

6836-331

8/22/2012

1/15

Ms. Joanna Holcombe
Lonza Inc.
90 Boroline Road
Allendale, NJ 07401

AUG 22 2012

SUBJECT: Carbosan 20
EPA Registration Number: 6836-331
Application Dated: June 1, 2012
Receipt Date: June 4, 2012

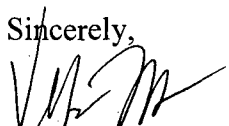
Dear Ms. Holcombe:

The following amendment, submitted in connection with registration under the Federal Insecticide, Fungicide, and Rodenticide Act (FIFRA), as amended, is acceptable.

- To add Notes to Reviewer.
- To add optional placeholders for non-FIFRA DOT symbols.
- To add marketing language.
- To add optional Spanish Statement and English translation above the Directions for Use.
- To update the 'Wisconsin State board of Health directions for Eating Establishments' Directions.
- To add storage and disposal language for Nonrefillable Sealed Containers.
- To do several minor label changes.

General Comments

A stamped copy of the accepted labeling is enclosed. Submit 1 copy of your final printed label before distributing or selling the product bearing the revised labeling. Should you have any questions concerning this letter, please contact Emilia Oiguenblik at (703) 347 0199 or Velma Noble at (703) 308-6233.

Sincerely,

Velma Noble

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

SYMBOL							
SURNAME							
DATE							

Note to Reviewer:
[Items in brackets [AAA] are optional and may/may not be included on final label]
{Items in braces {AAA} are for information purposes and will not appear on final label}

CARBOSAN 20

Sanitizer - Deodorizer

For Food, Dairy, Beverage, Meat, Poultry, Egg and Seafood Processing and Farm 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	20.0%
Other Ingredients	80.0%
Total	100.0%

KEEP OUT OF REACH OF CHILDREN

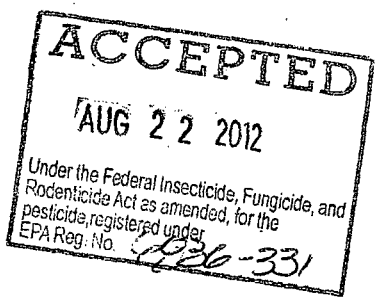
DANGER [PELIGRO]

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

EPA Reg. No. 6836-331
EPA Est. No. (insert EPA Est. No. here)
Net Contents: (as indicated on container)

[DOT symbols]
[Country of origin (insert country)]
[Manufactured in: (insert country)]
[BARCODE]

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



PRECAUTIONARY STATEMENTS

HAZARDS TO HUMANS AND DOMESTIC ANIMALS

DANGER. Corrosive. Causes irreversible eye damage and skin burns. May be fatal if swallowed or inhaled. Do not get in eyes, on skin or on clothing. Do not breathe vapor. Wash thoroughly with soap and water after handling and before eating, drinking or using tobacco. Harmful if absorbed through skin. Wear protective eyewear (goggles or face shield), protective clothing and protective (rubber or chemical resistant) gloves.

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.

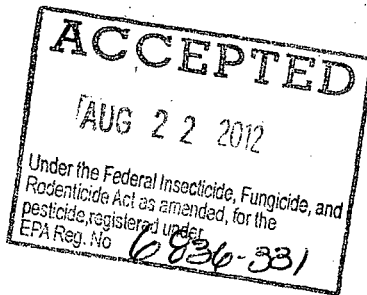
Call a poison control center or doctor for treatment advice. Have the product container or label with you when calling a Poison Control Center or doctor or going for treatment.

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 statement:}

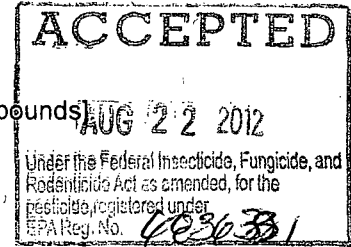
ENVIRONMENTAL HAZARDS

Do not discharge effluent containing this product into lakes, streams, ponds, estuaries, oceans or other waters unless in accordance with the requirements of a National Pollutant Discharge Elimination System (NPDES) permit and the permitting authority has been notified in writing prior to discharge. Do not discharge effluent containing this product to sewer systems without previously notifying the local sewage treatment plant authority. For guidance, contact your State Water Board or Regional Office of the EPA.



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

- Concentrate [Concentrated]
- Deodorizes [Deodorizer]
- [Carbosan 20] Contains no [phosphates] phosphorous [or phosphorous compounds]



Carbosan 20

- 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.
- deodorizes by killing microorganisms that cause offensive odors.
- is formulated for use in daily maintenance programs.
- 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(a) for use on food processing equipment, utensils and other food-contact articles [at a concentration of 150 – 240 ppm active].
- is a sanitizer 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].
- **Carbosan 20** is an effective sanitizer.

Carbosan 20 [Kills] [Eliminates] [Removes] [Destroys] (*Insert pathogen or pathogens from lists on page 6*) on [pre-cleaned] environmental surfaces

Cross-contamination is of major [housekeeping] [food safety] concern. **Carbosan 20** has been formulated to aid in the reduction of cross-contamination in schools, institutions, and industry.

Use Carbosan 20:

- 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 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.
- 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 20** 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].

Carbosan 20 is effective at eliminating odors on porous surfaces such as upholstery, drapes, carpets, bedding, shower curtains, mattresses and non-porous surfaces such as walls and floors. Excellent for fire restoration.

Other suggested Uses: Homes, Veterinary Clinics, Fish Markets, Kennels, Trash Compactors, Offices, Beauty Salons, Locker Rooms, Health Spas, Conference rooms, Elevators, Smoking Areas, Lounges, Day Care Centers, Dry Cleaners, Theaters, Farms, Auditoriums and Churches.

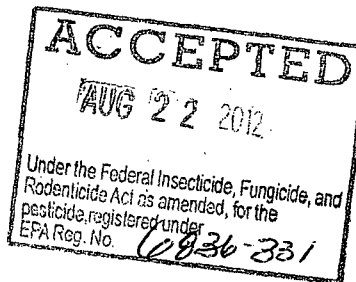
{Note to reviewer: The following is considered optional marketing language.}

[AREAS OF USE:]

Use **Carbosan 20** 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.}

- Kitchens
- Day care centers
- Nurseries
- Bagel Stores
- Bars
- Beer fermentation and holding tanks
- Bottling or pre-mix dispensing equipment
- Bottle Washing
- Cafeterias
- Cheese factories
- Citrus processing plants
- Coffee Shops
- Convenience stores
- Dairies
- Dairy Farms
- Dairy product dispensing equipment.
- Donut shops
- Drinking fountains
- Egg Processing plants
- Fast food operations
- Fisheries
- Fish processing plants
- Food establishments
- Food processing plants
- Food preparation areas
- Food storage areas
- Ice cream processing plants
- Institutional facilities
- Institutional kitchens
- Liquor stores
- Meat processing plants
- Meat producing facilities
- Milk processing plants
- Milk storage and handling systems
- Milk tanks [bulk]
- Milk pail inflations and tubing,
- Pizza parlors
- Poultry processing plants
- Poultry producing facilities
- Processing Plants [Milk, Citrus, Ice Cream]
- Restaurants
- USDA inspected food processing facilities
- Wineries



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

[TYPES OF SURFACES:]

Use **Carbosan 20** on washable hard, nonporous surfaces of:

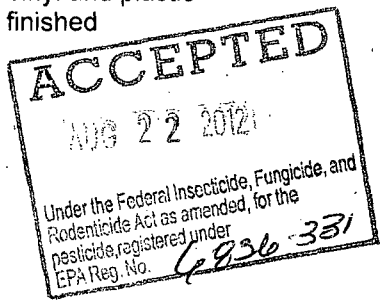
{Note to reviewer: Each entry below also represents a graphic depicting the corresponding type of surface. No people, animal or food will be depicted in graphics. Only exteriors of microwaves and refrigerators will be depicted. Toy graphics will be submitted to Agency for review.}

- Appliances, exteriors
- Beer fermentation and holding tanks
- Blenders
- Bottling or premix dispensing equipment
- Citrus processing equipment and holding tanks
- Coffee Pots
- Coffee Urns
- Cooking utensils
- Coolers
- Counters (countertops)
- Countertop laminates
- Chopping blocks, plastic and other nonporous
- Cutlery
- Cutting Boards, plastic and other nonporous
- Dishes
- Drinking fountains
- Eating Utensils
- Exhaust fans
- Food processors
- Frozen Beverage Machines
- Glassware [glasses]
- Highchairs
- Ice Chests
- Ice Machines
- Kitchen equipment
- Microwave ovens
- Plastic Food Storage Containers
- Refrigerators
- Refrigerator bins used for meat, fruit, vegetables and eggs
- Refrigerated storage and display equipment

- Silverware
- Sinks
- Stoves [stovetops]
- Tables [picnic tables]
- Tableware
- Tea dispensers
- Utensils
- Water dispensers [hot]

Other hard nonporous surfaces made of:

- Chrome
- Enamel
- Fiberglass sinks
- Glass
- Glazed ceramic
- Glazed enameled surfaces
- Glazed porcelain
- Laminated surfaces
- Metal
- Plastic [such as polystyrene or polypropylene]
- Sealed granite
- Sealed limestone
- Sealed marble
- Sealed Slate
- Sealed Stone
- Sealed Terra cotta
- Sealed Terrazzo
- Stainless steel
- Upholstery, vinyl and plastic
- Woodwork, finished



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

Carbosan 20 is an effective sanitizer for use on food contact surfaces in 500 ppm hard water against:

- Campylobacter jejuni [ATCC 33560]
- Escherichia coli [ATCC 11229]
- Escherichia coli O157:H7 [ATCC 33150]
- Klebsiella pneumoniae [ATCC 4352]
- Listeria monocytogenes [ATCC 19115]
- Salmonella typhimurim [ATCC 23564]
- Shigella sonneii [ATCC 25931]
- Staphylococcus aureus [ATCC 6538]
- Vibrio enterocolitica [ATCC 11623]
- Yersinia enterocolitica [ATCC 23715]

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.

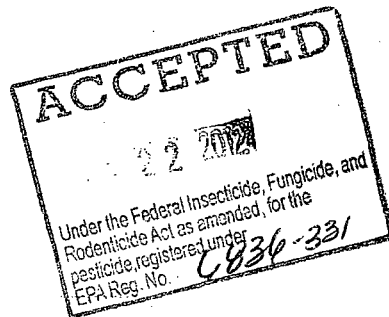
To prevent cross-contamination, kitchenware and food-contact surfaces of equipment must be washed, rinsed with potable water and sanitized after each use and following any interruption of operation during which time contamination may have occurred.

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.

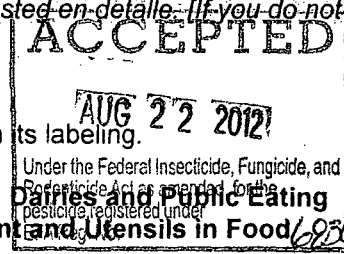
Articles that can be immersed in solution must remain in solution for 60 seconds.

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

Allow all sanitized surfaces to drain [and air dry]. **Carbosan 20** fulfills the criteria of Appendix F of the Grade "A" Pasteurized Milk Ordinances 2003 Recommendations of the U.S. Public Health Services in waters up to 500 ppm of hardness calculated as CaCO₃ when evaluated by the AOAC Germicidal and Detergent Sanitizer Method.



*{If the following Spanish statement is used, it must appear directly above DIRECTIONS FOR USE:}
Si usted no entiende la etiqueta; busque a alguien para que se la explique a usted en detalle. {If you do not understand the label, find someone to explain it to you in detail.}*



DIRECTIONS FOR USE

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

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

{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 20 per 10 2/3 gallons of water [3/32 oz. of Carbosan 20 per gallon of water] [150 ppm active quat]
- {or}
- 1 oz. of Carbosan 20 per 8 gallons of water [1/8 oz. of Carbosan 20 per gallon of water] [200 ppm active quat]
- {or}
- 1 oz. of Carbosan 20 per 6 2/3 gallons of water [0.15 oz. of Carbosan 20 per gallon of water] [240 ppm active quat]
- {or}
- 1 oz. of Carbosan 20 per 8 – 10 2/3 gallons of water [3/32 – 1/8 oz. of Carbosan 20 per 8 gallon of water] [150 – 200 ppm active quat]
- {or}
- 1 oz. of Carbosan 20 per 6 2/3 - 8 gallons of water [1/8 – 0.15 oz. of Carbosan 20 per gallon of water] [200 – 240 ppm active quat]
- {or}
- 1 oz. of Carbosan 20 per 6 2/3 – 10 2/3 gallons of water [3/32 – 0.15 oz. of Carbosan 20 per gallon of water] [150 – 240 ppm active quat]

TO SANITIZE FOOD CONTACT SURFACES:

{or}

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

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

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

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 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) [IN A THREE COMPARTMENT SINK]:

1. Scrape, flush, or presoak articles [whether mobile or stationary] to remove gross food particles and soil.
2. Thoroughly wash articles with an appropriate detergent or cleaner.
3. Rinse articles thoroughly with potable water.
4. Sanitize by immersing articles with a use-solution of (insert appropriate dilution here) 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 should be allowed to air dry. Do not rinse.

Carbosan 20 can be used in accordance with the U.S. Public Health Service food service sanitization recommendations.

U.S. PUBLIC HEALTH SERVICE FOOD SERVICE SANITIZATION RECOMMENDATIONS CLEANING AND SANITIZING:

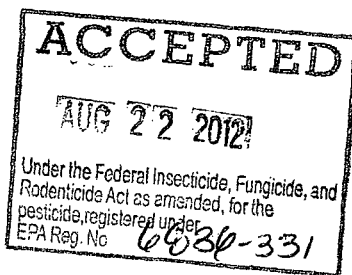
Equipment and utensils must be thoroughly pre-flushed or pre-scraped and when necessary, pre-soaked to remove gross food particles and soil.

1. Thoroughly wash equipment and utensils in hot detergent solution.
2. Rinse utensils and equipment thoroughly with potable water.
3. Sanitize equipment and utensils by immersion in a use solution of (insert appropriate dilution 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 here) [or equivalent dilution] by rinsing, spraying or swabbing until thoroughly wet.
5. Allow sanitized surface to drain [and air dry]. Do not rinse.

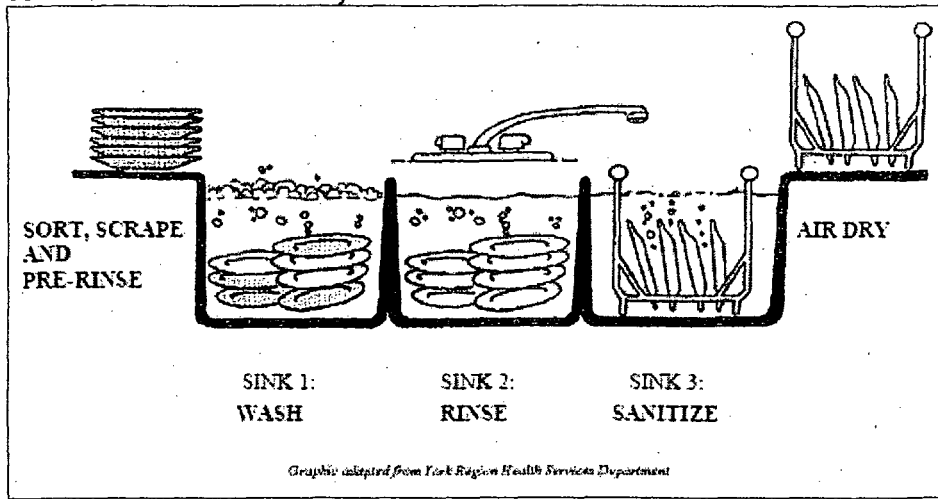
WISCONSIN STATE BOARD OF HEALTH DIRECTIONS FOR EATING ESTABLISHMENTS

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 (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 code.
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 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 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 ICE MACHINES:

1. Turn off refrigeration
2. Wash equipment with a compatible detergent and rinse with potable water prior to sanitizing.
3. Apply a solution of (*insert appropriate dilution here*) [or equivalent dilution] by mechanical spray, directly pouring, or by recirculating through the system.
4. Allow surfaces to remain wet or solution to remain in equipment for at least 60 seconds.
5. Drain thoroughly before reuse and allow to air dry.

TO SANITIZE SANITARY FILLING EQUIPMENT:

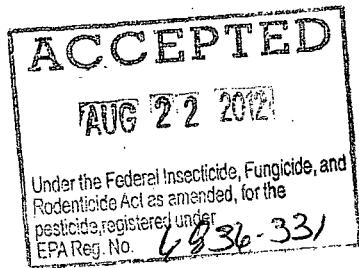
Wash equipment with a compatible detergent and rinse with potable water prior to sanitizing. Prepare a use-solution of (*insert appropriate dilution here*) [or equivalent dilution] for final washer and rinser applications. Allow surfaces to remain wet for at least 60 seconds. Drain thoroughly [and allow to air dry] before reuse. Do not rinse.

TO SANITIZE BEER FERMENTATION AND STORAGE TANKS:

Wash equipment with a compatible detergent and rinse with potable water prior to sanitizing. Prepare a use-solution of (*insert appropriate dilution here*) [or equivalent dilution] for mechanical or automated systems. Allow surfaces to remain wet for at least 60 seconds. Drain thoroughly [and allow to air dry] before reuse. Do not rinse.

WATERPROOF GLOVE SANITIZING DIRECTIONS

To prevent cross contamination into processing areas of food plants, waterproof gloves must be sanitized prior to entering or re-entering those areas. Remove gross contamination from gloves before sanitizing. Then place gloved hand in a use-solution of (*insert appropriate dilution from box above here*) for sixty seconds. Change the solution in the bath at least daily or more often if the solution appears visibly diluted or soiled.



SANITIZING – NON-POROUS GLOVED HANDS:

To prevent the spreading of organisms into animal areas and the packaging and storage areas of food plants, dip, soak or spray pre-washed [plastic, latex or other synthetic rubber] gloved hands so that there is enough sanitizing solution to cover the gloved area. Do not let sanitizing solution come in contact with exposed skin. Make up the sanitizing solution by adding (*insert appropriate dilution from box above here*). Dip, soak or spray in solution and allow gloved hands to remain wet for at least 60 seconds. No potable water rinse is allowed. Change the sanitizing solution in the bath at least daily or when solution appears dirty.

TO SANITIZE EGG SHELLS INTENDED FOR FOOD:

To sanitize previously cleaned food-grade eggs in shell egg and egg product processing plants, spray with a use-solution of (*insert appropriate dilution here*) [or-equivalent dilution]. The solution must be equal to or warmer than the eggs, but not to exceed 130°F. Wet eggs thoroughly and allow to drain. Eggs sanitized with this product shall be subjected to a potable water rinse only if they are to be broken immediately for use in the manufacture of egg products. Eggs must be reasonably dry before casing or breaking. The solution must not be re-used for sanitizing eggs.

Note: Only clean, whole eggs can be sanitized. Dirty, cracked or punctured eggs cannot be sanitized.

FOR CONTINUOUS TREATMENT OF CONVEYORS:

Remove gross food particles and excess soil by a pre-flush or pre-scrape. Wash with a good detergent or compatible cleaner. Rinse equipment thoroughly with potable water, then rinse equipment with a sanitizing solution. During processing, apply **Carbosan 20** at (*insert appropriate dilution from box above here*) to conveyors with MIKRO MASTER or other suitable feeding equipment. Controlled volumes of sanitizer are applied to return portion of conveyor through nozzles so located as to permit maximum drainage of sanitizer from equipment and to prevent puddles on top of belt. During interruptions in operation, coarse spray equipment, peelers, collators, slicers and saws with MIKRO MASTER dispensed **Carbosan 20** solution of (*insert appropriate dilution from box above here*). Conveyors and other equipment must be free of product when applying this coarse spray. Use (*insert appropriate dilution from box above here. 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: (Not for Use in California)

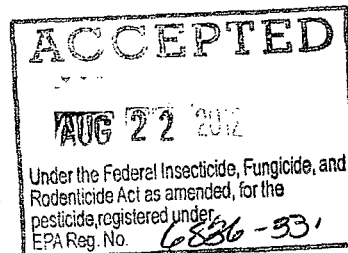
To prevent cross contamination from area to area, set the system to deliver [1/4 – 1/2 oz. per gallon of water] [or equivalent dilution] [400 – 800 ppm active] of sanitizing solution. The [spray] [foam] must cover the entire path of the doorway. Set the system so that a continuous wet blanket of sanitizer solution is delivered to the floor. Do not mix other foam additives to the sanitizing solution.

SHOE BATH SANITIZER DIRECTIONS:

To prevent cross contamination into animal areas [and the packaging and storage areas of food plants], shoe baths containing one inch of freshly made sanitizing solution must be placed at all entrances to buildings [and hatcheries]. Scrape waterproof work [boots] [shoes] and place in a use-solution of 1/8 oz. of **Carbosan 20** per gallon of water [or equivalent dilution] [200 ppm] 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 1/4 – 1/2 oz. per gallon of water [or equivalent dilution] [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: (Not for Use in California)

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 1/2 to 3/4 oz. of **Carbosan 20** per gallon of water [or equivalent dilution] [800 to 1200 ppm active], at all entrances to buildings, hatcheries, production and packaging rooms by using a foam generating machine or aerator to apply the foam layer. Follow the foaming directions as specified by the manufacturer of the foam generator or aerator. Scrape waterproof work [boots] [shoes]. Stand or walk through foamed area for 60 seconds prior to entering area. Foam area must be washed and foam replaced at least daily or more often if the foam appears visibly diluted or soiled.



TO DEODORIZE: [Mix] [Use] [$\frac{1}{2}$ oz.] or [1/2 - 1 oz.] or [1/2 - 2 oz.] of **Carbosan 20** per gallon of water to deodorize surfaces. Apply using a cloth, mop, sponge or sprayer. Wipe or allow to air dry.

DEODORIZING DIRECTIONS:

Nursing Homes, Hospitals, Hotels, Schools, Restaurants: Using [1/2 - 1 oz.] or [1/2 - 2 oz.] in chemical toilets, waste receptacles, bed pans, drainage bottles, diaper pails, hampers, disposals, commodes and air conditioner pans will eliminate odors.

Mopping Solutions, Automatic Scrubbers: Use [1/2 - 1 oz. per gallon] or [$\frac{1}{2}$ - 2 oz.] per gallon of cleaning solution eliminates undesirable odors.

Laundry: [$\frac{1}{2}$ - 1 oz.] or [$\frac{1}{2}$ - 2 oz.] per load added during the final rinse cycle deodorizes all offensive odors.

Air Freshener/Automotive Uses: 2 oz. per gallon of water or desired concentration will effectively neutralize damp musty odors caused by mildew in storage areas, basements, closets and bathrooms. Effective on smoking and cooking odors (garlic, fish, onions, etc.). Automobile odors from tobacco, musty carpet smell and beverage smells will be eliminated.

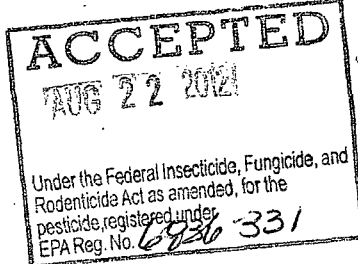
Carpets: [$\frac{1}{2}$ - 1 oz.] or [$\frac{1}{2}$ - 2 oz.] per gallon of shampoo solution eliminates odors associated with urine, vomit, smoke, and mildew. Reapply after cleaning for freshening effects. Allow to dry.

RV Holding Tanks: Toilet waste: cover bottom of holding tank with water and add [$\frac{1}{2}$ - 1 oz.] or [$\frac{1}{2}$ - 2 oz.] If odors return before time to empty, simply add [$\frac{1}{2}$ - 1 oz.] or [$\frac{1}{2}$ - 2 oz.] to the tank. Kitchen waste: [$\frac{1}{2}$ - 1 oz.] or [$\frac{1}{2}$ - 2 oz.] of Carbosan 20 to gray water tank as needed to control malodors created by dirty dish water.

Pet Odors: Use 2 - 3 oz. per gallon of water or desired concentration, for urine, feces, and vomit, in carpet and upholstery. Clean prior to application then spray onto affected areas. Test hidden area for colorfastness. Allow 10 minutes contact time. Then blot with clean cloth. Allow to dry. Also effective on pet bedding and litter boxes.

Sewage Backup, Water Damage: Use 1 - 2 oz. per gallon of water or desired concentration. Spray over affected areas before and after cleaning and extraction. Allow ten minutes contact time. Use proper ventilation; open windows.

CLEANING SOLUTION: Dilute [$\frac{1}{2}$ - 1 oz.] or [$\frac{1}{2}$ - 2 oz.] per gallon of water for cleaning of kitchen counters, tables, walls, bathrooms, toilet seats, mopping floors and large routine applications.



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

STORAGE AND DISPOSAL

Store in original container in areas inaccessible to children. Nonrefillable container. Do not reuse or refill this container. Wrap [container] and put in trash or offer for recycling if available.

{or}

Store in original container in areas inaccessible to children. Nonrefillable container. Do not reuse or refill this container. Wrap [container] and put in trash or offer for reconditioning if appropriate.

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

STORAGE AND DISPOSAL

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

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

Pesticide Disposal:

Pesticide wastes are acutely hazardous. Improper disposal of excess pesticide, spray mixture or rinsate is a violation of Federal Law. If these wastes cannot be disposed of by use according to label instructions, contact your State Pesticide or Environmental Control Agency, or the Hazardous Waste representative at the nearest EPA Regional Office for guidance.

Container Disposal:

Nonrefillable container. Do not reuse or refill this container. Clean container promptly after emptying.

{Plastic and Metal Containers:} Triple rinse as follows: Fill container ¼ full with water and reclose the container. Agitate vigorously, and dispose of rinsate consistent with pesticide disposal instructions. Repeat two more times. Then offer for recycling if available or puncture and dispose in sanitary landfill or by other procedures approved by state and local authorities. Follow pesticide disposal instructions for rinsate. If not triple rinsed, these containers are acute hazardous wastes and must be disposed in accordance with local, state, and federal regulations.

{Metal containers only:} DO NOT cut or weld metal containers.

{Bag in Box Containers:} Completely empty bag into application equipment. Then offer for recycling if available or dispose of in a sanitary landfill, or by incineration, or by other procedures allowed by state and local authorities.

{Note to reviewer: For Nonrefillable Sealed Containers: Several packaging options are designed for use dilution systems with sealed containers or bottles 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:}

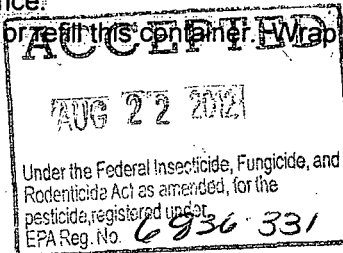
STORAGE AND DISPOSAL

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



PACKET LABEL TO BE USED WITH MASTER CONTAINER LABEL

FOR SANITIZATION

Note to reviewer: the following will be used for 3 oz. of concentrate:
MIX EACH PACKET WITH 5 GALLONS 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 7.}

CARBOSAN 20

Active Ingredients:

Didecyl dimethyl ammonium carbonate and Didecyl dimethyl ammonium bicarbonate	20.0%
Other Ingredients	80.0%
Total	100.0%

KEEP OUT OF REACH OF CHILDREN

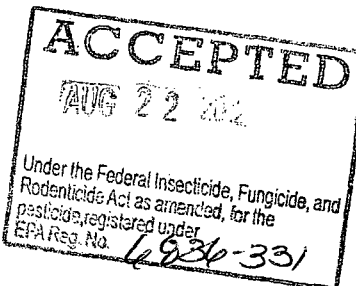
DANGER [PELIGRO]

See outer container for Precautionary Statements and Use directions

Disposal: ~~Nonrefillable container~~ Do not reuse packet. Wrap and put in trash.

EPA Reg. No. 6836-331
EPA Est. No. (insert EPA Est. No. here)
Net Contents: (insert container size here)

Lonza Inc. 90 Boroline Road, Allendale, NJ 07401



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

{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 dispenser according to directions on box top.

Trigger Sprayers:

Fill bottle from dispenser.

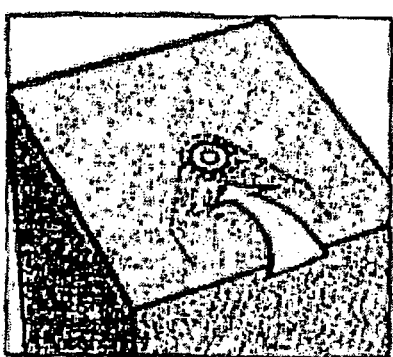
Apply to surfaces as specified in directions above.

Mop Buckets:

Fill bucket from dispenser.

Set up "Wet Floor" signs.

Mop floor surface as specified in directions above.

<p>OPENING INSTRUCTIONS</p> <ol style="list-style-type: none"> 1. Position box with perforation up. 2. Press in circle. 3. Lift flap over 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). 		<p>INSTRUCCIONES PARA ABRIR</p> <ol style="list-style-type: none"> 1. Ponga la caja con la perforación hacia arriba. 2. Empuje el círculo hacia adentro. 3. Levante la pestana arrancándola de la caja a lo largo de la perforación. 4. Saque el adaptador que está en la bolsa. 5. Quite la tapa transparente contra el polvo que tiene el adaptador de la bolsa. 6. Enrosque el conector desechable al adaptador. 7. Ponga la "bag-in-box" (bolsa en caja) en posición en el mostrador de despacho. 8. Cierre el dispensador (si corresponde).
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