



OFFICE OF CHEMICAL SAFETY AND POLLUTION PREVENTION

WASHINGTON, D.C. 20460

January 22, 2025

SENT BY EMAIL

Deanna Mansueto
deanna.mansueto@arxada.com
ARXADA, LLC

Subject: Labeling Notification per Pesticide Registration Notice (PRN) 98-10 - Adding instructions for the Spanish translation of the label
Product Name: BARDAC 205M-2.6
Admin Number: 6836-302
EPA Receipt Date: 12/07/2023
Action Case Number: 00493848

Dear Deanna Mansueto:

The U.S. Environmental Protection Agency is in receipt of your application for notification under Pesticide Registration Notice 98-10 for the above referenced product. The EPA has conducted a review of this request for its applicability under PRN 98-10 and finds that the action requested falls within the scope of PRN 98-10.

The labeling submitted with this application has been stamped "Notification" and will be placed in our records.

Should you wish to add/retain a reference to your company's website on your label, then please be aware that the website becomes labeling under the Federal Insecticide, Fungicide, and Rodenticide Act and is subject to review by the EPA. If the website is false or misleading, the product will be considered to be misbranded and sale or distribution of the product is unlawful under FIFRA section 12(a)(1)(E). 40 CFR § 156.10(a)(5) lists examples of statements the 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. Therefore, should the EPA find or if it is brought to our attention that a website contains statements or claims substantially differing from statements or claims made in connection with obtaining a FIFRA section 3 registration, the website will be referred to the EPA's Office of Enforcement and Compliance Assurance.

If you have questions, please contact Aline Heffernan via email at heffernan.aline@epa.gov.

Sincerely,

Aline Heffernan, Senior Regulatory Advisor
RMB1, AD
Office of Pesticide Programs

{Note to reviewer: All or part of the information on this label may be translated into Spanish alongside the English text. The Spanish text must be accurate and must not go beyond the reviewed and accepted English text on this label}

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 ₁₄ , 50%; C ₁₂ , 40%; C ₁₆ , 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

{Note to Reviewer: In accordance with 40 CFR 156.68(d), all first aid statements, as prescribed, will appear on the front panel of the label.}

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. Call a poison control center or doctor for treatment advice.

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.

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.

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

EPA Reg. No. 6836-302

EPA Est. No. (insert EPA Est. No. here)

Net Contents: (as indicated on container)

NOTIFICATION

6836-302

The applicant has certified that no changes, other than those reported to the Agency have been made to the labeling. The Agency acknowledges this notification by letter dated:

1/22/2025

[DOT symbols]

[Country of origin (insert country)]

[Manufactured in (insert country)]

[Barcode]

Manufactured by:

Arxada, LLC

412 Mount Kemble Avenue

Suite 200S

Morristown, NJ 07960

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.

{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:}

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*

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

Bardac® 205M-2.6:

- 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 in an economical concentrate.
- is an economical concentrate.
- can be diluted for use 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 sanitizer that provides clear use solutions even in the presence of hard water.
- Sanitizes³ 99.9% of Staphylococcus aureus, Klebsiella pneumoniae and Klebsiella aerogenes in 3 minutes.

- 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 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 for use⁸ in all federally inspected meat and poultry plants, hospitals, institutional and industrial facilities.
- can be used on hard, non-porous, 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] 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-2.6:**

- 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. **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 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-2.6** 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-2.6 is a concentrated one-step Hospital disinfectant^{3,5} that is bactericidal, virucidal*, fungicidal and eliminates odor-causing bacteria when used as directed.

Bardac® 205M-2.6 is a phosphate free, germicidal detergent effective on visibly clean hard, non-porous 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 hard, non-porous surfaces 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. 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 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.

{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
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-2.6** 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
Bathroom fixtures
Bathtubs [fiberglass]
Cabinets
Cages
Chairs
Coils and drain pans of air conditioning and
refrigeration equipment and heat pumps⁶
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 equipment⁶
Showers
[Fiberglass] Shower stalls
[Fiberglass] Sinks [bathroom] [kitchen]
Sinks [bathroom] [kitchen]
Stoves⁶ [stovetops⁶]
Tables, [Non-wooden picnic tables]
Tanning Beds
Telephones
Toilet exteriors

Toilet bowl exteriors
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 non-porous
Cooking utensils
Coolers
Cutlery
Cutting Boards, plastic and other non-porous
Dishes
Eating Utensils
Food processors
Food dispensing equipment
Frozen Drink [Beverage] Machines
Glassware
Ice Chests
Ice Machines⁶
Ice cream dispensing equipment⁶ [Soft Serve⁶]
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, 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

[ORGANISMS:]**[Hospital disinfection for hard, non-porous surfaces – bacteria, 10-minute contact time, 1:56 dilution in sterile deionized water]**

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]

[Hospital disinfection for hard, non-porous surfaces – viruses, 10-minute contact time, 1:56 dilution in sterile deionized water]

*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 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]

[Hospital disinfection for hard, non-porous surfaces – viruses, [1-minute] [60 seconds] contact time, 1:56 dilution in sterile deionized water]

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

[Hospital disinfection for hard, non-porous surfaces – animal viruses, 10-minute contact time, 1:56 dilution in sterile deionized water]

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 Aujeszkies, PT-1 origin, American Bioresearch Laboratories]

[Hospital disinfection for hard, non-porous surfaces – fungi, 10-minute contact time, 1:56 dilution in sterile deionized water]

Aspergillus niger [ATCC 6275]
Trichophyton interdigitale [Athlete's Foot Fungus] [may cause Ringworm] [may cause Ringworm of the foot] [ATCC 9533, Strain 640]

[Broad Spectrum disinfection for hard, non-porous surfaces – bacteria, 10-minute contact time, 1:64 dilution in 200 ppm unsoftened tap water]

Salmonella enterica [Salmonella] [ATCC 10708]
Staphylococcus aureus [Staph] [ATCC 6538]

[Broad Spectrum disinfection for hard, non-porous surfaces – viruses, 10-minute contact time,

1:64 dilution in 200 ppm unsoftened tap water]
*Influenza A Virus H1N1 [ATCC VR-1469] [Strain A/8/34]
[Sanitization for hard, non-porous, non-food contact surfaces – bacteria, 3-minute contact time, 1:128 dilution in deionized water]
Klebsiella aerogenes [ATCC 13048]
Klebsiella pneumoniae [ATCC 4352]
Staphylococcus aureus [ATCC 6538]
[Sanitization for hard, non-porous, food contact surfaces – bacteria, [1-minute] [60 seconds] contact time, 1:170 dilution in 400 ppm hard water]
Escherichia coli [ATCC 11229]
Staphylococcus aureus [ATCC 6538]
[Sanitization for hard, non-porous, food contact surfaces – bacteria, [1-minute] [60 seconds] contact time, 1:128 dilution in 500 ppm hard water]
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]
[Sanitization for hard, non-porous, food contact surfaces – bacteria, [1-minute] [60 seconds] contact time, 1:64 dilution in 1000 ppm hard water]
Escherichia coli [ATCC 11229]
Staphylococcus aureus [ATCC 6538]
[Control of xanthomonas axonopodis pv. citri [cause of Citrus Canker Disease] on hard, non-porous surfaces – 10-minute contact time, 1:12.8 dilution]
Xanthomonas axonopodis pv. citri [cause of Citrus Canker Disease]

{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-2.6] has demonstrated effectiveness against viruses similar to **[name of emerging virus]** on hard, non-porous surfaces. Therefore, **[BARDAC® 205M-2.6]** 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-2.6]** 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 -Hospital 1:56.....	2 1/4 oz. per gallon of water
.....	[450 ppm active quat]
Disinfection -Broad Spectrum 1:64	2 oz. per gallon of water
.....	[400 ppm active quat]
Virucide 1:56.....	2 1/4 oz. per gallon of water
.....	[450 ppm active quat]
Virucide Influenza A Virus H1N1 1:64	2 oz. per gallon of water
.....	[400 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]
Xanthomonas axonopodis pv. Citri Control [1:12.8].....	10 oz. per gallon of water
.....	[2000 ppm active quat]

DIRECTIONS FOR USE

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

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.

Rinse⁵ hard, non-porous, 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 visibly soiled areas, a preliminary cleaning is required.

{or}

For visibly soiled areas, preclean first.

HOSPITAL DISINFECTION [VIRUCIDAL*] [FUNGICIDAL] [MOLD AND MILDEW CONTROL] DIRECTIONS:

Add 2 1/4 oz. of **Bardac® 205M-2.6** per gallon of water [or equivalent dilution] to disinfect hard, non-porous surfaces.

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 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 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.

For mold and mildew, 2 ¼ 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, non-porous surfaces. Follow disinfection instructions. Repeat treatment every seven days, or more often if new growth appears.

BROAD SPECTRUM DISINFECTION [VIRUCIDAL*] DIRECTIONS:

Add 2 oz. of **Bardac® 205M-2.6** per gallon of water [or equivalent dilution] to disinfect hard, non-porous surfaces.

Apply use-solution with a coarse spray device, visibly wetting surfaces. Spray 6 - 8 inches from surface. Do not breathe spray. Note: Cover or remove all food products.

Treated surfaces must remain visibly wet for 10 minutes. Wipe dry with a clean cloth, sponge or mop or allow to air dry.

{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 *{Note to reviewer: one of the following timeframes must be selected:}* [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 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-2.6**.

Contact Time: Leave surfaces visibly 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.

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) $\geq 80 \mu\text{m}$.
- 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.

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 remain visibly wet 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; allow to remain visibly wet 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, 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. 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, non-porous 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 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. 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 visibly 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 visibly soiled units.

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 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 SEALED 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. Allow surface to remain visibly wet for 10 minutes. Wipe or allow to air dry.

Bardac® 205M-2.6 [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 a use-solution of 2 1/4 oz. of **Bardac® 205M-2.6** per gallon of water [or equivalent dilution], 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 a use-solution of 2 1/4 oz. of **Bardac® 205M-2.6** per gallon of water [or equivalent dilution], 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. Use 2 1/4 oz. of **Bardac® 205M-2.6** per gallon of water. Saturate surfaces with the disinfecting solution 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:

Use to treat hatchers, setters, trays, racks, carts, sexing tables, delivery trucks and other hard, non-porous surfaces. Use 2 1/4 oz. of **Bardac® 205M-2.6** per gallon of water. 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 **Bardac® 205M-2.6**. Use 2 1/4 oz. of **Bardac® 205M-2.6** per gallon of water. Apply use solution 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. 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 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, use 2 1/4 – 4 1/2 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 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. Prepare a fresh solution for each use or more often if solution becomes visibly diluted, clouded or soiled.

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.

XANTHOMONAS AXONOPODIS PV. CITRI [CAUSE OF CITRUS CANCER DISEASE] CONTROL:

For prevention of *Xanthomonas axonopodis* pv. Citri [the cause of Citrus Canker Disease] through treatment of precleaned equipment. Effective against *Xanthomonas axonopodis* pv. citri [the cause of 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, non-porous part of the equipment that can be taken into infested areas.

Visibly 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]. Treated surfaces must remain visibly wet 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 *Xanthomonas axonopodis* pv. citri [the cause 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 HARD, NON-POROUS, NON-FOOD CONTACT SURFACES:

Add 1 oz. of **Bardac® 205M-2.6** per gallon of water [or equivalent dilution] 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. Avoid breathing 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 oz. of **Bardac® 205M-2.6** per gallon of water [or equivalent dilution] for at least 3 [three] minutes. 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.

{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 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-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 HARD, NON-POROUS, FOOD CONTACT SURFACES:

{or}

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 *(insert appropriate dilution from box above here)* [or equivalent dilution] to precleaned hard non-porous surfaces visibly wetting surfaces with a cloth, mop, sponge, or coarse sprayer. 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 *(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 sanitizing 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 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 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 visibly 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 visible food particles and soil.

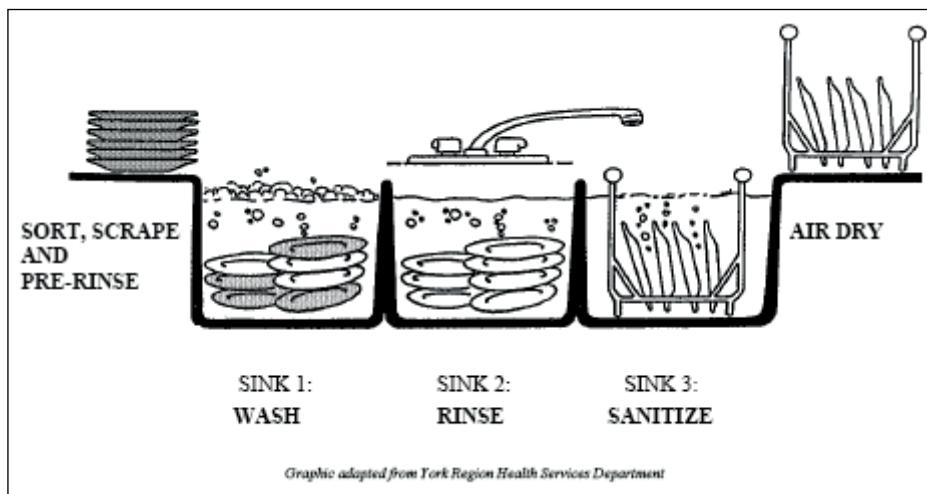
1. Thoroughly wash equipment and utensils in hot detergent solution.
2. Rinse utensils and equipment thoroughly with potable water.
3. Sanitize equipment and utensils by immersion in a use solution of *(insert appropriate dilution from box above here)* [or equivalent dilution] for at least 60 seconds 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 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 *[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 [SOFT SERVE] [FOOD] [AND] [FROZEN] [BEVERAGE] DISPENSING EQUIPMENT⁶:

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 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 *(insert appropriate dilution from box above here)* [or equivalent dilution] 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 *(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 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 *(insert appropriate dilution from box above here)* [or equivalent dilution]. Dip, soak or spray in solution and allow gloved hands to remain visibly 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. 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 **Bardac® 205M-2.6** at *(insert appropriate dilution from box above here)* [or equivalent dilution] 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 **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 AI Minimum) in Wisconsin dairy processing facilities.

{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 [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 reduce cross contamination between treated hard, non-porous surfaces [in 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 3 minutes prior to entering area. **{(This Optional Statement is Not for Use in California)}** If there is visible soil 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 reduce cross contamination between treated hard, non-porous surfaces in 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 3 minutes 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.

ALGAE AND SLIME CONTROL IN COOLING AND PROCESS WATERS: {Use not approved in the State of California}

Bardac® 205M-2.6 is formulated to provide control of growth of algae and slime in recirculating cooling water systems and evaporative condensers as well as cooling tunnels and warmers. It can be used in cooling water for thermal processing and pasteurizing operations in dairies, breweries, soft drink and food canning plants. To control algae and bacterial slimes, use as directed. For best results, slug feed. Add directly from the product container using proper and accurate dispensing equipment. The frequency of addition needed depends on many factors. To optimize your use, follow this procedure:

Recirculating Cooling Towers, Dairy Sweetwater, and Other Process Waters: Initially use not more than 100 fluid ounces per 1,000 gallons of water to be treated (up to 20 ppm active quaternary). Increase dosage to 180 fluid ounces per 1,000 gallons of water, if necessary, except in dairy recirculating cooling water (commonly referred to as sweetwater) systems where dose is limited to not more than 20 ppm actives. Repeat initial dose every seven days or increase the frequency, if needed.

FOGGING DEVICE HATCHERY ROOM DIRECTIONS:

This product can be applied by fogging to control the growth of non-public health odor-causing bacteria on hard, non-porous surfaces in hatcheries. All surfaces must be pre-cleaned prior to fogging.

All surfaces must be cleaned and disinfected in accordance with label directions prior to fogging.

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 DIRECTIONS:

This product can be applied by fogging to control the growth of non-public health odor-causing bacteria on hard, non-porous surfaces in hatcheries. All surfaces must be pre-cleaned prior to fogging.

All surfaces must be cleaned and disinfected in accordance with label directions prior to fogging. 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.

DIRECTIONS FOR FOGGING IN DAIRIES, BEVERAGE AND FOOD PROCESSING PLANTS:

This product can be applied by fogging to control the growth of non-public health odor-causing bacteria on hard, non-porous surfaces in food premises including dairies and beverage and food processing plants.

All surfaces must be cleaned and disinfected in accordance with label directions prior to fogging.

Prior to fogging, food products and packaging material must be removed from the room or carefully protected. After disinfecting, fog desired areas using 1 quart per 1,000 cubic feet of room area with a solution containing 5 3/4 ounces of product per gallon of water [1,200 ppm active] [or equivalent use dilution]. Vacate the area of all personnel during fogging and for a minimum of 2 hours after fogging and a minimum of 4 air exchanges (ACH) per hour in the facility. All food contact surfaces must be sanitized with an EPA approved food contact sanitizer solution prior to use. All food contact surfaces must be thoroughly rinsed with potable water prior to sanitizing.

Note: The fog generated is irritating to the eyes, skin and mucous membranes. **Under no circumstances must a room or building 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.**

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 either a NIOSH approved supplied-air respirator with NIOSH approval number prefix 19C OR a self-contained breathing apparatus (SCBA) with NIOSH approval number prefix TC-13F, goggles, long sleeves and long pants.

{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 Handling:

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 Nonrefillable Sealed Containers: Packaging options can be in sealed containers or bottles designed for use dilution systems to reduce worker exposure to the concentrate. None of these can be triple rinsed because they are 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.

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

{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 HANDLING

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.

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.

⁷When used according to the food contact surface sanitization directions

⁸When used according to directions for use

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 ₁₄ , 50%; C ₁₂ , 40%; C ₁₆ , 10%) dimethyl benzyl ammonium chloride	1.040%
Other Ingredients.....	<u>97.400%</u>
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:

Arxada, LLC, 412 Mt. Kemble Ave., Suite 200S, Morristown, NJ 07960

SECONDARY CONTAINER LABEL

{Note to reviewer: When this product is diluted in accordance with the directions on this label, the dilution container must bear the following statements:}

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 ₁₄ , 50%; C ₁₂ , 40%; C ₁₆ , 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

DANGER

PRECAUTIONARY STATEMENTS

HAZARDS TO HUMANS AND DOMESTIC ANIMALS

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

FIRST AID

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

IF ON SKIN OR CLOTHING: Take off contaminated clothing. Rinse skin immediately with plenty of water for 15 – 20 minutes. Call a poison control center or doctor for treatment advice.

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.

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.

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

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

EPA Reg. No. 6836-302

Diluted product not for sale or distribution.

{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.

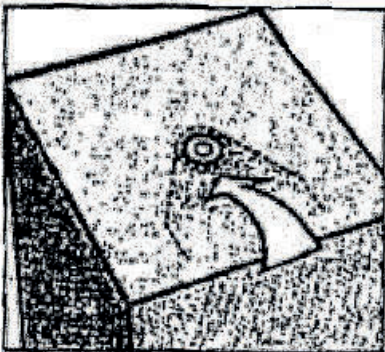
Apply to hard, non-porous surfaces as specified in directions above.

Mop Buckets:

Fill bucket from dispenser.

Set up "Wet Floor" signs.

Mop floor surface as specified in directions above

OPENING INSTRUCTIONS 1. Position box with perforation up. 2. Press in circle. 3. Lift flap/tear 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 despachador (si corresponde).
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{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. Allowed on back or side panel only.}



Nonfood Compounds
D2



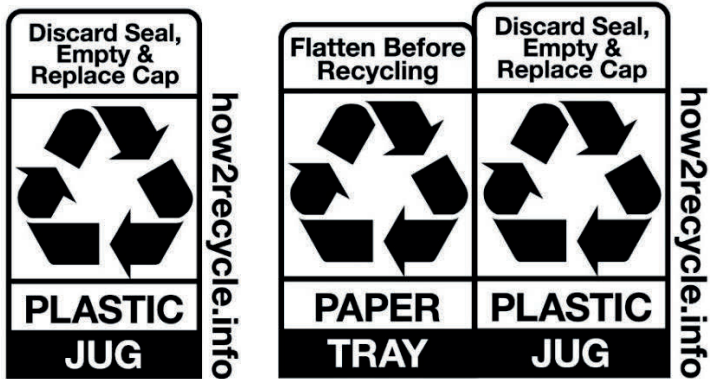
Nonfood Compounds
D2

{or}

[NSF Listed]

(Insert 6-Digit NSF Listing Number here)

{Note to reviewer: The following are optional graphics}



**THE FOLLOWING SECTIONS CONTAIN PROPRIETARY
LANGUAGE AND GRAPHICS.**

**THESE SECTIONS ARE ONLY AVAILABLE FOR SUPPLEMENTAL
REGISTRANTS APPROVED FOR ITS USE.**

{Note to reviewer, the following are proprietary, optional graphics}
{Section 1}



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

{Section 2}

- [This product] automatically dilutes and mixes to an end use [dilution] [solution]
- For use in Public Eating Establishments [on] [Hard, Non-porous, Food Contact Surfaces] [and] [Food Processing Equipment] [at end use [solution] [dilution]]
- Can be used on hard, non-porous, food contact surfaces at end use dilution
- Will deodorize and sanitize food contact surfaces
- Use {this Product} as a food contact surface sanitizer on hard, non-porous surfaces
- [For use on] [For virtually any] hard, non-porous, food contact surface[s] such as [countertops], [appliances], [stainless steel], [and] [stovetops⁶]
- [This product] [Brand Name] is [an] [a] [effective] [sanitizer] for food contact surfaces
- [This product] [Brand Name] is [a] [an] [effective] [one-step⁷] sanitizer for virtually any hard, non-porous, food contact surface such as [countertops], [appliances], [stainless steel], [and] [stovetops⁶]
- [This product] is an effective sanitizer at end use [dilution] [solution] of 1 oz. per gallon of water for use on hard non-porous, food contact surfaces 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]

[TYPES OF SURFACES:]

Use [Brand Name] [This Product] on washable hard, non-porous surfaces of: [countertops], [appliances], [stainless steel], [stovetops⁶], [sinks], [tubs], [doorknobs], [finished floors], [walls] [and] [garbage cans]

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

{Section 2}

{Note to reviewer- Automatic Dilution Control system automatically delivers use dilution through a coarse trigger spray device, so mop and bucket, immersion, etc. are not applicable use patterns for this section}

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

Apply sanitizer use-solution to precleaned hard, non-porous surfaces, visibly wetting surfaces. Spray 6 – 8 inches from surface. Avoid breathing spray.

Note: 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.

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

For sanitizing hard, non-porous surfaces of *{Note to reviewer, select one or more of the following}* [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 use-solution to precleaned hard non-porous surfaces 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.

SAFETY PRACTICES TO FOLLOW

It's good business practice to assure that your employees have read and understood the product labels and Safety Data Sheet before using this product. The label use directions and SDS contain important hazard warnings, precautionary statements and first aid procedures. This information is available on-line at www.scjp.com or by calling 800-248-7190.

Use only as directed. Use biocides safely. Always read label and product information before use.

{Note to reviewer: Additional proprietary identification language}

- [Peel Here] (for booklet label)
- Manufactured [for] [by]: S.C. Johnson Professional USA, Inc. 2815 Coliseum Center Dr., #600, Charlotte, NC 28217
- [<https://www.scjp.com/en-us/products/TSNoRins>]
- [Learn more at: <https://www.scjp.com/en-us/products/TSNoRins>]

TruShot 2.0 No Rinse Sanitizer

No Rinse Sanitizer

Para instrucciones de uso, declaraciones de precaucion, primeros auxilios, y almacenamiento y desecho visite [scjp.com] [www.scjp.com/en-us/products/TSNoRins] [o] [consulte el inserto incluido en la caja de empaque].

For instructions on use, precautionary statements, first aid, and storage and disposal visit [scjp.com] [www.scjp.com/en-us/products/TSNoRins] [and][or] [refer to the insert included in the packing box.]

{Note to reviewer: Optional proprietary graphics for use with Automatic Dilution System}
{Section 2}



CONCENTRATE
CONCENTRADO



Delivers up to [X] RTU Quarts*

Proporciona hasta X litros

(X cuartos) de solución lista-para-usarse.*

*Based on a dilution rate of 1:XX Basado en una tasa de dilución de 1:XX



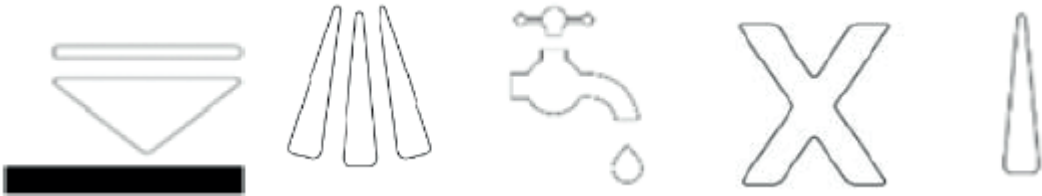
*Based on a dilution rate of [dilution rate will be entered here].

{Note to reviewer: The X in the graphic above, will be replaced by the appropriate number}

scJohnson
PROFESSIONAL®

TRU SHOT_{2.0}®

{Note to reviewer: Optional graphics to be embossed on container}
{Section 2}



- △ MAX
- △ MIN
- ▽ MAX
- ▽ MIN

{Note to reviewer: for use with proprietary Automatic Dilution System}

{Section 2}

[ASSEMBLY INSTRUCTIONS:

[Slide] [Insert] [Install] [Snap] cartridge into [place] [on the] [sprayer] until it clicks.

Spray [insert number] time[s] to prime the bottle.

[For sprayer use instructions, refer to the [water reservoir label] [www.scjp.com/en-us/products/TSNoRins].]

[For use with [insert brand name] [dilution system] only.]

INSTRUCTIONS



CLICK

Durable Snap-in technology



FILL

Refill at any water source



CLEAN

Portable lightweight comfort

{OPTIONAL WATER RESERVOIR CONTAINER LABEL for use with proprietary Automatic Dilution System}
{Section 2}

[Brand Name] Sprayer Instructions

Do not spray without [chemistry] [cartridge] [attached] [or] [with] [empty] [water reservoir].

For use only with the [Brand Name] [Sprayer] [Dilution System]

The water in this bottle is not for human consumption.

The [Brand Name] [Sprayer] [Dilution System] automatically dilutes and mixes to a ready to use solution. [insert dilution here].

TRUSHOT 2.0™ SPRAYER INSTRUCTIONS:
For use only with the TruShot 2.0™ Dilution System. The water in this bottle is not for human consumption. The TruShot 2.0™ Dilution System automatically dilutes and mixes to a ready to use solution.

ASSEMBLY INSTRUCTIONS:

- 1 Slide cartridge into dispenser until it clicks.
- 2 Lift fill lid. Add tap water to fill line. Close lid.
- 3 Apply according to Directions for Use on cartridge label.

DIRECTIONS FOR CHANGING CARTRIDGES:

- 1 Press release button.
- 2 Spray 1 time after cartridge has been removed.
- 3 Insert new cartridge. Spray 5 times to Prime dispenser.

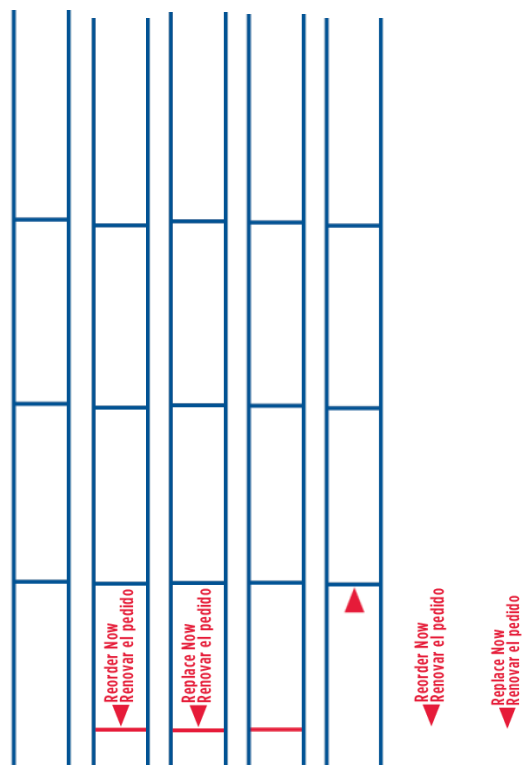
DIRECTIONS FOR STORAGE:

- 1 Empty water from reservoir.
- 2 Store reservoir open and empty.

CONTAINER HANDLING:
Refillable container. Refill this container with water only. Do not reuse this container for any other purpose. See back panel for Precautionary Statements and First Aid.

Manufactured for: SC Johnson Professional USA, Inc., Charlotte, NC 28217, USA www.scjp.com 1131955

{Note to reviewer: Optional proprietary graphics for when to reorder for Automatic Dilution System}
{Section 2}



{Note to reviewer: Optional proprietary claims for use with water reservoir for Automatic Dilution System}
{Section 2}

- Check [chemistry] [cartridge] [fill] [level] [if suds are visible on treated surface].
- Check fill level [of] [cartridge] [and] [water] [reservoir] [frequently].
- Do not spray without [concentrate] [chemistry] [bottle] [cartridge] [fully] [inserted].
- [For Best Results][:] [Store upright.] [Do not freeze.] [Do not spray without chemistry] [cartridge] [attached] [or] [with] [empty] [water reservoir].
- [FOR] [FOOD CONTACT SURFACE[S]] [NO RINSE] SANITIZER [USE ONLY]
- For use with [TruShot 2.0®] [sanitizer] [dilution system] [only].
- Maintain effective water and chemistry levels to avoid inconsistent spraying.
- Maintain visibility [to scale] [on] [cartridge].
- Remove cartridge and examine fill level [of] [water] [and] [or] [chemistry].
- [Replace] [cartridge] [Fill with water] [when level reaches] [at] [minimum] [level] [indication] [line].
- [Purge] [/] [Prime] [X] [time[s]] [after replacing cartridge] [or] [filling] [water] [reservoir].
- Store upright.
- [TruShot 2.0®] [Food Contact Surface] [No Rinse] Sanitizer [and] [&] [Cleaner] [Dilution] [System]

{OPTIONAL WATER RESERVOIR CONTAINER LABEL for use with proprietary Automatic Dilution System}
{Section 2}

{Note to reviewer: All text on this page is optional}

[ASSEMBLY INSTRUCTIONS:

[1][:] [Remove cap.] Slide cartridge into dispenser [until it clicks].

[2][:] [Lift [fill] lid. Add [tap] water to fill line. Close [lid].]

[2][3][:] Apply according to Directions for Use on [concentrate] [chemistry] [product] [cartridge] [label].]

{Note to reviewer: Optional Graphics to be used with Assembly Instructions above}



[DIRECTIONS FOR [CHANGING] [SWITCHING] [CHEMISTRIES] [CARTRIDGES]:

[1][:] Press release [button].

[2][:] Spray [1] [2] [3] [4] [5] [6] [7] [8] [9][10] time[s] [after cartridge] [has been] [removed].]

[2][3][:] [Insert] [Install] [new] cartridge. Spray [1] [2] [3] [4] [5] [6] [7] [8] [9][10] time[s] [to prime dispenser].]

{Note to reviewer: Optional Graphics to be used with Directions for Changing Cartridges above}



[For [additional] [specific] [chemistry] [directions] [instructions] [for] [use] refer to the [cleaning] [chemistry] [product] [cartridge] [label].]

[DIRECTIONS FOR] STORAGE:

[1][:] Empty [water] [from] reservoir.

[2][:] Store [reservoir] [open] [and] empty.]

{Note to reviewer: Optional Graphics to be used with Directions for Storage above}



[Container Handling:

Refillable container. Refill this container with water only. Do not re-use this container for any other purpose.
Offer for recycling if available or place in trash.]

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

{Note to reviewer: The following proprietary mix directions are only to be used with the 32 oz. bottle with the 1oz. fill chamber which has the squeeze to measure chamber.}

{Section 2}

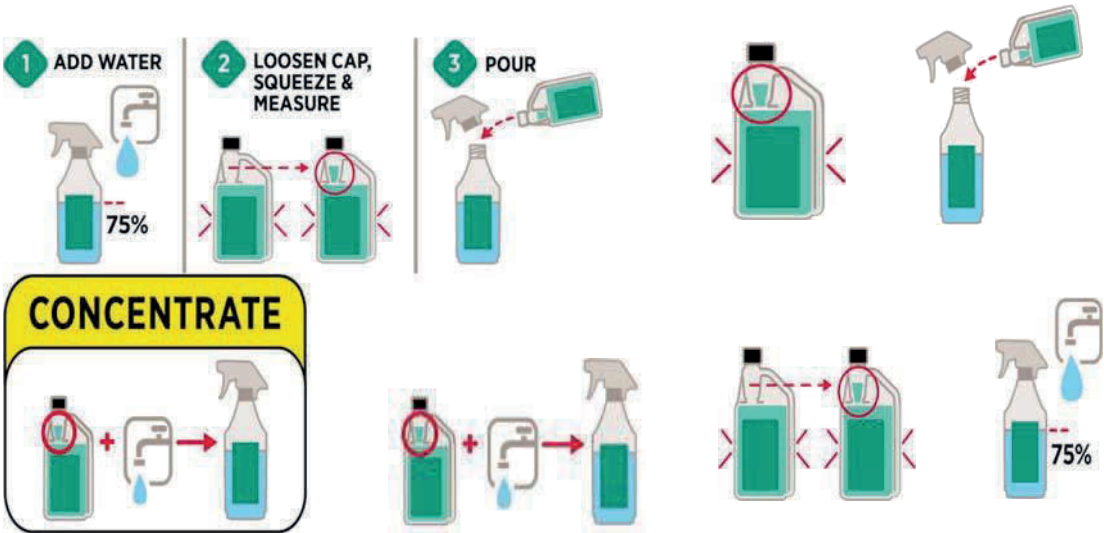
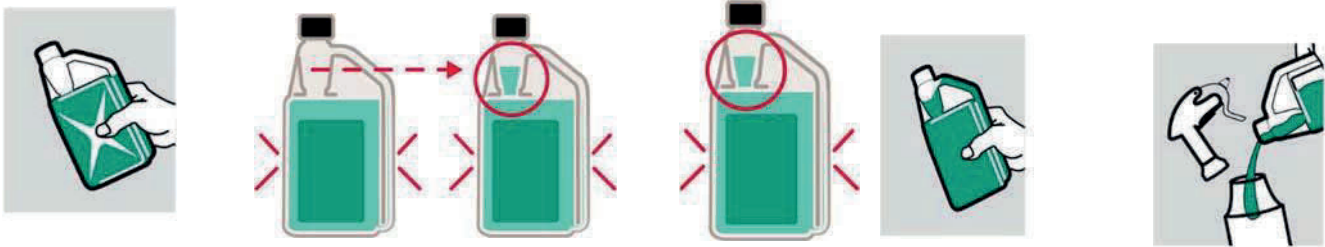
[Mix Directions] [Squeeze & Pour Bottle]

- 1. Partially fill empty spray bottle to 75% capacity with cold water.
- 2. Loosen cap on CONCENTRATE bottle. Slowly squeeze bottle until the liquid reaches the desired fill line. EXCEEDING RECOMMENDED MIXTURE RATIO DOES NOT IMPROVE CLEANING PERFORMANCE.
- 3. Remove cap and carefully pour concentrate into partially filled spray bottle (this step reduces foaming within the container). Add remaining water and replace cap when using spray bottle.
- 4. Gently shake or mix the concentrate and water within the container prior to use.

Do not use undiluted. For use with [Brand Name] refillable spray bottle or gallon bucket.

Dilution Rate Needed	Concentrate Mixed into [SC Professional] [Quart] Trigger Sprayer	Concentrate Mixed into [SC Professional] 1 Gallon [128 oz.] Of Water in a Bucket
1:64	0.5 oz.	2.0 oz.
1:128	0.25 oz.	1.0 oz.

[SQUEEZE] [MEASURE] [POUR] [MIX]



ADD WATER LOOSEN CAP, & MEASURE

{Note to reviewer: The following are optional proprietary graphics}
{Section 2}

{Note to reviewer: The following proprietary graphics are only to be used with the gallon bottle}



{Note to reviewer: for optional use with for proprietary Refillable Spray Bottles }

