

**DIRECTIONS FOR USE**

**SANITIZING OF FOOD PROCESSING EQUIPMENT, AND OTHER HARD SURFACES IN FOOD CONTACT LOCATIONS.** For sanitizing food processing equipment, dairy equipment, food utensils, dishes, silverware, glasses, sink tops, countertops, refrigerated storage and display equipment and other hard surfaces. Wash and rinse all grilles thoroughly, then apply a solution of 1 oz. Quik-San in 4 gallons of water. Apply to sink tops, countertops, refrigerated storage and display equipment and other stationary hard surfaces by cloth or brush. Dishes, silverware, cooking utensils and other similar size food processing equipment can be sanitized by immersion in a 1 oz./4 gallon dilution of Quik-San.

**NO POTABLE WATER RINSE IS REQUIRED.** At 1 oz./4 gallons Quik-San has a hard water tolerance of 500 ppm of hardness calculated as CaCO<sub>3</sub> when evaluated by the AOAC Germicidal and Detergent Sanitizer Method against Escherichia coli and Staphylococcus aureus. The udders, flanks, and teats of dairy cows can be sanitized by washing with a solution of 1 oz. Quik-San in 4 gallons of warm water. Use a fresh towel for each cow. Avoid contamination of sanitizing solution by dirt and soil. Do not dip used towel back into sanitizing solution. When solution becomes visibly dirty, discard and provide fresh solution.

**PRECAUTIONARY STATEMENTS — HAZARDS TO HUMANS AND DOMESTIC ANIMALS**

**DANGER** — Keep out of reach of children. Corrosive. Causes eye damage and skin irritation. Do not get in eyes, on skin, or on clothing. Protect eyes and skin when handling. Harmful if swallowed. Avoid contamination of food.

**STATEMENT OF PRACTICAL TREATMENT** — In case of contact, immediately flush eyes or skin with plenty of water for at least 15 minutes. For eyes, call a physician. Remove and wash contaminated clothing before reuse.

If swallowed, drink promptly a large quantity of milk, egg whites, gelatin solution, or if these are not available, drink large quantities of water. Avoid alcohol. Call a physician immediately.

**NOTE TO PHYSICIAN.** Probable mucosal damage may contraindicate the use of gastric lavage. Measures against circulatory shock, respiratory depression, and convulsion may be needed.

**STORAGE AND DISPOSAL**

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

—Open dumping is prohibited — Do not reuse empty container.

**PESTICIDE DISPOSAL** — Pesticide or rinsate that cannot be used or chemically processed should be disposed of in a landfill approved for pesticides or buried in a safe place away from water supplies.

**CONTAINER DISPOSAL** — Triple rinse (or equivalent) and dispose in an incinerator or landfill approved for pesticide containers, or bury in a safe place.

**GENERAL** — Consult Federal, State or Local Disposal Authorities for approved alternative procedures such as limited open burning.

BEST DOCUMENT AVAILABLE

**FUL SAN**

# QUIK-SAN

## Disinfectant - Sanitizer - Deodorizer

**For Food Processing Plants, Dairy Farm and Home Uses,  
Hospital, Institutional, School and Industrial Use**

**ACTIVE INGREDIENTS:**  
Alky (C<sub>12</sub>, 50%, C<sub>11</sub>, 40%, C<sub>10</sub>, 10%)  
Dimethyl Benzyl Ammonium Chloride

**INERT INGREDIENTS**

**KEEP OUT OF REACH OF CHILDREN  
DANGER**

EPA REG. No. 9598-13  
(See Additional Cautions On Side Panel)

Authorized by USDA for use in Federally Inspected Meat, Poultry and Egg Plants.

**Manufactured by**  
**FULTS CHEMICAL, INC.**  
Tulare, California 93274

NET CONTENT 1 GALLON (3.785 LITERS)

ACCEPTED  
In EPA List 1  
9598-13  
AUG 09 1984

10%  
90%  
100%

EPA REG. No. 9598 CA-1

It is a violo  
**DISINFECT**  
For disinfe-  
chairs, garl  
Add 4% oz  
map or cloi  
At this use-  
**DISINFECT**  
For disinfe-  
latures onc  
Add 3 oz. o  
map or cloi  
At 3 oz./5.  
Salmonelic  
**DISINFECT**  
Barber tool  
o 1/2 oz./g  
**DISINFECTIO**  
Poultry broo  
stalls and be  
4% oz. Quik  
immersed in  
be removed  
and watering  
foces occup  
After disinfe-  
other animal  
All treated e-  
water before  
**DISINFECT**  
To sanitize pre-  
QUIK-SAN  
but not to exc-  
subjected to a  
Eggs should be

**FUL SAN**

# QUIK-SAN

**Disinfectant - Sanitizer - Deodorizer**

**For Food Processing Plants, Dairy Farm and Home Uses, Hospital, Institutional, School and Industrial Use**

**ACTIVE INGREDIENTS:**  
 Alky (C., 50%, C., 40%, C., 10%)  
 Dimethyl Benzyl Ammonium Chloride

**INERT INGREDIENTS**

**KEEP OUT OF REACH OF CHILDREN**  
**DANGER**

EPA REG. No. 9598-13  
 (See Additional Cautions On Side Panel)

Authorized by USDA for use in Federally Inspected Meat, Poultry and Egg Plants

Manufactured by  
**FULTS CHEMICAL, INC.**  
 Tulare, California 93274

**NET CONTENT 1 GALLON (3.785 LITERS)**

*ACCEPTED  
 In EPA REG. No. 9598-13  
 AUG 10 1967  
 10%  
 90%  
 100%*

**DIRECTIONS FOR USE — GENERAL CLASSIFICATION**

It is a violation of Federal Law to use this product in a manner inconsistent with its labeling.  
**DISINFECTANT IN HOSPITALS, NURSING HOMES AND OTHER HEALTH CARE INSTITUTIONS.**  
 For disinfecting floors, walls, countertops, bathing areas, lavatories, bedframes, tables, chairs, garbage pails and other hard surfaces.

Add 4 1/2 oz. Quik-San to 4 gallons water. Apply to previously cleaned hard surface with a mop or cloth.

At this use-level Quik-San is effective against *Pseudomonas aeruginosa*.

**DISINFECTANT IN INSTITUTIONS (i.e., Educational, Penal, Military), Industry, Schools and Homes.**  
 For disinfecting floors, walls, bedframes, countertops, tables, chairs, garbage pails, bathroom fixtures and other hard surfaces.

Add 3 oz. of Quik-San to 5.5 gallons of water. Apply to previously cleaned hard surface with mop or cloth.

At 3 oz / 5.5 gallon use-level, Quik-San is effective against *Staphylococcus aureus*, and *Salmonella choleraesuis*.

**DISINFECTANT OF BARBER TOOLS**

Barber tools (such as combs, brushes, razors, and scissors) can be disinfected by immersing in a 1/2 oz /gallon solution of Quik-San.

**DISINFECTANT OF POULTRY EQUIPMENT, ANIMAL QUARTERS AND KENNELS.**

Poultry brooders, watering founts, feeding equipment and other animal quarters (such as stalls and kennel crates) can be disinfected after thorough cleaning by applying a solution of 4 1/2 oz. Quik-San to 4 gallons of water with a mop, cloth or brush. Small utensils should be immersed in this solution. Prior to disinfection, all poultry, other animals and their feeds must be removed from the premises. This includes emptying all troughs, racks and other feeding and watering appliances. Remove all litter and droppings from floors, walls and other surfaces occupied or traversed by poultry or other animals.

After disinfection, ventilate buildings, coops and other closed spaces. Do not house poultry, or other animals, or employ equipment until treatment has been absorbed, set or dried.

All treated equipment that will contact feed or drinking water must be rinsed with potable water before reuse.

**DISINFECTANT OF FOOD PLANTS**

To sanitize previously cleaned food grade eggs in shell egg and egg product processing plants spray with 1 ounce Quik-SAN in 4 gallons of water (200 ppm active) for 1 minute. 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 subjected to a potable water rinse only if they are to be immediately broken for use in the manufacture of egg products. Eggs should be reasonably dry before casing or breaking. The solution should not be re-used for sanitizing eggs.

BEST DOCUMENT AVAILABLE

Fults Chemical Inc.  
P. O. Box 1456  
Tulare, CA 93275

Attention: Sue Giampietro  
Manager Research Development  
& Quality Control

Gentlemen:

Subject: Quik-San  
EPA Registration No. 9598-13  
Your Application Dated April 20, 1984

The amendment referred to above, submitted in connection with registration under FIFRA, is acceptable provided that you:

1. Make the labeling changes listed below before you release the product for shipment bearing the amended labeling (label):
  - a. Revise the entire egg sanitizing claim (lower right panel) to read:

**SANITIZING SHELL EGGS INTENDED FOR FOOD**

To sanitize previously cleaned food-grade eggs in shell egg and egg product processing plants, spray with a solution of 1 ounce(s) of Quik-San in 4 gallons of warm water (200 ppm quat). 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 subjected to a potable water rinse only if they are broken immediately for use in the manufacture of egg products. Eggs should be reasonably dry before casing or breaking. The solution should not be reused for sanitizing eggs.

- b. Revise the statement "Disinfection of Barber Tools" to read:

**Disinfection of Precleaned Barber Tools.**

- c. Add the following statement to appear directly above the heading "Disinfection in hospitals" (upper right panel):

Apply Quik-San with a cloth, mop or mechanical spray device. When applied with a mechanical spray device surface must be sprayed until thoroughly wetted. Treated surfaces must remain wet for 10 minutes. Fresh solution should be prepared daily or when the use solution becomes visibly dirty.

BEST DOCUMENT AVAILABLE

CONCURRENCES							
SYMBOL ▶							
SURNAME ▶							
DATE ▶							

- d. Add the following statement to the sanitizing section (1st paragraph)(upper left panel)

Surfaces should remain wet for at least one minute followed by adequate draining and air drying. Fresh solution should be prepared daily or when use solution becomes visibly dirty. For mechanical application, use solution may not be reused for sanitizing applications.

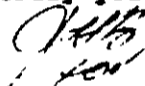
- e. Delete the statements (lower left panel)

- or buried in a safe place
- or bury in a safe place

2. Submit five (5) copies of your final printed labeling before you release the product for shipment. Refer to the A-79 Enclosure for further description of final printed labeling. Your release for shipment of the product bearing the amended labeling constitutes acceptance of these conditions.

A stamped copy of the labeling is enclosed for your records.

Sincerely yours,



John R. Lee  
Product Manager (31)  
Disinfectants Branch  
Registration Division (TS-767C)

Enclosures  
RD/DIC:J.Lee::DCR-44644:WANG-0336K:nns:Raven:479-2013:7/27/84

BEST DOCUMENT AVAILABLE

1 AUG 1984

Fulda Chemical Inc.  
P. O. Box 1456  
Tulare, CA 93275

Attention: Sue Giampietro  
Manager Research Development  
& Quality Control

Gentlemen:

Subject: Quik-San  
EPA Registration No. Q598-13  
Your Submission Dated April 20, 1984

We have determined that this product is subject to Child-Resistant Packaging regulations (effective March 9, 1981).

Two suggestions for compliance are:

a. Submit a special packaging certification statement. Specifically refer to page 388, "Contents of Certification." Ref: Federal Register Vol. 49, No. 2, Wednesday, January 4, 1984, p. 380-388.

and/or

b. Restrict your product to use by service persons only. To do this, you must print on the label, or temporarily apply as a sticker on the label for all sizes in which this product will be marketed, the following statement:

Only for Sale To, Use, and Storage by Service Persons.

This statement must be at least the same type size as the "KEEP OUT OF REACH OF CHILDREN" statement (front panel) and preferably be placed in the upper front panel.

Sincerely yours,

John H. Lee  
Product Manager (31)  
Disinfectants Branch  
Registration Division (TS-767C)

BEST DOCUMENT AVAILABLE

RD/DIS:J.Lee::DCR-44644:WANG-0336:Raven:479-2013;7/27/84

SYMBOL							
SURNAME							
DATE							