

6836-328

05/10/2007

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UNITED STATES ENVIRONMENTAL PROTECTION AGENCY

U.S. ENVIRONMENTAL PROTECTION AGENCY

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

Date of Issuance:

Number:

6836-328

MAY 10 2007

Term of Issuance:

Conditional

Name of Pesticide Product:

Lonza SQ Sanitizer/Disinfectant

NOTICE OF PESTICIDE:

☒ Registration
☐ Reregistration

(under FIFRA, as amended)

Name and Address of Registrant (include ZIP Code):

Lonza, Inc
90 Boroline Road
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 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 Number to read, "EPA Reg. No." 6836-328.

Signature of Approving Official:

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

Date:

MAY 10 2007

EPA Form 8570-6

CONCURRENCES

SYMBOL								
SURNAME								
DATE								

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b) On page 2, the two bullets need to be relocated to the "Food Contact Sanitizing" directions.

c) On page 2, revise the fifth marketing claim by deleting the term, "disease-causing" and state "food poisoning."

d) On page 3, revise the first paragraph by deleting the rate "At 1:844 dilution (450 ppm)." The Agency has determined that citing the rate is providing incomplete directions

e) On page 4, delete the following sites and surfaces because the label does not support directions for use.

Barber shops	Mobile homes	Urinals
Mushroom farms	Taxis	Ultrasonic baths
Buses	Trailers	Whirlpool bathtubs
Campers	Trains	Urinals
Cars	Toilets	
Emergency Vehicles	Toilet bowls	

f) On page 5, move the "Disinfection Dilution Rate Box" to page 7.

g) On page 5, revise the "Food Contact Sanitizing Dilution Rate Box" to be in agreement with 40 CFR 180.940 (a) and (c) by stating the following:

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

[1oz of this product per 15-20 gallons of water (0.051-0.067 oz per gallon of water) (150 - 200 ppm active quat)]

For Food Contact Surfaces, Food Processing Equipment, and Utensils in Food Processing Plants (40 CFR 180.940 (c)):

[1oz of this product per 7.5 - 20 gallons of water or (0.051 - 0.135 oz per gallon of water) (150 - 400 ppm active quat)]

h) On page 5, revise "Sanitization", Wisconsin State Board of Health for Eating Establishments, and U.S. Public Health Service Food Service Sanitization Recommendations" directions by revising the use dilution rate to read "[1oz of this product per 15-20 gallons of water (0.051-0.067 oz per gallon of water) (150 - 200 ppm active quat)]." If you want to support rates that are higher than 200 ppm, you must provide directions specific to food processing facilities w/ the applicable heading.

CONCURRENCES

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UNITED STATES ENVIRONMENTAL PROTECTION AGENCY

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3. 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.

Sincerely,



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

Enclosure: Stamped Label
Efficacy Data Evaluation
Chemistry Data Evaluation

CONCURRENCES							
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LONZA SQ SANITIZER/DISINFECTANT

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ACTIVE INGREDIENTS:

Octyl decyl dimethyl ammonium chloride	11.40%
Dioctyl dimethyl ammonium chloride	4.56%
Didecyl dimethyl ammonium chloride	6.84%
Alkyl (C ₁₄ , 50%; C ₁₂ , 40%; C ₁₆ , 10%) dimethyl benzyl ammonium chloride	15.20%

INERT INGREDIENTS:

TOTAL:	62.00%
	100.00%

ACCEPTED
with COMMENTS
in EPA Letter dated

MAY 10 2007

U.S. Environmental Protection Agency
Registration Division
700 North 17th Street
Washington, DC 20012-4209
Registered under FIFRA as a
Disinfectant

6836-328

**KEEP OUT OF REACH OF CHILDREN
DANGER**

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.

Note to reviewer: If Precautionary statements are not placed on front panel of label one of the following statements will be used:

See (left) (side) (right) (back) panel for Precautionary Statements and First Aid
Or
See product carton for Precautionary Statements and First Aid

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.

EPA Reg. No. 6836-XXX

Net Contents: (as indicated on container)

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

Manufactured by:
LONZA INC., 90 Boroline Rd. Allendale NJ 07401

Use this product in restaurants, bars, cafeterias, institutional kitchens, food preparation and storage areas, and convenience stores where sanitization of food contact surfaces is of prime importance.

This product will sanitize previously cleaned and rinsed nonporous food contact surfaces such as: countertops, stovetops, sinks, dishes, glassware, silverware, cutlery and other eating and cooking utensils, plastic and other nonporous cutting boards and chopping blocks, [and other hard nonporous surfaces].

This product is an effective sanitizer for use on food contact surfaces in 60 seconds:

- at **0.051 oz per gallon** (or equivalent dilution) is an effective sanitizer for use on food contact surfaces in 60 seconds at 150 ppm active and 400 ppm hard water against:
Escherichia coli
Staphylococcus aureus
- at **0.067 oz per gallon** (or equivalent dilution) is an effective sanitizer for use on food contact surfaces in 60 seconds at 200 ppm active and 500 ppm hard water against:
Campylobacter jejuni
Escherichia coli
Escherichia coli O157:H7
Klebsiella pneumoniae
Listeria monocytogenes
Salmonella choleraesuis
Shigella sonnei
Staphylococcus aureus
Yersinia enterocolitica

Regular, effective cleaning and sanitizing of equipment, utensils, and work or dining surfaces which could harbor food poisoning microorganisms minimizes the potential for 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 ~~contaminating~~ 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 equipment food-contact surfaces 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.

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THIS PAGE CONTAINS OPTIONAL MARKETING LANGUAGE FOR DISINFECTION, VIRUCIDAL AND FUNGICIDAL CLAIMS:

~~_____~~ (150 ppm) this Product is a Hospital Disinfectant and Bactericidal according to the current AOAC Disinfectants Use-Dilution Method, Fungicidal according to the AOAC Fungicidal Test, and Virucidal* according to the virucidal qualification, modified in the presence of 5% organic serum against:

(or)

This product (kills) (is effective against):

(Bacteria):

Pseudomonas aeruginosa (*Pseudomonas*)
Staphylococcus aureus (*Staph*)
Salmonella choleraesuis (*Salmonella*)

Brevibacterium ammoniagenes (*Brevibacterium*)
Campylobacter jejuni (*Campylobacter*)
Escherichia coli (*E. coli*)
Escherichia coli pathogenic strain O157:H7 (pathogenic
E. Coli)

Klebsiella pneumoniae (*Klebsiella*)
Listeria monocytogenes (*Listeria*)
Pseudomonas cepacia (*Pseudomonas*)
Salmonella typhi (*Salmonella*)
Yersinia enterocolitica

(Viruses):

*Adenovirus Type 5
*Hepatitis B Virus (HBV)
*Herpes Simplex Virus Type 1 (Herpes)
*Herpes Simplex Virus Type 2 (Herpes)

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

*Influenza A2 / Hong Kong Virus (Influenza)

*Vaccinia (Pox Virus)

Animal Viruses: (Most likely found in areas such as Veterinary, Farm or Animal care facilities)

*Arkansas '99 (Infectious Bronchitis Virus)

*Avian Infectious Bronchitis Virus

*Avian Influenza Virus Turkey/Wisc

*Canine Distemper Virus

*Laryngotracheitis Virus

*Marek's Disease Virus

*Newcastle's Disease Virus

*Pseudorabies Virus

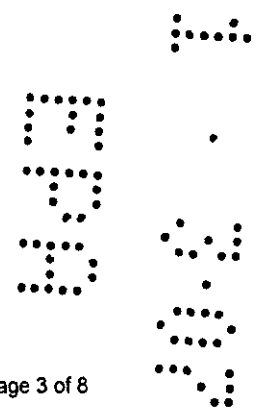
(Fungi):

Trichophyton mentagrophytes (Athlete's Foot Fungus)
(A cause of ringworm) or (A cause of ringworm of the foot)

- An effective solid sanitizer for use on food contact surfaces
- Effective in the presence of 5% serum contamination
- This product is a phosphate free, germicidal detergent effective in the presence of a moderate amount of organic soil on hard nonporous surfaces

How to use this package:

This package is designed to be used with the SolidSense™ Dispensing System only. Hold package in palm of one hand at the bottom of the package. With other hand, grasp top film tab and pull back the film to open the package. Firmly hold base of the package and invert it over the dispenser opening. Loosen grip on package allowing the block to slide into the dispenser pocket. Discard packaging.



THIS PAGE CONTAINS OPTIONAL USE SITES AND AREAS OF USE

(AREAS OF USE:)

Use this product in:

Bathrooms
Homes (households)
Kitchens

Dental offices
Health Care Facilities
Hospitals
Medical Offices
Nursing homes

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 [Fast Food, Quick Serve]
- USDA inspected food processing facilities

Athletic facilities

- Business and office buildings
- Colleges
- Correctional facilities
- Dressing rooms
- Exercise facilities
- Factories
- Hotels
- Institutional facilities*
- Institutions
- Laundry Rooms
- Locker rooms
- Motels
- Prisons
- Public facilities or rest rooms
- Schools
- Shower and bath areas
- Salons (Beauty)

Camp grounds
Play ground equipment

- Animal laboratories
- Dairy farms
- Farms
- Hog farms
- Kennels
- Mushroom farms
- Poultry farms
- Pet animal quarters
- Pet shops
- Turkey farms
- Zoos

Airplanes
Airports
Boats

Boats
Boys
Boys
Care
Emergency Management
Health Services

Ships

Topic
Time

— 45 —

Transportation terminals

(TYPES OF SURFACES:)

Use on washable hard, nonporous surfaces of:

- Appliances, exteriors
- 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
- Food warmer trays and racks
- Garbage cans
- Highchairs
- Kennel runs
- Microwave ovens, Exterior Surfaces of
- Outdoor (patio) furniture, except cushions and wood frames
- Refrigerators, Exterior Surfaces of
- Refrigerated storage and display equipment

Showers
 Shower stalls
 Sinks (bathroom, kitchen)
 Stoves (stovetops)

Tables, (non-wooden picnic tables)
Telephones

Toilet bowl surfaces
 Tubs
 Tiles, glazed
 Urinals
 Walls

- 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
- Tupperware®

Other hard nonporous surfaces made of:

- Formica®
- Glazed ceramic
- Glazed enameled surfaces
- Glazed porcelain
- Laminated surfaces
- Metal
- Plastic (such as polystyrene or polypropylene)
- Sealed granite
- Sealed limestone
- Sealed marble
- Sealed slate
- Sealed stone
- Sealed terra cotta
- Sealed terrazzo
- Stainless steel
- Upholstery, vinyl and plastic
- Woodwork, finished

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DISINFECTION DILUTION:

Disinfection (1:844) (0.152 oz. of this product per gallon of water) or (1 oz. of this product per 6 gallons of water) (450 ppm active quat)

(Note to reviewer. On a final printed label, one of the following dilution rates will be used in the sanitization directions, except for Wisconsin)

SANITIZING DILUTION:

(A)- [1 oz. of this product per 15 - 20 gallons of water or (0.051 - 0.067 oz. of this product per gallon of water) (150 - 200 ppm active quat)]

Or

(B)- [1 oz. of this product per 15 gallons of water or (0.067 oz. of this product per gallon of water) (200 ppm active quat)]

Or

(C)- [1 oz. of this product per 7.5 - 20 gallons of water or (0.051 - 0.135 oz. of this product per gallon of water) (150 - 400 ppm active quat)]

DIRECTIONS FOR USE

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

SANITIZATION: Prior to application, remove gross food particles and soil by a pre-flush or pre-scrape and, when necessary, pre-soak. 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-dilution of 1 oz. of this product per 20 gallons of water or (0.051 of this product per gallon of water) (150 - 200 ppm active quat) of this product per gallon of water (or equivalent dilution) to the pre-cleaned hard surface, with a cloth, mop, sponge, sprayer or by immersion, thoroughly wetting surfaces. Apply to sinks, countertops, and other stationary surfaces by cloth, sponge, [or] brush, [or sprayer]. Immerse pre-cleaned glassware, dishes, silverware, cooking utensils and other similar size food processing equipment into the use solution. 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 RESTAURANTS AND BARS: Equipment and utensils should be thoroughly pre-flushed or pre-scraped and when necessary presoaked to remove gross food particles and soil. 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. For pre-cleaned dishes, glassware, silverware and cooking utensils, immerse in a solution containing 0.067 oz. per gallon of water (or equivalent use dilution) (200 ppm active quaternary) allow surface to remain wet for at least 60 seconds. Drain thoroughly before reuse. No rinse required.

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 this product per 15 gallons of water (0.067 of this product per gallon of water) (200 ppm active quat). Immerse all utensils for at least two minutes or for contact time specified by governing sanitary code.
- 5) Place sanitized utensils on a rack or drain board (to air-dry).

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

U.S. PUBLIC HEALTH SERVICE FOOD SERVICE SANITIZATION RECOMMENDATIONS

CLEANING AND SANITIZING:

1. Equipment and utensils must be thoroughly pre-flushed or pre-scraped and when necessary, pre-soaked to remove gross food particles and soil.
2. Thoroughly wash equipment and utensils in hot detergent solution.
3. Rinse utensils and equipment thoroughly with clean water.
4. Sanitize equipment and utensils by immersion in a use solution of 1 oz. of this product per 20 gallons of water or (0.051 of this product per gallon of water) (150 - 200 ppm active quat) (or equivalent dilution) for at least 60 seconds at a temperature of 75°F.
5. For equipment and utensils too large to sanitize by immersion, apply a use-solution of 1 oz. of this product per 20 gallons of water or (0.051 of this product per gallon of water) (150 - 200 ppm active quat) (or equivalent dilution) by rinsing, spraying or swabbing until thoroughly wet.
6. Allow sanitized surface to drain (and air dry). Do not rinse.

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TO SANITIZE FOOD PROCESSING EQUIPMENT, UTENSILS, AND OTHER FOOD CONTACT ARTICLES REGULATED BY 40 CFR § 180.940:

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 with a use-solution of *(insert from dilution box)* for at least 60 seconds. Articles too large for immersing must be thoroughly wetted by rinsing, spraying, or swabbing.
5. Remove immersed items from solution to drain (and then air dry). Non-immersed items must also be allowed to air dry.

TO SANITIZE BEVERAGE DISPENSING EQUIPMENT:

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

Fill equipment with a solution of **1 oz. of this product per 7.5 – 20 gallons of water or (0.051 – 0.135 oz. of this product per gallon of water) (150 ~ 400 ppm active quat)** (or equivalent dilution).

Allow solution to remain in equipment for at least 60 seconds.

Drain thoroughly (and allow to air dry) before reuse. Do not rinse.

TO SANITIZE NON-FOOD CONTACT SURFACES:

Add 0.067 – 0.135 oz of this product per gallon of water (or equivalent dilution) (200-400 ppm) to sanitize precleaned hard, nonporous surfaces. Apply sanitizer use-solution with a cloth, mop, sponge, sprayer or by immersion, thoroughly wetting surfaces.

For sprayer applications, use a coarse spray device. Spray 6 - 8 inches from surface; rub with brush, sponge or cloth. Avoid breathing spray.

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

Treated surfaces must remain wet for 1 minute. Wipe dry with a sponge, mop or cloth or allow to air dry.

Prepare fresh solution daily or more often if solution becomes visibly diluted, cloudy or soiled.

DISINFECTION [VIRUCIDAL*] [/FUNGICIDAL] DIRECTIONS:

Add 1 oz. of this product per 6 gallons of water (or equivalent dilution) to disinfect hard, nonporous surfaces.

[Before use in federally inspected meat and poultry food processing plants and dairies, food products and packaging materials must be removed from the room or carefully protected].

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

Apply use-solution with a cloth, mop, sponge, sprayer or by immersion, thoroughly wetting surfaces.

For sprayer applications, use a coarse spray device. Spray 6 - 8 inches from surface; rub with brush, sponge or cloth. Do not breathe spray.

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

Note to reviewer: the following will be required on final printed label if FUNGICIDAL is retained in Directions for use header:

[When used on surfaces in areas such as locker rooms, dressing rooms, shower and bath areas and exercise facilities, this product is an effective fungicide against Trichophyton mentagrophytes] (the athlete's foot fungus).

Rinse food contact surfaces such as counter tops, tables, exteriors of appliances and / or stove tops with potable water prior to reuse. Do not use on glasses, dishes or utensils as a disinfectant. For heavily soiled areas, pre-clean first. Prepare a fresh solution daily or more often if the use solution becomes visibly diluted or soiled.

Note to reviewer: One of the following statements will appear on final printed label if medical use site is listed.

This product is not to be used as a terminal sterilant / high-level disinfectant on any surface or instrument that (1) is introduced directly into the human body, either into or in contact with the bloodstream or normally sterile areas of the body, or (2) contacts intact mucous membranes but which does not ordinarily penetrate the blood barrier or otherwise enter normally sterile areas of the body. (This product may be used to pre-clean or decontaminate critical or semi-critical medical devices prior to sterilization or high-level disinfection.)

(or)

This product is not for use on medical device surfaces.

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

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

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

CLEANING PROCEDURE: Blood and other body fluids containing HIV-1 or HBV must be thoroughly cleaned from surfaces and objects before application of this product.

CONTACT TIME: Leave surfaces wet for 10 minutes with a 1 oz. per 6 gallons of water use solution (or equivalent dilution).

DISPOSAL OF INFECTIOUS MATERIAL: Blood, body fluids, cleaning materials and clothing should be autoclaved and disposed of according to local regulations for infectious waste disposal.

FARM/VETERINARY PRACTICE / ANIMAL CARE / ANIMAL LABORATORY / ZOOS / PET SHOP / KENNELS DISINFECTION DIRECTIONS:

For (cleaning and) disinfecting hard nonporous surfaces of equipment used for animal food or water; utensils, instruments, cages, crates kennels, stables and catteries.

1. Remove all animals and feed from premises, vehicles, and enclosures.
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 other feeding and watering appliances.
4. Thoroughly clean all surfaces including vehicles; mats, crates, cabs and wheels, with (this product,) soap or detergent and rinse with water prior to application of the disinfectant use solution.
5. Saturate surfaces with a disinfectant use-solution of 1 oz. of this product per 6 gallons of water (or equivalent dilution) for a period of 10 minutes.
6. 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.
7. Ventilate buildings, vehicles and other closed spaces. Do not house animals or employ equipment until treatment has been absorbed, set or dried.
8. Thoroughly scrub all treated (feeding and watering appliances), (feed racks, mangers, troughs, automatic feeders, fountains and waterers) with soap or detergent, and rinse with potable water before reuse.

STORAGE AND DISPOSAL

(Containers one gallon or less)

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.

(Containers greater than one gallon)

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.