subject: PRIA Label Amendment – To add electrostatic spray directions for use, to update label language
Product Name: BARDAC 205M RTU
EPA Registration Number: 6836-289
Received Date: 5/11/2021
Action Case Number/Decision Number: 00301752

Dear Ms. DePietro:

The amended label referred to above, submitted in connection with registration under the Federal Insecticide, Fungicide and Rodenticide Act, as amended, is acceptable. This approval does not affect any conditions that were previously imposed on this registration. You continue to be subject to existing conditions on your registration and any deadlines connected with them.

A stamped copy of your labeling is enclosed for your records. This labeling supersedes all previously accepted labeling. Pursuant to 40 CFR 156.10(a)(6), you must submit one copy of the final printed labeling before you release the product for shipment with the new labeling. In accordance with 40 CFR 152.130(c), you may distribute or sell this product under the previously approved labeling for 18 months from the date of this letter. After 18 months, you may only distribute or sell this product if it bears this new revised labeling or subsequently approved labeling. "To distribute or sell" is defined under FIFRA section 2(gg) and its implementing regulation at 40 CFR 152.3.

Should you wish to add/retain a reference to the company's website on your label, then please be aware that the website becomes labeling under FIFRA and is subject to review by the Agency. See FIFRA section 2(p)(2). If the website is false or misleading, the product would be misbranded and unlawful to sell or distribute under FIFRA section 12(a)(1)(E). 40 CFR 156.10(a)(5) lists examples of statements EPA may consider false or misleading. In addition, regardless of whether a website is referenced on your product's label, claims made on the website may not substantially differ from those claims approved through the registration process, FIFRA section 12(a)(1)(B). Therefore, should the Agency find or if it is brought to our attention that a website contains false or misleading statements or claims substantially differing from the EPA approved registration, the website will be referred to the EPA's Office of Enforcement and Assurance.

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Your release for shipment of the product constitutes acceptance of these conditions. If these conditions are not complied with, the registration will be subject to cancellation in accordance with FIFRA section 6. If you have any questions, please contact Miederhoff.eric@epa.gov or Oiguenblik.emilia@epa.gov



Eric Miederhoff
Product Manager 31
Regulatory Management Branch I
Antimicrobials Division (7510P)
Office of Pesticide Programs

Enclosure: Stamped label

BARDAC® 205M RTU

Disinfectant – Sanitizer – Fungicide – Virucide* – Deodorizer

Effective in the presence of 5% serum contamination when used as a disinfectant³

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 hard, non-porous, food contact surfaces

Staphylocidal¹ • Pseudomonacidal² • Bactericidal • 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 [PRECAUCIÓN]

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*)

[DOT symbols]

[Country of origin (*insert country*)]

[Manufactured in (*insert country*)]

[Barcode]

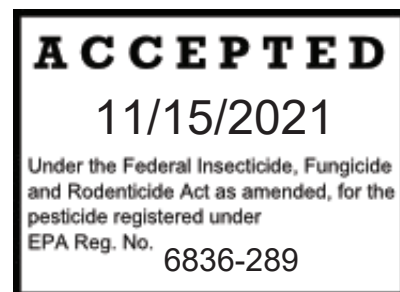
Manufactured by:

Lonza, LLC

412 Mount Kemble Avenue

Suite 200S

Morristown, NJ 07960



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 and before eating, drinking, chewing gum, using tobacco, or using the toilet.

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. For general information on product use, etc., call the National Pesticides Information Center at 1-800-858-7378. You may also contact the poison control center at 1-800-222-1222 for emergency medical treatment information.

{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.

{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 surfaces³ in rest room and toilet areas, 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.
- Cleans³, disinfects and deodorizes in one labor saving step⁵
- 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 hard, non-porous surfaces in 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.
- tested using the AOAC Use-Dilution Method
- tested using the ASTM test method for hard, non-porous, non-food contact surface sanitizer
- Sanitizes³ 99.9% of Staphylococcus aureus, Klebsiella pneumoniae and Klebsiella aerogenes in 3 minutes.
- testing using the AOAC Germicidal and Detergent Sanitizing Action of Disinfectants test method for hard, non-porous, food contact surface sanitizer
- has been cleared under 40 CFR 180.940 (a) for use on food Processing Equipment and Utensils [in Dairies and Public Eating Establishments] [and] [Hard, Non-porous, 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 for use in all federally inspected meat and poultry plants, hospitals, institutional and industrial facilities.
- can be used on hard, non-porous, 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].
- is a No Rinse sanitizer formula.
- [Kills] [Eliminates] [Removes] [Destroys] 99.9% of avian influenza A Virus (Turkey/Wisconsin) (H9N2) on pre-cleaned environmental hard, non-porous surfaces
- [Kills] [Eliminates] [Removes] [Destroys] 99.9% of *(Insert pathogen or pathogens from lists on pages 10 – 11)* on pre-cleaned environmental hard, non-porous surfaces
- [Kills] [Eliminates] [Removes] [Destroys] 99.9% of [Germs] [Bacteria] [Viruses*] [on pre-cleaned environmental hard, non-porous surfaces]
- [Kills] [Eliminates] [Removes] [Destroys] 99.99% of Foodservice Germs [Escherichia coli [E. coli], Salmonella enterica [Salmonella], and Listeria monocytogenes [Listeria]]
- [Kills] [Eliminates] [Removes] [Destroys] 99.99% of Foodservice Bacteria^{3,4}
- For Commercial Use

{Note to reviewer: the following is considered optional marketing language:}

Use **Bardac® 205M RTU**:

- as a disinfectant on hard, non-porous, non-food surfaces.
- for sanitizing and disinfecting of ultrasound transducers, probes, mammography compressor plates and other hard, non-porous 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 pumps⁶. Follow the directions for sanitization of hard, non-porous, non-food contact surfaces.
- as a broad spectrum disinfectant in Ultrasonic Baths [Ultrasonic cleaning units].
- to sanitize and disinfect [manicure] [nail] [salon] [barber] tools and instruments: combs, brushes, scissors, blades and manicure instruments.
- to clean and disinfect sealed finished floors without dulling gloss.
- for [non-scratch] cleaning of showers and tubs, shower doors and curtains, fixtures and toilet bowl exteriors.
- 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, non-porous 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 hard, non-porous surfaces in barns, pens, stalls, chutes and other facilities and fixtures occupied or traversed by animals.
- 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 hard, non-porous surfaces not always requiring a rinse].
- as a sanitizer for all hard, non-porous surfaces not always requiring a rinse in official establishments operating under the Federal meat, poultry, shell egg grading and egg products inspection programs.

Use [on] [to clean and disinfect] hard, non-porous athletic mats, wrestling mats, gymnastic mats, exercise equipment and training tables.

Use [on] [to clean and disinfect] hard, non-porous 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. [Precaution: Cleaning at 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 between treated hard, non-porous surfaces not only in hospitals, but in schools, institutions, and industry.

{Note to reviewer: the following is considered optional marketing language:}

Bardac® 205M RTU is a one-step [Hospital] disinfectant^{3,5} 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 phosphate free, germicidal detergent effective on visibly clean hard, non-porous 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** must be limited to areas where compost and mushrooms are not present.

Regular, effective cleaning and sanitizing of equipment, utensils, and work or dining hard, non-porous 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 reduce cross-contamination between treated hard, non-porous surfaces, kitchenware and hard, non-porous 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 hard, non-porous 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 hard, non-porous surfaces too large for immersing must be visibly 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 2007 Recommendations of the U.S. Public Health Services in waters up to 500 ppm of hardness calculated as CaCO₃ when evaluated by the AOAC Germicidal and Detergent Sanitizer Method.

{Note to reviewer: The following is considered optional marketing language.}

[AREAS OF USE:]

Use **Bardac® 205M RTU** in:

{Note to reviewer: Each entry below also represents a graphic depicting the corresponding area of use. The graphics will only represent individual objects or outsides or insides of buildings as described below. No people, animal or food will be depicted in graphics.}

Bathrooms
Homes [Households]
Kitchens

Clinics
Dental offices
Health Care Facilities
Hospitals
Medical Offices
Medical Related facilities
Nursing homes
Sick Rooms
Day care centers
Nurseries

Bars
Beverage Plants
Cafeterias
Convenience stores
Egg Processing Plants
Food Preparation Areas
Food processing plants
Food storage areas
Institutional kitchens
Restaurants [Front of House]
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
Laundries

Locker rooms
Motels
Prisons
Public facilities
Public rest rooms
Schools
Shower and bath areas
Salons [Beauty] [Tanning] [Nail] [Manicure]
Camp grounds
Play ground equipment
Universities

Animal laboratories [or] [clinics]
Dairy farms
Farms
Hog farms
Kennels
Mushroom Farms
Poultry farms
Pet animal quarters
Pet shops
Turkey farms
Zoos

Airplanes
Airports
Ambulances
Boats
Buses
Campers
Cars
Emergency [Police] [EMS] [Fire] [Rescue] vehicles
Mobile homes
Ships
Taxis
Trailers
Trains [Train Cars] [Box cars] [Rail Cars]
Transportation terminals
Trucks [Box Trucks]

{Note to reviewer: the following is considered optional marketing language:}

[TYPES OF SURFACES:]

Use **Bardac® 205M RTU** on washable hard, non-porous surfaces of:

{Note to reviewer: Each entry below also represents a graphic depicting the corresponding type of surface. No people, animal, or food will be depicted in graphics. Only exteriors of microwaves and refrigerators will be depicted. Toy graphics will be submitted to Agency for review.}

Appliances, exteriors	Toilet bowl exteriors
Bathroom fixtures	Toilet bowl surfaces
Bathtubs [fiberglass]	Tubs [Fiberglass]
Cabinets	Tiles, glazed
Cages	Ultrasonic baths
Chairs	Urinals
Coils and drain pans of air conditioning and refrigeration equipment and heat pumps ⁶	Walls
Conductive flooring	Whirlpool [bathtubs] [tubs] [units]
Counters [Countertops]	Beer fermentation and holding tanks
Countertop laminates	Beverage dispensing equipment
Desks	Blenders
Doorknobs [and Handles]	Bottling or premix dispensing equipment
Floors	Chopping blocks, plastic and other non-porous
Foot Spas	Cooking utensils
Garbage cans	Coolers
Highchairs	Cutlery
Kennel runs	Cutting Boards, plastic and other non-porous
Microwave ovens, exteriors [exterior surfaces of]	Dishes
Outdoor [patio] furniture except cushions and wood frames	Eating Utensils
Refrigerators, exteriors [exterior surfaces of]	Food processors
Refrigerated storage and display equipment ⁶	Food dispensing equipment
Showers	Frozen Drink [Beverage] Machines
[Fiberglass] Shower stalls	Glassware
[Fiberglass] Sinks [bathroom] [kitchen]	Ice Chests
Sinks [bathroom] [kitchen]	Ice Machines
Stoves ⁶ [stovetops ⁶]	Ice cream dispensing equipment ⁶ [Soft Serve ⁶]
Tables, [Non-wooden picnic tables]	Plastic Food Storage Containers
Tanning Beds	Kitchen equipment
Telephones	Refrigerator bins used for meat, fruit, vegetables and eggs
Toilet exteriors	Silverware

{Note to reviewer: the following is considered optional marketing language:}

[TYPES OF SURFACES:]

Use **Bardac® 205M RTU** on washable hard, non-porous 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, non-porous 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

{Note to reviewer: the following must be used when making hard, non-porous, food contact surface sanitizing claims:}

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

Campylobacter jejuni [ATCC 29428]

Escherichia coli [ATCC 11229]

Escherichia coli O157:H7 [ATCC 35150]

Klebsiella pneumoniae [ATCC 4352]

Listeria monocytogenes [ATCC 19115]

Salmonella enterica [ATCC 10708]

Shigella sonnei [ATCC 11000]

Staphylococcus aureus [ATCC 6538]

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

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

Staphylococcus aureus - Methicillin-Resistant [MRSA] [ATCC 33592]

Vibrio cholerae [ATCC 14035]

Yersinia enterocolitica [ATCC 9610]

{Note to reviewer: one of the following may be used when making hard, non-porous, non-food contact surface sanitizing claims}

Bardac® 205M RTU is an effective sanitizer for hard, non-porous, non-food contact surfaces at 230 ppm active quat in deionized water against:

{OR}

Bardac® 205M RTU is a sanitizer for hard, non-porous, non-food contact surfaces tested according to the method for Sanitizers - Non-Food Contact Surfaces, in the presence of deionized water in 3 minutes against:

Klebsiella aerogenes [ATCC 13048]

Klebsiella pneumoniae [ATCC 4352]

Staphylococcus aureus [ATCC 6538]

{Note to reviewer: the following is considered optional marketing language:}

Bardac® 205M RTU is a [Hospital] Disinfectant, Bactericidal tested according to the current AOAC Disinfectants Use-Dilution Method, Fungicidal according to the AOAC Fungicidal Test, and Virucidal* tested according to the virucidal qualification, modified in the presence of 5% organic serum against:

{or}

As a disinfectant, **Bardac® 205M RTU** [kills] [is effective against]:

[Bacteria:]

Burkholderia cepacia [ATCC 25416]

Campylobacter jejuni [Campylobacter] [ATCC 29428]

Corynebacterium ammoniagenes [ATCC 6871]

Escherichia coli [E. coli] [ATCC 11229]

Escherichia coli pathogenic strain O157:H7 [pathogenic E. coli] [ATCC 35150]

Klebsiella pneumoniae [Klebsiella] [ATCC 4352]

Listeria monocytogenes [Listeria] [ATCC 19115]

Pseudomonas aeruginosa [Pseudomonas] [ATCC 15442]

Salmonella enterica [Salmonella] [ATCC 10708]

Salmonella typhi [Salmonella] [ATCC 6539]

Shigella dysenteriae [Shigella] [ATCC 9380]

Staphylococcus aureus [Staph] [ATCC 6538]

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

Staphylococcus aureus - Methicillin-Resistant [MRSA] [ATCC 33592]

Yersinia enterocolitica [ATCC 9610]

[Viruses:]

*Adenovirus Type 5 [ATCC VR-5]

*Adenovirus Type 7 [ATCC VR-7]

*Hepatitis B Virus [HBV] [Hepadna Virus Testing]

*Hepatitis C Virus [HCV] [Oregon C24v-genotype 1 strain]

*Herpes Simplex Virus Type 1 [Herpes] [HSV-2 Sabin]

*Herpes Simplex Virus Type 2 [Herpes] [HSV-2 Sabin]

*Human Coronavirus [ATCC VR-740, Strain 229E]

*Human Immunodeficiency Virus Type 1 [HIV-1] [AIDS Virus] [Type 1, Zeptomex]

*Influenza A2 / H3N2 [Influenza] [Flu] Virus [ATCC 68]

*Norovirus - Feline Calicivirus [Univ. Ottawa (CREM)]

*SARS-associated Coronavirus [SARS-CoV] [CDC# 200300592]

*Vaccinia Virus [Wyeth Strain]

{Note to reviewer: The following is considered optional marketing language:}

Bardac® 205M RTU [kills] [is effective against] [the following animal viruses]:

Arkansas '99 [Avian] [Infectious Bronchitis Virus] [SPAFAS Labs]

[Avian Infectious] [Laryngotracheitis Virus] [ATCC VR-22]

Avian Influenza Virus [Tur/Wis] (Turkey/Wisconsin) [SPAFAS Labs]

Avian Influenza Virus (H5N1) [CDC # 2006719965]

Canine Distemper Virus [Strain Ondesterpoort, American Bioresearch Laboratories]

Feline Calicivirus [Univ.Ottawa (CREM)]

Marek's Disease Virus [SPAFAS Labs]

Newcastle's Disease Virus [ATCC VR-108, Strain B1, Hitchner or Blacksburg]

Pseudorabies Virus [Strain Aujesczkies, PT-1 origin, American Bioresearch Laboratories]

[Fungi:]

Aspergillus niger [ATCC 6275]

Trichophyton interdigitale [Athlete's Foot Fungus] [may cause Ringworm] [may cause Ringworm of the foot]
[ATCC 9533, Strain 640]

{Note to Reviewer: These statements for claims against enveloped and large, non-enveloped viruses, shall not appear on marketed (final print) product labels.}

EMERGING VIRAL PATHOGENS

This product qualifies for emerging viral pathogen claims per the EPA's 'Guidance to Registrants: Process for Making Claims Against Emerging Viral Pathogens not on EPA-Registered Disinfectant Labels' when used in accordance with the appropriate use directions indicated below.

This product meets the criteria to make claims against certain emerging viral pathogens from the following viral category[ies]:

- Enveloped Viruses
- Large, non-enveloped virus

For an emerging viral pathogen that is a/an...	...follow the direction for use for the following organisms on the label:
Enveloped virus	Norovirus (tested as Feline Calicivirus)
Large, non-enveloped virus	Norovirus (tested as Feline Calicivirus)

[BARDAC® 205M RTU] has demonstrated effectiveness against viruses similar to **[name of emerging virus]** on hard, non-porous surfaces. Therefore, **[BARDAC® 205M RTU]** can be used against **[name of emerging virus]** when used in accordance with the directions for use against **[Norovirus]** on hard, non-porous surfaces. Refer to the **[CDC or OIE]** website at **[pathogen-specific website address]** for additional information.

OR

[Name of illness/outbreak] is caused by **[name of emerging virus]**. **[BARDAC® 205M RTU]** kills similar viruses and therefore can be used against **[name of emerging virus]** when used in accordance with the directions for use against **[Norovirus]** on hard, non-porous surfaces. Refer to the **[CDC or OIE]** website at **[website address]** for additional information.

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] [MOLD AND MILDEW CONTROL] 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 interdigitale* [the athlete's foot fungus].

Apply **Bardac® 205M RTU** to hard, non-porous surfaces with a cloth, mop, sponge, sprayer or by immersion, visibly wetting surfaces.

For sprayer applications, use a coarse spray device. Spray 6 - 8 inches from surface. Do not breathe spray.
Note: For spray applications, cover or remove all food products.

Treated surfaces must remain visibly wet for 10 minutes. *{Note to reviewer: if using reduced contact time for Human Coronavirus, the following sentence will be required:}* **[For Human Coronavirus** treated surfaces must remain visibly wet for 1 minute.] Wipe dry with a clean cloth, sponge or mop or allow to air dry.

Rinse hard, non-porous, 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 visibly soiled areas, a preliminary cleaning is required.

{or}

For visibly soiled areas, preclean first.

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, non-porous surfaces. Follow disinfection instructions. Repeat treatment every seven days, or more often if new growth appears.

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

{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.

***KILLS HIV AND HBV AND HCV ON PRE-CLEANED ENVIRONMENTAL HARD, NON-POROUS 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] or Hepatitis C Virus [HCV].

Special Instructions for Cleaning and Decontamination against HIV-1 or HBV or HCV on Surfaces / Objects Soiled With Blood / Body Fluids.

Personal Protection: Clean up must always be done wearing protective gloves, gowns, masks and eye protection.

Cleaning Procedure: Blood and other body fluids containing HIV-1 or HBV or HCV must be visibly cleaned from surfaces and objects before application of **Bardac® 205M RTU**.

Contact Time: Leave surfaces visibly wet for 10 minutes with a 3 1/2 oz. per 4 1/2 gallons of water use solution [or equivalent dilution].

Disposal of Infectious Material: Blood, body fluids, cleaning materials and clothing must be autoclaved and disposed of according to local regulations for infectious waste disposal.

For Use as a One-Step Cleaner and Disinfectant Against Bacteria and Viruses by Electrostatic Spraying^{3,5}:

Electrostatic spray application is for efficacy claims with a 10 minute contact time and 450 ppm concentration.

This application method is not to be used to treat hard, non-porous surfaces for sanitization or fungicidal claims.

- Ensure bystanders and pets are not present in the room during application.
- Clean visibly dirty surfaces prior to spraying.
- Wear a N95 filtering facepiece respirator or half face respirator with a N95 filter and eye protection (goggles, face shield or safety glasses) when spraying.
- Select a spray nozzle that produces spray droplet particles with a volume median diameter (VMD) ≥80 µm.
- Place the electrostatic spray function in the ON position for electrostatic spray models that have the functionality to toggle ON/OFF.
- Hold the sprayer nozzle 1-2 feet away from the target surface. Starting at the highest point and working down to the lowest point, spray target surfaces using a smooth methodical "S" pattern. To avoid leaving gaps in sprayed surfaces, overlap previously treated surfaces when moving onto subsequent sections.
- The target surface must remain visibly wet for 10 minutes. Re-apply product as necessary to keep surface visibly wet for the duration of the contact time. Wipe surfaces dry (or rinse) (or allow to air dry).
- Allow the treated room to remain unoccupied for 15 minutes before reentering.

NON-ACID TOILET BOWL AND URINAL DISINFECTANT DIRECTIONS:

Remove visible 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 remain visibly wet for 10 minutes and flush.

[NAIL] [MANICURE] [SALON] [BARBER] INSTRUMENTS AND TOOLS DISINFECTION [BACTERICIDE] / [VIRUCIDE] / [FUNGICIDE] DIRECTIONS:

Use **Bardac® 205M RTU** to disinfect hard, non-porous instruments and tools. Completely immerse combs, brushes, plastic rollers, razors, scissors, blades, manicure and other salon instruments and tools for 10 minutes. For visibly 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, non-porous non-critical instruments / objects compatible with Ultrasonic cleaning units. Pour **Bardac® 205M RTU** directly into bath chamber. Preclean visibly 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 visibly clean all hard, non-porous 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.

FOR USE ON SEALED FINISHED FLOORS: Apply with a damp mop or autoscrubber. Allow surface to remain visibly wet for 10 minutes. Wipe or allow to air dry.

Bardac® 205M RTU [kills] [is effective against] [the following animal viruses]:
{include list from page 11}

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

{or}

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

For cleaning and disinfecting hard, non-porous 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. Visibly clean all surfaces with soap or detergent and rinse with water. Saturate surfaces with **Bardac® 205M RTU** and allow to remain visibly wet 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, non-porous 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.
4. Visibly clean all surfaces with soap or detergent and rinse with water.
5. Saturate surfaces with **Bardac® 205M RTU** and allow to remain visibly wet for a period of 10 minutes. Wipe or allow to air dry.
6. Immerse all animal handling and restraining equipment as well as forks, shovels, and scrapers used to remove litter and manure.
7. 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.]
8. 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 PREMISE DISINFECTION [/ VIRUCIDAL*] 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. Visibly clean all surfaces with soap or detergent and rinse with water. Saturate surfaces with **Bardac® 205M RTU** and allow to remain visibly wet 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, non-porous surfaces. Leave all treated surfaces visibly 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 hard, non-porous surfaces of vehicles. Leave treated surfaces visibly 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 visible soil prior to application. Saturate all surfaces with **Bardac® 205M RTU**. Scrub to loosen all soils. Surfaces must remain visibly wet for 10 minutes, then thoroughly rinsed with potable water before operations are resumed.

MUSHROOM FARM PREMISE USE:

Site Preparation: The first step in any on-going sanitation program must be the removal of visible 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 visibly wet the surfaces. Treated surfaces must remain visibly wet for 10 minutes. Wipe or allow to air dry. For visibly soiled areas, preclean first. Use fresh product for each use.

Visibly 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.

TO SANITIZE HARD, NON-POROUS, NON-FOOD CONTACT SURFACES:

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

For sprayer applications, use a coarse spray device. Spray 6 - 8 inches from surface. Do not breathe spray.

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

Treated surfaces must remain visibly wet for 3 minutes. 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] [MANICURE] [NAIL] [SALON] INSTRUMENTS AND TOOLS: {Use not approved in the State of California} 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 3 [three] minutes. 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.

For Hard, Non-Porous, Food Contact Surfaces, Food Processing Equipment and Utensils in Dairies and Public Eating Establishments and Hard, Non-Porous, Food Contact Surfaces, Food Processing Equipment and Utensils in Food Processing Plants [40 CFR 180.940 (a)]:

1 oz. of **Bardac® 205M RTU** per 1 oz. of water [230 ppm active quat] [or equivalent dilution]

TO SANITIZE HARD, NON-POROUS, FOOD CONTACT SURFACES, FOOD PROCESSING EQUIPMENT AND OTHER HARD NON-POROUS SURFACES IN FOOD PROCESSING LOCATIONS, DAIRIES, RESTAURANTS AND BARS [IN A THREE COMPARTMENT SINK]:

For sanitizing hard, non-porous surfaces of food processing equipment, dairy equipment, food utensils, dishes, silverware, glasses, sink tops, countertops, refrigerated storage and display equipment⁶ and other hard, non-porous surfaces.

Prior to application, remove visible 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.

Articles too large for immersing, 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, or coarse sprayer, visibly wetting surfaces. Surfaces must remain visibly wet for at least one minute [60 seconds] followed by adequate draining and air drying. Do not rinse.

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.

Prepare fresh sanitizing 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 equipment⁶ and other stationary surfaces by cloth, sponge or brush.

TO SANITIZE FOOD PROCESSING EQUIPMENT, UTENSILS, AND OTHER HARD, NON-POROUS, 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 visible food particles and soil.
2. Thoroughly wash articles with an appropriate detergent or cleaner.
3. Rinse articles thoroughly with potable 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 must be visibly wetted by rinsing, spraying, or swabbing.
5. Remove immersed items from solution to drain and then air dry. Non-immersed items must be allowed to air dry also. Do not rinse.

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

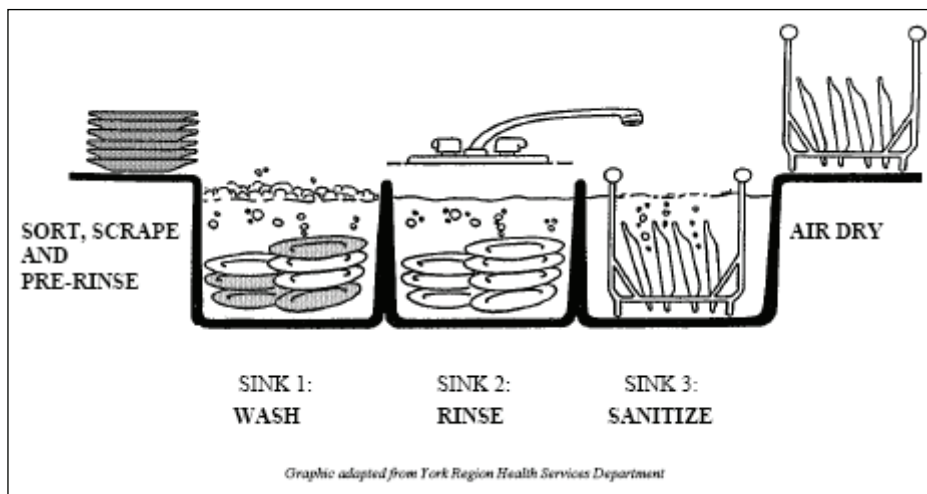
CLEANING AND SANITIZING: Equipment and utensils must be thoroughly pre-flushed or pre-scraped and when necessary, pre-soaked to remove visible food particles and soil.

1. Thoroughly wash equipment and utensils in hot detergent solution.
2. Rinse utensils and equipment thoroughly with potable 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 visibly 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 potable 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 codes.
 5. Place sanitized utensils on a rack or drain board to air-dry.
 6. Prepare a fresh sanitizing solution at least daily or when visibly soiled or diluted.
- 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 SERVE] [FOOD] [AND] [FROZEN] [BEVERAGE] DISPENSING EQUIPMENT⁶:

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 and allow machine interior to reach room temperature.
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 visibly 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 visibly 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 visibly wet for at least 60 seconds. Drain thoroughly and allow to air dry before reuse. Do not rinse.

WATERPROOF GLOVE SANITIZING DIRECTIONS

To reduce cross contamination between treated hard, non-porous surfaces in processing areas of food plants, waterproof gloves must be sanitized prior to entering or re-entering those areas. Remove visible 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 reduce cross contamination between treated hard, non-porous surfaces in 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. Visibly wet eggs 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 visible 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 [BRAND NAME] [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 [BRAND NAME] [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.

{For food processing or other facilities that have installed entryway sanitizing systems:}

ENTRYWAY SANITIZING SYSTEMS:

To reduce cross-contamination between treated hard, non-porous surfaces from area to area, set the system to deliver undiluted **Bardac® 205M RTU** [400 ppm active] sanitizing solution. The [spray] [foam] must 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 reduce cross contamination between treated hard, non-porous surfaces in animal areas, shoe baths containing one inch of freshly made sanitizing solution must 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 3 minutes 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 the following refill directions are used on the final product label, then the label will have either the "Refillable Containers for Household and Residential Use" storage and disposal directions or the "Refillable Containers for commercial, industrial, and institutional use" storage and disposal directions}

Refill Directions:

Remove top from empty spray bottle.

Unscrew cap on refill and pour contents directly into empty bottle until full. Replace trigger sprayer. If liquid remains in refill bottle, replace cap. Store for future use. Use product according to label directions.

To operate: Turn nozzle to on position and spray.

{Note to reviewer: For Nonrefillable Containers, Ready to Use Household/Residential Use Products}

STORAGE AND DISPOSAL

Store in original container in areas inaccessible to children.

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.

{Note to reviewer: Nonrefillable Containers, Ready-To-Use Products for Commercial/Institutional/Industrial Uses— no new container rinsing directions, not a dilutable per PRN 2007-4}

STORAGE AND DISPOSAL

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

Pesticide Storage:

Open dumping is prohibited. Store in original container in areas inaccessible to children.

Container Handling:

Nonrefillable container. Do not reuse or refill this container.

{Plastic Containers:} Triple rinse [or equivalent]. 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]. Offer for recycling if available or puncture and dispose of in sanitary landfill or by other procedures approved by state and local authorities.

{Bag in Box Containers:} Completely empty bag into application equipment. 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.

{Note to reviewer: For Nonrefillable Sealed Containers: Several packaging options are designed in such a way that they cannot be opened (such as a molded plastic bottle with a small opening for dispensing the product). None of these can be triple rinsed because they are essentially closed sealed containers. The following text will be used on these sealed container types:}

STORAGE AND DISPOSAL

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

Pesticide Storage: Open dumping is prohibited. Store in original container in areas inaccessible to children.

Container Handling: Nonrefillable container. Do not reuse or refill this container. Wrap empty container and put in trash.

{Note to reviewer: For Refillable Containers for Household and Residential Use:}

STORAGE AND DISPOSAL

Store in original container in areas inaccessible to children.

Refillable container. Do not reuse or refill this container except as described in the directions for use. Wrap [container] and put in trash or offer for recycling if available.

{or}

Refillable container. Do not reuse or refill this container except as described in the directions for use. Wrap [container] and put in trash or offer for reconditioning if appropriate.

{Note to reviewer: For Refillable Containers for commercial, industrial, and institutional use:}

STORAGE AND DISPOSAL

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

Pesticide Storage:

Open dumping is prohibited. Store in original container in areas inaccessible to children.

Container Handling:

Refillable container. Do not reuse or refill this container except as described in the directions for use.

{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 if available or puncture and dispose in sanitary landfill or by other procedures approved by state and local authorities.

Footnotes:

¹Staphylococcus aureus

²Pseudomonas aeruginosa

³On hard, non-porous, non-food surfaces

⁴[Escherichia coli [E. coli], Salmonella enterica [Salmonella], and Listeria monocytogenes [Listeria]]

⁵When used according to the disinfection directions.

⁶Allow the surface to adjust to room temperature before disinfection or sanitization.

{Note to reviewer: The following are optional graphics and marketing language}

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.

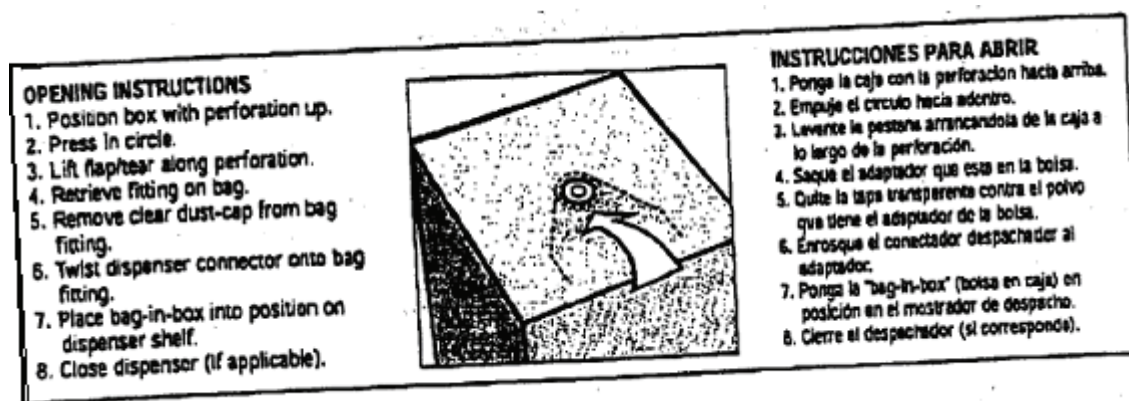
Apply to hard, non-porous surfaces as specified in directions above.

Mop Buckets:

Fill bucket from dispenser.

Set up "Wet Floor" signs.

Mop floor surface as specified in directions above



{Note to reviewer. The following may be used only if the supplemental registrant has obtained a Kosher Certification.}



[Any Kosher Symbol such as:]

[Kosher]

