

6836-302

12/12/2011

1 of 3

## UNITED STATES ENVIRONMENTAL PROTECTION AGENCY

Joanna Holcombe  
 Sr Regulatory Services Associate  
 Lonza Inc  
 90 Boroline Road  
 Allendale NJ 07401

DEC 12 2011

SUBJECT Bardac 205M 2 6  
 EPA Registration Number 6836 302  
 Application Dated November 15 2011  
 Receipt Date November 17 2011

Dear Ms Holcombe

This letter acknowledges receipt of the notification identified above submitted under the provisions of the Federal Insecticide Fungicide and Rodenticide Act (FIRRA) as amended and PR Notice 98 10

- Addition of Marketing Claims
- Add placeholder for DOT symbols
- Add notes to reviewer
- Add Spanish signal word
- Clarify organisms
- Correct typos

Based on a review of the submitted information this notification is acceptable This notification will be made part of the record for this file

### General Comments

Should you have any questions concerning this letter please contact Tracy Lantz at (703) 308 6415

Sincerely



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

7510P T Lantz 12/12/11 6836 302 acceptable notification

SYMBOL	SURNAME	DATE	CONCURRENCES						
7510P	T. Lantz	12/12/11							

<b>EPA</b> Environmental Protection Agency Washington DC 20460	Unitates <input type="checkbox"/> Registratio <input type="checkbox"/> Amendment <input checked="" type="checkbox"/> Other	OPP Identifier Number

## Application for Pesticide Section 1

1 Company/Product Number <b>6836 302</b>	2 EPA Product Manager <b>Velma Noble</b>	3 Proposed Classification <input checked="" type="checkbox"/> None <input type="checkbox"/> Restricted
4 Company/Product (Name) <b>Bardac 205M 2 6</b>	PM# <b>31</b>	
5 Name and Address of Applicant (Include ZIP Code) <b>Lonza Inc</b> <b>90 Boroline Road</b> <b>Allendale NJ 07401</b>		6 <b>Expedited Review</b> In accordance with FIFRA Section 3(c)(3)(b)(I) my product is similar or identical in composition and labeling to  EPA Reg No Product Name
<input type="checkbox"/> Check if this is a new address		

## Section - II

<input type="checkbox"/> Amendment Explain below <input type="checkbox"/> Resubmission in response to Agency letter dated _____ <input checked="" type="checkbox"/> Notification Explain below	<input type="checkbox"/> Final printed labels in response to Agency letter dated _____ <input type="checkbox"/> Me Too Application <input type="checkbox"/> Other Explain below
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**Explanation** Use additional page(s) if necessary (For Section I and Section II)

**\*Not Subject to PRIA\***

**Label Notification to remove claims per PR Notice 98 10 etc Please see cover letter for details**

This notification is consistent with the provisions of PR Notice 98 10 and EPA regulations at 40 CFR 152 46 and no other changes have been made to the labeling or the confidential statement of formula of this product I understand that it is a violation of 18 U S C Sec 1001 to willfully make any false statement to EPA I further understand that if this notification is not consistent with the terms of PR Notice 98 10 and 40 CFR 152 46 this product may be in violation of FIFRA and I may be subject to enforcement action and penalties under sections 12 and 14 of FIFRA

Signature Joanna Holcombe

Date 11-15-11

## Section - III

1 Material This Product Will Be Packaged In			
Child Resistant Packaging <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No <b>*Certification must be submitted</b>	Unit Packaging <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No If Yes Unit Packaging wgt No per container	Water Soluble Packaging <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No If Yes Package wgt No per container	2 Type of Container <input checked="" type="checkbox"/> Metal <input checked="" type="checkbox"/> Plastic <input type="checkbox"/> Glass <input type="checkbox"/> Paper <input checked="" type="checkbox"/> Other (Specify) bag in box
3 Location of Net Contents Information <input checked="" type="checkbox"/> Label <input checked="" type="checkbox"/> Container	4 Size(s) Retail Container <b>Residential / oz 1 oz 2 25 oz 8 oz 16 oz</b> <b>24 oz 32 oz 64 oz 128 oz 1 gal 1 25 gal</b> <b>Com/Ind/Ins / oz 1 oz 2 25 oz 8 oz 16 oz</b> <b>24 oz 32 oz 64 oz 128 oz 1 gal 1 25 gal 5</b> <b>gal 30 gal 55 gal 250 gal 275 gal</b>		5 Location of Label Directions <input checked="" type="checkbox"/> On Label <input checked="" type="checkbox"/> On labeling accompanying product
6 Manner in Which Label is Affixed to Product <input checked="" type="checkbox"/> Lithograph <input type="checkbox"/> Other _____ <input checked="" type="checkbox"/> Paper glued <input checked="" type="checkbox"/> Stenciled			

## Section - IV

1 Contact Point (Complete items directly below for identification of individual to be contacted if necessary to process this application)		
Name <b>Joanna Holcombe</b>	Title <b>Sr Commercial Regulatory Services Associate</b>	Telephone No ( nclude Area Code) <b>201 316 9297</b>
Certification I certify that the statements I have made on this form and all attachments thereto are true accurate and complete I acknowledge that any knowingly false or misleading statement may be punishable by fine or imprisonment or both under applicable law		6 Date Application Received  (S amped)
2 Signature <u>Joanna Holcombe</u>	3 Title <b>Sr Commercial Regulatory Services Associate</b>	
4 Typed Name <b>Joanna Holcombe</b>	5 Date <b>November 15 2011</b>	

Via FedEx

Ms Velma Noble PM 31  
Document Processing Desk (NOTIF)  
Office of Pesticide Programs (7504P)  
US Environmental Protection Agency  
Room S 4900 One Potomac Yard  
2227 S Crystal Drive  
Arlington VA 22202

Lonza Inc  
Allendale  
90 Boroline Road  
Allendale NJ 07401 USA

**Joanna Holcombe**  
Lonza Life Science Ingredients  
Commercial Regulatory Services

Tel 201 316 9297  
Fax 201 696 3470  
joanna.holcombe@lonza.com

November 15 2011

**SUBJECT      Bardac 205M 2 6 EPA Reg No 6836 302**  
**Application for Label Notification**

Dear Ms Noble

On behalf of Lonza Inc I am submitting an application to make the following changes to the abovementioned product label

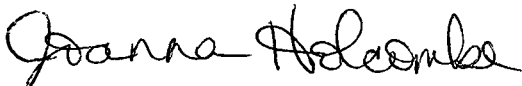
- Add an optional placeholder for DOT symbols (non FIFRA language)
- Add notes to reviewer and optional marketing language
- Add optional Spanish signal words where not already present
- Separate the claims for Staphylococcus aureus Community Associated Methicillin Resistant and Staphylococcus aureus Methicillin Resistant on page 10 (Previously listed as [Community Associated] Methicillin Resistant Staphylococcus aureus [CA MRSA] [MRSA] [NRS123] [USA400] )
- Correct typos and unify headings across the series in the Directions for Use section

Please find the enclosed documents in support of this notification

- Application for notification
- One copy of the proposed label with changes highlighted

If you have any questions or need any additional information please feel free to contact me at 201 316 9297

Sincerely  
Lonza Inc



Joanna Holcombe  
Sr Commercial Regulatory Services Associate

# BARDAC™ 205M-2 6

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	0 780%
Diocetyl dimethyl ammonium chloride	0 312%
Didecyl dimethyl ammonium chloride	0 468%
Alkyl (C <sub>14</sub> 50% C <sub>12</sub> 40% C <sub>16</sub> 10%) dimethyl benzyl ammonium chloride	1 040%
Other Ingredients	97 400%
Total	100-000%

**KEEP OUT OF REACH OF CHILDREN**

**DANGER [PELIGRO]**

See [left] [side] [right] [back] panel for Precautionary Statements and First Aid

EPA Reg No 6836 302

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 Inc

90 Boroline Road

Allendale NJ 07401

180 (140 (u)) Case # 68424-85-1 (to 400)  
 5538-94-3  
 7173 51-5  
 32426-11-2  
 approved as  
 to contact  
 to upper  
 on 9/4/07

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

**DANGER** Corrosive Causes irreversible eye damage and skin burns Do not get in eyes on skin or on clothing Harmful if swallowed or absorbed through the skin Wear protective eyewear (goggles face shield or safety glasses) protective clothing and protective gloves (rubber chemical resistant) when handling Avoid breathing spray mist Wash thoroughly with soap and water after handling and before eating drinking chewing gum using tobacco or using the toilet Remove and wash contaminated clothing before reuse

**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

**IF ON SKIN OR CLOTHING** Take off contaminated clothing Rinse skin immediately with plenty of water for 15 – 20 minutes

**IF SWALLOWED** Call a poison control center or doctor immediately for treatment advice Have person sip a glass of water if able to swallow Do not induce vomiting unless told to do so by the poison control center or doctor Do not give anything by mouth to an unconscious person

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

**NOTE TO PHYSICIAN** Probable mucosal damage may contraindicate the use of gastric lavage

*{If container size is 5 gallons or greater use the following Environmental Hazards statements }*

**ENVIRONMENTAL HAZARDS**

This pesticide is toxic to fish and aquatic invertebrates 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 }

- Concentrate [Concentrated]
- Deodorizes [Deodorizer]
- Disinfects [Disinfectant]
- [This product] Contains no [phosphates] phosphorous [or phosphorous compounds]

**Bardac 205M 2 6**

- 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 in an economical concentrate
- is an economical concentrate
- can be diluted for use 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 and that provides clear use solutions even in the presence of hard water
- meets AOAC Use Dilution Test Standards for hospital disinfectants
- meets Sanitizer Test standards for non food contact surface sanitizers At 200 ppm active **Bardac 205M 2 6** is an effective one step sanitizer by eliminating 99.9% of 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) 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 150 ppm active] [at a concentration of 200 ppm active] [at a concentration of 400 ppm active] [at a concentration of 150 – 200 ppm active] [at a concentration of 150 – 400 ppm active] [at a concentration of 200 – 400 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 in a concentration [range] of [3/4 oz per gallon [150 ppm active]] [1 oz per gallon [200 ppm active]] [2 oz per gallon [400 ppm active]] [3/4 – 1 oz per gallon [150 – 200 ppm active]] [3/4 – 2 oz per gallon [150 – 400 ppm active]] [1 – 2 oz per gallon [200 – 400 ppm active]]
- For use in (insert name of automated dilution system here) [automated] [dilution system]
- makes (XXX) Gallons at (YYY) use dilution
- is a No Rinse sanitizer formula
- [Kills] [Eliminates] [Removes] [Destroys] avian influenza A (Turkey/Wisconsin) (H9N2) on pre cleaned environmental surfaces
- [Kills] [Eliminates] [Removes] [Destroys] (Insert pathogen or pathogens from lists on pages 10 – 11) on [pre cleaned] environmental surfaces
- [Kills] [Eliminates] [Removes] [Destroys] [Germs] [Bacteria] [Viruses ] [on [pre cleaned] environmental 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 [Escherichia coli [E. coli] Salmonella enterica [Salmonella] and Listeria monocytogenes [Listeria]]
- For Commercial Use

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

Use **Bardac 205M 2 6**

- 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 [manicure] [nail] [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
- 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 **Bardac 205M 2 6** may be applied through automatic washing systems immersion tanks foaming apparatus and low pressure sprayers
- in federally inspected meat and poultry facilities [as a sanitizer for all surfaces not always requiring a rinse]
- as a sanitizer for all surfaces not always requiring a rinse in official establishments operating under the Federal meat poultry shell egg grading and egg products inspection programs

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 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 2 6** has been formulated to aid in the reduction of cross contamination not only in hospitals but in schools institutions and industry

**{Not for Use in California }** Soiled and contaminated fabrics are of major housekeeping concern in hospitals institutions hotels restaurants and schools **Bardac 205M 2 6** provides residual bacteriostatic and self sanitizing properties against odor causing bacteria for laundered items such as diapers hospital and institutional linen and athletic equipment

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

**Bardac 205M 2 6** is a concentrated 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 2 6** 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 2 6** 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 2 6** must be limited to areas where compost and mushrooms are not present

Regular effective cleaning and sanitizing of equipment utensils and work or dining surfaces which could harbor food poisoning 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 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 must be thoroughly wetted or flooded by rinsing spraying or swabbing Allow all sanitized surfaces to drain and air dry

**Bardac 205M 2 6** 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  $\text{CaCO}_3$  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 2 6** 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	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	Camp grounds
Medical Related facilities	Play ground equipment
Nursing homes	Universities
Sick Rooms	
Day care centers	Animal laboratories [or] [clinics]
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 2 6** on washable hard nonporous 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  
Bathroom fixtures  
Bathtubs [fiberglass]  
Cabinets  
Cages  
Chairs  
Coils and drain pans of air conditioning and refrigeration equipment and heat pumps  
Conductive flooring  
Counters [Countertops]  
Countertop laminates  
Desks  
Doorknobs [and Handles]  
Floors  
Foot Spas  
Garbage cans  
Highchairs  
Kennel runs  
Microwave ovens exteriors [exterior surfaces of]  
Outdoor [patio] furniture except cushions and wood frames  
Refrigerators exteriors [exterior surfaces of]  
Refrigerated storage and display equipment  
Showers  
[Fiberglass] Shower stalls  
[Fiberglass] Sinks [bathroom] [kitchen]  
Sinks [bathroom] [kitchen]  
Stoves [stovetops]  
Tables [Non wooden picnic tables]  
Tanning Beds  
Telephones  
Toilets

Toilet bowls  
Toilet bowl surfaces  
Tubs [Fiberglass]  
Tiles glazed  
Ultrasonic baths  
Urinals  
Walls  
Whirlpool [bathtubs] [tubs] [units]  
  
Beer fermentation and holding tanks  
Beverage dispensing equipment  
Blenders  
Bottling or premix dispensing equipment  
Chopping blocks plastic and other nonporous  
Cooking utensils  
Coolers  
Cutlery  
Cutting Boards plastic and other nonporous  
Dishes  
Eating Utensils  
Food processors  
Food dispensing equipment  
Frozen Drink [Beverage] Machines  
Glassware  
Ice Chests  
Ice Machines  
Ice cream dispensing equipment [Soft Serve]  
Plastic Food Storage Containers  
Kitchen equipment  
Refrigerator bins used for meat fruit vegetables and eggs  
Silverware

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

**[TYPES OF SURFACES ]**

Use **Bardac 205M 2 6** 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

*{Note to reviewer one or more of the following must be used when making sanitizing claims depending on the use dilution selected}*

**Bardac 205M 2 6** is an effective sanitizer at 150 ppm active quat for use on food contact surfaces in 400 ppm hard water against  
 Escherichia coli  
 Staphylococcus aureus

**Bardac 205M 2 6** is an effective sanitizer at 200 ppm active quat for use on food contact surfaces in 500 ppm hard water against  
 Campylobacter jejuni  
 Escherichia coli  
 Escherichia coli 0157 H7  
 Klebsiella pneumoniae  
 Listeria monocytogenes  
 Salmonella enterica  
 Shigella sonnei  
 Staphylococcus aureus  
 Staphylococcus aureus Community Associated Methicillin Resistant [CA MRSA] [NRS384] [USA300]  
 Staphylococcus aureus Community Associated Methicillin Resistant [CA MRSA] [NRS123] [USA400]  
 Staphylococcus aureus Methicillin Resistant [MRSA]  
 Vibrio cholerae  
 Yersinia enterocolitica

**Bardac 205M 2 6** is an effective sanitizer at 400 ppm active quat for use on food contact surfaces in 1000 ppm hard water against  
 Escherichia coli  
 Staphylococcus aureus

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

**Bardac 205M 2 6** 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}

As a disinfectant **Bardac 205M 2 6** [kills] [is effective against]

[Bacteria ]

Brevibacterium ammoniagenes [Brevibacterium]

Campylobacter jejuni [Campylobacter]

Escherichia coli [E coli]

Escherichia coli pathogenic strain 0157 H7 [pathogenic E coli]

Klebsiella pneumoniae [Klebsiella]

Listeria monocytogenes [Listeria]

Pseudomonas aeruginosa [Pseudomonas]

Pseudomonas cepacia [Pseudomonas]

Salmonella enterica [Salmonella]

Salmonella typhi [Salmonella]

Shigella dysenteriae [Shigella]

Staphylococcus aureus [Staph]

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

Staphylococcus aureus Methicillin Resistant [MRSA]

Yersinia enterocolitica

[Viruses ]

Adenovirus Type 5

Adenovirus Type 7

Hepatitis B Virus [HBV]

Hepatitis C Virus [HCV]

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

Norovirus Feline Calicivirus

SARS Associated Human Coronavirus

Vaccinia Virus [Pox Virus]

- Respiratory illnesses attributable to Pandemic 2009 H1N1 are caused by influenza A virus. This product [Product Name] is a broad spectrum hard surface disinfectant that has been shown to be effective against (*influenza A virus tested and listed on the label*) and is expected to inactivate all influenza A viruses including Pandemic 2009 H1N1 [formerly called swine flu]
- This product has demonstrated effectiveness against influenza A virus and is expected to inactivate all influenza A viruses including Pandemic 2009 H1N1 influenza A virus
- This product has demonstrated effectiveness against (*influenza A virus tested and listed on the label*) and is expected to inactivate all influenza A viruses including Pandemic 2009 H1N1 [formerly called swine flu]
- Kills Pandemic 2009 H1N1 influenza A virus [formerly called swine flu]
- Kills Pandemic 2009 H1N1 influenza A virus

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

**Bardac 205M 2 6** [kills] [is effective against] [the following animal viruses]

Arkansas 99 [Infectious Bronchitis Virus]

Avian Infectious Laryngotracheitis Virus

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

Avian Influenza Virus (H5N1)

Canine Distemper Virus

Feline Calicivirus

Marek s Disease Virus

Newcastle s Disease Virus

Pseudorabies Virus

[Fungi ]

Aspergillus niger

Trichophyton mentagrophytes [Athlete s Foot Fungus] [A Cause of Ringworm] [A Cause of Ringworm of the foot]

**Bardac 205M 2 6** is effective against Citrus Canker Disease [Xanthomonas axonopodis pv citri] at 2000 ppm active quat

**Dilution**

Disinfection [1 56]

2 1/4 oz per gallon of water  
[450 ppm active quat]

Sanitizer [1 64]

2 oz per gallon of water  
[400 ppm active quat]

Sanitizer [1 128]

1 oz per gallon of water  
[200 ppm active quat]

Sanitizer [1 170]

3/4 oz per gallon of water  
[150 ppm active quat]**DIRECTIONS FOR USE**

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

**DISINFECTION [VIRUCIDAL ] [FUNGICIDAL] DIRECTIONS**

Add 2 1/4 oz of **Bardac 205M 2 6** per gallon of water [or equivalent dilution] to disinfect hard nonporous surfaces

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 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 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 exteriors of 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 required

{or}

For heavily soiled areas preclean first

**For Human Coronavirus** treated surfaces must remain wet for 1 minute Wipe dry with a clean cloth sponge or mop or allow to air dry

**For mold and mildew** 2 1/4 oz of **Bardac 205M 2 6** per gallon of water [or equivalent dilution] 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

{Note to reviewer one of the following two statements will be used }

**BACTERICIDAL STABILITY OF USE DILUTION** Tests confirm that the use solution of this product when stored in a sealed container such as a spray bottle remains effective for [up to 7 days] [for up to one week] [for up to one month] [for up to 2 months] [for up to 3 months] [for up to 4 months] [for up to 5 months] If product becomes visibly dirty or contaminated the use dilution must be discarded and fresh product prepared Always use clean properly labeled containers when diluting this product Bactericidal stability of the use dilution does not apply to open containers such as buckets or pails

{or Above header Not needed}

Prepare a fresh solution daily or more often if the use solution 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 preclean 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 must 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 2 6**

**Contact Time** Leave surfaces wet for 10 minutes with a 2 1/4 oz per gallon 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

#### **NON ACID TOILET BOWL AND URINAL DISINFECTANT DIRECTIONS**

Remove heavy soil prior to disinfection

**From concentrate** Add 2 1/4 oz of **Bardac 205M 2 6** to the toilet bowl or urinal and mix Brush thoroughly over exposed surfaces and under the rim with a cloth mop or sponge Allow to stand for 10 minutes and flush

**From use solution** Empty toilet bowl or urinal and apply a use solution of 2 1/4 oz of **Bardac 205M 2 6** per gallon of water [or equivalent dilution] to exposed surfaces including under the rim with a cloth mop sponge or sprayer Brush or swab thoroughly then allow to stand for 10 minutes and flush

#### **[NAIL] [MANICURE] [SALON] [BARBER] INSTRUMENTS AND TOOLS DISINFECTION [BACTERICIDE] [VIRUCIDE ] [FUNGICIDE] DIRECTIONS**

Mix 2 1/4 oz of **Bardac 205M 2 6** per gallon of water [or equivalent dilution] to disinfect hard nonporous instruments and tools Completely immerse combs brushes plastic 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 Prepare a fresh solution daily or more often if the 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

#### **ULTRASONIC BATH DISINFECTANT DIRECTIONS**

Use **Bardac 205M 2 6** to disinfect hard nonporous non critical instruments / objects compatible with ultrasonic cleaning units Pour fresh use solution of 2 1/4 oz of **Bardac 205M 2 6** per gallon [or equivalent dilution] 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 Prepare a fresh solution for each use

**WHIRLPOOL [BATH[S]] [UNIT[S]] DISINFECTION DIRECTIONS**

After using [whirlpool [bath] [unit]] drain and fill with a use solution of 2 1/4 oz of **Bardac 205M 2 6** per gallon of water to [just cover the intake valve] [cover the highest jet] [2 inches above the highest jet] Start the pump to circulate the solution Wash down the [deck] unit sides seat of the chair lift and any related equipment with a clean swab brush or sponge Treated surfaces must remain wet for 10 minutes After the [bath] [unit] has been thoroughly disinfected drain the solution from the unit and rinse disinfected surfaces with fresh water Wipe dry with a clean sponge or cloth and allow to air dry  
Repeat for heavily soiled units

**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 2 1/4 oz of **Bardac 205M 2 6** per gallon of water 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 FINISHED FLOORS** To limit gloss reduction use **Bardac 205M 2 6** at 2 1/4 oz per gallon of water Apply with a damp mop or autoscrubber

**Bardac 205M 2 6** [kills] [is effective 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]**

{or}

**[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 a use solution of 2 1/4 oz of **Bardac 205M 2 6** per gallon of water [or equivalent dilution] 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
- 4 Thoroughly clean all surfaces with soap or detergent and rinse with water
- 5 Saturate surfaces with a use solution of 2 1/4 oz of **Bardac 205M 2 6** per gallon of water [or equivalent dilution] 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 animal or employ equipment until treatment has been absorbed set or dried

## POULTRY AND SWINE PREMISE DISINFECTION DIRECTIONS

Remove all animals and feeds from premises vehicles and enclosures such as coops and crates Remove all litter droppings and manure from floors walls and surfaces of barns pens stalls chutes and other facilities and fixtures occupied or traversed by animals Empty all troughs racks and other feeding and watering appliances Thoroughly clean all surfaces with soap or detergent and rinse with water Use 2 1/4 oz of **Bardac 205M 2 6** per gallon of water Saturate surfaces with the disinfecting solution 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

Use to treat hatchers setters trays racks carts sexing tables delivery trucks and other hard surfaces Use 2 1/4 oz of **Bardac 205M 2 6** per gallon of water 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 **Bardac 205M 2 6** Use 2 1/4 oz of **Bardac 205M 2 6** per gallon of water Apply use solution 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 Use 2 1/4 oz of **Bardac 205M 2 6** per gallon of water Saturate all surfaces with use solution and scrub to loosen all soils Surfaces must remain 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 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 use 2 1/4 oz of **Bardac 205M 2 6** per gallon of water [or equivalent dilution] Apply use solution with a cloth mop sponge sprayer or by immersion to thoroughly wet the surfaces Treated surfaces must remain wet for 10 minutes Wipe or allow to air dry For heavily soiled areas preclean first Prepare a fresh solution for each use or more often if solution becomes visibly diluted clouded or soiled

**For Heavy Duty Cleaning** When greater cleaning is desired use 4 1/2 oz of **Bardac 205M 2 6** per gallon of water 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

## CITRUS CANKER DISEASE CONTROL

For prevention of Citrus Canker Disease through treatment of precleaned equipment Effective against *Xanthomonas axonopodis* pv. citri [Citrus Canker Disease] at 2000 ppm active quat Treatments can be applied to trucks attached trailers and field harvesting equipment including cargo area wheels tires undercarriage hood roof fenders and any other hard nonporous part of the equipment that can be taken into infested areas Thoroughly clean all surfaces with soap or detergent and rinse with water Then saturate surfaces with a 1 12 8 use dilution [10 oz of **Bardac 205M 2 6** per gallon of water] [or equivalent dilution [2000 ppm active quat] for a period of 10 minutes Allow to air dry All surfaces that come in contact with food or crop must be rinsed with potable water before reuse To prevent the spread of Citrus Canker Disease by this artificial means of transportation treatments are made by trigger spraying dipping or brushing Clothing must be either rinsed or laundered before reuse Footwear must be rinsed before reuse

**TO SANITIZE NON FOOD CONTACT SURFACES**

Add 1 oz of **Bardac 205M 2 6** per gallon of water [or equivalent dilution] 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. Avoid breathing 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 oz of **Bardac 205M 2 6** per gallon of water [or equivalent dilution] for at least 60 seconds [one minute]. Rinse thoroughly and dry before use. Prepare a 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.

**LAUNDRY BACTERIOSTAT**

Use 12 ounces per 100 pounds of dry weight fabric. Dilute the appropriate amount of **Bardac 205M 2 6** in one to two gallons of water then add to the washwheel in the final rinse. Re treat fabric after each washing. For residual bacteriostatic activity against odor causing bacteria conditions of high relative humidity or wet contamination are required. Laundered fabric may also be treated by soaking.

*{Note to reviewer On a final printed label only one of the following dilution rates [or equivalent dilution] will be used in the sanitization sections below}*

**For Food Contact Surfaces Food Processing Equipment and Utensils in Dairies and Public Eating Establishments and Food Contact Surfaces Food Processing Equipment and Utensils in Food Processing Plants [40 CFR 180.940 (a)]**

1 oz of **Bardac 205M 2 6** per 1 1/3 gallons of water [3/4 oz of **Bardac 205M 2 6** per gallon of water] [150 ppm active quat]

*{or}*

1 oz of **Bardac 205M 2 6** per gallon of water [200 ppm active quat]

*{or}*

2 oz of **Bardac 205M 2 6** per gallon of water [1 oz of **Bardac 205M 2 6** per 1/2 gallon of water] [400 ppm active quat]

*{or}*

1 oz of **Bardac 205M 2 6** per 1 1/3 – 1 gallons of water [3/4 – 1 oz of **Bardac 205M 2 6** per gallon of water] [150 – 200 ppm active quat]

*{or}*

1 oz of **Bardac 205M 2 6** per 1 1/3 – 1/2 gallons of water [3/4 – 2 oz of **Bardac 205M 2 6** per gallon of water] [150 – 400 ppm active quat]

*{or}*

1 oz of **Bardac 205M 2 6** per 1 – 1/2 gallons of water [1 – 2 oz of **Bardac 205M 2 6** per gallon of water] [200 – 400 ppm active quat]

**TO SANITIZE FOOD CONTACT SURFACES**

{or}

**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 hard non porous surfaces of 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

Articles too large for immersing apply a use solution of *(insert appropriate dilution from box above here)* [or equivalent dilution] to precleaned hard surfaces thoroughly wetting surfaces with a cloth mop sponge or coarse sprayer Surfaces must remain 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 *(insert appropriate dilution from box above here)* [or equivalent dilution] for at least 60 seconds Drain thoroughly and allow to air dry before reuse Do not rinse

Prepare fresh solution daily or more often if the use solution becomes 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

**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 potable water
- 4 Sanitize by immersing articles with a use solution of *(insert appropriate dilution from box above here)* [or equivalent dilution] for at least 60 seconds Articles too large for immersing must be thoroughly wetted by rinsing spraying or swabbing
- 5 Remove immersed items from solution to drain and then air dry Non immersed items must also be allowed to air dry Do not rinse

**Bardac 205M 2 6** 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

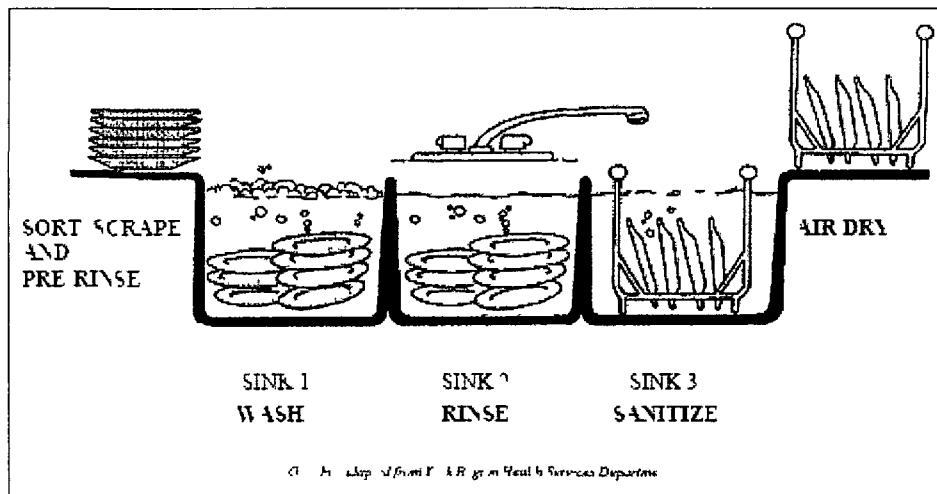
- 1 Thoroughly wash equipment and utensils in hot detergent solution
- 2 Rinse utensils and equipment thoroughly with potable water
- 3 Sanitize equipment and utensils by immersion in a use solution of *(insert appropriate dilution from box above here)* [or equivalent dilution] for at least 60 seconds at a temperature of 75 F
- 4 For equipment and utensils too large to sanitize by immersion apply a use solution of *(insert appropriate dilution from box above here)* [or equivalent dilution] 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 potable water
- 4 Sanitize in a solution of *[insert a dilution of 200 ppm active or higher dilution from box above here]* 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 BEVERAGE DISPENSING EQUIPMENT

- 1 Wash equipment with a compatible detergent and rinse with potable water prior to sanitizing
- 2 Fill equipment with a solution of *(insert appropriate dilution from box above here)* [or equivalent dilution]
- 3 Allow solution to remain in equipment for at least 60 seconds
- 4 Drain thoroughly and allow to air dry before reuse Do not rinse

**TO SANITIZE SANITARY FILLING EQUIPMENT**

Wash equipment with a compatible detergent and rinse with potable water prior to sanitizing. Prepare a use solution of *(insert appropriate dilution from box above here)* [or equivalent dilution] 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 *(insert appropriate dilution from box above here)* [or equivalent dilution] 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 *(insert appropriate dilution from box above here)* [or equivalent dilution] 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 cross contamination 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 *(insert appropriate dilution from box above here)* [or equivalent dilution]. 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 *(insert appropriate dilution from box above here)* [or equivalent dilution]. 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 Bardac 205M 2.6 at *(insert appropriate dilution from box above here)* [or equivalent dilution] 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 Bardac 205M 2.6 solution of *(insert appropriate dilution from box above here)* [or equivalent dilution]. Conveyors and other equipment must be free of product when applying this coarse spray. Use *(insert appropriate dilution from box above here)* [or equivalent dilution]. Must be 200 ppm Al Minimum in Wisconsin dairy processing facilities.

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

### **ENTRYWAY SANITIZING SYSTEMS**

To prevent cross contamination from area to area set the system to deliver [2 – 4 oz per gallon of water] [4 – 8 oz per 2 gallons of water] [400 – 800 ppm active] of 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 prevent cross contamination [into animal areas] [and the packaging and storage areas of food plants] shoe baths containing one inch of freshly made sanitizing solution must be placed at all entrances to buildings [and hatcheries]. Scrape waterproof work [boots] [shoes] and place in a use solution of 1 oz of **Bardac 205M 2 6** per gallon [or equivalent dilution] for 60 seconds prior to entering area. [If there is a heavy soil load or excessive traffic place work [boots] [shoes] in a use solution of 2 – 4 oz per gallon of water [10 – 20 oz per 5 gallons of water] [400 – 800 ppm active quat]. Change the solution in the bath at least daily or more often if the solution appears diluted or soiled.

### **SHOE FOAM SANITIZER DIRECTIONS**

To prevent cross contamination into animal areas and the packaging and storage areas of food plants. Apply a foam layer approximately 1/2 to 2 inches thick made from a solution of 4 – 6 oz of **Bardac 205M 2 6** per gallon of water [or equivalent dilution] [800 to 1200 ppm active] at all entrances to buildings hatcheries production and packaging rooms by using a foam generating machine or aerator to apply the foam layer. Follow the foaming directions as specified by the manufacturer of the foam generator or aerator. Scrape waterproof work [boots] [shoes]. Stand or walk through foamed area for 60 seconds prior to entering area. Foam area must be washed and foam replaced at least daily or more often if the foam appears visibly diluted or soiled.

**FOGGING DEVICE HATCHERY ROOM SANITIZER DIRECTIONS**

Remove all animals and feed from premises vehicles and enclosures Remove all litter and manure from floors walls and surfaces of the room to be treated Empty all troughs racks and other feeding and watering appliances Thoroughly clean all surfaces with soap or detergent and rinse with water Close room off so fog is confined to room to be treated Wear a dust mist respirator when mixing the use solution and pouring it into the fogging apparatus Mix 8 parts of **Bardac 205M 2 6** to 2 parts water [8 gallons of **Bardac 205M 2 6** to 2 gallons water] Insert the nozzle of the fogger through a suitable opening into the room With the setting in maximum output for one minute for each 4000 cubic feet of space in the room **Under no circumstances will a room be entered by anyone within two hours of the actual fogging and a minimum of 4 air exchanges (ACH) per hour in the facility**

**FOGGING DEVICE INCUBATOR AND HATCHER SANITIZER DIRECTIONS**

Wear a dust mist respirator when mixing the use solution and pouring it into the fogging apparatus Mix 35 ounces **Bardac 205M 2 6** to 93 ounces water Fog 3 8 ounces of this into setters and hatches immediately after transfer Repeat daily in setters and every 12 hours in hatches Discontinue hatcher treatments at least 24 hours prior to pulling the hatch It is acceptable to fog setters and hatches with a 1/3 ounce per 10 gallon solution of **Bardac 205M 2 6** on an hourly or every other hour basis If this is done fog for 30 90 seconds once per hour or once every two hours When fogging is completed ventilate buildings and other closed spaces Do not house livestock or employ equipment until treatment has been absorbed or dried Thoroughly scrub all treated feed racks mangers troughs automatic feeders fountains and waterers with soap or detergent and rinse with potable water before reuse

**Under no circumstances will a room be entered by anyone within two hours of the actual fogging and a minimum of 4 air exchanges (ACH) per hour in the facility**

**NOTE** The fog generated is irritating to the eyes skin and mucous membranes Under no circumstances will a room be entered by anyone within two hours of the actual fogging and a minimum of 4 air exchanges (ACH) per hour in the facility If the building must be entered then the individuals entering the building must wear a self contained respirator approved by NIOSH/MSHA goggles long sleeves and long pants

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

*{Note to reviewer For Nonrefillable Containers Label has Household and Residential Uses}*

## **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}*

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 reconditioning if appropriate

*{Note to reviewer For Nonrefillable Containers for commercial industrial and institutional uses – all sizes – No Reuse Rinsate Statement for Public Health Use products Chapter 13 Table 6 of the Label Review Manual states that for All products in containers that could be burned the registrant has the option to Remain silent on burning therefore no incineration language is provided for plastic containers }*

## **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

### **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 and Metal Containers }** Triple rinse as follows Fill container ¼ 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 triple rinsed these containers are acute hazardous wastes and must be disposed in accordance with local state and federal regulations

**{Metal containers only }** DO NOT cut or weld metal containers

**{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 Refillable Containers – all sizes – No Reuse Rinsate Statement for Public Health Use products Chapter 13 Table 6 of the Label Review Manual states that for All products in containers that could be burned the registrant has the option to Remain silent on burning therefore no incineration language is provided for plastic containers }*

## **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

### **Pesticide Storage**

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

### **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**

Refillable container Refill this container with pesticide only Do not reuse this container for any other purpose Cleaning the container before refilling is the responsibility of the refiller 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 the remaining contents from this container into application equipment or mix tank Fill the container about 10 percent full with water Agitate vigorously and dispose of rinsate consistent with pesticide disposal instructions Repeat this rinsing procedure two more times Then offer for recycling or reconditioning If not available puncture and dispose in sanitary landfill If not triple rinsed these containers are acute hazardous wastes and must be disposed in accordance with local state and federal regulations

**{Metal containers only }** DO NOT cut or weld metal containers

**PACKET LABEL TO BE USED WITH MASTER CONTAINER LABEL**

**FOR DISINFECTION**

*{Note to reviewer the following will be used for 2 1/4 oz of concentrate  
MIX EACH PACKET WITH 1 GALLON OF WATER}*

*{If other packet sizes are desired new packet label will be identical and the only things that will vary are the net  
contents amount of water to dilute with and ppm active quat Those 3 items will have to match or be equivalent  
to the dilution chart that is shown on page 12 }*

**BARDAC 205M-2 6**

Active Ingredients

Octyl decyl dimethyl ammonium chloride

0 780%

Dioctyl dimethyl ammonium chloride

0 312%

Didecyl dimethyl ammonium chloride

0 468%

Alkyl (C<sub>14</sub> 50% C<sub>12</sub> 40% C<sub>16</sub> 10%) dimethyl benzyl ammonium chloride

1 040%

Other Ingredients

97 400%

Total

100 000%

**KEEP OUT OF REACH OF CHILDREN**

**DANGER [PELIGRO]**

See outer container for Precautionary Statements and Use directions

Disposal Do not reuse packet Wrap and put in trash

EPA Reg No 6836 302

EPA Est No *(insert EPA Est No here)*

Net Contents

Lonza Inc 90 Boroline Road Allendale NJ 07401

**SECONDARY CONTAINER LABEL**

{Note to reviewer This secondary container label will be used only when the product is diluted at 2 1/4 oz or less per gallon of water [450 ppm AI or less]}

**BARDAC™ 205M-2 6****Active Ingredients**

Octyl decyl dimethyl ammonium chloride	0.780%
Dioctyl dimethyl ammonium chloride	0.312%
Didecyl dimethyl ammonium chloride	0.468%
Alkyl (C <sub>14</sub> 50% C <sub>12</sub> 40% C <sub>16</sub> 10%) dimethyl benzyl ammonium chloride	1.040%
Other Ingredients	97.400%
Total	100.000%

The product in this container is diluted as directed on the pesticide product label

**KEEP OUT OF REACH OF CHILDREN****CAUTION [PRECAUCIÓN]****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.

Follow the directions for use on the pesticide label when applying this product.

EPA Reg. No. 6836-302

{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 surfaces as specified in directions above

Mop Buckets

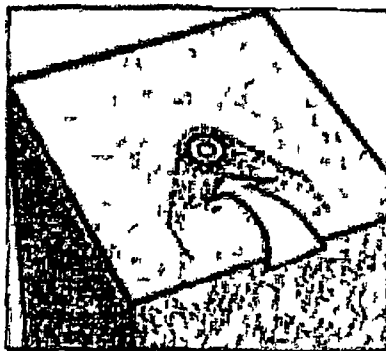
Fill bucket from dispenser

Set up Wet Floor signs

Mop floor surface as specified in directions above

#### OPENING INSTRUCTIONS

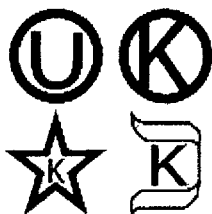
- 1 Position box with perforation up
- 2 Press in circle
- 3 Lift flaphear along perforation
- 4 Retrieve fitting on bag
- 5 Remove clear dust-cap from bag fitting
- 6 Twist dispenser connector onto bag fitting
- 7 Place bag-in box into position on dispenser shelf
- 8 Close dispenser (if applicable)



#### INSTRUCCIONES PARA ABRIR

- 1 Ponga la caja con la perforación hacia arriba.
2. Empuje el círculo hacia adentro.
3. Levante la pestana arrancándola 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 desechable al adaptador.
- 7 Ponga la "bag-in-box" (bolsa en caja) en posición en el mostrador de despacho.
- 8 Cierre el dispensador (si corresponde).

{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 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)