



OFFICE OF CHEMICAL SAFETY AND POLLUTION PREVENTION

WASHINGTON, D.C. 20460

May 22, 2025

Deanna Mansueto
Senior Regulatory Affairs Associate
Arxada, LLC
Electronic Transmittal: deanna.mansueto@arxada.com

Subject: PRIA Label and CSF Amendment – To update label language, efficacy claims and CSFs
Product Name: CARBOSAN 7.5
EPA Registration Number: 6836-332
Received Date: 7/24/2024
Action Case Number: 00623527

Dear Ms. Mansueto:

The amended label and CSF(s) referred to above, submitted in connection with registration under the Federal Insecticide, Fungicide and Rodenticide Act, as amended, are acceptable. This approval does not affect any conditions that were previously imposed on this registration. You continue to be subject to existing conditions on your registration and any deadlines connected with them.

A stamped copy of your labeling is enclosed for your records. This labeling supersedes all previously accepted labeling. Pursuant to 40 CFR 156.10(a)(6), you must submit one copy of the final printed labeling before you release the product for shipment with the new labeling. In accordance with 40 CFR 152.130(c), you may distribute or sell this product under the previously approved labeling for 18 months from the date of this letter. After 18 months, you may only distribute or sell this product if it bears this new revised labeling or subsequently approved labeling. "To distribute or sell" is defined under FIFRA section 2(gg) and its implementing regulation at 40 CFR 152.3.

Please note that the record for this product currently contains the following CSF(s):

- Basic CSF dated 7/24/2024
- Alternate CSF 1 dated 7/24/2024

Should you wish to add/retain a reference to the company's website on your label, then please be aware that the website becomes labeling under FIFRA and is subject to review by the Agency. See FIFRA section 2(p)(2). If the website is false or misleading, the product would be misbranded and unlawful to sell or distribute under FIFRA section 12(a)(1)(E). 40 CFR 156.10(a)(5) lists examples of statements EPA may consider false or misleading. In addition, regardless of whether a website is referenced on your product's label, claims made on the website may not substantially differ from those claims approved through the registration process, FIFRA section 12(a)(1)(B). Therefore, should the Agency find or if it is brought to our attention that a website contains false or misleading statements or claims substantially differing from the EPA approved registration, the website will be referred to the EPA's Office of Enforcement and Assurance.

Your release for shipment of the product constitutes acceptance of these conditions. If these conditions are not complied with, the registration will be subject to cancellation in accordance with FIFRA section 6. If you have any questions, please contact name by phone at 202-566-0643, or via email at oiguenblik.emilia@epa.gov.

Sincerely,

A handwritten signature in blue ink, appearing to read "Luisa C. Samalot-Freire", is centered below the "Sincerely," text.

Luisa C. Samalot-Freire, Product Manager (31)
Regulatory Management Branch I
Antimicrobials Division (7510M)
Office of Pesticide Programs
U.S. Environmental Protection Agency

Enclosure: Stamped label

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 except for "Not Registered for Use in California", which must appear on the final printed label if the final printed label is intended to be registered for use by California.}

CARBOSAN 7.5

Active Ingredients:

Didecyl dimethyl ammonium carbonate and Didecyl dimethyl ammonium bicarbonate7.5%

Other Ingredients.....92.5%

Total.....100.0%

KEEP OUT OF REACH OF CHILDREN

DANGER [PELIGRO]

See [left] [side] [right] [back] panel for Precautionary Statements

ACCEPTED

05/22/2025

Under the Federal Insecticide, Fungicide
and Rodenticide Act as amended, for the
pesticide registered under
EPA Reg. No. 6836-332

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.

EPA Reg. No. 6836-332

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:

Arxada, LLC

412 Mt. Kemble Ave. Suite 200S

Morristown, NJ 07960

Carbosan 7.5

EPA Reg. No. 6836-332

EPA Submission 07/24/2024 rev 02/25/2025

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.

{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.}

{Note to reviewer: The following claims containing "New" may only be used for a period of six months after EPA's approval of a revised or alternate formula, beginning when the product is first sold or distributed.}

- Introducing
- Introducing new
- New
- New and Improved [formula] [disinfecting no-rinse formula]!
- New [no-rinse disinfecting formula] [disinfecting no-rinse formula]!
- New [no-rinse disinfectant]!
- New [no-rinse disinfectant][and][food contact surface sanitizer]
- New [multi-functional⁴][dual⁴ use] [Complete] food contact surface antimicrobial
- New [Convenient] [no-leak] [leak-free] Package
- New Larger Size
- New Bigger Bottle

Disinfectant¹ – Sanitizer⁶ – Deodorizer – Virucide¹³

Effective as a disinfectant in the presence of 5% serum contamination

For Home, Commercial, Institutional and Industrial Use

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

For use in controlling slime forming bacteria, fungi and algae in cooling water and heat transfer systems **{Not Registered for Use in California }**

- Concentrate [Concentrated]
- Deodorizes [Deodorizer]
- **[Carbosan 7.5]** Contains no [phosphates] phosphorous [or phosphorous compounds].
- This product may be applied through low-pressure sprayers
- Use this product to clean, sanitize and disinfect non-porous ambulance equipment and surfaces. Rinse with clean water all equipment that will come in prolonged contact with skin before reuse.
- This product may be used to deodorize coolers, buckets, garbage pails and other areas where strong odors may develop.
- [Quickly] Cleans every day kitchen messes.
- Cleans [and disinfects] every day kitchen messes.
- Cuts through tough grease [and grime].
- Use [on] [to clean and disinfect] nonporous athletic mats, wrestling mats, gymnastic mats, exercise equipment and training tables.
- [Lower][less] [corrosive][corrosion] on metal surfaces

Carbosan 7.5

- 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 soaking¹⁵.
- for use with trigger sprayers
- improves labor results by effectively controlling odors.

Carbosan 7.5

EPA Reg. No. 6836-332

EPA Submission 07/24/2024 rev 02/25/2025

- deodorizes by killing microorganisms that cause offensive odors.
- Cleans, disinfects and deodorizes in one labor saving step.
- is a proven "one-step" disinfectant which is effective in water up to 200 ppm hardness in the presence of 5% serum contamination.¹
- is formulated for use in daily maintenance programs.
- will not leave grit or soap scum.
- is a complete, chemically balanced sanitizer that provides clear use solutions even in the presence of hard water.
- tested following the AOAC Germicidal & Detergent method for evaluating sanitizing efficacy on previously cleaned food-contact surfaces.
- meets the requirements of 40 CFR §180.940(a) for food contact surface sanitization on food processing equipment, utensils, and other food-contact articles [at a concentration of 150 – 400 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 – 400 ppm active].
- **Carbosan 7.5** is an effective sanitizer.
- **Carbosan 7.5** [Kills] [Eliminates] [Removes] [Destroys] (*Insert pathogen or pathogens from lists on page 11*) on [pre-cleaned] environmental surfaces

Cross-contamination is of major [housekeeping] [food safety] concern. **Carbosan 7.5** has been formulated to aid in the reduction of cross-contamination in schools, institutions, and industry.

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 reduce cross-contamination between treated hard, non-porous equipment/surfaces, 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 7.5 fulfills the criteria of Appendix F of the Grade "A" Pasteurized Milk Ordinances Recommendations of the U.S. Public Health Services in waters up to 500 ppm of hardness calculated as CaCO_3 when evaluated by the AOAC Germicidal and Detergent Sanitizer Method.

Use **Carbosan 7.5**:

- For restaurants [front of house][Back of House]
- On plastic cutting boards [without rinsing]
- On dishes [without rinsing]
- On eating utensils [without rinsing]
- On [Household] kitchen surfaces [without rinsing]
- On {insert food contact surface(s) from types of surfaces table below}
- 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] [disinfect] 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 7.5** 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].

CLEANING CLAIMS:

- [Great] for [Spring] [and] [{insert area(s) of use and/or type(s) of surface(s) from the tables below. Use sites and types of surfaces can be separated by “,” or “and”}] Cleaning
- [Great] for Cleaning Your {insert area(s) of use and/or type(s) of surface(s) from the tables below. Use sites and types of surfaces can be separated by “,” or “and”}
- Great for Cleaning {insert area(s) of use and/or type(s) of surface(s) from the tables below. Use sites and types of surfaces can be separated by “,” or “and”}
- Is an economical concentrate.
- Low odor
- Makes [your job] [cleaning] [easier] [easy]
- Meets Sanitizer Test standards for food contact surface sanitizers.
- No rinsing required
- No rinse required [[even] on food contact surfaces]
- No rinse needed
- No need to rinse
- Rinse free [formula]

Antimicrobial Claims:

- Disinfects surfaces by killing [99.9% of] SARS-CoV-2³
- Effective against SARS-CoV-2 [in 1 minute]³
- [Effective against] [Disinfects] [Kills 99.9% of] SARS-CoV-2 [virus]³
- [Effective against] [Disinfects] [Kills 99.9% of] SARS-CoV-2 virus, which may cause COVID-19³
- Kills 99.9% of SARS-CoV-2 [the virus that may cause COVID-19]³
- Kills 99.9% of SARS-CoV-2, which may cause COVID-19³
- [Kills] [Effective against] the virus that may cause COVID-19³
- Kills [the] coronavirus that may cause COVID-19³
- Kills the virus that may cause COVID-19³

- 5 Minute broad pathogen kill including Norovirus⁵
- 5 minute acting [disinfectant¹] [antimicrobial¹]
- 60 second [sanitizer⁶] [sanitization⁶]
- A no-rinse formula that cleans [and] [disinfects¹]
- Antimicrobial¹ [disinfecting]
- Antimicrobial¹ Formula
- [Clean and] [disinfect¹] in just [5] [five] minutes
- [Clean] [sanitize⁶][,] and [disinfect¹] [commonly touched] [household] hard non-porous surfaces in [just] minutes[!]
- Cleans and [disinfects¹] [sanitizes⁶]
- Cleans and [disinfects¹] in one step
- Convenient 5 minute hospital disinfection¹
- Daily [Surface] [Disinfectant¹] [Sanitizer⁶] [Cleaner]
- [Designed] [Built] [Developed] [Formulated] [Engineered] for cleaning everyday messes and [disinfecting¹][,] [sanitizing⁶] hard, non-porous surfaces.
- [Disinfecting¹] Formula
- Disinfect¹ Hassle-free
- Disinfects¹
- Disinfect¹ [commonly touched] [household] hard, non-porous surfaces in [just] minutes[!]
- Disinfect¹ [airplane] [airliner] [tray[s]] [and] [tray table[s]]
- Disinfect¹ any room in the house
- Disinfects¹ [as it cleans] [and scrubs in one step] [without [a] [the] [that] disinfectant smell]
- Disinfects¹ while cleaning [up] stubborn messes
- Dual¹ action-cleans up stubborn messes [while it] [disinfects]
- [Clean][,] [sanitize⁶] and disinfect¹ [in one step]
- Effective in [disinfecting¹] [sanitizing⁶] [your] [household] [kitchen] [and] [bathroom] [surfaces]
- Effective¹ in the presence of 5% serum contamination [with 200 ppm hard water]
- [Kills⁷] [Destroys⁷] bacteria in [just] 5 minutes[!]
- [Kills⁸] [Destroys⁸] Pseudomonas in [just] 5 minutes[!]
- [Kills⁹] [Destroys⁹] [Sanitizes⁹] E.Coli and Salmonella in [just] 1 minute[!]
- Everyday [Surface] [Disinfectant¹] [Sanitizer⁶] [Cleaner]
- Great for Everyday [Disinfecting¹] [Sanitizing⁶] [Cleaning] [Messes]
- Is a no rinse sanitizer formula.
- Is a no rinse food contact surface sanitizer [concentrate].
- Kills⁷ [99.9% of] bacteria [while it cleans]
- Kills¹¹ [99.9% of] bacteria
- Kills¹² [99.9% of] bacteria [and][&] virus[es]
- Kills⁵ [99.9% of] germs
- Kills¹³ [99.9% of] virus[es]
- Use as a [disinfectant¹] [sanitizer⁶] on [dishes] [glassware] [utensils] [cutting boards] [and] [{insert additional food contact surface(s) from types of surface table below}] [without rinsing] [with no rinse required]
- Kills¹⁰ Norovirus in [just] 5 minutes [!]
- Dual⁴ use food surface antimicrobial [no-rinse][sanitization⁶][and][disinfection¹] [virucide¹³] [against norovirus¹⁰]
- Provides food contact surface sanitization⁶ and no-rinse disinfection¹
- Disinfect¹ [and] [kill] [viruses¹³] [norovirus¹⁰] while you clean [food contact][,][kitchen][,] [and] [{insert additional food contact surface(s) from types of surfaces table below}] [surfaces]
- [Multi-functional⁴] antimicrobial¹ for [food contact][,][and][kitchen][,] [and] [{insert additional food contact surface(s) from types of surfaces table below}] hard, non-porous surfaces
- Disinfect¹ hard, non-porous [baby] [children's] toys¹⁴

- [Disinfect¹] [Sanitize⁶] [your] [dishes] [glassware] [utensils] [hard, non-porous cutting boards] [and] [{insert additional food contact surface(s) from types of surfaces table below}] [without rinsing] [with no rinse required]
- [Disinfect¹] [Sanitize⁶] [your] bottling and beverage dispensing equipment [without rinsing] [with no rinse required]
- Disinfects¹² {insert from approved list of pathogens} in [just] 5 minutes
- Sanitizes¹¹ {insert from approved list of pathogens} in [just] [1 minute] [60 seconds].
- No potable water rinse required on [disinfected] [sanitized] surfaces.
- No rinse [disinfecting] [sanitizing] formula.
- No rinse Quat-containing disinfectant formula.
- Tested following AOAC Germicidal & Detergent method for sanitizing previously cleaned food-contact surfaces.
- Tested using AOAC methods for hospital disinfectants.

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

[AREAS OF USE:]

Use **Carbosan 7.5** (washable hard, non-porous surfaces only) :

{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.}

Homes [households]	Elevators
Kitchens	Factories
Day care centers	Farms
Nurseries	Fast food operations
Airplanes	Fisheries
Airports	Fish Markets
Auditoriums	Fish processing plants
Bagel Stores	Food establishments
Banquet Halls	Food packaging facilities
Bars	Food processing plants
Bathrooms	Food preparation areas
Beauty Salons	Food service facilities
Bedrooms	Food storage areas
Beer fermentation and holding tanks	Food trucks
Beverage Plants	Health Spas
Boats	Hotels
Bottling or pre-mix dispensing equipment	Ice cream processing plants
Bottle Washing	Ice cream shops
Breakrooms	Institutional facilities
Buses	Institutional kitchens
Cafeterias	Institutions
Campers	Kennels
Camp grounds	Liquor stores
Cars	Locker Rooms
Caterers / Catering facilities	Lounges
Cheese factories	Meat processing plants
Churches	Meat producing facilities
Citrus processing plants	Milk processing plants
Classrooms	Milk storage and handling systems
Coffee shops	Milk tanks [bulk]
Colleges	Milk pail inflations and tubing
Conference rooms	Mobile homes
Convenience stores	Motels
Correctional facilities	Offices
Cruise Ships	Pizza parlors
Dairies	Poultry processing plants
Dairy Farms	Poultry producing facilities
Dairy processing plants	Prisons
Dairy product dispensing equipment	Processing plants [Milk, Citrus, Ice Cream]
Delis	Public facilities
Delicatessens	Restaurants
Delivery Trucks	Rooms
Donut shops	Schools
Dorms	Seafood [processing] [packaging] facilities
Dining Halls	Seafood [processing] [packaging] plants
Drinking fountains	Ships
Dry Cleaners	Smoking Areas
Egg processing plants	Theaters

AREAS OF USE CONT'D:

Trains

Trash Compactors

Universities

USDA inspected food processing facilities

Veterinary Clinics

Wineries

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

[TYPES OF SURFACES:]

Use **Carbosan 7.5** 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.}

All washable food contact surfaces	Refrigerated storage ² and display ² equipment
Appliances, exteriors	Shopping [carts] [handles] [baskets]
Bar [tops]	Silverware
Beer fermentation and holding tanks	Sinks
Beverage [machine] [dispensers]	Slicers
Blenders	Stoves ² [stovetops ²]
Bottling or premix dispensing equipment	Tables [picnic tables]
Cafeteria Trays	Tableware
Carts	Tanning Beds
Citrus processing equipment and holding tanks	Tea dispensers
Coffee Pots	Toasters
Coffee Urns	Touchscreens
Condiment containers	Toys ¹⁴
Cooking [utensils] [surfaces]	[Food] Trays
Coolers	Utensils
Counters [countertops]	Water dispensers [hot]
Countertop laminates	
Chopping blocks, plastic and other nonporous	Chrome
Cupboards	Enamel
Cutlery	Fiberglass sinks
Cutting Boards, plastic and other nonporous	Glass
Dining tables	Glazed ceramic
Dishes	Glazed enameled surfaces
Dish Racks	Glazed porcelain
Drain Boards	Laminated surfaces
Drinking fountains	Metal
Eating Utensils	Plastic [such as polystyrene or polypropylene]
Exhaust fans	Sealed granite
Food [processors] [mixers]	Sealed limestone
Frozen Beverage Machines ²	Sealed marble
Glassware [glasses]	Sealed Slate
Griddles ²	Sealed Stone
Grills ²	Sealed Terra cotta
Highchairs	Sealed Terrazzo
Ice Chests ²	Stainless steel
Ice Machines ²	Upholstery, vinyl and plastic
Kitchen equipment	Woodwork, finished
[Kitchen] [Restaurant] countertops	
[Laminated] Menus	
Microwave ovens	
Ovens ²	
Plastic Food Storage Containers	
Refrigerators ²	
Refrigerator bins ² used for meat, fruit, vegetables and eggs	

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

Carbosan 7.5 is an effective sanitizer for use on food contact hard, no-porous surfaces in 60 seconds at 150 – 400 ppm active and 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]
Staphylococcus aureus [ATCC 6538]
Yersinia enterocolitica [ATCC 23715]

Carbosan 7.5 is a [one-step] hospital disinfectant for use on hard, non-porous surfaces, Bactericidal, tested according to the current AOAC Germicidal Spray Test Method at 380 ppm active in the presence of 200 ppm hard water plus 5% organic serum.¹

Carbosan 7.5 is effective against the following organisms when used as a hospital disinfectant:

[Bacteria:]
Pseudomonas aeruginosa [ATCC 15442]
Staphylococcus aureus [ATCC 6538]

Carbosan 7.5 is a Virucide¹³ tested according to the virucidal qualification at 387 ppm active modified in the presence of 200 ppm hard water plus 5% organic serum.¹

Carbosan 7.5 is effective against the following viruses when used as a virucide¹³:

[Viruses:]
Norovirus [Feline Calicivirus] [ATCC VR-782]
SARS-Related Coronavirus 2 [SARS-CoV-2] [may cause COVID-19]

{Note to Reviewer: This product qualifies for the following emerging pathogen claims against large non-enveloped or enveloped viruses. The claims shall not appear on marketed (final print) product labels.}

EMERGING VIRAL PATHOGEN STATEMENT

This product qualifies for emerging viral pathogen claims per the EPA’s ‘Guidance to Registrants: Process for Making Claims Against Emerging Viral Pathogens not on EPA-Registered Disinfectant Labels’ when used in accordance with the appropriate use directions indicated below.

This product meets the criteria to make claims against certain emerging viral pathogens from the following viral category[ies]:

- Enveloped Viruses
- Large Non-Enveloped Viruses

For an emerging viral pathogen that is a/an...	...follow the direction for use for the following organisms on the label:
Enveloped Viruses	Norovirus [ATCC VR-782]
Large Non-Enveloped Viruses	Norovirus [ATCC VR-782]

[Carbosan 7.5] [Brand Name] [This Product] has demonstrated effectiveness against viruses similar to [name of emerging virus] on hard, non-porous surfaces. Therefore, **[Carbosan 7.5] [Brand Name] [This Product]** can be used against [name of emerging virus] when used in accordance with the directions for use against [Norovirus (ATCC VR-782)] on hard, non-porous surfaces. Refer to the [CDC or OIE] website at [pathogen-specific website address] for additional information.

OR

[Name of illness/outbreak] is caused by [name of emerging virus]. **[Carbosan 7.5] [Brand Name] [This Product]** kills similar viruses and therefore can be used against [name of emerging virus] when used in accordance with the directions for use against [Norovirus (ATCC VR-782)] on hard, non-porous surfaces. Refer to the [CDC or OIE] website at [website address] for additional information.

Dilution:

Disinfection [1:197]	0.65 fl. oz. per gallon of water	[380 ppm active quat]
Sanitizer [1:188]	1.0 oz. per 1.5 gallons of water	[400 ppm active quat]
Sanitizer [1:375]	0.5 oz. per 1.5 gallons of water	[200 ppm active quat]
Sanitizer [1:500]	0.5 oz. per 2 gallons of water	[150 ppm active quat]
Virucide [1:194]	0.66 fl. oz. per gallon of water	[387 ppm active quat]

{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.

DISINFECTION [/VIRUCIDAL¹³] DIRECTIONS:

[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.]

Spray 6 - 8 inches from the hard, non-porous surface until visibly wet.. Do not breathe spray. Note: Cover or remove all food products.

Prepare a fresh solution daily or more often if the solution becomes visibly dirty or diluted.

To Disinfect: [Add] [mix] 0.65 fl. oz. of **Carbosan 7.5** per gallon of water [1:197]. Spray use-solution to hard, non-porous surfaces, thoroughly wetting surfaces with a coarse trigger sprayer. Treated surfaces must remain visibly wet for 5 minutes. Wipe dry with a cloth, sponge or mop or allow to air dry. For visibly soiled areas, pre-clean first.

[To Disinfect Toys: Use only on hard, non-porous surfaces and rinse thoroughly with potable water after use.]

Virucidal¹³ Directions for Use:

[Add] [mix] 0.66 fl. oz. of **Carbosan 7.5** per gallon of water [1:194]. Spray use-solution to hard, non-porous surfaces, thoroughly wetting surfaces with a coarse trigger sprayer. Allow surfaces to remain visibly wet for 5 minutes. *{Note to reviewer: if using reduced contact time for SARS-CoV-2, the following sentence will be required:}* **[For SARS-CoV-2,** treated surfaces must remain visibly wet for 1 minute.] Wipe dry with a cloth, sponge or mop or allow to air dry. For visibly soiled areas pre-clean first.

{Note for reviewer: For labels that list medical premises and metal and / or stainless steel surfaces, one of the following statements must be used:}

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

{or}

This product is not for use on medical device surfaces.

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:}

2 oz. of **Carbosan 7.5** per 7 3/4 gallons of water [1/4 oz. [0.26 oz.] of **Carbosan 7.5** per gallon of water] [150 ppm active quat]

or

1 oz. of **Carbosan 7.5** per 3 gallons of water [0.34 oz. of **Carbosan 7.5** per gallon of water] [200 ppm active quat]

or

1 oz. of **Carbosan 7.5** per 1 1/2 gallons of water [0.69 oz. of **Carbosan 7.5** per gallon of water] [400 ppm active quat]

or

2 oz. of **Carbosan 7.5** per 6 – 7 3/4 gallons of water [0.26 – 0.34 oz. of **Carbosan 7.5** per gallon of water] [150 – 200 ppm active quat]

or

1 oz. of **Carbosan 7.5** per 1 1/2 - 3 gallons of water [0.34 – 0.69 oz. of **Carbosan 7.5** per gallon of water] [200 – 400 ppm active quat]

or

2 oz. of **Carbosan 7.5** per 3 – 7 3/4 gallons of water [0.26 – 0.69 oz. of **Carbosan 7.5** per gallon of water] [150 – 400 ppm active quat]

TO SANITIZE FOOD CONTACT SURFACES:

{or}

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

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

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

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 visibly 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 visibly wetted by rinsing, spraying, or swabbing.
5. Remove immersed items from solution to drain
6. Allow all items to air dry.

Carbosan 7.5 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:**

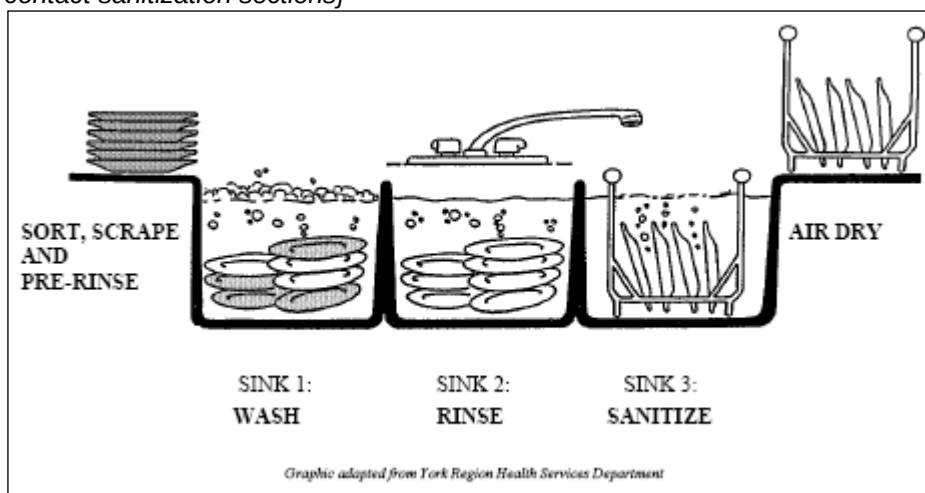
1. Equipment and utensils must be thoroughly pre-flushed or pre-scraped and when necessary, pre-soaked to remove gross food particles and soil.
2. Thoroughly wash equipment and utensils in hot detergent solution.
3. Rinse utensils and equipment thoroughly with potable water.
4. Sanitize equipment and utensils by immersion in a use solution of *(insert appropriate dilution here)* [or equivalent dilution] for at least 60 seconds [one minute] at a temperature of 75°F.
5. 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 visibly wet.
6. 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. Turn off refrigeration and allow for device to reach room temperature.
2. Wash equipment with a compatible detergent and rinse with potable water prior to sanitizing.
3. Fill equipment with a solution of *(insert appropriate dilution here)* [or equivalent dilution].
4. Allow solution to remain in equipment for at least 60 seconds.
5. 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 visibly 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 visibly wet for at least 60 seconds. Drain thoroughly [and allow to air dry] before reuse. Do not rinse.

TO SANITIZE BEER FERMENTATION AND STORAGE TANKS:

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

WATERPROOF GLOVE SANITIZING DIRECTIONS

To reduce cross contamination 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 visibly wet for at least 60 seconds. No potable water rinse is allowed. Change the sanitizing solution in the bath at least daily or when solution appears dirty.

TO SANITIZE EGG SHELLS INTENDED FOR FOOD:

To sanitize previously cleaned food-grade eggs in shell egg and egg product processing plants, spray with a use-solution of *(insert appropriate dilution 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 7.5** 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 7.5** 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:

To reduce cross contamination between/into treated surfaces, set the system to deliver [0.68 – 1.36 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 reduce cross contamination between/into treated surfaces 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 0.68 oz. of **Carbosan 7.5** per gallon of water [or equivalent dilution] [400 ppm] for 60 seconds prior to entering area. **{This Optional Statement is Not for Use in California:}** If there is a heavy soil load or excessive traffic place work [boots] [shoes] in a use-solution of 1.02 – 1.36 oz. per gallon of water [or equivalent dilution] [600 – 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 Registered for Use in California}:}

To reduce cross contamination between/into treated surfaces 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 1.36 to 2.04 oz. of **Carbosan 7.5** 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.

RECIRCULATING COOLING WATER SYSTEMS AND HEAT TRANSFER SYSTEMS {Not For Use in California}

Examples of heat transfer systems are Evaporative Condensers, Dairy Sweetwater Systems, Hydrostatic Sterilizers and Retorts, Cooling Canals, Pasteurizers, Tunnel Coolers and Warmers, Closed and Once-Through Cooling Systems and COW Water Systems. For control of non-public health slim forming bacteria, algae and fungi in recirculating cooling water systems add **Carbosan 7.5** to the tower basin, distribution box or some other point to insure uniform mixing. For heat transfer systems, the product should be added to the system at a point of uniform mixing such as a basin area, sump area or other reservoir or collecting area from which the treated water will be circulated uniformly throughout the system.

INTERMITTENT OR SLUG METHOD

Initial Dose: When the system is noticeably fouled, apply 10 to 20 ppm active **Carbosan 7.5** [17 to 34 ounces per 1,000 gallons of water in the system] weekly or as needed to maintain control. Badly fouled systems must be cleaned before treatment is begun.

Subsequent Dose: After microbial control is evident, 10 to 20 ppm **Carbosan 7.5** [17 to 34 ounces per 1,000 gallons of water in the system] weekly or as needed to maintain microbial control. Badly fouled systems must be cleaned before treatment is begun.

CONTINUOUS FEED METHOD

Initial Dose: When the system is noticeably fouled apply 10 to 20 ppm **Carbosan 7.5** [17 to 34 ounces 1,000 gallons of water in the system] weekly or as needed to maintain control. Badly fouled systems must be cleaned before treatment is begun.

Subsequent Dose: Maintain this treatment level by starting a continuous feed of 10 to 20 ppm **Carbosan 7.5**

[17 to 34 ounces per 1,000 gallons of makeup water added to the system]. Badly fouled systems must be cleaned before treatment is begun.

TO DEODORIZE: [Mix] [Use] [1 oz.] or [1 - 2 oz.] or [1 – 4 oz.] of **Carbosan 7.5** per gallon of water to deodorize surfaces. Apply using a cloth, mop, sponge or sprayer. Wipe or allow to air dry.

Carbosan 7.5 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.

DEODORIZING DIRECTIONS:

Nursing Homes, Hospitals, Hotels, Schools, Restaurants: Using [1 oz.] or [1 - 2 oz.] or [1 – 4 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 oz.] or [1 - 2 oz.] or [1 – 4 oz.] per gallon of cleaning solution eliminates undesirable odors.

Laundry: [1 oz.] or [1 - 2 oz.] or [1 – 4 oz.] per load added during the final rinse cycle deodorizes all offensive odors.

Air Freshener/Automotive Uses: 4 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: [½ - 1 oz.] or [½ - 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 [1 oz.] or [1 - 2 oz.] or [1 – 4 oz.] If odors return before time to empty, simply add [1 oz.] or [1 - 2 oz.] or [1 – 4 oz.] to the tank. Kitchen waste: [1 oz.] or [1 - 2 oz.] or [1 – 4 oz.] of **Carbosan 7.5** to gray water tank as needed to control malodors created by dirty dish water.

Pet Odors: Use 4 - 6 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 2 – 4 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 [1 oz.] or [1 - 2 oz.] or [1 – 4 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}

FOAMING DIRECTIONS {Not for use in California}

FOAMING IN DRAINS: This product controls the growth of non-public health odor-causing bacteria at 1 – 3.5 oz. per 1.5 gal. of water (400 - 1350 ppm active) on hard, non-porous surfaces.

FLOOR DRAIN AND DRAINAGE SYSTEMS FOAMER: Thoroughly pre-clean drain with a vigorous physical method prior to foaming. Foaming will occur only on pre-cleaned surfaces of the drain. Using a [foaming apparatus] [or] [low-pressure sprayer], set equipment according to manufacturers' instructions to deliver a dilution of 1:188 of this product with water (1 oz. of this product per 1.5 gal. of water or equivalent use dilution). Apply foam into drain by holding foaming nozzle/wand to drain or drainage opening. Hold foaming discharge nozzle with attached drain cover footplate snug against drain opening to ensure foam does not back up out of drain. Foam for at least 10 seconds or longer depending upon length of drain pipe to control the growth of odor-causing bacteria. Check with foam equipment manufacturer for exact time to fill length of drain pipe requiring foaming. Foam must completely fill pipe and push water through the (J) trap or other such catch device. Allow the drain to sit for a minimum of 5 minutes before use. The drain can then be returned to service with or without rinsing. It is recommended that a small amount of water be flushed down the drain to refill the (J) trap. Repeat use at least weekly or as may be needed to control the growth of odor-causing bacteria. Do not mix other foam additives to the use-solution.

FOAMER: Pre-clean visibly soiled surfaces. Using a [foaming apparatus] [or] [low-pressure sprayer], set equipment according to manufacturers' instructions to deliver a 1:55 [- 1:32] dilution of this product with water (3.5 [- 6] oz. of this product per 1.5 gal. of water or equivalent use dilution). Apply foam onto hard, non-porous surface. Allow foam to sit on surface for 10 minutes, then let air dry or rinse. Do not mix other foam additives to the use-solution.

FOAMING FOR SINK DRAINS, FLOOR DRAINS, TRUNK LINE SINKS, AND DRAINAGE SYSTEMS:

Thoroughly pre-clean drain with a brush applicator prior to foaming. Brush applicator bristles must be 1 inch in diameter larger than the inner diameter of the drain pipe. Foaming will only occur on pre-cleaned surfaces of the drain. Using a [foaming apparatus] [or] [low-pressure sprayer], set equipment according to the manufacturers' instructions to deliver a 1:55 [- 1:32] dilution of this product with water (3.5 [- 6] oz. of this product per 1.5 gal. of water or equivalent use dilution). Apply foam into drain by holding foaming nozzle/wand to sink, floor drain, or drainage opening. Hold foaming discharge nozzle against or in drain opening to assure foam does not back up out of drain. Foam for at least 10 seconds or longer depending upon length of drainpipe to control the growth of odor-causing bacteria. Foam must completely fill pipe and push water through the (J) trap or other such catch device. Allow foam to sit on drain surface for 10 minutes, then let air dry or rinse. Do not mix other foam additives to the use-solution. A small amount of water must be flushed down the drain to refill the (J) trap. Repeat use at least weekly or as needed to control the growth of odor-causing bacteria.

STORAGE AND DISPOSAL

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

{or}

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

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

STORAGE AND DISPOSAL

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

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

Pesticide Disposal:

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

Container Handling:

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

[Plastic and Metal Containers:] Triple rinse as follows: Fill container $\frac{1}{4}$ 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: 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 discard in trash [or offer for recycling].

Footnotes:

- ¹ When used according to disinfection directions
- ² Allow surface to reach room temperature before applying product.
- ³ Kills 99.9% of SARS-CoV-2 on hard, non-porous surfaces in 1 minute
- ⁴ when used according to directions for use
- ⁵ Kills 99.9% of Staphylococcus aureus, Pseudomonas aeruginosa, and Norovirus on hard, non-porous surfaces in 5 minutes
- ⁶ When used according to sanitization directions
- ⁷ Kills 99.9% of Staphylococcus aureus and Pseudomonas aeruginosa on hard, non-porous surfaces in 5 minutes
- ⁸ Kills 99.9% of Pseudomonas aeruginosa on hard, non-porous surfaces in 5 minutes
- ⁹ Kills 99.9% of Escherichia coli and Salmonella typhimurim on hard, non-porous surfaces in [1 minute] [60 seconds]
- ¹⁰ Kills 99.9% of Norovirus on hard, non-porous surfaces in 5 minutes
- ¹¹ Kills 99.9% of Escherichia coli [and][,] Staphylococcus aureus [and {insert additional 60 second bacteria from food contact sanitizer organism list}] on hard, non-porous surfaces in [1 minute][60 seconds]
- ¹² Kills 99.9% of Staphylococcus aureus, Pseudomonas aeruginosa[,] [and] Norovirus [and SARS-CoV-2] on hard, non-porous surfaces in 5 minutes
- ¹³ Kills 99.9% of Norovirus [and SARS-CoV-2] on hard, non-porous surfaces in 5 minutes
- ¹⁴ For toys, rinse with potable water after use
- ¹⁵ Only for cleaning applications, not for disinfection

{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:

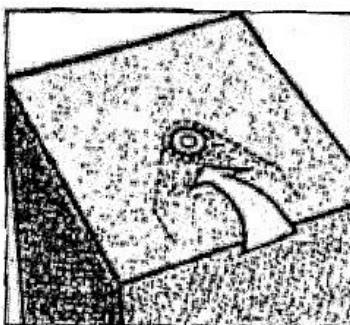
Fill bucket from dispenser.

Set up "Wet Floor" signs.

Mop floor surface as specified in directions above

OPENING INSTRUCTIONS

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



INSTRUCCIONES PARA ABRIR

1. Ponga la caja con la perforación hacia arriba.
2. Empuje el círculo hacia adentro.
3. Levante la pestana arrancándola de la caja a lo largo de la perforación.
4. Saque el adaptador que está en la bolsa.
5. Quite la tapa transparente contra el polvo que tiene el adaptador de la bolsa.
6. Enrosque el conector desechable al adaptador.
7. Ponga la "bag-in-box" (bolsa en caja) en posición en el mostrador de despacho.
8. Cierre el despachador (si corresponde).

**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 7.5

Active Ingredients:	
Didecyl dimethyl ammonium carbonate and Didecyl dimethyl ammonium bicarbonate	7.5%
Other Ingredients.....	92.5%
Total.....	100.0%

KEEP OUT OF REACH OF CHILDREN

DANGER [PELIGRO]

See outer container for Precautionary Statements and Use directions

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

EPA. Reg. No. 6836-332

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

Net Contents:

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