



U.S. ENVIRONMENTAL PROTECTION AGENCY

Office of Pesticide Programs
Antimicrobials Division (7510C)
1200 Pennsylvania Avenue NW
Washington, D.C. 20460

NOTICE OF PESTICIDE:

[x] Registration
Reregistration

(under FIFRA, as amended)

EPA Reg.

Number:

6836-327

Date of Issuance:

JUN 12 2008

Term of Issuance:

Conditional

Name of Pesticide Product:

Carbosan 50

Name and Address of Registrant (include ZIP Code):

Lonza, Inc
90 Boroline Rd
Allendale, NJ 07401

Note: Changes in labeling differing in substance from that accepted in connection with this registration must be submitted to and accepted by the Registration Division prior to use of the label in commerce. In any correspondence on this product always refer to the above EPA registration number.

On the basis of information furnished by the registrant, the above named pesticide is hereby registered/reregistered under the Federal Insecticide, Fungicide and Rodenticide Act.

Registration is in no way to be construed as an endorsement or recommendation of this product by the Agency. In order to protect health and the environment, the Administrator, on his motion, may at any time suspend or cancel the registration of a pesticide in accordance with the Act. The acceptance of any name in connection with the registration of a product under this Act is not to be construed as giving the registrant a right to exclusive use of the name or to its use if it has been covered by others.

This product (OPP Decision No. D-371664) is conditionally registered in accordance with FIFRA sec 3(c)(7)(A) provided that you:

- 1. Submit and/or cite all data required for registration of your product under FIFRA sec. 3(c)(5) when the Agency requires all registrants of similar products to submit such data; and submit acceptable responses required for re-registration of your product under FIFRA section 4.
2. Make the labeling changes listed below before you release the product for shipment:
a. Revise the "EPA Registration Symbol to read, "EPA Reg. No.6836-327".
b. Revise the 12th bullet on page 2 by indicating "40 CFR 180.940(a)."
c. Revise the 15th bullet on page 2 because data was not submitted to support nonfood-contact sanitizer claim. You must submit data according to DIS/TSS 10.

Signature of Approving Official:

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

Date:

JUN 12 2008

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Therefore, the following non-food contact surfaces and directions must be deleted from the label:

On page 2,3, and 4, delete air conditioning and refrigeration equipment and heating pumps, bathroom fixtures, bathtubs, cabinets, cages, chairs, desks, doorknobs, floors, garbage cans, salon/barber tools and instruments, showers, sinks, telephones, toilets, tubs, ultrasonic baths, ultrasound transducers, and mammography compressor plates, urinals, vehicles, and walls.

On pages 5, 7, and 8 delete "nonfood contact surfaces, barber/manicure/nail salon instruments and tools, entryway sanitizing systems, shoe baths/foam, hatchery room, and incubator and hatcher" directions.

3. Acceptable Efficacy Data

Data Requirement	Means of Support	Status
Carboquat Food Efficacy Testing - <i>E.coli</i> (ATCC 11229)	MRID No. 470157-02	Acceptable, 1:3328 use dilution in 500 ppm hard water in 30 seconds.
Carboquat Food Efficacy Testing- <i>E. coli</i> (ATCC 11229)	MRID No. 470157-03	Acceptable, 1:3328 use dilution in 500 ppm hard water in 30 seconds.
Carboquat Food Efficacy Testing - <i>E.coli</i> (ATCC 11229)	MRID No. 470157-04	Acceptable, 1:3328 use dilution in 500 ppm hard water in 30 seconds.
Germicidal/Detergent Sanitizing Action - <i>S. aureus</i> (ATCC 6538)	MRID No. 470157-05	Acceptable, 1:3328 use dilution in 500 ppm hard water in 30 seconds.
Germicidal/Detergent Sanitizing Action - <i>C. jejuni</i> (ATCC 33560)	MRID No. 470157-06	Acceptable, 1:3328 use dilution in 500 ppm hard water in 30 seconds.
Germicidal/Detergent Sanitizing Action - <i>L. monocytogenes</i> (ATCC 19115)	MRID No. 470157-07	Acceptable, 1:3328 use dilution in 500 ppm hard water in 30 seconds.

4. Submit three (3) copies of your final printed labeling before distributing or selling the product bearing the revised labeling.

If these conditions are not complied with, the registration will be subject to cancellation in accordance with FIFRA sec. 6(e). Your release for shipment of the product constitutes acceptance of these conditions.

A stamped copy of the label is enclosed for your records. Should you have any questions regarding this letter, please contact Jacqueline McFarlane at (703) 308-6415.

Sincerely,



Velma Noble

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

Enclosure: Stamped Label
Efficacy Data Evaluation

3 8 11

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, inhaled 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. 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.

IF INHALED: Move person to fresh air. If person is not breathing, call 911 or an ambulance, then give artificial respiration, preferably by mouth-to-mouth, if possible.

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

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.

CARBOSAN 50

Sanitizer - Deodorizer

For Commercial, Institutional and Industrial Use

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

For use in federally inspected meat and poultry plants

An effective sanitizer for use on food contact surfaces

Active Ingredients:

Didecyl dimethyl ammonium carbonate and Didecyl dimethyl ammonium bicarbonate	50.0%
Other Ingredients	50.0%
Total	100.0%

KEEP OUT OF REACH OF CHILDREN

DANGER PELIGRO

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

EPA Reg. No. 6836-XXX

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

Net Contents: (as indicated on container)

Manufactured by:

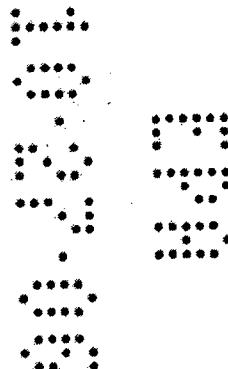
LONZA INC., 90 Boroline Road, Allendale, NJ 07401

ACCEPTED
with COMMENTS
in EPA Letter Dated:

JUN 12 2008

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

6836-327



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

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

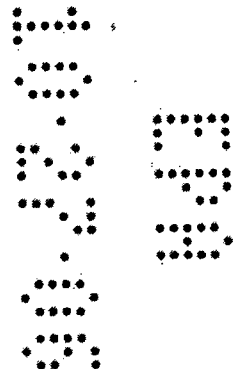
Carbosan 50

- delivers non-acid 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.
- will not leave grit or soap scum.
- deodorizes by killing microorganisms that cause offensive odors.
- is a complete, chemically balanced sanitizer that provides clear use solutions even in the presence of hard water.
- meets AOAC Germicidal & Detergent standards for sanitizing previously cleaned food-contact surfaces.
- has been cleared by the EPA in 40 CFR §180.940(c) for use on food processing equipment, utensils and other food-contact articles [at a concentration of 150 – 240 ppm active].
- is a sanitizer and deodorizer for use in all federally inspected meat and poultry plants, institutional and industrial facilities.
- can be used on food contact surfaces [in a concentration range of 150 – 240 ppm active].
- meets EPA's Sanitizer Test standards for non-food contact surface sanitizers. At 150 ppm active, Bardac 205M-7.5 is an effective sanitizer [by eliminating 99.9% of] [against] Staphylococcus aureus and Escherichia coli [E. coli] in 60 seconds.

Cross-contamination is of major [housekeeping] [food safety] concern. Carbosan 50 has been formulated to aid in the reduction of cross-contamination in schools, institutions, and industry.

Use Carbosan 50:

- for sanitizing of ultrasound transducers, probes, mammography compressor plates and other hard nonporous surfaces. Will not cause swelling of transducer membrane or harm compressor plates.
- to sanitize salon / barber tools and instruments: combs, brushes, scissors, blades and manicure instruments.
- in kitchens, bathrooms and other household areas.
- 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.



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

(AREAS OF USE:)

Use Carbosan 50 in:

Bathrooms
Homes [households]
Kitchens

Day care centers
Nurseries

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

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

Camp grounds
Play ground equipment

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

(TYPES OF SURFACES:)

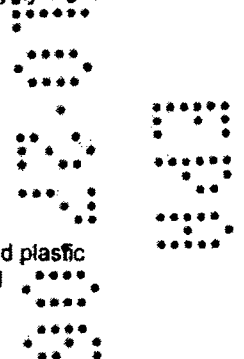
Use Carbosan 50 on washable hard, nonporous surfaces of:

Appliances
Bathroom fixtures
Bathtubs
Cabinets
Cages
Chairs
Coils and drain pans of air conditioning and refrigeration equipment and heat pumps
Conductive flooring
Counters [countertops]
Countertop laminates
Desks
Doorknobs
Fiberglass bathtubs
Fiberglass sinks
Floors
Garbage cans
Highchairs
Microwave ovens
Refrigerators
Refrigerated storage and display equipment
Showers
Shower stalls
Sinks [bathroom] [kitchen]
Stoves [stovetops]

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

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

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



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

Use Carbosan 50:

- 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.
- 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. Carbosan 50 may be applied through automatic washing systems, immersion tanks, foaming apparatus, and low pressure sprayers.
- in federally inspected meat and poultry facilities (as a sanitizer for all surfaces not always requiring a rinse).
- on coils and drain pans of air conditioning and refrigeration equipment and heat pumps. Follow the directions for sanitization of non-food contact surfaces.

Carbosan 50 is an effective sanitizer for use on food contact surfaces in 60 seconds at 150 ppm active and 500 ppm hard water against:

- Escherichia coli
- Staphylococcus aureus

Carbosan 50 is an effective sanitizer for use on food contact surfaces in 60 seconds at 150 ppm – 240 active and 500 ppm hard water against:

- Escherichia coli
- Staphylococcus aureus

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 disease organisms which may be present on equipment and utensils after cleaning, and reduces the potential for the transfer, either directly through tableware such as glasses, cups and flatware or indirectly through food.

To prevent cross-contamination, kitchenware and food-contact surfaces of equipment must be washed, rinsed with potable water and sanitized after each use and following any interruption of operation during which time contamination may have occurred.

Where equipment and utensils are used for the preparation of foods on a continuous or production-line basis, utensils and the food-contact surfaces of equipment must be washed, rinsed with potable water and sanitized at intervals throughout the day on a schedule based on food temperature, type of food, and amount of food particle accumulation.

Articles that can be immersed in solution must remain in solution for 60 seconds.

Articles or surfaces too large for immersing should be thoroughly wetted or flooded by rinsing, spraying or swabbing.

Allow all sanitized surfaces to drain (and air dry).

Carbosan 50 fulfills the criteria of Appendix F of the Grade "A" Pasteurized Milk Ordinances 1999 Recommendations of the U.S. Public Health Service in waters up to 500 ppm of hardness calculated as CaCO₃ when evaluated by the AOAC Germicidal and Detergent Sanitizer Method.

Dilution:
 Sanitizer (1:2080)..... 0.6 oz. per 9 3/4 gallons of water
 (240 ppm active quat)
 Sanitizer (1:2496)..... 1/2 oz. per 9 3/4 gallons of water
 (200 ppm active quat)
 Sanitizer (1:3328)..... 1/2 oz. per 13 gallons 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.

TO SANITIZE NON-FOOD CONTACT SURFACES:

Add 1/2 oz. of Carbosan 50 per 13 gallons of water [or equivalent dilution] to sanitize pre-cleaned 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] [MAINICURE] [NAIL] [SALON] INSTRUMENTS AND TOOLS:

Immerse pre-cleaned barber / salon instruments and tools (such as combs, brushes, razors, scissors, blades and manicure and pedicure instruments) in a use-solution of [1/2 oz. of Carbosan 50 per 13 gallons] or [1 oz. of Carbosan 50 per 26 gallons of water] 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 to reviewer. On a final printed label, only one of the following dilution rates will be used in the sanitization sections below.)

[1 oz. of CARBOSAN 50 per 19-1/2 - 26 gallons of water
 (3/4 - 1 oz. of Carbosan 50 per 19 1/2 gallons of water)
 (150 - 200 ppm active quat)]
 or
 [1 oz. of CARBOSAN 50 per 19-1/2 gallons of water [2 oz. of
 Carbosan 50 per 39 gallons of water] [200 ppm active quat]]
 or
 [1 oz. of CARBOSAN 50 per 16-1/4 - 26 gallons of water
 (3/4 - 1.2 oz. of Carbosan 50 per 19 1/2 gallons of water)
 (150 - 240 ppm active quat)]
 or

TO SANITIZE FOOD CONTACT SURFACES:

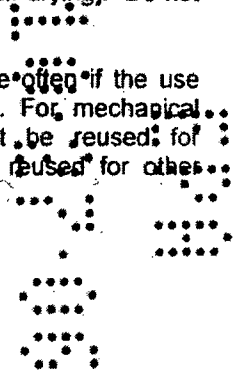
or
TO SANITIZE [FOOD PROCESSING EQUIPMENT] [AND OTHER HARD SURFACES IN FOOD PROCESSING LOCATIONS], [DAIRIES], [RESTAURANTS] [AND] [BARS]:

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

Prior to application, remove gross food particles and soil by a pre-flush, or pre-scrape and, when necessary, pre-soak. Then thoroughly wash or flush objects with a good detergent or compatible cleaner, followed by a potable water rinse before application of the sanitizing solution.

Apply a use solution of [insert appropriate dilution from box here] [or equivalent dilution] to the pre-cleaned hard surface, with a cloth, mop, sponge, coarse sprayer or by immersion, thoroughly wetting surfaces. Surfaces must remain wet for at least [one minute] [60 seconds] followed by adequate draining [and air drying]. Do not rinse.

Prepare fresh solution daily or more often if the use solution becomes 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 [or coarse spray].

Immerse pre-cleaned glassware, dishes, silverware, cooking utensils and other similar size food processing equipment in a solution of [insert appropriate dilution here] [or equivalent dilution] for at least [one minute] [60 seconds]. Drain thoroughly [and allow to air dry] before reuse. Do not rinse.

TO SANITIZE FOOD PROCESSING EQUIPMENT, UTENSILS, AND OTHER FOOD CONTACT ARTICLES REGULATED BY 40 CFR § 180.940 (a) and (c):

1. Scrape, flush, or presoak articles (whether mobile or stationary) to remove gross food particles and soil.
2. Thoroughly wash articles with an appropriate detergent or cleaner.
3. Rinse articles thoroughly with clean water.
4. Sanitize by immersing articles in a use-solution of [insert appropriate dilution from box here] (or equivalent dilution) for at least [60 seconds] [one minute]. Articles too large for immersing should be thoroughly wetted by rinsing, spraying, or swabbing.
5. Remove immersed items from solution to drain and then air dry. Non-immersed items should also be allowed to air dry.

TO SANITIZE [SOFT SERVE] [FOOD] [AND] [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 here] [or equivalent dilution].
3. Allow solution to remain in equipment for at least [60 seconds] [one minute].
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 here] [or equivalent dilution] for final washer and rinser applications. Allow surfaces to remain wet for at least [60 seconds] [one minute]. 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 here] [or equivalent dilution] for mechanical or automated systems. Allow surfaces to remain wet for at least [60 seconds] [one minute]. Drain thoroughly [and allow to air dry] before reuse. Do not rinse.

WATERPROOF GLOVE SANITIZING DIRECTIONS

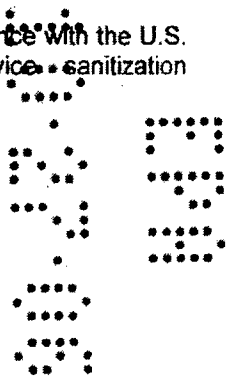
To prevent cross contamination into processing areas of food plants, waterproof gloves must be sanitized prior to entering or re-entering those areas. Remove gross contamination from gloves before sanitizing. Then place gloved hand in a use-solution of [1 oz. of Carbosan 50 per 19 1/2 gallons of water] [2 oz. of Carbosan 50 per 39 gallons of water] [200 ppm active quat] or [1 oz. of CARBOSAN 50 per 9 3/4 - 19 1/2 gallons of water] [1 - 1.2 oz. of Carbosan 50 per 19 1/2 gallons of water] [200 - 240 ppm active quat] for at least [sixty seconds] [one minute]. Change the solution in the bath at least daily or more often if the solution appears visibly diluted or soiled.

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 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.

Carbosan 50 can be used in accordance with the U.S. Public Health Service food service sanitization recommendations.



**U.S. PUBLIC HEALTH SERVICE
FOOD SERVICE SANITIZATION
RECOMMENDATIONS**

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

1. Thoroughly wash equipment and utensils in hot detergent solution.
2. Rinse utensils and equipment thoroughly with clean water.
3. Sanitize equipment and utensils by immersion in a use solution of [insert appropriate dilution from box here] [or equivalent dilution] for at least [60 seconds] [one minute] 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 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 clean water.
- 4) Sanitize in a solution of [1 oz. of CARBOSAN 50 per 19 1/2 gallons of water [2 oz. of CarboSan 50 per 39 gallons of water] [200 ppm active quat]] or [1 oz. of CARBOSAN 50 per 9 3/4 - 19 1/2 gallons of water (1 - 1.2 oz. of CarboSan 50 per 19 1/2 gallons of water) [200 - 240 ppm active quat]] [or equivalent dilution]. Immerse all utensils for at least two minutes or for contact time specified by governing sanitary code.
- 5) Place sanitized utensils on a rack or drain board to air-dry.

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

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

ENTRYWAY SANITIZING SYSTEMS:

To prevent cross contamination from area to area, set the system to deliver [1 - 2 oz. per 9 3/4 gallon of water (2 - 4 oz. per 19 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.

DAIRY COW APPLICATION DIRECTIONS: The udders, flanks, and teats of dairy cows can be washed with a solution of [insert appropriate dilution from box here] [or equivalent dilution]. Use a fresh towel for each cow. Avoid contamination of wash solution by dirt and soil. Do not dip used towel back into wash solution. When visibly dirty, discard and provide fresh solution.

SHOE BATH SANITIZER DIRECTIONS: To prevent cross contamination [into the packaging and storage areas of food plants], shoe baths containing one inch of freshly made sanitizing solution should be placed at all entrances to buildings. Scrape waterproof work [boots] [shoes] and place in a use-solution of 1/2 oz. of CarboSan 50 per 13 gallons of water [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 1 - 2 oz. per 9 3/4 gallon of water [2 - 4 oz. per 19 1/2 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.

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. Mix 1 gal. of CarboSan 50 per 20 gal. of 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. Do not allow people to contact or breathe this fog and do not enter until the fog has settled (30 - 60 minutes after fogging is completed).



**FOGGING DEVICE INCUBATOR AND HATCHER
SANITIZER DIRECTIONS:**

Mix 1 gallon of CarboSan 50 per 10 gallons of water. Fog 3 - 8 ounces of this into setters and hatchers immediately after transfer. Repeat daily in setters and every 12 hours in hatchers. Discontinue hatcher treatments at least 24 hours prior to pulling the hatch. It is acceptable to fog setters and hatchers with a 1 ounce per gallon solution of CarboSan 50 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. Do not allow people to contact or breathe this fog and do not enter until the fog has settled (30 - 60 minutes after fogging is completed).

NOTE: The fog generated is irritating to the eyes, skin and mucous membranes. Under no circumstances should a room or building be entered by anyone until the fog has settled (30 - 60 minutes after fogging is completed). 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.**

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 to 6 oz. of CarboSan 50 per 19 1/2 gallons 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] [one minute] 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.

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

STORAGE AND DISPOSAL

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

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

STORAGE AND DISPOSAL

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

Pesticide Storage:

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

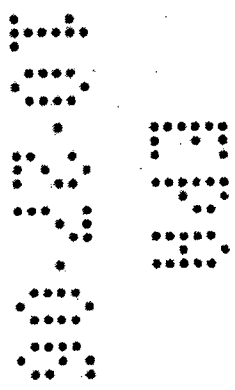
Pesticide Disposal:

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:

(Plastic Containers:) Triple rinse (or equivalent). Then offer for recycling or reconditioning or puncture and dispose of in a sanitary landfill, or by incineration, or, if allowed by state and local authorities by burning. If burned, stay out of smoke.

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



(For Bag-in-Box Containers)

For Bag - In - Box Containers:

How to use this package:

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

Trigger Sprayers

Fill bottle from dispenser.

Apply to surfaces as specified in directions above.

Mop Buckets:

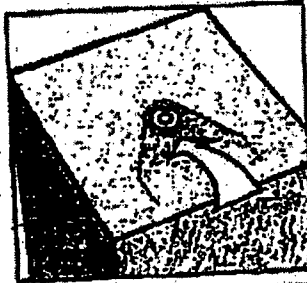
Fill bucket from dispenser.

Set up "Wet Floor" signs.

Mop floor surface as specified in directions above.

OPENING INSTRUCTIONS

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



INSTRUCCIONES PARA ABIR:

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

