



UNITED STATES ENVIRONMENTAL PROTECTION AGENCY
Washington, D.C. 20460

OFFICE OF
PREVENTION, PESTICIDES
AND TOXIC SUBSTANCES

MAY 12 2003

John Wiegand
Director, Research and Development
Canaberra Corporation
3610 Holland - Sylvania Road
Toledo, Ohio 43615

Subject: Notification per PR Notice 98-10
Sanitizer/Virucidal Husky 803 S/V Disinfectant
EPA Reg. No. 8155-12
Application Dated: April 16, 2003
Receipt Date: April 24, 2003

Dear Mr. John Wiegand,

This acknowledges receipt of your notification, submitted under the provision of PR Notice 98-10, FIFRA section 3 (c) 9.

Proposed Notification

- Corrections of typographical errors

General Comments

Based on a review of the material submitted this application is acceptable:

A copy has been inserted in the file for future reference.

Should you have any questions or comments concerning this letter, please contact me at (703) 308-6233.

Sincerely,

Velma Noble
Product Manager (31)
Regulatory Management Branch I
Antimicrobial Division (7510C)

CONCURRENCES

SYMBOL	7510C						
IRNAME	Almstead						
DATE	5-12-03						



Apr. 16, 2003

Document Processing Desk(NOTIF)
Regulatory Management Branch I
Antimicrobials Division(7510C)
U.S. Environmental Protection Agency
1200 Pennsylvania Ave., N.W.
Washington, D.C. 20460
Attn: Ms. Velma Noble, PM#31

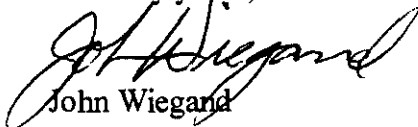
Re: Notification of minor corrections for EPA Reg. No. 8155-12

Dear Ms. Noble:

Enclosed please find Notification for our referenced product. We have highlighted on the attached label copy those changes, which are the subject of this Notification.

This notification is consistent with the provisions of PR Notice 98-10 and EPA regulations at 40 CFR 152.46, and no other changes have been made to the labeling or the confidential statement of formula of this product. We understand that it is a violation of 18 U.S.C. Sec. 1001 to willfully make any false statement to EPA. We further understand that if this notification is not consistent with the terms of PR Notice 98-10 and 40 CFR 152.46, this product may be in violation of FIFRA and we may be subject to enforcement action and penalties under sections 12 and 14 of FIFRA.

Sincerely yours,



John Wiegand
Director, Research and Development

	United States Environmental Protection Agency Washington, DC 20460	<input type="checkbox"/> Registration <input type="checkbox"/> Amendment <input checked="" type="checkbox"/> Other	OPP Identifier Number _____
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Application for Pesticide - Section I

1. Company/Product Number 8155-12	2. EPA Product Manager Velma Noble	3. Proposed Classification <input checked="" type="checkbox"/> None <input type="checkbox"/> Restricted
4. Company/Product (Name) Sanitizer/Virucidal Husky 803 S/V Disinfectant	PM# 31	
5. Name and Address of Applicant (Include ZIP Code) Canberra Corporation 3610 Holland-Sylvania Rd. Toledo, OH 43615 <input type="checkbox"/> Check if this is a new address	6. Expedited Review. In accordance with FIFRA Section 3(c)(3) (b)(i), my product is similar or identical in composition and labeling to: EPA Reg. No. _____ Product Name _____	

Section - II

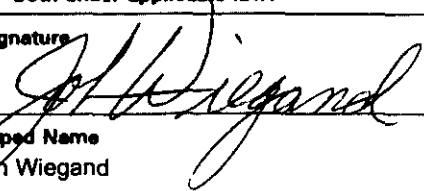
<input type="checkbox"/> Amendment - Explain below.	<input checked="" type="checkbox"/> Final printed labels in response to Agency letter dated _____
<input type="checkbox"/> Resubmission in response to Agency letter dated _____	<input type="checkbox"/> "Me Too" Application.
<input checked="" type="checkbox"/> Notification - Explain below.	<input type="checkbox"/> Other - Explain below.

Explanation: Use additional page(s) if necessary. (For section I and Section II.)
 CORRECTION OF TYPOGRAPHICAL ERRORS

Section - III

1. Material This Product Will Be Packaged In:				2. Type of Container	
Child-Resistant Packaging <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	Unit Packaging <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	Water Soluble Packaging <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No		<input type="checkbox"/> Metal <input checked="" type="checkbox"/> Plastic <input type="checkbox"/> Glass <input type="checkbox"/> Paper <input type="checkbox"/> Other (Specify) _____	
* Certification must submitted		If "Yes" Unit Packaging wgt. No. per container	If "Yes" Package wgt No. per container		
3. Location of Net Contents Information <input checked="" type="checkbox"/> Label <input type="checkbox"/> Container		4. Size(s) Retail Container Various HDPE		5. Location of Label Directions <input checked="" type="checkbox"/> On Container	
6. Manner in Which Label is Affixed to Product <input type="checkbox"/> Lithograph Paper glued Stenciled				<input checked="" type="checkbox"/> Other Silkscreened	

Section - IV

1. Contact Point (Complete items directly below for identification of individual to be contacted, if necessary, to process this application.)		
Name John Wiegand	Title Director, Research and Development	Telephone No. (include Area Code) 419-841-6616
Certification I certify that the statements I have made on this form and all attachments thereto are true, accurate and complete. I acknowledge that any knowingly false or misleading statement may be punishable by fine or imprisonment both under applicable law.		6. Date Application Received (Stamped)
2. Signature 	3. Title Director, Research and Development	
4. Typed Name John Wiegand	5. Date April 16, 2003	

4 8 10

***SANITIZER/VIRUCIDAL HUSKY 803 S/V DISINFECTANT**

ANTIBACTERIAL, ANTI-MICROBIAL

ONE-STEP DISINFECTANT- SANITIZER-FUNGICIDE-VIRUCIDE*-DEODORIZER

EFFECTIVE IN THE PRESENCE OF 5% SERUM CONTAMINATION

FOR HOSPITAL, INSTITUTIONAL AND INDUSTRIAL USE

FOR FARM, SCHOOL, DAIRY, RESTAURANT, FOOD HANDLING AND PROCESSING AREAS, BAR AND INSTITUTIONAL KITCHEN USE

FOR USE IN FEDERALLY INSPECTED MEAT AND POULTRY PLANTS

AN EFFECTIVE SANITIZER FOR FOOD CONTACT SURFACES

FORMULATED FOR VETERINARY PRACTICE/ANIMAL CARE/ANIMAL LABORATORY DISINFECTION

3rd SINK SANITIZER

PICTOGRAM

ACTIVE INGREDIENTS:

Octyl decyl dimethyl ammonium chlorides.....	2.250%
Didecyl dimethyl ammonium chlorides.....	1.125%
Diocetyl dimethyl ammonium chlorides.....	1.125%
Alkyl (C14 50%, C12, 40%, C16 10%)	
dimethyl benzyl ammonium chlorides.....	3.000%
OTHER INGREDIENTS.....	92.500%
TOTAL.....	100.000%

KEEP OUT OF REACH OF CHILDREN

DANGER

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 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.

Call a poison control center or doctor for further 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. See side panel for additional precautionary statements.

EPA REG. NO. 8155-12

EPA EST. NO. 8155-OH-1

NET CONTENTS: ONE GALLON

MANUFACTURED BY: CANBERRA CORPORATION

TOLEDO, OHIO 43615



BACK PANEL

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

Contains no phosphorous.

Cleans Disinfects Deodorizes.

Disinfectant Deodorizer

When used as directed, this product will deodorize surfaces in restrooms and toilet areas, behind and under sinks and counters, garbage cans and garbage storage areas and other places where bacterial growth can cause malodors.

This product will deliver non-acid disinfectant performance in an economical concentrate.

This product is an economical concentrate.

This product can be diluted for use with a mop and bucket, trigger sprayers, sponge or by soaking.

This product is formulated for use in daily maintenance programs to deliver effective disinfecting and malodor control.

This product will not leave grit or soap scum.

This product is a versatile disinfectant for Veterinary Practice, Animal Care, Animal Laboratory and Farm Premise applications.

This product deodorizes by killing microorganisms that cause offensive odors.

This product is a complete, chemically balanced disinfectant and sanitizer that provides clear use solutions even in the presence of hard water.

Cross-contamination is of major housekeeping concern. Cross-contamination is of major food safety concern.

This product has been formulated to aid in the reduction of cross-contamination not only in hospitals, but in schools, institutions and industry. This product is designed to help prevent cross-contamination that can lead to nosocomial infections.

Use this product:

- as a disinfectant on hard non-porous surfaces
- 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. May be applied through automatic washing systems, immersion tanks, foaming apparatus and low pressure sprayers.
- as a broad spectrum disinfectant in Ultrasonic baths (Ultrasonic cleaning units).
- to disinfect salon/barber tools and instruments: combs, brushes, scissors, blades and manicure instruments.
- in federally inspected meat and poultry plants (as a sanitizer for all surfaces not always requiring a rinse).
- 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
- to disinfect sinks and tubs.
- in kitchens, bathrooms and other areas,
- for (non-scratch) cleaning of showers and tubs, shower doors and curtains, fixtures and toilet bowls.

Use in hospitals, medical and dental offices, nursing homes, day care centers, nurseries, restaurants, bars, cafeterias, institutional kitchens, food preparation and storage areas, convenience stores, institutional facilities, public rest rooms, institutions, schools and colleges, athletic facilities, locker rooms, dressing rooms, shower and bath areas, exercise facilities, camp grounds, public facilities, food processing plants, egg processing plants, beverage plants, dairy farms, kennels, pet quarters, pet shops, zoos, animal laboratories, veterinary offices, transportation terminals, airports, hotels and motels, factories, business and office buildings, barber shops and salons, tanning salons and tattoo parlors, boats, cruise ships, recreational vehicles, buses, trains, subways, taxis, airplanes, cars and trucks

Use on washable hard nonporous surfaces: such as walls, floors, countertops, stovetops, sinks, appliances, refrigerators, dishes glassware, silverware, cutlery and other eating and cooking utensils, plastic and other nonporous cutting boards and chopping blocks, coolers, ice chests, refrigerated storage and display equipment, food bins, kitchen equipment, food processors, blenders, cabinets, tables, chairs, desks, telephones, door knobs, garbage cans, shower stalls, tubs and glazed tiles, whirlpool bathtubs, toilets bowls and other bathroom surfaces, kennel runs, cages, coils and drain pans and other hard nonporous surfaces of metal, stainless steel, glazed porcelain, glazed ceramic, sealed stone, fiberglass, plastic, enameled surfaces, vinyl and plastic furniture.

Use for farm premise sanitation: floors, walls, feed racks, mangers, troughs, automatic feeders, fountains and waterers, forks, shovels, scrapers and other nonporous surfaces in barns, pens, stalls, chutes, augers, silos and other facilities and fixtures.

A concentrated one-step(Hospital) disinfectant that is effective against a broad spectrum of bacteria, is virucidal*, fungicidal and eliminates odor causing bacteria when used as directed.

A hospital disinfectant at (1:164 dilution)(450ppm active)(3.5 oz. per 4.5 gallons of water); this product kills:

Bacteria:

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

Viruses:

*Herpes Simplex Type 1 *Herpes Simplex Type 2 *Influenza A2/Hong Kong

Fungi:

Trichophyton mentagrophytes (Athlete's Foot Fungus)

This product meets AOAC Use-Dilution Test Standards for hospital disinfectants.

This product meets AOAC Germicidal & Detergent standards for sanitizing previously cleaned food-contact surfaces.

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

Regular, effective cleaning and sanitizing of equipment, utensils, and work or dining surfaces, which could harbor hazardous 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 preparation of foods on a continuous or production-line basis, utensils and 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.

This product fulfills the criteria of Appendix F of the Grade "A" Pasteurized Milk Ordinances 1999 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.

This product has been cleared by the FDA in 21CFR 178.1010 for use on food processing equipment, utensils and other food-contact articles at a concentration of 150-400 ppm active.

NOTE TO REVIEWER – USE DIRECTION LANGUAGE IN () IS CONSIDERED OPTIONAL.

Dilution:

- Disinfection (1:164) 3.5 oz. per 4.5 gallons of water (450 ppm active quat)
- Sanitizer (1:376) 2.0 oz. per 5.75 gallons of water (200 ppm active quat)
- Sanitizer (1:496) 2.0 oz. per 7.75 gallons of water (150 ppm active quat)

DIRECTION FOR USE

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

DISINFECTION/VIRUCIDAL* DIRECTIONS

Add 3.5 oz of product per 4.5 gallons of water (0.78 oz. per gallon) (or equivalent dilution) to disinfect hard, nonporous surfaces.

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

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

For sprayer applications, use a coarse spray device. Spray 6-8 inches from surface, rub with brush, sponge or cloth. Do not breathe spray. **Note:** For spray applications, cover or remove all food products.

NOTE TO REVIEWER – USE DIRECTION LANGUAGE IN () IS CONSIDERED OPTIONAL.

Treated surfaces must remain wet for 10 minutes. Wipe dry with a clean cloth, sponge or mop or allow to air dry. Prepare a fresh solution daily or more often if the use solution becomes visibly diluted or soiled.

Rinse food contact surfaces such as countertops, tables, picnic tables, appliances and/or stove tops with potable water prior to reuse. Do not use on glasses, dishes or utensils.

For heavily soiled areas, a preliminary cleaning is recommended.

This product is not for use on medical device surfaces.

FUNGICIDAL DIRECTIONS

This product is an effective fungicide against Trichophyton mentagrophytes (the athlete's foot fungus) when used on surfaces in areas such as locker room, dressing rooms, shower and bath areas, exercise facilities. Follow disinfection directions.

NON-ACID TOILET BOWL AND URINAL DISINFECTANT DIRECTIONS

Remove heavy soil prior to disinfection.

Add 0.78 oz. of product to the toilet bowl or urinal and mix. Brush thoroughly over exposed surfaces and under the rim with a cloth, sponge or bowl mop. Allow to stand for 10 minutes and flush.

SALON (BARBER) INSTRUMENTS AND TOOLS DISINFECTION DIRECTIONS:

Mix 3.5 oz. of product with 4.5 gallons of water (0.78 oz. per gallon) (or equivalent dilution) to disinfect hard, nonporous instruments and tools. Completely immerse combs, brushes, rollers, razors, scissors, blades, manicure and other salon instruments and tools for 10 minutes. For heavily soiled instruments and tools, a preliminary cleaning is required. Rinse thoroughly and dry before use. Prepare a fresh solution daily or more often if the use solution becomes visibly diluted or soiled. **Note:** Plastics may remain immersed until ready to use. Stainless steel shears and instruments must be removed after 10 minutes, rinsed dried and kept in a clean, non-contaminated receptacle. Prolonged soaking may cause damage to instruments.

ULTRASONIC BATH DISINFECTANT DIRECTIONS:

Use product to disinfect hard, nonporous non-critical instruments/objects compatible with Ultrasonic cleaning units. Pour fresh solution of 3.5 oz. of product with 4.5 gallons of water (0.78 oz. per gallon) (or equivalent dilution) directly into bath chamber. Pre-clean soiled objects. Place objects into unit and operate for a minimum of 10 minutes, according to manufacturer's use directions. Remove objects and rinse with sterile water or allow to air dry. Prepare a fresh solution for each use.

WHIRLPOOL BATH DISINFECTANT DIRECTIONS:

After using whirlpool unit, drain and fill with a use solution of 3.5 oz. of product with 4.5 gallons of water (0.78 oz. per gallon) (or equivalent dilution) to just cover the intake valve. Start the pump to circulate the solution. Wash down the unit sides, seat of the chair lift, and any related equipment with a clean swap, brush or sponge. Treated surfaces must remain wet for 10 minutes. After the unit has been thoroughly disinfected, drain the solution from the unit and rinse disinfected surfaces with fresh water. Repeat for heavily soiled units.

TO SANITIZE FOOD CONTACT SURFACES:

Use 2 oz. of product per 5.75-7.75 gallons of water (0.25-0.34 oz. per gallon of water) (150-200 ppm active quat) (or equivalent dilution) for sanitizing of pre-cleaned hard nonporous food-contact surfaces.

Apply recommended use-dilution with a cloth, sponge, coarse sprayer or by immersion, thoroughly wetting surfaces.

Treated surfaces must remain wet for one (1) minute. Allow to air dry. Do not rinse. (No Potable water rinse required.)

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

Avoid breathing spray. **Note:** For sprayer applications, cover or remove all food products.

Sanitize dishes, silverware, glasses, cooking utensils and other similar size food processing equipment by immersion.

Prepare fresh solution for each use. For mechanical applications, use-solution may not be re-used for sanitizing but may be re-used for other purposes, such as cleaning.

Wipe dry with sponge, mop or cloth or allow to air dry. Prepare fresh solution daily or more often if solution becomes visibly diluted, cloudy or soiled.

NOTE TO REVIEWER - USE DIRECTION LANGUAGE IN () IS CONSIDERED OPTIONAL.

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

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

Prior to application, remove gross food particles and soil by 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 2 oz. of product per 5.75-7.75 gallons of water (0.25-0.34 oz. per gallon of water) (150-200 ppm active quat) (or equivalent dilution) to the pre-cleaned hard surface, with a cloth, mop, sponge or sprayer, or by immersion, thoroughly wetting surfaces. Surfaces must remain wet for at least one (1) minute (60 seconds) followed by adequate draining and air drying. Do not rinse. (No Potable water rinse required.)

Prepare fresh solution for each use. For mechanical applications, use-solution may not be re-used for sanitizing but may be re-used for other purposes, such as cleaning.

Apply to sink tops, countertops, refrigerated storage and display equipment and other stationary surfaces by cloth, sponge or brush. Immerse pre-cleaned dishes, silverware, glasses, cooking utensils and other similar size food processing equipment in a solution of 2 oz. of product per 5.75-7.75 gallons of water (0.25-0.34 oz. of product per gallon of water) (150-200 ppm active quat) (or equivalent dilution) for at least one (1) minute (60 seconds). Drain thoroughly and allow to air dry before re-use. Do not rinse. (No Potable water rinse required.)

TO SANITIZE FOOD PROCESSING EQUIPMENT, UTENSILS AND OTHER FOOD CONTACT ARTICLES REGULATED BY 21 CFR 178.1010:

1. Scrape, flush or pre-soak articles (whether mobile or stationary) to remove gross food particles and soil.
2. Thoroughly wash articles with an appropriate detergent or cleaner.
3. Rinse articles thoroughly with clean water.
4. Sanitize by immersing articles with a use-solution of 2-5 oz. of product per 7.75 gallons of water (0.25-0.68 oz. per gallon of water) (150-400 ppm active quat) (or equivalent dilution) for at least one (1) minute (60 seconds). Articles too large for immersing should be thoroughly wetted by rinsing, spraying or swabbing.
5. Remove immersed items from solution to drain and then air dry. Non-immersed items should also be allowed to air dry. (No Potable water rinse required.)

TO SANITIZE BEVERAGE DISPENSING EQUIPMENT:

1. Wash equipment with a compatible detergent or cleaner and rinse with potable water prior to sanitizing.
2. Fill equipment with a solution of 2 oz. of product per 5.75 - 7.75 gallons of water (0.25-0.34 oz. per gallon of water) (150-200 ppm active quat) (or equivalent dilution)
3. Allow solution to remain in equipment for at least one (1) minute (60 seconds).
4. Drain thoroughly and allow to air dry before reuse. Do not rinse. (No Potable water rinse required.)

TO SANITIZE SANITARY FILLING EQUIPMENT:

Wash equipment with a compatible detergent or cleaner and rinse with potable water prior to sanitizing. Prepare a use-solution of 2 oz. of product per 5.75 - 7.75 gallons of water (0.25-0.34 oz. per gallon of water) (150-200 ppm active quat) (or equivalent dilution) for final washer and rinser applications. Allow surfaces to remain wet for at least one (1) minute (60 seconds). Drain thoroughly and allow to air dry before reuse. Do not rinse. (No Potable water rinse required.)

TO SANITIZE BEER FERMENTATION AND STORAGE TANKS:

Wash equipment with a compatible detergent or cleaner and rinse with potable water prior to sanitizing. Prepare a use-solution of 2 oz. of product per 5.75 - 7.75 gallons of water (0.25-0.34 oz. per gallon of water) (150-200 ppm active quat) (or equivalent dilution) for mechanical or automated systems. Allow surfaces to remain wet for at least one (1) minute (60 seconds). Drain thoroughly and allow to air dry before reuse. Do not rinse. (No Potable water rinse required.)

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 2 oz. of product per 5.75 - 7.75 gallons of water (0.25-0.34 oz. per gallon of water) (150-200 ppm active quat) (or equivalent dilution). The solution should be warmer than the eggs, but not to exceed 130°F. Wet eggs thoroughly and allow to drain. Eggs sanitized with this product shall be subject 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 reused for sanitizing eggs. Note: Only clean whole eggs can be sanitized. Dirty, cracked or punctured eggs cannot be sanitized.

NOTE TO REVIEWER - USE DIRECTION LANGUAGE IN () IS CONSIDERED OPTIONAL.

This product 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:

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

1. Thoroughly wash equipment and utensils in hot detergent solution.
2. Rinse utensils and equipment thoroughly with clean water.
3. Sanitize equipment and utensils by immersion in a use-solution of 2 oz. of product per 5.75 - 7.75 gallons of water (0.25-0.34 oz. per gallon of water) (150-200 ppm active quat) (or equivalent dilution) for at least one (1) minute (60 seconds) at a temperature of 75°F.
4. For equipment and utensils too large to sanitize by immersion, apply a use-solution of 2 oz. of product per 5.75 - 7.75 gallons of water (0.25-0.34 oz. per gallon of water) (150-200 ppm active quat) (or equivalent dilution) by rinsing, spraying or swabbing until thoroughly wet.
5. Allow sanitized surface to drain and air dry. Do not rinse. (No Potable water rinse required.)

WISCONSIN STATE BOARD OF HEALTH DIRECTIONS FOR EATING ESTABLISHMENTS:

1. Scrape and pre-wash utensils and glasses whenever possible.
2. Wash with a good detergent or compatible cleaner.
3. Rinse with clean water.
4. Sanitize in a solution of 2 oz. of product per 5.75 -7.75 gallons of water (0.25-0.34 oz. per gallon of water) (150-200 ppm active quat) (or equivalent dilution) for at least one (1) minute (60 seconds). Immerse all utensils for at least two minutes or for contact time specified by governing sanitary code.
5. Place sanitized utensils on a rack or drain board to air dry.

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

DAIRY COW APPLICATION DIRECTIONS:

The udders, flanks and teats of dairy cows can be washed with a solution of 2 oz. of product per 5.75 -7.75 gallons of water (0.25-0.34 oz. per gallon of water) (150-200 ppm active quat) (or equivalent dilution). Use a fresh towel for each cow. Avoid contamination of wash solution by dirt and soil. Do not dip towel back into wash solution. Prepare a fresh solution daily or when solution becomes visibly dirty, discard and provide fresh solution.

VETERINARY PRACTICE/ANIMAL CARE/ANIMAL LABORATORY/ZOO/PET SHOP/KENNEL DISINFECTION DIRECTIONS:

For cleaning and disinfecting the following hard nonporous surfaces: equipment not used for animal food or water, utensils, instruments, cages, kennels, stables, and catteries. Remove all animals and feeds from premises, animal transportation vehicles, crates and enclosures. Remove all litter, droppings and manure from floors, walls and surfaces of facilities occupied or traversed by animals. Immerse all halters, ropes and other types of equipment used in handling and restraining animals as well as forks, shovels and scrapers used for removing litter and manure. Thoroughly clean all surfaces with soap and detergent and rinse with water. Saturate surfaces with a use-solution of 3.5 oz of product per 4.5 gallons of water (0.78 oz. per gallon) (or equivalent dilution) for a period of ten (10) minutes. Ventilate buildings and other closed spaces. Do not house animals or employ equipment until treatment has been absorbed, set or dried.

FARM PREMISE USE:

Remove all animals and feed from premises, vehicles and enclosures. Remove all litter and manure from floors, walls, and surfaces of barns, pens, stalls, chutes and other facilities and fixtures occupied or traversed by animals. Empty all troughs, racks, and other feeding and watering appliances. Thoroughly clean surfaces with soap or detergent and rinse with water. Saturate surfaces with a use-solution of 3.5 oz of product per 4.5 gallons of water (0.78 oz. per gallon) (or equivalent dilution) for a period of ten (10) minutes. Immerse all halters, ropes and other types of equipment used in handling and restraining animals as well as forks, shovels and scrapers used for removing litter and manure. Ventilate buildings, cars, trucks, boats and other closed spaces. Do not house livestock or employ equipment until treatment has been absorbed, set or dried. Thoroughly scrub all treated feed racks, mangers, troughs, automatic feeders, fountains and waterers with soap and detergent and rinse with potable water before reuse.

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NOTE TO REVIEWER - USE DIRECTION LANGUAGE IN () IS CONSIDERED OPTIONAL.

HATCHERIES:

Use 3.5 oz of product per 4.5 gallons of water (0.78 oz. per gallon) (or equivalent dilution) to treat hachers, setters, trays, racks, carts, sexing tables, delivery trucks and other hard nonporous surfaces. Leave all treated surfaces wet for ten (10) minutes or more. Allow to air dry.

VEHICLES:

Clean all vehicles including mats, crates, cabs and wheels with high pressure water and this product. Use 3.5 oz of product per 4.5 gallons of water (0.78 oz. per gallon) (or equivalent dilution) to treat all vehicles. Leave treated surfaces wet for ten (10) minutes or more. Allow to air dry.

PRECAUTIONARY STATEMENTS

Hazards to Humans and Domestic Animals

DANGER Corrosive. Causes irreversible eye damage and skin burns. Do not get in eyes, on skin or on clothing. Harmful if swallowed or absorbed through the skin. Wear protective eyewear (goggles, face shield or safety glasses), protective clothing and rubber gloves when handling. Wash thoroughly with soap and water after handling. Remove and wash contaminated clothing before reuse.

STORAGE AND DISPOSAL

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

FOR CONTAINERS OVER 1 GALLON:

STORAGE AND DISPOSAL

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

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

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

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

FOR CONTAINERS 5 GALLONS AND OVER:

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.