AUG 2 9 2008

Ms. Elizabeth Tannehill Mason Chemical Company 721 W. Algonquin Road Arlington Heights, IL 60005

Subject:

Maquat 64

EPA Registration No.: 10324-59 Amendment Date: April 7, 2008 EPA Receipt Date: April 17, 2008

Dear Ms. Tannehill,

The following amendment, submitted in connection with registration under section 3(c)(7)(A) of the Federal Insecticide, Fungicide, and Rodenticide Act (FIFRA), as amended, is acceptable subject to the conditions listed below:

Addition of directions for use and marketing claims

### Data

The submitted data has been reviewed. This data (MRID 474053-01) may not be used to support claims for this product. The Agency has corrected your data matrix by deleting the reference to this study. Please do the same to the matrix in your files.

### **Conditions**

### Revise the label as follows:

1) Delete the reference to treatment of the following surfaces on page three, right column. Your label does not include appropriate directions for these uses and there are concerns as these are surfaces which could contact food. Delete: well houses, grain elevators, grain bins, silos, bins, tractors, combines, harvesting equipment, and wagons.

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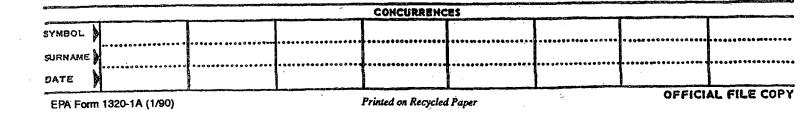
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- 2) Revise the statement on page four, left column beginning: "Large inflatable non-porous..." by deleting "fishing gear." This statement implies that exterior surfaces of inflatable rafts may be treated. This is not an appropriate use for this product as the Agency has concerns should this product come in contact with aquatic environments.
- 3) Revise the statement on page four, left column which begins: "Hair clippers, cutting implements..." by deleting: dryers, washers, and workstations. Your label does not include appropriate directions for treatment of these surfaces nor does your label clarify the specific surfaces to be treated. Also revise this section to indicate hard non-porous plastic rollers.
- 4) Delete the reference to treatment of artificial turf from page four as well as the directions associated with this use on page twenty three. The Agency is not accepting claims for disinfection of artificial turf at this time. It is believed that a more thorough evaluation of the post application exposure, environmental concerns, and efficacy considerations must be addressed prior to accepting this claim. Any Registrants with product labels currently in the market place with such a claim with be notified and asked to remove the claim pending a complete review associated with this use.
- 5) Revise the statement on page four, right column which begins: "This product may be applied through immersion tanks..." by deleting the reference to immersion tanks as your label does not include directions for treatment by this method. The Agency interprets treatment by immersion tank as quite different from treatment by immersion, typically in a small sink.
- 6) Revise the claim on page five, left column to read as follows: "Kills Avian Influenza virus on pre-cleaned environmental surfaces." (Bold text for emphasis only)
- 7) Delete the claim for "Hospital Pharmacy Compounding" on page five, left column in the section beginning "This product is a disinfectant and non-food contact sanitizer for Hospital Pharmacy Compounding..." This section is not descriptive enough to prohibit the use of this product on surfaces that contact drugs. If you would like to revise this section in the future to include this claim, you must include language that assures that surfaces which contact drugs are not being treated with the disinfectant/non-food contact sanitizer. The Agency does not have adequate information to determine if treatment of the listed surfaces would result in this product being in direct contact with a drug intended for human consumption. In addition, please revise to read as follows: "...BioSafety Cabinet work surfaces including countertops, sinks, plumbing fixture surfaces and exterior surfaces of incubators, refrigerators and Centrifuge surfaces..."
- 8) Revise the fourth statement in the right column of page seven. This claim refers to the use of this product as a food contact sanitizer in which case a potable water rinse is not allowed. Delete the reference to a potable water rinse from this section.

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- 9) On page nine under "Personal Protection" of HIV directions revise the statement by deleting "or" and stating "and" such that the statement reads, "when handling items...and eye covering."
- 10) Delete the "Note" under the "Surgical Instrument Presoak" directions on page nine. Plastic surgical instruments cannot remain immersed until ready to use. Plastic and metal instruments must be sterilized before they can be reused during surgery. This product is not an approved liquid chemical sterilant.
- 11) Delete the word "recommended" from the "Water/Smoke Damage Restoration" directions on page ten and "Smoke Damage Restoration" directions on page eleven to reflect PR Notice 2000-5. Revise these sections to conclude with the following statements: "Saturate affected materials with enough solution to remain wet for at least 10 minutes. Use proper ventilation."
- 12) Revise the sections heading "Carpet Deodorization/Sanitizer Against Odor Causing Bacteria .....Hospitals Use" on page eleven by deleting the term "Sanitizer." Also, revise the first statement in this section by deleting the term "sanitizer." The term, sanitizer, is an established public health claim that can not be associated with a nonpublic health organism in construed as a false and misleading statement.
- 13) Revise the "Disinfecting/Virucide Grooming Clippers" directions on page eleven by adding the statement "Rinse surfaces thoroughly. Then wipe dry with a clean cloth"
- 14) Revise the "Cleaning Hair Clippers and Electric Shears" and Cleaning Barber/Salon Sheers and Other Implements" directions on page eleven by adding the statement, "Rinse surfaces thoroughly." It must appear after the contact time statement.
- 15) Revise the "Cleaning Barber/Salon Shears and Other Implements" directions on page eleven by adding the statement, "Rinse surfaces thoroughly" and deleting the statement, "No rinsing is necessary."
- 16) Revise the "For Use as a Cleaner/Disinfectant in Food Processing Plants" on page thirteen to indicate the dilution rate of 2 ounces of this product per 1 gallon of water in step #2.
- 17) Any ADBAC containing product supporting fogging directions for animal housing facilities and food processing plants must be revised to comply with the mitigation measures addressed in the ADBAC RED. Therefore, revise the "Directions for Fogging for Use in Dairies, Beverage, and Food Processing Plants" on page thirteen and "Food Processing Plants Using Fogging Devices" on page fourteen as well as "Sanitizing Hatchery Rooms using Fogging Devices" and "Sanitizing Incubators and Hatchers Using Fogging Devices" on page twenty one by adding the statement, "wear a dust mist respirator when mixing the use solution and pouring it into the fogging apparatus." Also, revise the second statement under "Note" to read "Under no circumstances must a room or building be entered by anyone within two hours of the actual fogging and a minimum of 4 air exchanges (ACH) per hour in the facility."



- 18) The active ingredients in this product have not be approved for use on food contact surfaces in public eating places at 400 ppm (see 40 CFR 180.940). These ingredients are limited to formulations which do not exceed 200 ppm total active quaternary compound. As such delete all references to the rate of 4 ounces of this product per 3 ½ gallons of water and 400 ppm in the following sections on pages fifteen and sixteen:
  - a) For Public Eating Places, Dairy Processing Equipment and Food Processing Equipment and Utensils
  - b) Directions for Sanitizing Food Contact Surfaces in Public Eating Places, Dairy Processing Equipment and Food Processing Equipment, Utensils Regulated by 40 CFR
  - c) U.S. Public Health Service Food Service Sanitization...
  - d) Wisconsin State Division of Health Directions for Eating Establishments (conventional dilution and closed loop)
  - e) Directions for Restaurant and Bar Sanitizer
  - f) For use as a sanitizer on dishes, glassware, silverware, eating utensils, cooking utensils
  - g) Sanitizing of Food Processing Equipment (Ice Machines) and Other Hard Surfaces in Food Contact Locations
  - h) Sanitization of Interior Hard, Non-porous surfaces of Water Softeners and Reverse Osmosis (RO) Units
  - i) Sanitization of Interior Hard, Non-porous surfaces of Ice Machines, Water Coolers, Water Holding Tanks and Pressure Tanks
  - j) Beverage Dispensing Equipment Sanitizer Directions
- 19) Revise the "Sanitizing of Food Processing Equipment (Ice Machines) and Other Hard Surfaces in Food Contact Locations" on page sixteen by deleting the statement at the end of the first section: "No potable water rinse is allowed." This statement is not in agreement with item #2 which indicates that a rinse is to take place prior to the application of the sanitizer.
- 20) Revise the Directions for "Food Processing Equipment and Dairies" page sixteen, by including the following statements to bring these sections in to agreement with other Mason labels and Agency labeling guidance: "Apply solution to pre-cleaned, hard, non-porous surfaces thoroughly wetting surfaces with a cloth, mop, sponge, sprayer or by immersion. For spray applications, use a coarse pump or trigger sprayer. Spray 6-8 inches from surface. Rub with brush, sponge, or cloth. Do not breathe spray. With spray applications, cover or remove all food products. Prepare a fresh solution at least daily or when use solution becomes visibly dirty. For mechanical operation, use solution may not be reused for sanitizing applications. No potable water rinse is allowed after application of the sanitizing solution."
- 21) Revise the following sections on pages twenty and twenty one: "Hatcheries", "Disinfectant/Virucidal Directions to Treat Hard Non-Porous, Non-Food Contact Surfaces of Automated Tray, Rack and Buggy Washers" and "Disinfectant/Virucidal Directions to Treat Hard Non-Porous, Non-Food Contact Surfaces in Egg Receiving and Egg Handling Areas". These three sections indicate that the product may be used at 2.5 and 8 ounces per gallon which is not appropriate for these sites. The additional animal pathogens against which the product is effective at 2.5 ounces and 8 ounces do not include organisms which would be found in avian

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facilities. L	Delete the refe	rences in these	e secticulariené	and 8 ounc	es of this proc	duct.	

- 23) Revise the Meat Packing Plant directions on page twenty one. State: "...For pre-cleaning saturate all surfaces..." deleting "application" and correct the use rate as a disinfectant to state: "... In order to use as a disinfectant, fungicide or virucide, apply 10 ounces per 5 gallons of solution (703 ppm active quat)..."
- 24) Delete the repetitive statement "It is a violation of Federal Law to use this product in a manner inconsistent with its label." at the beginning of the "Horticultural and Ornamental Plant" section on page twenty one.
- 25) Revise the "Directions for Household Use" on page twenty three to be in agreement with page four of this label which indicates this product is for use on painted woodwork. Revise page twenty three to state: "...Do not use on acrylic plastics..." deleting the reference against use on paint.
- 26) Revise the "Sanitization of Exterior Household Surfaces" directions on page twenty three.
  - a) Add the following statement to clarify the intended use surfaces for this product: "Surfaces to be treated include house siding, decks, patios, walkways and driveways."
  - b) Immediately following "Application" state "Preclean surfaces."
  - c) Indicate that the user must wear protective eyewear as well as respiratory protective equipment.
  - d) Add the following statement to the end of this section: "One-half gallon of diluted product will treat 200-300 sq. ft. of surface."

### **General Comments**

A stamped copy of the accepted labeling is enclosed. Submit one (1) copy of your final printed labeling before distributing or selling the product bearing the revised labeling.

Submit and/or cite all data required for registration/reregistration of your product under FIFRA section 3 (c) (5) and section 4 (a) when the Agency requires all registrants of similar products to submit such data.

If the above conditions are not complied with, the registration will be subject to cancellation in accordance with FIFRA section 6 (e). Your release for shipment of the product bearing the amended labeling constitutes acceptance of these conditions. Should you have any questions concerning this letter, please contact Tracy Lantz at (703) 308-6415.

elma Noble Product Manager (31)

Regulatory Management Branch I Antimicrobials Division (7510P)

Enclosure: Stamped Label

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### MASON CHEMICAL COMPANY

"The Quaternary Specialists"

721 W. Algonquin Road I Arlington Heights, IL 60005 I 847-290-1621or 800-362-1855

E.P.A. Reg. No. 10324-59 E.P.A. Est. No. 10324-IL-1

# MAQUAT® 64

Net Contents:

Batch No:

### PRECAUTIONARY STATEMENTS HAZARDS TO HUMANS AND DOMESTIC ANIMALS

DANGER, KEEP OUT OF REACH OF CHILDREN, Corrosive. Causes irreversible eye damage. Harmful if swallowed or absorbed through the skin. Do not get in eyes or on clothing. Avoid contact with skin. Wear goggles or face shield and rubber gloves and protective clothing when handling. Wash thoroughly with soap and water after handling and before eating, drinking, chewing gum, or using tobacco. Remove contaminated clothing and wash clothing before reuse.

(If container is 5 gallons or larger the following statement must appear on the label.)

### **ENVIRONMENTAL HAZARD**

This pesticide is toxic to fish. 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 into sewer systems without previously notifying the local sewage treatment plant authority. For guidance contact your State Water Board or Regional Office of the EPA.

### PHYSICAL OR CHEMICAL HAZARDS

Do not use or store near heat or open flame. Do not mix with oxidizers, anionic soaps and detergents.

(If the container is greater than one gallon use the following storage and disposal statements.)

### STORAGE AND DISPOSAL

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

PESTICIDE STORAGE: Open dumping is prohibited. Store only in original container. Store in a dry place no lower in temperature than 50°F or higher than 120°F. Do not reuse empty container. Keep this product under locked storage sufficient to make it inaccessible to children or persons unfamiliar with its proper use.

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 (Larger than 1 gal.): Triple rinse (or equivalent). Then offer for recycling or reconditioning, or puncture and dispose of in a sanitary landfill, or by other procedures approved by state and local authorities. In addition, plastic containers may be disposed of by incineration, or if allowed by state and local authorities, by burning. If burned, stay out of smoke.

(If container is one gallon or less use the following storage and disposal statements.)

### STORAGE AND DISPOSAL

Do not contaminate water, food or feed by storage or disposal. Store in original container in areas inaccessible to small children. Do not store on side. Avoid creasing or impacting of sidewalls. Do not reuse empty container. Wrap and discard in trash (or recycle).

PACKET DISPOSAL: Do not reuse. Discard empty container and put in trash.

PELIGRO: SI NO PUEDE LEER EN INGLES, PREGUNTE A SU SUPERVISOR SOBRE LAS INSTRUCCIONES DE USO APROPIADAS ANTES DE TRABAJAR CON ESTE PRODUCTO.

Cleaner, Disinfectant, Sanitizer, Deodorizer, Fungicide, Mildewstat, Virucide\*, With Organic Soil Tolerance for Hospitals, Nursing Homes, Whirlpool, Home, Hotels & Motels, Waterbed Conditioner, Institutional, Industrial, School, Dairy, Equine, Poultry/Turkey Farm, Veterinary, Restaurant, Food Handling and Process Areas, Federally Inspected Meat and Poultry Plants AGE End Histitutional Kitchen Use and for with COMMENTS Sanitizing Ice Machines. Non-Acid Bathroom Cleaner in EPA Letter Dated: Athletic Surface Disinfectant. Formulated for effective Poultry Sanitation. Formulated for effective Swine Premise Senitation Insecticide,

amended, for the pesticide, Small Fly Ovicidal Treatment. registered under EPA Reg. No. 10324-59 **ACTIVE INGREDIENTS:** 

Formulated for effective Mushroom Rangi Sae italio Rodenticide Act as

Alkyl (C<sub>14</sub> 60%, C<sub>16</sub> 30%, C<sub>12</sub> 5%, C<sub>18</sub> 5%)

dimethyl benzyl ammonium chloride......2.5%) Alkyl (C<sub>12</sub> 68%, C<sub>14</sub> 32%)

TOTAL: 100.00%

### KEEP OUT OF REACH OF CHILDREN DANGER PELIGRO

See left (back) (side) (right) panel (of label) (below) for additional precautionary statements and first aid statements.

### First Aid

Have the product container or label with you when calling a poison control center or doctor, or going for treatment.

IF ON SKIN OR CLOTHING: Take off contaminated clothing. Rinse skin immediately with plenty of water for 15-20 minutes. Call a poison control center or doctor for treatment advice.

IF IN EYES: Hold eye open and rinse slowly and gently with water for 15-20 minutes. Remember 15-20 minutes. contact lenses, if present, after the first 5 minutes, then continue rinsing eye. Call a poison con center or doctor for treatment advice.

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 a 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 mouth-to-mouth, if possible. Call a poison control center or doctor for further treatment advice.

NOTE TO PHYSICIAN: Probable mucosal damage may contraindicate the use of gastric lavage. (Note to Reviewer: This information has been verified per DOT regulations. It is NOT required to be on the label but is being requested by a customer.)

Transportation Information **DOT Hazard Class:** 8 Corrosive

DOT Proper Shipping Name: Disinfectant Liquid Corrosive (Quaternary Ammonium Compound),

8, UN1903, PGIII

(Note to reviewer: The Table of Contents will not be on any label. This is for our customer's reference only. The page numbers will change when the label changes.)

**Table of Contents** 

Description	Page No.
Organism Guide	2
Marketing Claims	3
Disinfection	
General	. 6
Hospital/Healthcare	6·
Deodorization/Mold & Mildew	7
Barber/Salon	8
Restroom/Bathroom	8
Food Processing	9
Animal Premises	9
Horticultural	11
Other	12
Non-Food Contact Sanitization	•
Food Processing	13
Animal Housing	13
Other	14

### ORGANISM LIST

(Note: For reference use only. This is a list of all organisms covered by this label. Please see appropriate Directions for Use for proper use dilution.)

Disinfection Performance in Institutions (Hospitals, Dental Offices, Nursing Homes, and Other Health Care Institutions) and Non-Medical Facilities (Households, Schools, Restaurants, Food Services, Beverage and Food Processing Plants and Other Non-Medical Facilities): This product is bactericidal according to the AOAC Use Dilution Test method on hard inanimate surfaces modified in the presence of 5% organic serum against:

Campylobacter jejuni

Corynebacterium ammoniagenes

Enterobacter aerogenes

Enterococcus faecalis

Escherichia coli

Klebsiella pneumoniae

Listeria monocytogenes

Pseudomonas aeruginosa

Salmonella enteriça

Salmonella schottmuelleri

Salmonella typhi

Shigella dysenteriae

Staphylococcus aureus

Staphylococcus aureus (Methicillin resistant)

Streptococcus salivarius

**Virucidal Performance:** This product was evaluated in the presence of 5% serum and found to be effective against the following viruses on hard, non-porous environmental surfaces:

Avian Influenza A H5N1 virus

Avian influenza A H9N2/Turkey/Wisconsin Virus

Feline Calicivirus (surrogate for Norwalk/Norovirus)

Hepatitis B Virus (HBV)

Hepatitis C Virus (HCV)

Herpes Simplex Type1

HIV-1 (AIDS Virus)

**Human Coronavirus** 

Influenza A2/Japan virus

**Animal Virucidal Performance:** This product was evaluated in the presence of 5% serum and found to be effective against the following viruses on hard, non-porous environmental surfaces:

Avian Influenza A H5N1 virus

Avian influenza A H9N2/Turkey/Wisconsin Virus

Avian Reovirus

Bovine Viral Diarrhea virus

Canine Adenovirus

Canine Coronavirus

Canine Distemper

Canine Parainfluenza Virus

Canine Parvovirus (CPV)

Equine Arteritis Virus

Feline Calicivirus

Feline Infectious Peritonitis

Feline Leukemia virus

Feline Panleukopenia

Feline Picornavirus

Feline Rhinotrachetis

Infectious Avian Laryngotracheitis

Infectious Bovine Rhinotracheitis virus (IBR)

Infectious Bronchitis Virus

Infectious Canine Hepatitis Virus

Minute virus of Mice (Parvovirus)

Murine Parainfluenza virus type 1

Newcastle disease virus

Porcine Parvovirus

Porcine Respiratory & Reproductive Virus (PRRSV)

Porcine Rotavirus

Pseudorabies virus

Rabies virus

Transmissible Gastroenteritis (TGE)

Vaccinia virus

**Non-Food Contact Sanitizing Performance:** This product is an effective one-step sanitizer on hard, non-porous environmental surfaces against:

Staphylococcus aureus

Klebisella pneumoniae

**Food Contact Sanitizing Performance:** This product eliminates 99.999% of the of the following bacteria in 250 ppm hard water (calculated as CaCO3) according to the AOAC Germicidal and Detergent Sanitizing Action of Disinfectants test.

Escherichia coli

Staphylococcus aureus

**Fungicidal Performance:** This product is effective on inanimate surfaces in the presence of 5% blood serum against:

Asperaillus niaer

Trichophyton mentagrophytes (athlete's foot fungus) (a cause of Ringworm) (a cause of Ringworm of the foot)

### MARKETING CLAIMS

### Maquat® 64 for use in:

- Hospitals, nursing homes, medical and dental offices and clinics, healthcare facilities, physician offices, operating rooms, radiology rooms, isolation wards, hospices, and medical research facilities. (\*10)
- Patient care rooms & facilities, recovery (rooms), anesthesia, Emergency Rooms, X-ray cat labs, exam rooms, newborn nurseries, neonatal units, orthopedics, whirlpool surfaces, footbath surfaces, respiratory therapy, surgi-centers, labs, blood collection rooms, central supply, housekeeping & janitorial rooms, ophthalmic/optometric facilities.
- EMS & fire facilities, emergency vehicles, ambulance(s), ambulance equipment/surfaces, carts, gurneys, stretchers, police cars, fire trucks. (\*8)
- Day care centers and nurseries, sick rooms, elder care centers, baby cribs, kindergartens, and preschools. (\*10)
- Acute care institutions, alternate care institutions, home healthcare institutions.
- Life care retirement communities.
- Restaurants, restaurants and bars, bars, kitchens, taverns, cafeterias, institutional kitchens, fast food operations and food storage areas.
- Supermarkets, convenience stores, retail and wholesale establishments, department stores, shopping malls, gift shops, video stores, bookstores, dressing rooms and laundries, photocopy centers, bicycle shops, auto repair centers.
- Computer manufacturing sites, toy factories.
- Food establishments, coffee shops, donut shops, bagel stores, pizza stores, liquor stores.
- Crime scenes and funeral homes, mortuaries, burial vaults, mausoleums, autopsy rooms, cadaver processing areas.
- Police stations, courthouses, correctional facilities, jails, prisons, municipal government buildings, penitentiaries, correctional institutions, bus stations, train stations.
- Institutional facilities, laboratories, factories, business and office buildings, restrooms, hotels and motels and transportation terminals.
- Public restrooms, public facilities, waysides, travel rest areas, shower rooms, shower stalls, bathrooms, shower and bath areas.
- · Hotel, motels, dormitories.
- Kitchens, bathrooms and other household areas.
- Homes (households), condos, apartments, vacation cottages, summer homes. (\*10)
- Institutions, schools and colleges, commercial and industrial institutions, churches, classrooms, community colleges, universities, athletic facilities and locker rooms, exercise rooms, exercise facilities, exercise equipment, gyms, gymnasiums, fieldhouses (\*10)
- Cosmetic manufacturing facilities, medical device manufacturing facilities, biotechnology firms, pharmaceutical manufacturing facilities, warehouses. (\*10)

- Heath clubs, spas, tanning salons, tanning spas, tanning beds, tanning equipment, footbath surfaces, massage/facial salons, hair/nail/pedicure salons, barber/beauty shops, salons, tattoo parlors. (\*3)
- Museums, art galleries, post offices, performance/theater centers, banks, libraries, movie houses, bowling alleys.
- · Recycling centers.
- · Humidifier water tanks.
- Campgrounds, playgrounds, playground equipment, recreational facilities, picnic facilities, sports arenas, sports complexes.
- Food processing plants, USDA inspected food-processing facilities, food storage areas, federally inspected meat and poultry plants, farms, dairy farms, hog farms, equine farms, poultry and turkey farms and egg processing plants, meat/poultry processing plants, meat/poultry producing establishments, mushroom farms, rendering plants, canneries, caterers, bakeries, meat packing plants, hide and leather processing plants. (\*10)
- Processing facilities for Fish, Milk, Wine, Citrus, Fruit, Vegetable, Ice Cream and Potatoes and beverage plants.
- · Tobacco plant premise and equipment.
- Veterinary clinics, animal life science laboratories, animal laboratories, animal research centers, animal quarantine areas, animal breeding facilities, animal grooming areas, animal holding areas, equine farms, kennels, dog/cat animal kennels, breeding and grooming establishments, pet animal quarters, zoos, pet shops, tack shops, operating rooms, washing areas, waiting rooms, examination rooms, and other animal care facilities. (\*6)
- Farmhouses, barns, sheds, tool sheds, wall-barnes, grain elevatore grain bins, ailes, barns, cattle barns, swine barns, sheep barns, horse barns, brooder houses, the treaters are the province between the province barnes are treaters.
- Household and automotive garages, boats, ships, barges, watercraft, campers, RV's, trailers, mobile homes, cars, automobiles, automobile interiors, trucks, delivery trucks, boxcars, tankers, tank trucks, buses, trains, taxis and airplanes, helicopters. (\*10)
- Cruise lines, cruise ships, airline terminals, airports, shipping terminals, public transportation, transportation terminals. (\*1)
- Commercial florist and flower shops.
- · Basements, cellars, bedrooms, attics, living rooms, porches.

This product may be used on washable hard, non-porous surfaces such as:

- · Food preparation and storage areas.
- Dishes, glassware, silverware, cooking utensils, eating utensils, plastic and other non-porous cutting boards, plastic and other non-porous chopping blocks, coolers, ice chests, refrigerator bins used for meat, vegetables, fruit and eggs, Tupperware®.
- Kitchen equipment such as food processors, blenders, cutlery, trash compactors and other utensils.
- Countertops (counters), Slurrpy® machines, stovetops (stoves), sinks (bathroom, kitchen), tub surfaces, appliances, refrigerators and ice machines, microwave ovens and countertop laminates. (\*3)

- Interior hard, non-porous surfaces of water softeners, reverse osmosis units, ice machines, water coolers, water holding tanks and pressure tanks.
- Beer fermentation and holding tanks, bottling or pre-mix dispensing equipment.
- Wine processing equipment and holding tanks.
- · Citrus processing equipment and holding tanks.
- Dishes, silverware, glasses, cooking utensils eating utensils and other similar size food processing equipment can be sanitized by immersion. NO POTABLE WATER RINSE ALLOWED (DO NOT RINSE).
- Hospital beds, bed railings, bedpans, gurneys, infant cribs/warmers/incubators/care
  equipment, traction devices, MRI, CAT, examining tables, scales, paddles,
  wheelchairs, cervical collars, neck braces, spine backboards, stretchers, unit stools,
  CPR training mannequins, curing lights, light lens covers, slit lamps, operating room
  lights, operating tables, oxygen hoods, dental chairs/countertops, examination tables,
  X-ray tables, washing areas. (\*5 & \*2)
- · Ultrasonic baths, whirlpools, whirlpool bathtubs.
- Highchairs, baby cribs, diaper changing stations, infant bassinets/cribs/warmers/incubators/care equipment, folding tables, hampers, laundry pails.
- Shower stalls, shower doors and curtains, bathtubs and glazed tiles, chrome plated intakes, toilets, toilet seats, toilet bowls, toilet bowl surfaces, urinals, empty diaper pails, portable and chemical toilets and latrine buckets, glazed porcelain, glazed tile and restroom fixtures, bathroom fixtures. (\*5)
- Glass, laminated surfaces, metal, stainless steel, glazed porcelain, glazed ceramic, sealed granite, sealed marble, plastic (such as polycarbonate, polyvinylchoride, polystyrene or polypropylene), sealed limestone, sealed slate, sealed stone, sealed terra cotta, sealed terrazzo, chrome and vinyl, Plexiglass<sup>®</sup>, vanity tops. (\*8)
- Tables, chairs, desks, folding tables, bed frames, lifts, washable walls, cabinets, doorknobs and garbage cans, trash barrels, trash cans, trash containers, cuspidors and spittoons.
- Enameled surfaces, painted woodwork (finished), Formica®, vinyl and plastic upholstery, washable wallpaper.
- Foundations, steps, plumbing fixtures, finished baseboards and windowsills.
- Exhaust fans, refrigerated storage and display equipment, coils and drain pans of air conditioning, refrigeration equipment and heat pumps.
- Large inflatable non-porous plastic and rubber structures: animals, promotional items, moonwalks, slides, obstacle course play, exercise equipment, fishing-gear.
- Hard, non-porous surfaces of picnic tables and outdoor furniture or Non-wooden Picnic tables and outdoor furniture except cushions and wood frames. (Note: Only one statement will be used on label.)
- Telephones and telephone booths
- External lenses vision correction including eyeglasses, (not for use on contact lenses), protective eyewear, goggles, light lens covers, optical instruments/implements.
- Hair clippers, cutting implements, days, plastic rollers, washable nail files, washable nail files, and workstations.
- · Hard hats, headphones.

- · Drinking fountains.
- Kennels, kennel runs, cages, kennel/cage floors, conductive flooring, examination tables, X ray tables.
- Hatchers, setters, trays, racks, egg flats, walls, floors, ceilings, chick boxes, egg cases, vans and trash containers.
- · Wrestling and gymnastic mats, athletic training tables, physical therapy tables.
- Crypton Barrier fabric.
- Addition temperatures (\*19)

This product contains no phosphorous.

This product is a phosphate-free formulation designed to provide effective cleaning, deodorizing and disinfection in areas where housekeeping is of prime importance in controlling the hazard of cross contamination on treated surfaces.

This product delivers non-acid disinfection performance in an economical concentrate.

This product is an economical concentrate that can be used with a mop and bucket, trigger sprayers, sponge or by soaking.

This product is a complete, chemically balanced disinfectant/sanitizer that providclear use solutions.

This product may be applied through immersion teels, foaming apparatus, low-pressure sprayers, and fogging (wet misting) systems. Follow manufacturers' instructions when using this equipment.

Use this product on the multi-touch surfaces responsible for cross-contamination.

This product is for use as a disinfectant on hard, non-porous surfaces (at 703 ppm active). A potable water rinse is required after application on food contact surfaces.

This product is for use as a sanitizer on hard, non-porous, non-food contact surfaces (200 ppm active). A potable water rinse is required.

This product meets AOAC efficacy standards for hard surface, non-food contact sanitizers.

This product meets AOAC efficacy standards for hard surface sanitizers.

One-step cleaner.

Cleans and shines.

Antibacterial.

Cross-contamination is of major housekeeping concern. This product has been formulated to aid in the reduction of cross-contamination on treated surfaces not only in hospitals, but also in schools, institutions and industry.

This product is for use in kitchens, bathrooms, and other household areas.

This product is a multi-surface cleaner, deodorizer and disinfectant. Use on windows, mirrors, and other non-food contact glass surfaces.

This product may be used in work areas such as tool rooms and garages for odor control and light duty cleaning.

Cleans everyday kitchen messes.

Cleans kitchen surfaces and food preparation areas.

Great for use (on) (in) the (kitchen), (bathroom), (floors) and other household areas. Removes (eliminates) odors. Deodorizes. Will not harm most surfaces.

Will not harm most surfaces. For a cleaner, fresher household. Removes stains. Removes dirt. Non-staining. Clear formula.

Cleans everyday kitchen messes like dirt, grease and food stains. Cuts through tough grease and grime.

Disinfects (and Sanitizes) kitchen surfaces (bathroom surfaces and floors). Sanitizes kitchen surfaces (bathroom surfaces and floors). Kills germs. Kills household bacteria.

Kills common kitchen (bathroom) germs (bacteria) (and viruses\*).

This detergent/disinfectant has been designed specifically for hospitals, nursing homes, schools, food processing plants, food service establishments and other institutions where housekeeping is of prime importance.

This product is a concentrated Hospital Use disinfectant that is effective against a broad spectrum of bacteria, is virucidal\*, (and) fungicidal, and eliminates odor causing bacteria when used as directed.

For larger areas, such as operating rooms and patient care facilities, this product is designed to provide both general cleaning and disinfection.

Will not cause swelling of transducer membrane or harm compressor plates.

This product is a versatile sanitizer and broad-spectrum disinfectant formulated for use in Ultrasonic Baths (Ultrasonic cleaning units).

This product is a versatile cleaner, sanitizer and broad-spectrum disinfectant formulated for use on bath and therapy equipment (Whirlpools).

Kill Avian Influenza on pre-cleaned environmental surfaces. (New statement)

This product is a one-step disinfectant that is effective against a broad spectrum of bacteria, is virucidal\* (including HIV-1, HCV & HBV) and inhibits the growth of mold and mildew and their odors when used as directed.

Hospital Use Disinfectant. Institutional Disinfectant (Sanitizer).

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

This product has passed the Virucidal Efficacy of a Disinfectant for Use on Inanimate Environmental Surfaces Utilizing (*Duck*) Hepatitis B Virus.

This product has passed the Virucidal Efficacy of a Disinfectant for Use on Inanimate Environmental Surfaces Utilizing Hepatitis C Virus. (Not for use in California)

This product has passed the Virucidal Efficacy of a Disinfectant for Use on Inanimate Environmental Surfaces Utilizing Bovine Viral Diarrhea Virus BVDV (surrogate for human Hepatitis C virus).

This product has passed the Virucidal Efficacy of a Disinfectant for Use on Inanimate Environmental Surfaces Utilizing Human and Canine Coronavirus.

This product has passed the Virucidal Efficacy of a Disinfectant for Use on Inanimate Environmental Surfaces utilizing Feline Calicivirus (surrogate for Norwalk virus).

This product is a disinfectant and non-food contact sanitizer for **Hamiltonian** Cleanroom, and Laboratory areas to disinfect washable, hard, non-porous surfaces such as: Laminar-airflow equipment and BioSafety Cabinet work surfaces and exterior surfaces including countertops, sinks, plumbing fixture surfaces, Incubators, Refrigerators and Centrifuge surfaces of metal, stainless steel, glass, plastic (such as polystyrene or polypropylene), Formica<sup>®</sup>, and vinyl. (\*10)

(\*3) This product is a one-step (hospital-use) germicidal (disinfectant) cleaner and deodorant (odor-counteractant) (odor neutralizer) designed for general cleaning, (and) disinfecting, (deodorizing) (and controlling mold and mildew on) (of) hard, non-porous environmental surfaces. This product cleans quickly by removing dirt, grime, mold, mildew, food residue, body oils, dead skin, blood and other organic matter commonly found in hospitals (and) (in health care facilities) (on medical surfaces), nursing homes, schools and colleges, (day care centers), (medical) offices, funeral homes, veterinary clinics, pet shops, (equine farms), animal life science laboratories, hotels, motels, public areas and restrooms, foodservice establishments (restaurants) and federally inspected meat and poultry establishments (food [processing] plants). It (also) eliminates odors leaving (restroom) surfaces smelling clean and fresh. Use where odors are a problem.

This product cleans, disinfects and deodorizes (hard, non-porous environmental hospital (medical) surfaces) in one step (with no rinsing required). Its non-abrasive formula is designed for use on (Use daily on) (the following) hard, non-porous environmental surfaces: vinyl, painted surfaces, plastic (surfaces), glazed ceramic, glazed porcelain, chrome, stainless steel, brass, copper, laminated surfaces and baked enamel surfaces associated with floors, walls, ceilings, tables, chairs, countertops, telephones, fixtures, glazed tile, toilets, toilet bowls, urinals, sinks found in (health care facilities [hospitals]), patient rooms, operating rooms, ICU areas, shower rooms, a locker rooms. It can also be used to preclean and disinfect (hospital items: wheelchairs, [hospital] [patient] bed rails and linings, wash basins, bed pans, medical equipment surfaces, food establishments, (restaurants), (commercial kitchens) & restrooms) any washable (food and non-food contact) surface (where disinfection is required). A potable water rinse is required when disinfecting food contact surfaces. Do not use on glasses, dishes, utensils, or interior surfaces of appliances. (\*3)

Use this product to clean, sanitize and disinfectant non-porous ambulance equipment and surfaces by rinsing all equipment that comes in prolonged contact with skin before reuse with clean warm water (about 120°F), and allow to air dry. (Precaution: Cleaning at 120°F temperature will avoid overheating and distortion of the ambulance equipment and surfaces that would necessitate replacement.)

This product maximizes (improves) labor results by effectively controlling odors.

When used as directed, this product will deodorize surfaces in rest room 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 controls (reduces) (eliminates) (neutralizes) (destroys) odors to make your home (kitchen) (bathroom) sanitary.

This product neutralizes musty odors and tough odors from smoke, pet accidents, and spills on contact.

This product is specially formulated to effectively eliminate offensive odors caused by mold and mildew.

This product is effective against household germs (bacteria) and odors caused by animal waste, septic tank or sewage backup, smoke and bathroom and kitchen odors.

This product inhibits bacterial growth on moist surfaces and deodorizes by killing microorganisms that cause offensive odors. (This statement is not applicable in CA)

This product is for use in household and commercial humidifiers. Use of this product will control unpleasant (malodors) odors.

This product is a one-step cleaner and deodorant (odor counteractant) (odor-neutralizer) designed for general cleaning, (and) disinfecting, (deodorizing) (and controlling mold and mildew) on hard, non-porous environmental surfaces. (\*3)

This product cleans, disinfects and deodorizes surfaces by killing odor causing microorganisms and mold and mildew. Its non-abrasive formula is designed for use on (restroom surfaces): glazed ceramic (restroom) tile, glazed porcelain, chrome, stainless steel and plastic surfaces associated with floors, walls, fixtures, toilets, urinals, sinks, shower rooms, and locker rooms. (\*3)

This product is effective at controlling mold and mildew odor on shower curtains.

This product provides long lasting freshness against tough (pet) odors such as odors from litter boxes and pet accidents

This product cleans, shines, deodorizes and disinfects all hard, non-porous surfaces listed on the label. It inhibits the growth of mold and mildew, leaving bathrooms and kitchens clean and fresh smelling.

Eliminates odors caused by bacteria (and) (mildew) (and) (non-fresh foods). Kills odor causing bacteria in the kitchen (bathroom).

This product is for non-scratch cleaning of showers and tubs, shower doors and curtains, fixtures and toilet bowls.

This product will not leave a grit or soap scum.

This product is a no-rinse disinfectant cleaner that disinfects, cleans and deodorizes in one labor saving step.

Kills Athlete's Foot fungus on bathroom surfaces.

This product is an effective fungicide against Trichophyton mentagrophytes (the athlete's foot fungus) when used on surfaces in areas such as locker rooms, dressing rooms, shower and bath areas, exercise facilities. (\*3)

This product is a (concentrated) non-acid (bowl and) bathroom cleaner, which cleans, disinfects and deodorizes in one easy step. It cleans, disinfects and deodorizes surfaces by killing many odor-causing microorganisms and mold and mildew. Its non-abrasive formula is designed for use (Use daily) on ([hard, non-porous environmental] restroom surfaces): glazed ceramic (restroom) tile, glazed porcelain, chrome, stainless steel and plastic surfaces associated with floors, walls, fixtures, toilets, urinals, sinks, shower rooms and locker rooms. (\*3)

Malodor(s) (Activity) (Odor) (Counteractancy) – eliminates (destroys) odors and odor-causing bacteria in restroom areas, behind and under sinks and counters, and storage areas (and other places where bacterial growth can cause malodors). (\*3)

This product is a versatile Disinfectant & Sanitizer for Veterinarian, Veterinary Practice, Animal Care, Animal Laboratory, and Agricultural and Farm Premise applications.

This product cleans by removing dirt, grime, mold, mildew, blood, urine, fecal matter and other common soils found in animal housing facilities, livestock, swine poultry facilities, grooming facilities, farms, kennels, pet stores, veterinary clinics, laboratories or other small animal facilities. It (also) eliminates odors leaving surfaces smelling clean and fresh. (\*3)

This product can be used to disinfect, clean and deodorize terrarium and small animal cages, hot rock, substrate and cage furniture (plastic terrarium ornaments, driftwood, heat caves and water dishes. (Use on rocks and driftwood not applicable in CA)

This product cleans, disinfects and deodorizes (hard, non-porous environmental surfaces) in one step. Its non-abrasive formula is designed for use on (Use daily on) (Use daily to clean and disinfect) (hard, non-porous surfaces): plated or stainless steel, aluminum, chrome, glazed porcelain, glazed tile, laminated surfaces (associated with

floors, walls, countertops, cages, kennels, animal equipment) found in (barns, pens and stalls) animal housing facilities. (\*3)

This product has been designed for veterinarians, animal groomers, hair stylists, barbers and beauticians, for use in disinfecting and maintaining clippers. It acts as a virucide and bactericide while also cleaning. Regular use will help to maintain blades that operate with reduced friction and with smoother clipping action. Will help to prolong equipment life. This product is designed for use in pet salons, animal hospitals, barber and beauty shops. When used as directed it will disinfect metal clipper blades as well as many other hard, non-porous surfaces.

This product cleans rodent soiled areas.

This product is for use in Poultry Premise Sanitation (Hatcheries)

Egg Receiving Area
Tray Dumping Area
Chick Processing Area
Egg Holding Area
Chick Holding Area
Chick Loading Area
Chick Loading Area
Poultry Buildings

This product is for use in Swine Premise Sanitation:

Farrowing Barns and Areas
Waterers and Feeders
Hauling Equipment
Dressing Plants
Loading Equipment
Nursery
Blocks
Creep Area
Chutes

Floor cleaner.

This product is effective against the control of small flies on floors, walls, drains, countertops, metal surfaces, painted surfaces, glazed porcelain, glazed tile, glass, chrome, rubber, and plastic in restaurants, kitchens, dishwashing areas, and bar and wait station areas.

This product is an effective antimicrobial cleaner designed for use by wholesale and retail florists, shippers and green houses.

When used as directed, this product will disinfect hard, non-porous surfaces such as flower buckets, floors and walls of coolers, design and packing benches, and countertops.

This product may be relied on to deodorize coolers, buckets, garbage pails and other areas where obnoxious odors may develop.

Use this product to clean, disinfect and deodorize flower buckets, walls, floors of coolers, shippers, greenhouse packing areas, garbage pails and other areas where obnoxious odors may develop.

This product may be used as a general purpose antimicrobial detergent in florist showholesale florist, shippers, greenhouse packing areas and other commercial floricultuplaces for efficient cleaning and antimicrobial action against certain bacteria which cause: (Not applicable in CA)

- 1. Plugging of stems with slime, which reduces uptake of water for various flowers including roses, chrysanthemums, gladioli and tulips.
- Production of ethylene gas, which may injure blooms of the various sensitive flowers including carnations, snapdragons, some orchids, baby's breath, sweet peas, freesia and alstroemeria.

Use this product to sanitize and disinfect non-porous salon/barber tools and instruments such as combs, brushes, scissors, clippers, trimmers, razors, blades, tweezers and manicure instruments.

Use this product to disinfect non-porous salon/barber tools and instruments such as combs, brushes, scissors, clippers, trimmers, razors, blades, tweezers and manicure instruments, and footbath surfaces.

Use this product to clean, sanitize and disinfect non-porous personal protective safety equipment, protective headgear, athletic helmets, wrestling/boxing headgear, athletic shoe soles, hard hats, headphones, half mask respirators, full face breathing apparatus, gas masks, goggles, spectacles, face shields, hearing protectors and ear muffs. Rinse all equipment that comes in prolonged contact with skin before reuse with clean warm water (about 120°F), and allow to air dry. (Precaution: Cleaning at 120°F temperature will avoid overheating and distortion of the personal safety equipment that would necessitate replacement.)

Use to clean and disinfect non-medical (i.e. industrial and fire fighting) respirators in industrial, commercial and institutional premises. (\*3)

Use (on) (to clean and disinfect) non-porous athletic mats, wrestling mats, gymnastic mats, exercise equipment and training tables. (\*3)

This product provides effective cleaning strength that will not dull most metal-interlock floor finishes, and does not require a rinse prior to recoat.

Controls the growth of odor-causing and slime-forming bacteria used in waterbed uses. Controls odors caused by bacteria. Prevents bubbles, preserves plasticizers, conditions vinyl interior, sequesters minerals. (\*2)

#### For use in: (\*3)

Federally inspected meat and poultry plants on all hard, non-porous surfaces in inedible product processing areas, non-processing areas and/or exterior areas. All surfaces must be thoroughly rinsed with potable water.

Federally inspected meat and poultry plants as a floor and wall cleaner for use in all departments. Food products and packaging material must be removed from the room or carefully protected. All surfaces must be thoroughly rinsed with potable water.

Federally inspected meat and poultry plants as a disinfectant agent for use in all departments. Food products and packaging material must be removed from the room or carefully protected. Use product in accordance with its label. All surfaces must be thoroughly rinsed with potable water.

This product is for use as a sanitizer on dishes, glassware and utensils (at 200-400 ppm active) and as a disinfectant on hard, non-porous surfaces (at 703 ppm active). A potable water rinse is not allowed after use as a sanitizer on food contact surfaces.

This product is for use as a sanitizer in public eating places, dairy processing equipment and food processing equipment and utensils (at 200-400 ppm active) and as a disinfectant on hard, non-porous surfaces (at 703 ppm active). A potable water rinse is not allowed when used as a sanitizer on food contact surfaces.

This product is for use as a sanitizer on food processing equipment and utensils (at 200-400 ppm active) and as a disinfectant on hard, non-porous surfaces (at 703 ppm active). A potable water rinse is not allowed (Do not rinse) when used as a sanitizer on food contact surfaces.

This product is for use as a sanitizer in bottling and beverage dispensing equipment.

This product is for use as a sanitizer in sanitary filling of bottles and cans.

This product is for use in sanitizing bottles or cans in the final rinse application, and for external spraying of filling and closing machines.

This product is for use as a sanitizer in beer fermentation and holding tanks.

This product is for use as a sanitizer in wineries for use on holding tanks, floors and processing equipment.

This product is for use as a Food Grade Egg Shell sanitizer, with best results achieved in water temperatures ranging from 78°-110°F.

Escherichia coli (E. coli) and Staphylococcus aureus (Staph) are common bacteria found where food is prepared and stored. This product kills these bacteria and helps prevent cross-contamination on treated kitchen surfaces listed on this label. A petable water inpo in the contact surfaces.

This product has been cleared by the EPA in 40 CFR Section 180.940 for use on food processing equipment, utensils, and other food – contact articles at a concentration of 200-400 ppm active.

This product meets AOAC Germicidal and Detergent Test Standards for food contact surfaces.

Regular, effective cleaning and sanitizing of equipment, utensils and work or dining surfaces minimize the probability of contaminating food during preparation, storage or service which could harbor food poisoning microorganisms. Effective cleaning vermove soil and prevent the accumulation of food residues, which may decompose support the rapid development of food poisoning organisms or toxins. Application of effective sanitizing procedures reduces the number of those organisms, which may be present on equipment and utensils after cleaning, and reduces the potential 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 the food contact surfaces of equipment must be washed, rinsed and sanitized at intervals throughout the day on a schedule based on food temperature, type of food and amount of food particle accumulation.

### **DIRECTIONS FOR USE**

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

Apply this product with a cloth, mop or mechanical spray device. When applied with mechanical spray device, surfaces must be sprayed until thoroughly wetted. Treated surfaces must remain wet for 10 minutes. For sprayer applications, use a coarse pump or trigger sprayer. Spray 6-8 inches from surface. Rub with brush, sponge or cloth. Do not breathe spray.

**NOTE:** With spray applications, cover or remove all food products. Prepare a fresh solution at least daily or when use solution becomes visibly dirty. For heavily soiled areas, a preliminary cleaning is required.

Disinfection Performance in Institutions (Hospitals, Dental Offices, Nursing Homes, and Other Health Care Institutions) and Non-Medical Facilities (Households, Schools, Restaurants, Food Services, Beverage and Food Processing Plants and Other Non-Medical Facilities): At 2 ounces of this product to one gallon of water (703 ppm active quat) use level, this product is bactericidal

according to the AOAC Use Dilution Test method on hard inanimate surfaces modified in the presence of 5% organic serum with a 10-minute contact time against:

Campylobacter jejuni

Corynebacterium ammoniagenes

Enterobacter aerogenes

Enterococcus faecalis

Escherichia coli

Klebsiella pneumoniae

Listeria monocytogenes

Pseudomonas aeruginosa

Salmonella enterica

Salmonella schottmuelleri

Salmonella typhi

Shigella dysenteriae

Staphylococcus aureus

Staphylococcus aureus (Methicillin resistant)

Streptococcus salivarius

**Virucidal Performance:** At 2 ounces per gallon use level (703 ppm active quat), this product was evaluated in the presence of 5% serum with a 10-minute contact time and found to be effective against the following viruses on hard, non-porous environmental surfaces:

Avian Influenza A H5N1 virus

Avian influenza A H9N2/Turkey/Wisconsin virus

Feline Calicivirus (surrogate for Norwalk/Norovirus)

Hepatitis B Virus (HBV)

Hepatitis C Virus (HCV)

Herpes Simplex Type1

**Human Coronavirus** 

Influenza A2/Japan virus

At 2 ounces per one gallon in the presence of 5% blood serum for a two-minute contact time this product was found to be effective against:

HIV-1 (AIDS Virus)

**Non-Food Contact Sanitizing Performance:** Add 2 ounces of this product to 1 gallon of water (or equivalent use dilution) (703 ppm active) to sanitize hard, non-porous surfaces. At 703 ppm active, this product is an effective one-step sanitizer against:

Staphylococcus aureus Klebsiella pneumoniae

**Funigicidal Performance:** At 2 ounces per gallon use-level (or equivalent use dilution) (703 ppm active quat), this product is effective against:

Asperaillus niger

Trichophyton mentagrophytes (athlete's foot fungus) (a cause of Ringworm)

**Disinfection/Fungicidal/\*Virucidal Directions:** Use at a rate of 2 ounces per gallon (or equivalent use dilution) (703 ppm active quat). Allow surfaces to remain wet for 10 minutes. Apply use solution to hard inanimate, non-porous surfaces thoroughly wetting surfaces as recommended and required, with a cloth, mop, sponge or sprayer. For heavily soiled areas, a preliminary cleaning is required. For sprayer applications use a coarse spray device. Spray 6-8 inches from surface. Rub with brush, sponge or cloth. Do not breathe spray.

(OR)

Add 2 ounces per gallon (16 milliliters per liter) (or equivalent use dilution) (703 ppm active quat) of water to disinfect hard, non-porous surfaces. Treated surfaces must

remain wet for 10 minutes. Prepare a fresh solution at least daily or when use dilution becomes diluted or soiled.

(OR)

Add 2 ounces of this product to one gallon of water (or equivalent use dilution) (703 ppm active quat) OR mix a 2-ounce packet with one gallon of water. Treated surfaces must remain wet for 10 minutes.

**CLEANING AND DISINFECTION:** For all general cleaning and disinfection, use 2 ounces of this product per gallon of water (or equivalent use dilution) (703 ppm active quat). Apply this product using a cloth, mop, or pressure sprayer so as to thoroughly wet surface to be disinfected (cleaned). For sprayer applications, use a coarse spray device. Allow surface to remain wet for 10 minutes and then let air dry. For heavily soiled areas, a pre-cleaning step is required. Prepare a fresh solution after each use. (Prepare a fresh solution at least daily or when solution becomes visibly dirty or diluted.)

### For Use as a One-Step Cleaner/Disinfectant:

- 1. Pre-clean heavily soiled areas.
- 2. Apply use solution (2 ounces per gallon) (703 ppm active quat) (or equivalent use dilution) to hard, non-porous environmental surfaces.
- 3. To disinfect, all surfaces must remain wet for ten (10) minutes.
- 4. Wipe surfaces or let air dry.

**Note:** All food contact surfaces such as appliances and kitchen countertops must be rinsed with potable water. Do not use this product to clean or disinfect glassware, utensils, dishes or interior surfaces of appliances.

For Disinfecting Hard, Non-Porous Surfaces Against Avian Influenza: For all in homes, hospitals, hotels, motels, schools, the directions for use for hospital disinfection must be followed using a rate of 2 oz per gallon of water. For use in animal housing facilities follow the animal premise directions.

**Preparation of non-food contact sanitizer use solution:** Add 2 ounces of this product to 1 gallon of water (or equivalent use dilution) (703 ppm active) to sanitize non-food contact hard, non-porous surfaces. Apply sanitizer use solution with a cloth, mop, sponge, sprayer or by immersion.

For sprayer applications, use a coarse pump or trigger sprayer. Spray 6-8 inches from surface and rub with brush, sponge or cloth. Do not breathe spray. With spray applications, cover or remove all food products.

Treated surfaces must remain wet for 60 seconds, then wipe with sponge, mop or cloth or allow to air dry.

Disinfection, Fungicidal, and Non-Animal Virucidal Dilution Chart

Ounces of Product	Amount of Water
½ ounce	1 quart
1 ounce	½ Gallon
2.0 ounces	1 gallon
5.0 ounces	2½ gallons
10.0 ounces	5 gallons
20.0 ounces	10 gallons

#### **Dilution Guide:**

For Hospital or Medical Environment claims	2oz/1 gal. water
For General or Broad Spectrum claims	2oz/1 gal. water
For Fungicidal claims	2oz/1 gal. water
For Mold and Mildew claims	2oz/1 gal. water

For Virucidal claims

2oz/1 gal. water

For Animal Virucidal claims (see specific organism) 2, 2.5 or 8oz/1gal. water

For Non-Food Contact Sanitizing claims

2oz/1 gal. water

For Food Contact Sanitizing claims

2-4oz/3.5 gal. water

### HOSPITAL/HEALTH CARE

(Note for reviewer: For labels that list medical premises and metal and/or stainless steel surfaces, one of the following FDA/EPA Memorandum of Understanding 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 preclean 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.

Hospitals, Dental Offices, Nursing Homes and other Health Care Institutions: For disinfecting floors, walls, countertops, bathing areas, lavatories, bed frames, tables, chairs, garbage pails and other hard, non-porous surfaces.

Add 2 ounces of this product to one gallon of water (or equivalent use dilution) (703 ppm active quat) OR mix a 2-ounce packet with one gallon of water. Treated surfaces must remain wet for 10 minutes.

At 2 ounces per one gallon (or equivalent use dilution) (703 ppm active quat) in the presence of 5% organic load, this product was proven to be effective against (Duck) Hepatitis B Virus with a contact time of 10 minutes.

At 2 ounces per one gallon (or equivalent use dilution) (703 ppm active quat) in the presence of 5% organic load this product was proven to be effective against Hepatitis C Virus (HCV) with a contact time of 10 minutes. (Not for use in California)

(OR)

At 2 ounces per one gallon (or equivalent use dilution) (703 ppm active quat) in the presence of 5% organic load this product was proven to be effective against (Duck) Hepatitis B Virus (HBV) and Bovine Viral Diarrhea Virus BVDV (surrogate for human Hepatitis C virus [HCV]) with a contact time of 10 minutes.

At 2 ounces per one gallon in the presence of 5% blood serum for a two-minute contact time this product was found to be effective against HIV-1 (AIDS Virus).

At 2 ounces per one gallon (or equivalent use dilution) (703 ppm active quat) in the presence of 5% organic load this product was proven to be effective against Feline Calicivirus (surrogate for Norwalk virus) with a contact time of 10 minutes.

\*KILLS HIV, HCV and HBV ON PRECLEANED ENVIRONMENTAL SURFACES/OBJECTS PREVIOUSLY SOILED WITH BLOOD/BODY FLUIDS in health care setting or other settings in which there is an expected likelihood of soiling of inanimate surfaces/objects with body fluids and in which the surfaces/objects likely to be soiled with blood or body fluids can be associated with the potential for transmission of human immunodeficiency virus Type I (HIV-1) (associated with AIDS), Hepatitis B virus (HBV) and Hepatitis C virus (HCV).

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

Personal Protection: Specific barrier protection items to be used when handling items soiled with blood or body fluids are disposable latex gloves, gowns, masks, or eye coverings. (Alternate statement: Clean up must always be done wearing protective latex gloves, gowns, masks and eye protection.) (\*3)

Cleaning Procedure: Blood and other body fluids must be thoroughly cleaned from surfaces and objects before application of the disinfectant.

Disposal of Infectious Materials: Blood and other body fluids, cleaning materials and clothing must be autoclaved and disposed of according to federal, state and local regulations for infectious waste disposal.

Contact Time: Leave surfaces wet for two minutes for HIV and ten minutes for HBV and HCV with 2 ounces per gallon (or equivalent use dilution) (703 ppm active guat) use solution. This 2-minute contact time will not control other common types of viruses and bacteria.

Surgical Instrument Presoak: Immerse pre-cleaned surgical instruments in a 2ounce per gallon solution of the product (or equivalent use dilution) (703 ppm active quat). Completely immerse instruments and tools for at least 10 minutes. Then proceed with normal sterilization procedure. Prepare a fresh solution at least daily or more oftenif solution becomes cloudy or soiled.

NOTE: Plastics may remain immersed until ready to use Metal instruments must be removed after 10 minutes, rinsed, fied, and key in a clear non-contaminated receptacle. Prolonged soaking may cause damage to metal instruments.

Ultrasonic Bath Disinfectant/Fungicidal Directions: Use this product to disinfect hard (inanimate) non-porous, non-critical objects compatible with Ultrasonic cleaning units. Pour (a) fresh solution of 2 ounces per gallon of water (or equivalent use dilution) (703 ppm active quat) directly into bath chamber. Pre-clean soiled objects. Place objects into unit and operate for a minimum of 10 minutes, according to manufacturers' use directions. Remove objects and rinse with sterile water (sterile water for injection), or allow to air dry. Replace solution at least daily or when solution becomes visibly dirty or discolored.

For Disinfecting/Fungicidal Hard, Non-Porous Bath (Fiberglass) and Therapy Equipment: To remove body oils, dead tissue, soil and all other buildups or organic matter on inanimate surfaces after using the unit, drain the water and refill with fresh water to just cover the intake valve. Add 2 ounces of this product for each gallon of water (or equivalent use dilution) (703 ppm active quat) in the unit at this point. Briefly start the pump to circulate the solution. Turn off pump. Wash down the unit sides, seet. of the chair lift, and any/all related equipment with a clean swab, brush or spond Product to surface contact time must be at least 10 minutes for proper disinfection. After the unit has been thoroughly disinfected, drain solution from the unit and rinse any/all disinfected (cleaned) surfaces with fresh water. The unit is ready for reuse.

Disinfection of Hard, Non-Porous Surfaces in Whirlpool Units: After using the whirlpool unit, drain and refill with fresh water to just cover the intake valve. Add 2 ounces of this product for each gallon (or equivalent use dilution) (703 ppm active quat) of water at this point. Briefly start the pump to circulate the solution. Turn off the pump. Wash down the unit sides, seat of the chair, lift and any/all related equipment with a clean swab, 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 any/all cleaned surfaces with fresh water. Repeat for heavy soiled units.

CLEANING AND DISINFECTING HARD, NON-POROUS SURFACES ON PERSONAL PROTECTIVE EQUIPMENT (RESPIRATORS): Pre-clean equipment if heavily soiled to ensure proper surface contact. Add 2 ounces of this product to gallon of water (or equivalent use dilution) (703 ppm active quat). Gently mix for uniform solution. Apply solution to hard, non-porous surfaces of the respirator with a brush, coarse spray device; sponge or by immersion. Thoroughly wet all surfaces to be disinfected. Treated surfaces must remain wet for ten (10) minutes. Remove excess solution from equipment prior to storage. The user must comply with all OSHA regulations for cleaning respiratory protection equipment (29 CFR § 1910.134).

### SANITIZER DIRECTIONS FOR NON-FOOD CONTACT SURFACES IN INSITUTIONAL FACILITIES

Ultrasonic Bath Sanitizer Directions: Use this product to disinfect hard, (inanimate) non-porous, non-critical objects compatible with Ultrasonic cleaning units. Pour a fresh solution of 2 ounces per gallon of water (or equivalent use dilution) (703 ppm active quat) directly into bath chamber. Pre-clean soiled objects. Place objects into unit and operate for a minimum of 60 seconds, according to manufacturers use directions. Remove objects and rinse with sterile water (sterile water for injection), or allow to air dry. Replace solution at least daily or when solution becomes visibly dirty or discolored.

### FUNGICIDAL/DEODORIZATION / MOLD & MILDEW

Fungicidal Performance: At 2 ounces per gallon use-level, (or equivalent use dilution) (703 ppm active quat) this product is effective against *Trichophyton mentagrophytes* (athlete's foot fungus) (a cause of Ringworm) (a cause of Ringworm of the foot) and *Aspergillus niger* on inanimate surfaces in the presence of 5% blood serum in locker rooms, dressing rooms, shower and bath areas and exercise facilities. Saturate surfaces with use solution for a period of 10 minutes. Allow solution to dry on surface and repeat treatment every seven days or when new growth appears.

Mold and Mildew Control: At 2 ounces per gallon (or equivalent use dilution) (703 ppm active quat) this product will effectively inhibit the growth of mold and mildew and the odors caused by them when applied to hard non-porous surfaces (as indicated in general instructions above). Saturate surfaces with use solution for a period of 10 minutes. Allow solution to dry on surface and repeat treatment every seven days or when new growth appears.

Cleaning/Deodorizing Directions: Add 1-4 ounces per gallon (8-32 milliliters per liter) of water to clean and deodorize windows, mirrors and glass surfaces. Use a coarse spray device. Spray 6-8 inches from surface. Rub with sponge or cloth. Do not breathe spray.

**General Deodorization:** To deodorize, add 2 ounces of this product to one gallon of water (or equivalent use dilution) (703 ppm active quat). Allow to air dry. (Alternate statement: Excess liquid material must be wiped up or allowed to air dry).

For Deodorizing Garbage Cans, Garbage Trucks, Industrial Waste Receptacles and Garbage Handling Equipment: It is especially important to preclean for the product to perform properly. Then, apply a wetting concentration of 7 ounces of this product per gallon of water (or equivalent use dilution) (2,460 ppm quat active). Treated surfaces must remain wet for 10 minutes.

For Deodorizing Septic Storage Tanks: When tanks are empty, pour 2 oz. per gallon of water (703 ppm active quat) (or equivalent use dilution) into septic storage tank on recreational vehicles, campers and boats to control the bacteria that can cause odors. As tank fills with sewage and the vehicle is moving, this solution will mix and provide an adequate deodorizing solution for this use. This product is to be used on gray and black water tanks only. Check with local, state, or federal authorities before disposing of sewage in accordance to federal, state and local regulations for waste disposal.

Air Freshener/Automotive Uses: Effective on smoking and cooking odors (garlic, fish, onions, etc.). Automobile odors from tobacco, musty carpet smell, and beverage smells will be eliminated. A solution of 2 ounces of this product to one gallon of water (or equivalent use dilution) (703 ppm active quat) will effectively neutralize damp musty odors caused by mildew in storage areas, basements, closets, bathrooms and A/C filters. Spray or apply onto seats, carpets, headliner and ashtray or into trunk and all vents to eliminate odors from tobacco, beverage spills and musty carpet. For sprayer applications, use a coarse spray device. Allow surfaces to air dry.

For Odors Caused by Dogs, Cats and Other Domestic Animals: Use on rugs, floors, walls, tile, cages, crates, litter boxes, mats, floor coverings, or any surface soiled by a pet. Test a small inconspicuous area first. Blot problem area. Then follow directions for "General Deodorization".

To Control the Growth of Mold and Mildew on Large, Inflatable Non-Porous Plastic and Rubber Structures (animals, promotional items, moonwalks, slides, obstacle course play and exercise equipment): Thoroughly clean all surfaces with soap or detergent and rinse with water. Saturate surfaces with a use solution of 2 ounces per gallon (703 ppm active quat) of water (or equivalent dilution) for a period of 10 minutes. Ventilate buildings and other closed spaces. Do not use equipment until treatment have been absorbed, set or dried.

For Disinfection and to Control the Growth of Mold and Mildew on Non-Porous Athletic Equipment (wrestling and gymnastic mats, athletic training tables, physical therapy tables, athletic helmets, wrestling/boxing headgear, athletic shoe soles): Thoroughly clean all surfaces with soap or detergent and rinse with water. Saturate surfaces with a use solution of 2 ounces per gallon (703 ppm active quat) of water (or equivalent dilution) for a period of 10 minutes. Ventilate buildings and other closed spaces. Do not use equipment until treatment has been absorbed, set or dried.

**Humidifier Directions:** Thoroughly clean water tank and filters. Add 2 ounces of this product per gallon of refill water (or equivalent use dilution). Not for use in heat or atomizing type humidifiers.

(OR)

**Humidifier Bacteria/Algae Treatment:** Formulated for use in portable humidifiers. Thoroughly clean water tank and filters before each heating season, or sooner if necessary. For every gallon of water in the humidifier tank add 2 ounces of this product (or equivalent use dilution). When you refill the tank, add  $\frac{1}{2}$  ounce of this product for every 2 gallons of water in the tank (or equivalent use dilution).

Not for use in heat vaporizing or atomizing type humidifiers.

WATER AND SMOKE DAMAGE RESTORATION (Not applicable in CA)

Effective against odor causing bacteria and fungi for home, institutional, industrial and hospital use. This product is particularly suitable for use in water damage restoration situations against odor causing bacteria on the following porous and semi-porous materials: carpets, carpet cushion, sub floors, drywall, trim, frame lumber, tackless strip and paneling. Using solutions assumented, saturate affected materials with enough product to remain wet for at least 10 minutes. Use proper ventilation.

**Sewer Backup & River Flooding** (Not applicable in CA): During mitigation procedures, dilute 2-4 ounces of this product per gallon of water (or equivalent use dilution) allowing for the diluting effect of absorbed water within saturated materials. Remove gross filth or heavy soil along with non-salvageable materials. Saturate all affective areas with a sprayer using a coarse spray tip, before and after cleaning and extraction.

Carpets, carpet cushions and other porous materials such as sub floors, drywall, trim and frame lumber, tackless strip and paneling: For water damage from a clean

water source, extract excess water. Test hidden area for colorfastness. Dilute 2-4 ounces of the product per gallon of water (or equivalent use dilution), allowing for the diluting effect of absorbed water within saturated materials. Remove gross filth or heavy soil. Apply directly with a sprayer using a coarse spray tip, to fully saturate affected materials. Roll, brush or agitate into materials and allow the materials to remain damp for 10 minutes. Follow with a thorough extraction. Dry rapidly and thoroughly.

Special Instructions for Cleaning Carpet Against Odor Causing Bacteria (Not applicable in CA): This product may be used in industrial, institutional, commercial and residential areas such as homes, motels & hotel chains, nursing homes, schools and hospital(s). For use on wet cleanable synthetic fibers. Do not use on wool. Vacuum carpet thoroughly prior to cleaning. Test fabric for color fastness.

For Portable Extraction Units: Mix 1 ounce of this product per gallon of water.

For Truck Mounted Extraction Machines: Mix 24 ounces of the product per gallon of water and meter at 4 gallons per hour.

For Rotary Floor Machines: Mix 2 ounces of this product per gallon of water (or equivalent use dilution) and apply at the rate of 300-500 sq. ft. per gallon.

Do not mix this product with other cleaning products. Follow the cleaning procedures specified by the manufacturer of the cleaning equipment. After using this product, set the carpet pile and protect the carpet from furniture legs and bases while drying. Do not over wet. If applied to stain resistant nylon carpet, apply a fabric protector according to the carpet manufacturer's directions.

## CARPET DEODORIZATION/GAMPHEER AGAINST ODOR-CAUSING BACTERIA, FOR HOME, INSTITUTIONAL, INDUSTRIAL AND HOSPITAL USE

(Use as a sanitizer is not allowed in CA)

This product cleans and deodorizes (continue) the carpet by controlling/reducing the growth of odor-causing bacteria. It can be used in industrial, institutional, commercial and residential areas such as homes, motels, hotel chains, nursing homes and hospitals.

Vacuum carpet thoroughly prior to application. Mix 1 ounce of product per gallon of water. Follow the injection and/or extraction procedures as specified for any conventional steam cleaning equipment you are using. For rotary floor machines, mix 2 ounces per gallon of water and spray on carpet at a rate of 300-500 sq. ft. per gallon.

For use (Use this product) on washable synthetic fibers. Do not use on wool. Test color fastness of carpet before use. Apply diluted product to a small concealed spot, then rub with a clean white cloth. If color changes or transfers to (the) cloth, a water-based product should not be used.

After using the product, set carpet pile in one direction with a stiff brush. Place aluminum foil under the legs of furniture while carpet is drying. Over-wetting can cause carpet to shrink. Manufacturer assumes no responsibility for over-wetting misuse.

Note: This product must not be mixed with other cleaning products.

Smoke Damage Restoration (Not applicable in CA): Effective against odor causing bacteria and fungi for home, institutional, industrial and hospital use. This product is particularly suitable for use in smoke damage restoration situations against odor causing bacteria on the following porous and semi-porous materials: carpets, carpet cushion, sub floors, drywall, trim and frame lumber, tackless strip and paneling. Follow directions as outlined in the Water Damage Restoration section. Using solutions reasonabled, saturate affected materials with enough product to remain wet for at least 10 minutes. Use proper ventilation.

### BARBER/SALON

Disinfection/Fungicide/Virucide for Barber/Salon Tools Directions: Immerse precleaned barber/salon tools, such as combs, brushes, plastic rollers, razors, clipper and trimmer blades, tweezers manicure/pedicure tools and scissors in a 2 ounce per gallon solution of the product (or equivalent use dilution) (703 ppm active quat). Completely immerse instruments and tools for at least 10 minutes. Rinse thoroughly and dry before use. Prepare a fresh solution at least daily or more often if solution becomes cloudy or soiled.

NOTE: Plastics may remain immersed until ready to use. Stainless steel shears and metal instruments must be removed after 10 minutes, rinsed, dried, and kept in a clean non-contaminated receptacle. Prolonged soaking may cause damage to metal instruments.

(OR)

### For Use To Clean and Disinfect Barber and Beauty/Manicure Instruments and Tools:

- Pre-clean heavily soiled items.
- Completely immerse pre-cleaned combs, scissors, clipper blades, razors, manicure implements and other non-porous instruments in the use solution ounces per gallon) (or equivalent use dilution) (703 ppm active quat) so that surfaces remain wet for ten (10) minutes.
- 3. Rinse surfaces thoroughly and let air dry before reuse.
- Change solution at least daily or sooner if visibly dirty.

(OR,

**Disinfecting/Virucide Grooming Clippers:** Turn the clipper off occasionally during use and spray between the teeth of blades a solution of 2 ounces per gallon (or equivalent use dilution) (703 ppm active quat). Allow surface to remain wet for at least 10 minutes. Remove hair, dandruff and dust particles prior to disinfecting the blades.

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Cleaning Hair Clippers and Electric Shears: While clipper/shear is running, hold in the downward position and spray a 2-ounce per gallon of water solution (or equivalent use dilution) (703 ppm active quat) of this product directly onto the blades two or three times to thoroughly wet the blades. Do not spray on the clipper case or drip into clipper housing. Turn off clipper/shear. Allow surface to remain wet for at least 10 minutes. Then wipe dry with a clean soft cloth. Lubricate as per clipper/shear manufacturer's instructions.

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Cleaning Barber/Salon Shears and Other Implements: Spray shear/implement u thoroughly wet. Wipe away visible debris using a soft bristle brush or cloth. Immerse precleaned shear/implement into a container of 2-ounce per gallon of water solution (or equivalent use dilution) (703 ppm active quat) of this product for at least 10 minutes. Remove shear/implement and wipe dry. No rinsing is necessary. Use fresh solution at least daily or when immersion tank (bowl) (sink) solution becomes diluted or visibly soiled.

Disinfection/Fungicide/Virucide of Hard, Non-Porous Surfaces in Footbaths: To remove body oils, dead tissue, soil and all other buildups or organic matter on inanimate surfaces after using the footbath, drain the water and thoroughly clean all hard, non-porous surfaces with soap or detergent, then rinse with water. Saturate surfaces with a use solution of 2 ounces per gallon of water (or equivalent use dilution) (703 ppm active quat) to exposed surfaces with a cloth, mop, sponge or sprayer. Brush or swab thoroughly and allow solution to stand for 10 minutes. For spray applications, use a coarse spray device. Do not breathe spray. After the unit has been thoroughly

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disinfected, rinse all cleaned surfaces with fresh water. Do not use equipment until treatment has been absorbed, set or dried.

### SANITIZER DIRECTIONS FOR NON-FOOD CONTACT SURFACES in BARBER/SALON FACILITIES

SALON/BARBER INSTRUMENTS AND TOOLS SANITIZER DIRECTIONS: Pre-clean soiled instruments and tools. Completely immerse water safe non-porous instruments and tools in a solution of 2 ounces per gallon (703 ppm active) (or equivalent use dilution) of water for at least 60 seconds. Rinse thoroughly and dry before use. Fresh solution must be prepared at least daily or more often if solution becomes cloudy or soiled.

**NOTE:** Plastics may remain immersed until ready to use. Stainless steel shears and metal instruments must be removed after 10 minutes, rinsed, dried, and kept in a clean non-contaminated receptacle. Prolonged soaking may cause damage to metal instruments.

# RESTROOM/BATHROOM

NON-ACID TOILET BOWL (AND URINAL) DISINFECTION/CLEANER DIRECTIONS Remove gross filth prior to disinfection.

**From Concentrate:** Add 2 ounces (16 milliliters per liter) to the toilet bowl and mix. Brush thoroughly over exposed surfaces and under the rim, with a cloth, mop or sponge. Repeat and allow solution to stand for 10 minutes and flush.

From Use Solution: Empty toilet bowl or urinal and apply 2 ounces per gallon of water (16 milliliters per liter) use solution to exposed surfaces including under the rim with a cloth, mop, sponge or sprayer. Brush or swab thoroughly and allow solution to stand for 10 minutes and flush. For sprayer applications, use a coarse spray device.

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To disinfect toilet bowls, flush toilet, add 2 oz. detergent/disinfectant directly to the bowl water. Swab the bowl completely using a scrub brush or toilet mop making sure to get under the rim. Let stand for 10 minutes and flush.

For Heavy Duty Cleaning: Empty toilet bowl or urinal and apply 8 ounces per gallon of water (64 milliliters per liter) use solution to exposed surfaces including under the rim with a cloth, mop, sponge or sprayer. Brush or swab thoroughly and allow solution to stand for 10 minutes and flush.

(OR)

To disinfect toilet bowls, flush toilet, add 2 oz. detergent/disinfectant directly to the bowl water. Swab the bowl completely using a scrub brush or toilet mop making sure to get under the rim. Let stand for 10 minutes and flush.

(OR,

General Cleaning Toilet Bowl: Apply (Open cap) (Squeeze gently, directing) 2 ounces of bowl cleaner under the rim and on sides of bowl (inside only). Brush, clean and flush toilet. (Close cap). Rinse brush with clean water. Do not use on any other surfaces including toilet seat, toilet lid, countertops, tubs and sinks. To clean other acid resistant toilet bowls or urinals, dilute product with 3 parts water. Do not allow solution to remain on surfaces without immediately rinsing thoroughly with water.

(Or)

**To Clean and Disinfect:** A preliminary cleaning is required for the removal of heavy soil prior to disinfection. Press swab mop against bowl to remove excess water then saturate mop with 2 ounces of this product while holding bottle and mop applicator over

bowl. Swab bowl completely making sure to get under the rim. Let stand for 10 minutes then flush. Rinse applicator completely.

(Or)

**To Disinfect Toilet Bowls:** Apply (Squeeze) 2 ounces of bowl cleaner onto bowl brush. Clean the entire unit especially under the rim at water outlets. Allow surface to remain wet 10 minutes. Flush and rinse out bowl brush with clean water. A preliminary cleaning step is required for the removal of heavy soil prior to disinfection.

(Or)

**To Disinfectant Toilet Bowls:** Flush to remove heavy soil. To clean, simply squirt 2 ounces of this product under the rim and around sides. Allow it to stand several minutes then scrub entire surface (especially under the rim) with a bowl (toilet) mop. Flush and rinse. To disinfect, squirt two ounces of this product under the rim and around sides. Scrub bowl with mop. Allow solution to remain in the bowl for 10 minutes after scrubbing. Flush and rinse.

(Or)

### To Disinfectant Toilet Bowls:

- 1. Remove gross filth and heavy soil deposits.
- 2. Press swab applicator against side of bowl to remove excess water.
- Apply 2 ounces of this product to swab applicator, cloth, mop, sponge, or directly surface.
- 4. Swab entire surface area, especially under the rim.
- 5. Allow entire surface to remain wet for ten (10) minutes.
- 6. Flush toilet and rinse swab applicator thoroughly.

(Or)

TOILET BOWL (AND URINAL) DISINFECTION/CLEANER DIRECTIONS: Remove gross filth prior to disinfection. Empty toilet bowl or urinal and apply solution of 2 ounces of this product per 128ounces of water to exposed surfaces including under the rim, with a cloth, mop, sponge or sprayer. Brush or swab thoroughly and allow to stand for 10 minutes and flush.

(Or)

To Clean and Disinfect Urinals: Flush to remove heavy soil. Remove screens and strainers. Then squirt a solution of 2 ounces of this product per 128 ounces of water around edges and top. Allow solution to flow down over surfaces. Allow it to stand several minutes before scrubbing, then flush and rinse. To disinfect, allow solution to remain in urinal at least 10 minutes after scrubbing.

#### To Disinfect Urinal:

- 1. Remove gross filth and heavy soil deposits.
- Apply solution of 2 ounces of this product per 128 ounces of water directly to urinal surfaces including water outlets area for general cleaning.
- 3. Then pour additional solution on applicator.
- 4. Clean entire unit, especially under rim at water outlets, with applicator.
- 5. Remove screen trap to deodorize drain and apply ½ ounce directly on edge and into drain.
- 6. Wait 10 minutes, flush and rinse applicator.

To Disinfect Tubs, Shower Stalls, Sinks, Faucets: Swab area and remove gross filth and heavy soil. Apply 2 ounces of (product name) per gallon of water (703 ppm active quat) (or equivalent use dilution) onto surface to be cleaned or apply with cloth or sponge to wet all surfaces thoroughly and allow surface to remain wet for at least 10 minutes. Wipe around with damp cloth or sponge. Do not allow solution to dry on surface. Rinse thoroughly with water.

## For Use To Clean and Disinfect Shower Rooms, Locker Rooms and Other Large Open Areas with Floor Drains:

- 1. Pre-clean heavily soiled areas.
- 2. Apply Use Solution of 2 ounces per gallon of water (703 ppm quat active) (or equivalent use dilution) to floors, walls and ceilings making sure not to over spray. To disinfect, all surfaces must remain wet for 10 minutes. Special instructions for foam guns: Pour concentrate into foam gun bottle and attach to spray nozzle and ensure gun is attached to hose. Note: See foam gun instructions for more information. Make sure setting is set for 1:64 dilution. Once in place, squeeze the handle to dispense foam solution. To disinfect, all surfaces must remain wet for ten (10) minutes. (Foam gun directions not for use in California.)
- 3. Scrub using deck brush or other coarse material as necessary.
- 4. Rinse surfaces thoroughly and let air dry.

**RV Holding Tanks/Recreational Vehicles:** For toilet waste and holding tanks, cover bottom of holding tank with water and 1-4 ounces per gallon of water to deodorize. If odors return before time to empty, add 1-2 ounces per gallon of water to the tank. For kitchen waste, add 1 to 2 ounces to gray water tank as needed to control malodors created by dirty dishwater.

### FOOD PROCESSING PREMISES

Before use in federally inspected meat and poultry food processing plants and dairies, food products and packaging materials must be removed from room or carefully protected. A potable water rinse is not allowed (Do not rinse) following use of the product as a sanitizer on previously cleaned hard food contact surfaces provided that the surfaces are adequately drained before contact with food so that little or no residue remains.

**Directions for Food Processing Plants:** For use on non-food contact surfaces such as floors, walls, tables, garbage cans and disposal areas. Before using this product, food products and packaging materials must be removed from the room or carefully protected. Follow Disinfection directions. (\*3)

**Directions for Food Storage Areas:** For use on non-food contact surfaces such as shelves, floors, walls and tables. Before using this product, food products and packaging materials must be removed from the room or carefully protected. Then follow Disinfection directions. (\*3)

### For Use as a Cleaner/Disinfectant in Food Processing Plants: (\*3)

- Before using this product in food processing areas, food products and packaging materials must be removed from the room or carefully protected.
- Apply use solution evenly over surface using a cloth, mop, sponge or coarse spray device. Be sure to wet all surfaces thoroughly. Do not breathe spray.
- 3. Allow product to remain on surface for ten (10) minutes.
- Wipe with clean cloth, sponge or paper towel.
- 5. For heavily soiled areas, thoroughly clean surface prior to disinfecting.
- 6. When disinfecting food contact surfaces used for food preparation, rinse surfaces thoroughly with potable water. This product must not be used to clean the following surfaces: utensils, glassware, dishes or interior surfaces of processing equipment.

To Disinfect Food-Processing and Tobacco Premises: Before using this product, food products and packaging materials must be removed from area or carefully protected. For use on floors, walls and storage areas, add 2 ounces of this product to one gallon of water (or equivalent use dilution) (703 ppm active quat). For heavily soiled

areas, a pre-cleaning step is required. Apply solution with a mop, cloth, sponge or hand pump trigger sprayer so as to wet all surfaces thoroughly. For sprayer applications, use a coarse spray device. Allow surface to remain wet for 10 minutes. Then remove excess liquid. After use, all surfaces in the area must be thoroughly rinsed with potable water.

To Disinfect Food Service Establishment Food Contact Surfaces: For countertops, exterior surfaces of appliances, and tables. Before using this product, food products and packaging materials must be removed from area or carefully protected. Add 2 ounces of this product to one gallon of water (or equivalent use dilution) (703 ppm active quat). For heavily soiled areas, a pre-cleaning step is required. Apply solution with a mop, cloth, sponge or hand pump trigger sprayer so as to wet all surfaces thoroughly. For sprayer applications use a coarse spray device. Allow surface to remain wet for 10 minutes. Then remove excess liquid and rinse the surface with potable water. After use, all surfaces in the area must be thoroughly rinsed with potable water.

For Use on Non-Food Contact Surfaces as a General Disinfectant in the Brewery Industry: Use 2 ounces of this product per gallon of water (or equivalent use dilution) (703 ppm active quat). Follow the Disinfectant directions above.

Disinfecting Potato Storage Area and Equipment: Remove all potatoes prior disinfection of potato storage area and equipment. Pre-clean hard surfaces by removing heavy soils or gross filth. Follow general disinfecting directions as outlined in that section. All treated surfaces must be thoroughly rinsed with potable water prior to reuse.

FOR CONTROL OF Drosophila spp. and Phoridae Family of Flies ON NON-FOOD CONTACT SURFACES: For control of small flies: Drosophila spp. and the Phoridae family. To control flies on non-food contact surfaces such as floors, walls, countertops, metal surfaces, painted surfaces, glazed porcelain, glazed tile, glass, chrome, rubber, and plastic in restaurants, kitchens, dishwashing areas, and bar and wait station areas. Remove food and food packaging prior to use. Cover exposed food-handling surfaces. After removing gross filth, apply a solution of 2 ounces of this product per gallon of water (or equivalent use dilution) (703 ppm active quat) to surfaces and locations where flies may breed. Spray surfaces thoroughly or apply by pouring, mopping or sponging onto the surface. Repeat application 1-2 times per week or as needed. Do not contaminate food and food packaging.

FOR CONTROL OF SMALL FLIES IN DRAINS: For control of small flies: Drosophila spp. and the Phoridae family. Spray or pour solution of 2 ounces per gallon of water (or equivalent use dilution) (703 ppm active quat) into drain during time of lowest level of drain use. Add 14 ounces of solution daily to each drain to maintain fly control. Application and the edge of the drain and coat all sides of inside of drain.

Directions for Fogging For use in Dairies, Beverage and Food Processing Plants: Prior to fogging, food products and packaging material must be removed from the room or carefully protected. After cleaning, fog desired areas using one quart per 1000 cubic feet of room area with a product solution containing 3.5 ounces product to 1 gallon of water (or equivalent use dilution) (1,230 ppm). Vacate the area of all personnel during fogging and for a minimum of 2 hours after fogging. All food contact surfaces must be sanitized with an EPA approved food contact sanitizer solution of 200-400 ppm active quaternary (2-4 ounces per 3½ gallons of this product) (or equivalent use dilution) prior to use. Allow food contact surfaces to drain thoroughly before operations are resumed.

**NOTE:** The fog generated is irritating to the eyes, skin and mucous membranes. Under no circumstances must a room or building be entered by anyone within two hours of the actual fogging. Use for a minimum of 4 air exchanges (ACH) per hour in the facility. If



the building must be entered, then the individuals entering the building must wear a self-contained respirator approved by NIOSH/MSHA, goggles, long sleeves and long pants.

FOGGING IS TO BE USED AS AN ADJUNCT TO ACCEPTABLE MANUAL CLEANING AND DISINFECTING OF ROOM AND MACHINE SURFACES.

## SANITIZER DIRECTIONS FOR NON-FOOD CONTACT SURFACES in FOOD PROCESSING FACILITIES

SHOE (BOOT) BATH SANITIZER DIRECTIONS: To prevent cross contamination from area to area in 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, hatcheries and at all the entrances to the production and packaging rooms. Scrape waterproof shoes and place in 2 ounces of this product per gallon (or equivalent use dilution) (703 ppm active quat) of water solution for 60 seconds prior to entering area. Change the sanitizing solution in the bath at least daily or sooner if solution appears dirty.

SHOE FOAM DIRECTIONS: To prevent cross contamination from area to area in animal areas, and the packaging and storage areas of food plants, apply a foam layer approximately 0.5 to 2 inches thick made from a solution of 2 to 3 ounces per gallon of water (or equivalent use dilution) (703 to 1051 ppm active) at all entrances to buildings, hatcheries, production and packaging rooms by using a foam generating machine or aerator to apply foam layer. Follow the foaming directions as specified by the manufacture of the foam generator/aerator. Scrape waterproof shoes. Stand and/or walk through foamed area for 60 seconds prior to entering area. Foam area must be washed and replaced at least daily or when it appears dirty.

(For food processing or other facilities that have installed entryway sanitizing systems.) **ENTRYWAY SANITIZING SYSTEMS:** To prevent cross contamination from area to area, set the system to deliver (2 oz. per gallon of water) (or equivalent use dilution) (703 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.

### FOOD PROCESSING PLANTS USING FOGGING DEVICES

For use in dairies, beverage and food processing plants. Prior to fogging, food products and packaging material must be removed from the room or carefully protected. After cleaning, fog desired areas using 1 quart per 1000 cubic feet of room area with a solution containing 3½ ounces of product to 1 gallon of water (1,230 ppm) (or equivalent use dilution). Vacate the area of all personnel during fogging and for a minimum of 2 hours after fogging. All food contact surfaces must be thoroughly rinsed prior to reuse with potable water.

**NOTE:** The fog generated is irritating to the eyes, skin and mucous membranes. Under no circumstances must a room or building be entered by anyone within two hours of the actual fogging. Use for a minimum of 4 air exchanges (ACH) per hour in the facility. If the building must be entered, then the individuals entering the building must wear a self-contained respirator approved by NIOSH/MSHA, goggles, long sleeves and long pants.

FOGGING IS TO BE USED AS AN ADJUNCT TO ACCEPTABLE MANUAL CLEANING AND DISINFECTING OF ROOM AND MACHINE SURFACES.

#### MUSHROOM FARM INDUSTRY USE DIRECTIONS

Site Preparation: The first step in any on going sanitation program must be the removal of gross contamination and debris. This may be accomplished by using a shovel, broom, or vacuum, depending on the area to be disinfected.

**Disinfection:** Use 2 ounces of this product per gallon of water (or equivalent dilution). Wet all surfaces thoroughly. Treated surfaces must be allowed to remain wet for 10 minutes. Let air-dry. For heavily soiled areas, preclean first. Prepare a fresh solution for each use.

For Heavy Duty Cleaning: When greater cleaning is desired, use 4 ounces of this product per gallon of water (or equivalent dilution). Heavily soiled areas may require repeated cleaning before treatment.

DO NOT APPLY TO THE MUSHROOM CROP, COMPOST OR CASING. Rinse treated surfaces with potable water before they contact the crop, compost or casing.

### FOOD CONTACT AND TOBACCO PROCESSING EQUIPMENT SANITIZING DIRECTIONS

Food Contact Sanitizing Performance: At 2 ounces per 3½ gallons this product (200 ppm active) eliminates 99.999% of the of the following bacteria in 60 seconds in 250 ppm hard water (calculated as CaCO3) according to the AOAC Germicidal and Detergent Sanitizing Action of Disinfectants test.

Escherichia coli

Staphylococcus aureus

To sanitize immobile items (such as tanks, chopping blocks, countertops, refrigerate storage and display equipment and food processing equipment): Flood the area with appropriate ppm active quaternary solution for at least 1 minute, making sure to wet all surfaces completely. Remove excess, drain the use-solution from the surface and air dry. No potable water rinse is allowed.

To sanitize mobile items (such as drinking glasses and eating utensils): Immerse in appropriate ppm active quaternary solution for at least 1 minute, making sure to immerse completely. Remove items, drain the use-solution from the surface and air dry. Prepare a fresh solution at least daily or more frequently as soil is apparent. No potable water rinse is allowed.

### **Food Contact Sanitizing Dilution Guide**

To prepare a 200, 300 or 400 ppm active quaternary solution use the following dilution table. Prepare the correct dilution rate based upon the appropriate use site.

Active quat solution	1 gallon	3.5 gallons	10 gallons	20 gallons
200 ppm	0.57 ounce	2.0 ounce	5.7 ounces	11.4 ounces
300 ppm	0.85 ounces	3.0 ounces	8.5 ounces	17 ounces
400 ppm	1.14 ounce	4.0 ounces	11.4 ounces	22.8 ounces

Sanitizing of Food Processing Equipment and Other Hard Surfaces in For Processing Locations, Dairies, Restaurants and Bars Directions: For sanitizing food processing equipment, dairy equipment, food utensils, dishes, silverware, eating utensils, glasses, sink tops, countertops, refrigerated storage and display equipment and other hard, non-porous surfaces. NO POTABLE WATER RINSE IS ALLOWED.

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

Before use as a sanitizer in federally inspected meat and poultry plants and dairies, food products and packaging materials must be removed from the room or carefully protected. A potable water rinse is not allowed (Do not rinse) following the use of this product as a sanitizer on previously cleaned hard, non-porous surfaces provided that the surfaces are adequately drained before contact with food so that little or no residue remains.

Apply a solution of 2-4 ounces of this product in 3½ gallons of water (or equivalent use dilution) (200-400 ppm active) OR mix a (one) (two) 2-ounce packet with 3½ gallons of water to pre-cleaned, hard, non-porous surfaces thoroughly wetting surfaces with a cloth, mop, sponge, sprayer or by immersion. For spray applications, use a coarse pump or trigger sprayer. Spray 6 to 8 inches from surface. Rub with brush, sponge, or cloth. Do not breathe spray. With spray applications cover or remove all food products. From a Closed Loop Dilution Center, apply 200-400 ppm active solution to the surface to be sanitized. Surfaces must remain wet for at least 1 minute followed by adequate draining (and air drying). Prepare a fresh solution at least daily or when use solution becomes visibly dirty. For mechanical application use solution may not be reused for sanitizing applications. NO POTABLE WATER RINSE IS ALLOWED (DO NOT RINSE) AFTER APPLICATION OF THE SANITIZING SOLUTION (after use as a sanitizer).

Apply to sink tops, countertops, refrigerated storage and display equipment and other stationary hard surfaces by cloth or brush or mechanical spray device. NO POTABLE WATER RINSE IS ALLOWED (after use as a sanitizer).

Dishes, silverware, glasses, cooking utensils, eating utensils and other similar size food processing equipment can be sanitized by immersion in a 2-4 ounce per 3½ gallons of water solution of this product (200-400 ppm active) (or equivalent use dilution). NO POTABLE WATER RINSE IS ALLOWED.

### PUBLIC EATING PLACES, DAIRY PROCESSING...

For Public Eating Places, Dairy Processing Equipment and Food Processing Equipment and Utensils: 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 compatible detergent followed by a potable water rinse before application of sanitizing solutions. Apply a solution of 2-Younces of this product in 31/2 gallons of water (or equivalent use dilution) (200 deep ppm active) OR mix a (one) (tem) 2-ounce packet with 31/2 gallons of water to pre-cleaned, hard, non-porous surfaces thoroughly wetting surfaces with a cloth, mop, sponge, sprayer or by immersion. For spray applications, use a coarse pump or trigger sprayer. Spray 6 to 8 inches from surface. Rub with brush, sponge, or cloth. Do not breathe spray. With spray applications cover or remove all food products. From a Closed Loop Dilution Center, apply 200-400 ppm active solution to the surface to be sanitized. Surfaces must remain wet for at least 1 minute followed by adequate draining and air drying. (Alternate statement: Allow sanitized surfaces to adequately drain before contact with food). Prepare a fresh solution at least daily or when use solution becomes visibly dirty. For mechanical application, use solution may not be reused for sanitizing applications. NO POTABLE WATER RINSE IS ALLOWED AFTER APPLICATION OF THE SANITIZING SOLUTION.

DIRECTIONS FOR SANITIZING FOOD CONTACT SURFACES IN PUBLIC EATING PLACES, DAIRY PROCESSING EQUPIMENT AND FOOD PROCESSING EQUIPMENT, UTENSILS REGULATED BY 40CFR sec 180.940(a):

- 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 articles using a solution of 2 ounces of this product per 3½ gallons of water (or equivalent use dilution) (200 on ppm active). Articles that can be immersed in solution must remain in solution for 60 seconds. Articles too large for immersing must be thoroughly wetted by rinsing, spraying or swabbing.

5. Remove immersed items from solution to drain and then air dry. Non-immersed item must be allowed to air dry also. (Alternate statement: Allow sanitized surfaces to adequately drain before contact with food).

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

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

- 1. Thoroughly wash equipment and utensils in a hot detergent solution. Rinse utensils and equipment thoroughly with potable water.
- Sanitize equipment and utensils by immersion in 2-pounces of this product per 3½ gallons of water (solution) for at least 60 seconds at a temperature of 75°F. This dilution is equivalent to a solution containing 50 ppm available chlorine.
- 3. For equipment and utensils too large to sanitize by immersion, apply 2 younces of this product per 3½ gallons of water (or equivalent use dilution) (200 ppm active) by rinsing, spraying or swabbing until thoroughly wetted.
- 4. Allow sanitized surfaces to drain and air dry. Do not rinse.

### WISCONSIN STATE DIVISION OF HEALTH DIRECTIONS FOR EATING ESTABLISHMENTS (Not applicable in CA)

- 1. Scrape and pre-wash utensils and glasses whenever possible.
- 2. Wash with a good detergent or compatible cleaner.
- 3. Rinse with potable water.
- 4. Sanitize in a solution of 2- ounces of this product per 3½ gallons of water (or equivalent use dilution) (200- ppm active quaternary). 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.
- Prepare fresh sanitizing solution at least daily or more often when visibly soiled or diluted.

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

(Alternative language for clean in place, closed loop dilution centers.)

# WISCONSIN STATE DIVISION OF HEALTH DIRECTIONS FOR EATING ESTABLISHMENTS (Not applicable in CA)

- 1. Scrape and pre-wash utensils and glasses whenever possible.
- 2. Wash with a good detergent or compatible cleaner.
- 3. Rinse with potable water.
- Sanitize in a solution from the Closed Loop Dilution Center (200-400) ppm actinguaternary). Immerse all utensils for at least two minutes or for contact the specified by governing sanitary code.
- 5. Place sanitized utensils on a rack or drain board to air-dry.
- Prepare fresh sanitizing solution at least daily or more often when visibly soiled or diluted.

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

### **DIRECTIONS FOR RESTAURANT AND BAR SANITIZER**

Equipment and utensils must be thoroughly pre-flushed or pre-scraped and when necessary presoaked to remove gross food particles and soil. Then thoroughly wash or flush objects with a good detergent or compatible cleaner followed by a potable water rinse before application of the sanitizing solution.

For pre-cleaned dishes, glassware, silverware, eating utensils, (and) cooking utensils, immerse in a solution containing 2- ounces of this product per 3½ gallons of water (or

equivalent use dilution) (200-460 ppm active quaternary). Allow surface to remain wet for at least 60 seconds. Drain thoroughly before reuse. No potable water rinse is allowed.

(Alternative language for clean in place, closed loop dilution centers.)

For use as a sanitizer on dishes, glassware, silverware, eating utensils, cooking utensils: For heavily soiled areas, remove gross food particles by pre-flush, prescrape, and presoak when necessary. Wash thoroughly with detergent or compatible cleaner then rinse with potable water prior to application of this product. Then immerse in a sanitizing solution from Closed Loop Dilution Center (200-499 ppm active quaternary). Allow surface to remain wet for at least 60 seconds. Drain thoroughly and air dry before reuse. (Alternate statement: Allow sanitized surfaces to adequately drain before contact with food). No potable water rinse is allowed.

Sanitizing of Food Processing Equipment (Ice Machines) and Other Hard Surfaces In Food Contact Locations: For sanitizing food processing equipment, dairy equipment, refrigerated storage and display equipment and other hard, non-porous surfaces. Equipment and utensils must be thoroughly pre-flushed or pre-scraped and, when necessary, presoaked to remove gross food particles. We patched the patched and the patche

- 1. Turn off refrigeration
- 2. Wash and rinse all surfaces thoroughly.
- 3. Apply a solution of 2 ounces of this product in 3½ gallons of water (or equivalent use dilution) (200-400 ppm active) by mechanical spray, direct pouring or by recirculating through the system. Surfaces must remain wet for at least one minute followed by complete draining and drying. Fresh solution must be prepared for each cleaning. No potable water rinse is allowed when product is used as directed.
- 4. Return machine to service.

## SANITIZATION OF INTERIOR HARD, NON-POROUS SURFACES OF WATER SOFTENERS AND REVERSE OSMOSIS (RO) UNITS

Water Softeners - Sanitization must occur after initial installation, after the system is serviced and periodically during its use.

- Tank must be washed with a compatible detergent and rinsed with potable water before sanitizing.
- Backwash the softener and add 2 ounces of sanitizer per 3½ gallons of water (or equivalent use dilution) (200-50 ppm active) to the brine tank well. (The brine tank must have water in it to permit the solution to be carried into the softener.) (NOTE: Standard system capacity is 48 gallons.)
- Proceed with the normal regeneration or interrupt the cycle after the brining step and let the softener soak for a minimum of 60 seconds.
- 4. Return system to service. NO POTABLE WATER RINSE IS ALLOWED.

Reverse Osmosis (RO) Units – Sanitization must occur after initial installation, after the system is serviced and periodically during its use.

- Turn off RO system, drain storage tank and remove membrane element and prefilters. Put membrane element in a plastic bag so it remains wet. Do not use this product to sanitize the membrane element. Membrane element must be sterilized separately.
- 2. Tank must be washed with a compatible detergent and rinsed with potable water before sanitizing.
- Fill empty pre-filter housing with 2-founces of sanitizer per 3½ gallons of water (or equivalent use dilution) (200-460 ppm active) and turn on raw water. (NOTE: Standard system capacity is 1 to 2 gallons).

- After holding tank is full, let system stand idle for a minimum of 60 seconds. Turn off water. Drain holding tank.
- Return unit(s) to normal operation. NO POTABLE WATER RINSE IS ALLOWED. Follow the manufacturer's directions for re-installation of new pre-filters, membrane element and post filter.

# SANITIZATION OF INTERIOR HARD, NON-POROUS SURFACES OF ICE MACHINES, WATER COOLERS, WATER HOLDING TANKS AND PRESSURE TANKS

**Ice Machines** – Sanitizations must occur after initial installation, after the machine is serviced and periodically during its use.

- 1. Shut off incoming water line to machine.
- Unit must be washed with a compatible detergent and rinsed with potable water before sanitizing.
- 3. Prepare a solution of 2 ounces of sanitizer per 3½ gallons of water (or equivalent use dilution) (200-400 ppm active).
- Circulate solution through machine making sure to wet all surfaces and allow a minimum contact of 60 seconds. No potable water rinse is allowed when product is used as directed.
- 5. Return machine to normal operation.

Water Coolers, Water Holding Tanks and Pressure Tanks – Sanitization must occur after initial installation, after the system is serviced and periodically during its use.

- 1. Shut off incoming water line.
- 2. Units/tanks must be washed with a compatible detergent and rinsed with potable water before sanitizing.
- 3. Prepare a solution of 2 ounces of sanitizer per 3½ gallons of water (or equivalent use dilution) (200-400 ppm active).
- Apply or circulate (if possible) to wet all surfaces and allow a minimum contact of 60 seconds. No potable water rinse is allowed when product is used as directed.
- 5. Return to service by opening incoming water lines.

### DIRECTIONS FOR FOOD PROCESSING EQUIPMENT AND DAIRIES

Equipment and utensils must be thoroughly pre-flushed or pre-scraped and, when necessary, presoaked to remove gross food particles. Clean and rinse equipment thoroughly, then apply sanitizing solution containing 2-4 ounces of this product per 3½ gallons of water (or equivalent use dilution) (200-400 ppm active quaternary). No potable water rinse is allowed.

At 2 ounces per 3½ gallons this sanitizer fulfills the criteria of Appendix F of the Grade.A Pasteurized Milk, Ordinance 1978 Recommendations of the U.S. Public Health Servicin waters up to 250 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.

### **BEVERAGE DISPENSING EQUIPMENT SANITIZER DIRECTIONS**

For sanitizing of bottling or pre-mix dispensing equipment, after cleaning thoroughly rinse equipment with cold or lukewarm potable water. Fill equipment with a solution of 2
ounces of this product per 3½ gallons of water (or equivalent use dilution) (200-466 ppm active). Allow solution to remain in equipment for at least 60 seconds, or until operations resume at which time the sanitizing solution must be drained from the system. To insure the removal of flavors, it is suggested that during changeover between products the system must be cleaned, rinsed and flushed with the sanitizing solution for at least 1 minute. Drain thoroughly and allow to air dry before reuse. No potable water rinse allowed.

### FOOD PROCESSING EQUIPMENT AND UTENSILS

For Food Processing Equipment and Utensils in Food Processing Facilities: Apply a solution of 2 to 4 ounce(s) of this product in 3½ gallons of water (or equivalent use dilution) (200-400 ppm active) to pre-cleaned, hard, non-porous surfaces thoroughly wetting surfaces with a cloth, mop, sponge, sprayer or by immersion. For spray applications, use a coarse pump or trigger sprayer. Spray 6 to 8 inches from surface. Rub with brush, sponge, or cloth. Do not breathe spray. With spray applications cover or remove all food products. From a Closed Loop Dilution Center, apply 200-400 ppm active solution to the surface to be sanitized. Surfaces must remain wet for at least 1 minute followed by adequate draining (and air drying). (Alternate statement: Allow sanitized surfaces to adequately drain before contact with food). Prepare a fresh solution at least daily or when use solution becomes visibly dirty. For mechanical application use solution may not be reused for sanitizing applications. NO POTABLE WATER RINSE IS ALLOWED (DO NOT RINSE) AFTER APPLICATION OF THE SANITIZING SOLUTION (after use as a sanitizer).

(Note: The following directions are for use in food processing areas only)
DIRECTIONS FOR FOOD PROCESSING EQUIPMENT AND UTENSILS (AS
REGULATED BY) (40CFR sec 180.940(c)

Equipment and utensils must be thoroughly preflushed or prescraped and, when necessary, presoaked to remove gross food particles. Clean and rinse equipment thoroughly. Then apply sanitizing solution containing 2 to 4 ounce(s) of this product per 3.5 gallons of water (or equivalent use dilution) (200-400 ppm active quaternary). Allow surfaces to remain wet for at least 60 seconds. (Alternate statement: Allow sanitized surfaces to adequately drain before contact with food). No potable water rinse is allowed (Do not rinse). Prepare a fresh solution at least daily or when use solution becomes visibly dirty. For mechanical application use solution may not be reused for sanitizing applications.

(Alternate Directions for Sanitizing Food Processing Equipment and Utensils.)
DIRECTIONS FOR SANITIZING FOOD CONTACT SURFACES OF FOOD
PROCESSING EQUIPMENT AND UTENSILS, AS REGULATED
BY 40CFR sec 180.940(c):

- 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 twice.
- 4. Sanitize articles using a solution of 2 to 4 ounces of this product per 3.5 gallons of water (or equivalent use dilution) (200 to 400 ppm active). Articles that can be immersed in solution must remain in solution for 60 seconds. Articles too large for immersing must be thoroughly wetted by rinsing, spraying or swabbing.
- 5. Remove immersed items from solution and make certain all surfaces are adequately drained and air dried. No potable water rinse allowed. Allow nonimmersed items to air dry also. (Alternate statement: Allow sanitized surfaces to adequately drain before contact with food). Thoroughly drain non-immersed items and air dry.

#### SANITARY FILLING EQUIPMENT SANITIZER DIRECTIONS

For use in sanitizing bottles or cans in the final rinse application. The product is to be proportioned into the final rinse water line of the container washer or rinser in the concentration of 200-400 ppm active quat. Prepare a solution of 2 to 4 ounces of this product per  $3\frac{1}{2}$  gallons of water (or equivalent use dilution) (200-400 ppm active) for the exterior application for the filler and closing machine. Allow surfaces to remain wet

for at least 60 seconds. Drain thoroughly and allow to air dry before reuse. (Alternate statement: Allow sanitized surfaces to adequately drain before contact with food). No potable water rinse allowed.

#### STORAGE TANK SANITIZER DIRECTIONS

For sanitizing beer fermentation and holding tanks, citrus and food processing storage and holding tanks. Remove gross filth and soil by pre-flush or pre-scrape and when necessary presoak. Then wash surfaces with a compatible detergent and rinse with potable water prior to sanitizing. Prepare a solution of 2 to 4 ounces of this product per 3½ gallons of water (or equivalent use dilution) (200 – 400 ppm active) for mechanical or automated systems. Allow surfaces to remain wet for at least 60 seconds. Drain thoroughly before reuse. No potable water rinse is allowed.

For mechanical operations or automated systems, the used sanitizing solution may not be used for sanitizing, but may be reused for other purposes such as cleaning.

### SANITIZING EGG SHELLS INTENDED FOR FOOD DIRECTIONS

To sanitize previously cleaned food-grade eggs in shell egg and egg product processing plants, spray with a solution of 2-4 ounces of this product per 3½ gallons of warm water (or equivalent use dilution) (200-400 ppm active). The solution must be warmer than the eggs, but not to exceed 130°F. Wet eggs thoroughly and allow to drain: Eggs sanitize with this product shall be subjected to a potable water rinse only if they are to be broked 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.

FOR CONTINUOUS TREATMENT OF MEAT AND POULTRY OR FRUIT AND VEGETABLE CONVEYORS: Remove gross food particles and excess soil by a preflush or pre-scrape. Wash with a good detergent or compatible cleaner. Rinse equipment thoroughly with potable water, then rinse equipment with a sanitizing solution. To sanitize the belt apply this product at a 200-400 ppm quat level (2-4 ounces per 3½ gallons) (or equivalent use dilution) to conveyors with suitable feeding equipment. Allow surfaces to remain wet for at least 60 seconds. 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 this product at a dilution of 200-400 ppm active quat. Conveyor equipment must be free of product when applying this coarse spray. Do not allow this solution to be sprayed directly on food.

FOR SANITIZING IN FISHERIES, MILK, CITRUS, POTATO & ICE CREADEROCESSING PLANTS: For use as a sanitizer on conveyor, follow the "For Continuous Treatment of Meat and Poultry or Fruit and Vegetable Conveyors" directions. For directions to reduce or eliminate odors on the equipment in the processing area, follow the "Food Processing Equipment" directions. Also, for directions for reducing bacteria associated with condensation on equipment and pipes, follow for "Sanitary Filling Equipment Sanitizer Directions".

**GLOVE DIP SANITIZER DIRECTIONS:** To prevent cross contamination from are to are in animals areas and the packaging and storage areas of food plants, dip prewashed (plastic, latex or other synthetic rubber) non-porous gloved hands into a suitable clean container that contains enough freshly made sanitizing solution to cover the gloved area. Make up the sanitizing solution by adding 0.57 ounces of this product per gallon of water (or equivalent use dilution) (200 ppm active). Dip (Soak) in solution for 1 minute. NO POTABLE WATER RINSE IS ALLOWED. Change the sanitizing

Maquat \* 64 Page 17 4/7/08 (EPA)

solution in the bath at least daily or when solution appears dirty. Do not let sanitizing solution come into contact with exposed skin.

### ANIMAL PREMISES

Animal Virucidal Performance: At 2 ounces per gallon of water use level (703 ppm active quat) (or equivalent use dilution), this product was evaluated in the presence of 5% serum with a 10-minute contact time and found to be effective against the following viruses on hard, non-porous environmental surfaces:

Avian Influenza A H5N1 virus

Avian influenza A H9N2/Turkey/Wisconsin virus

Avian Reovirus

Bovine Viral Diarrhea virus

Canine Distemper

Canine Coronavirus

Equine Arteritis Virus

Infectious Avian Laryngotracheitis

Infectious Bovine Rhinotracheitis virus (IBR)

Infectious Bronchitis Virus

Newcastle disease virus

Porcine Respiratory & Reproductive Virus (PRRSV)

Porcine Rotavirus

Pseudorabies virus

Transmissible Gastroenteritis (TGE)

Vaccinia virus

At 2.5 ounces per gallon of water use level (or equivalent use dilution), this product is found to be effective against the following viruses on hard, non-porous environmental surfaces in the presence of 5% serum with a 10-minute contact time:

Canine Adenovirus

Canine Parainfluenza Virus

Feline Calicivirus

Feline Infectious Peritonitis

Feline leukemia virus

Feline Panleukopenia

Feline Picornavirus

Feline Rhinotrachetis

Infectious Canine Hepatitis Virus

Murine Parainfluenza virus type 1

Rabies virus

At 8 ounces per gallon of water use level (or equivalent use dilution), in the presence of 5% serum with a 10-minute contact time this product is effective against the following viruses on hard, non-porous surfaces:

Canine Parvovirus (CPV)

Minute virus of Mice (Parvovirus)

Porcine Parvovirus

Effectiveness against Canine Parvovirus (CPV), Minute virus of Mice (Parvovirus) and Porcine Parvovirus: At 8 ounces per gallon of water (or equivalent use dilution), this product is found to be effective against Canine Parvovirus (CPV), Minute virus of Mice (Parvovirus) and Porcine Parvovirus on hard, non-porous environmental surfaces in the presence of 5% serum with a 10 minute contact time. Prior to use, remove all animals, and their feeds from premises, vehicles (trucks and cars) and enclosures (coops, crates, kennels, stables). Remove all litter, droppings 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 all surfaces with soap or detergent and rinse

with water. Use 8 ounces of this product per gallon of water (or equivalent use dilution). Saturate surfaces with the disinfecting solution for a period of 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. After application, ventilate buildings and other closed spaces. Do not house animals or employ equipment until treatment has been absorbed, set or dried. All treated equipment that will contact feed or drinking water (racks, troughs, automatic feeders, fountains and waterers) must be thoroughly scrubbed with soap or detergent then rinsed with potable water before reuse.

(OR)

For Canine Parvovirus Activity: This product is effective against Canine Parvovirus at 8 oz. per gallon. Follow "Veterinary Clinics/Animal Life Science Laboratory/Animal Care Facilities/Animal Research Centers/Animal Quarantine Areas/Zoos/Pet Shop/Kennels/Animal Breeding Facilities/Breeding and Grooming Establishments/Tack Shops Disinfection Directions".

Veterinary Clinics/Animal Life Science Laboratory/Animal Care Facilities/Animal Research Centers/Animal Quarantine Areas/Zoos/Pet Shop/Kennels/Animal Facilities/Animal Husbandry/Breeding and Grooming Establishments/Tack Shops Disinfection Directions: For cleaning and disinfect the following hard, non-porous surfaces: equipment, utensils, instruments, cages, kennels, stables, stalls and catteries. Remove all animals and feeds from premises, animal transportation vehicles, crates etc. Remove all litter, droppings and manure from floors, walls and surfaces of facilities occupied or transversed by animals. Thoroughly clean all surfaces with soap or detergent and rinse with water. Saturate surfaces with a use solution of the disinfecting and virucidal solution (2 oz. per gallon of water, 2.5 oz. per gallon of water, or 8 oz. per gallon of water - see Organism guide at beginning of label for appropriate use dilution with appropriate virus) (or equivalent dilution) for a period of 10 minutes. Immerse all halters, ropes and other types of equipment used in handling and restraining animals as well as forks, shovels, scrappers used in removing litter and manure. Ventilate buildings and other closed spaces. Do not house animals or employ equipment until treatment has been absorbed, set or dried. Thoroughly scrub all treated feed racks, automatic feeders, waterers and other equipment which dispenses food or water with soap or detergent, and rinse with potable water before reuse. (Note to reviewer: Only one use dilution will be used in this section.)

DRESSING PLANT USE: Cover or remove all food and packaging materials. Remove all gross soils. Disinfect walls and floors in poultry and animal dressing plants. Disinfect offal rooms, exterior walls and loading platforms of dressing plants. Saturate all surfar with the use solution of 2 ounces of this product per gallon (or equivalent use dilution, water, Scrub to loosen all soils. Allow surface to soak for 10 minutes and thoroughly rinse all wetted and cleaned surfaces with potable water.

(OR)

RENDERING PLANT/DRESSING PLANT DISINFECTANT/FUNGICIDE/VIRUCIDE DIRECTIONS (DRESSING PLANT AND RENDERING PLANT DISINFECTANT — FUNGICIDE — VIRUCIDE DIRECTIONS): Cover or remove all food and packaging materials. Remove all gross soils. Preclean all surfaces before using this product. Disinfect walls and floors in poultry and animal dressing plants. Disinfect offal rooms, exterior walls and loading platforms of dressing plants. Saturate all surfaces with the use solution of 2 ounces of this product per 1 gallon of water (or equivalent use dilution) (703 ppm active quat). Scrub to loosen all soils. Surfaces must remain wet for 10 minutes (Allow treated surfaces to soak for 10 minutes) then thoroughly rinsed with potable water before operations are resumed. Disinfect all rooms, exterior walls and

loading platforms of dressing plants. Thoroughly rinse all wetted and cleaned surfaces with potable water.

Terrarium and Small Animal Cage and Cage Furniture Disinfection: Animals frequently defecate on hot rocks and other hard non-porous cage furniture items inside your terrarium. This can result in high bacteria and ammonia levels that can lead to possible infection/disease in your animals. When used regularly this product can eliminate these high bacteria/ammonia levels in your cage and on your cage furniture items. (Use on rocks not allowed in California.)

- Remove all animals.
- 2. Thoroughly clean all surfaces and objects (hot rocks, caves, cage furniture, feeding and watering dishes, and appliances) including the substrate in the terrarium or cage with soap or detergent and rinse with water.
- 3. Saturate all surfaces (floors, walls, cages and other washable hard, non-porous environmental surfaces) with the disinfecting and virucidal solution (2 oz. per gallon of water, 2.5 oz. per gallon of water, or 8 oz. per gallon of water see Organism guide at beginning of label for appropriate use dilution with appropriate virus) (or equivalent use dilution) for a period of 10 minutes. For smaller surfaces, use a trigger spray bottle to spray all surfaces with solution until wet. Then wipe surfaces dry. For effectiveness against Minute virus of Mice, use this product at 8 ozs. per gallon of water. (Note to reviewer: Only one use dilution will be used in this section.)
- Saturate gravel as above and let stand for 10 minutes. Place in bucket of clean water and swirl for 15-30 seconds. Thoroughly air dry before returning to terrarium.
- 5. Do not return animals to the habitat until it is dry and ventilated.
- Thoroughly scrub all treated surfaces with soap or detergent and rinse with potable water before reuse.
- 7. Clean terrarium at least once weekly or more as needed.

**Note:** Substrates for desert terrariums (i.e. gravel) must be completely dry before returning to terrarium to avoid high humidity levels. Always replace substrate if a foul odor persists. Do not apply this product directly onto the small animal. If this product comes into contact with the small animal's skin, then immediately wash the material off of the animal with lukewarm water. If the small animal ingests this product, contact your veterinarian immediately.

Reptile Tank Cleaning and Disinfection Directions: Remove all reptiles from the enclosure (tank) prior to cleaning and disinfecting. Remove all litter or drippings from surfaces. Empty all equipment used for feeding or watering reptiles. Thoroughly clean all surfaces with soap or detergent and rinse with water. Apply the disinfecting and virucidal solution (2 oz. per gallon of water, 2.5 oz. per gallon of water, or 8 oz. per gallon of water – see Organism guide at beginning of label for appropriate use dilution with appropriate virus) (or equivalent use dilution) to the surfaces of the enclosure (tank) until thoroughly wet. Allow surfaces to remain wet for 10 minutes. Wipe dry. Rinse all surfaces that come in contact with food with potable water before reuse. Allow the enclosure (tank) to ventilate for a minimum of 10-15 minutes before replacing the reptiles. (Note to reviewer: Only one use dilution will be used in this section.)

NOTE: Do not apply this product directly onto the reptile. If this product comes into contact with the reptile's skin, then immediately wash the material off of the animal with lukewarm water. If the reptile ingests this product, contact your veterinarian immediately.

VEAL, CALVING, HOG, CATTLE AND HORSE OPERATIONS: Between depopulations of facilities, cleaning and disinfection of pens, hutches, aisles and other

environmental surfaces may be required. Empty all troughs, racks, and other feeding and watering appliances. Flush soils from these areas. Thoroughly clean all surfaces with soap or detergent and rinse with water. Saturate all surfaces with disinfecting or Virucidal solution (2 oz. per gallon of water, 2.5 oz. per gallon of water, or 8 oz. per gallon of water – see Organism guide at beginning of label for appropriate use dilution with appropriate virus) (or equivalent use dilution) and allow to remain wet for a period of 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 in 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 or detergent and rinse with potable water before reuse. (Note to reviewer: Only one use dilution will be used in this section.)

### **FARM PREMISE DISINFECTION DIRECTIONS**

FARM PREMISE DISINFECTION DIRECTIONS: Do not use in milking stalls, milking parlors or milk houses. Remove all animals and feed from premises, vehicles and enclosures. Remove all litter and manure from floors, walls and surfaces of barns, pens, stalls, stables, chutes and other facilities and fixtures occupied or traversed by animals. Empty all troughs, racks and other feeding and watering appliances. Thoroughly cle all surfaces with soap or detergent and rinse with water. Saturate all surfaces with disinfecting or virucidal solution (2 oz. per gallon of water, 2.5 oz. per gallon of water, or 8 oz. per gallon of water – see Organism guide at beginning of label for appropriate use dilution with appropriate virus) (or equivalent use dilution) and allow to remain wet for a period of 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 in 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 or detergent and rinse with potable water before reuse. For effectiveness against Porcine Parvovirus, use this product at 8 ozs. per gallon of water. (Note to reviewer: Only one use dilution will be used in this section.)

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### For use in Equine, Dairy and Hog Farms:

- 1. Remove all animals and feed from premises, vehicles and enclosures.
- Remove all litter and manure from floors, walls and surfaces of barn, pens, stalls, stables, chutes and other facilities and fixtures occupied or traversed by animals.
- Empty all troughs, racks and other feeding and watering appliances.
- 4. Thoroughly clean all surfaces with soap or detergent and rinse with water.
- 5. Saturate all surfaces with the disinfecting or virucidal solution (2 oz. per gallon or water, 2.5 oz. per gallon of water, or 8 oz. per gallon of water see Organism guide at beginning of label for appropriate use dilution with appropriate virus) (or equivalent use dilution) for a period of 10 minutes. For effectiveness against Porcine Parvovirus, use this product at 8 ozs. per gallon of water. (Note to reviewer: Only one use dilution will be used in this section.)
- Immerse all halters, ropes and other types of equipment used in handling and restraining animals as well as forks, shovels, scrappers used in removing litter and manure.
- 7. Ventilate buildings, cars, trucks, boats and other closed spaces. Do not house livestock or employ equipment until treatment has been absorbed, set, or dried.
- 8. Thoroughly scrub all treated feed racks, mangers, troughs, automatic feeders, fountains and waterers with soap or detergent and rinse with potable water before reuse.

Maguat \* 64 Page 19 4/7/08 (EPA)

### For Use For Treatment of Animal Housing Facilities:

- 1. Remove all animals and feed from premises, vehicles and enclosures.
- Remove all litter and manure from floors, walls and surfaces of barn, pens, stalls, stables, chutes and other facilities and fixtures occupied or traversed by animals.
- Empty all troughs, racks and other feeding and watering appliances.
- 4. Thoroughly clean all surfaces with soap or detergent and rinse with water.
- 5. Saturate all surfaces (floors, walls, cages and other washable hard, non-porous environmental surfaces) with the disinfecting and virucidal solution (2 oz. per gallon of water, 2.5 oz. per gallon of water, or 8 oz. per gallon of water see Organism guide at beginning of label for appropriate use dilution with appropriate virus) (or equivalent use dilution) for a period of 10 minutes. For smaller surfaces, use a trigger spray bottle to spray all surfaces with solution until wet. For effectiveness against Porcine Parvovirus, use this product at 8 oz. per gallon of water. (Note to reviewer: Only one use dilution will be used in this section.)
- Immerse all halters, ropes and other types of equipment used in handling and restraining animals as well as forks, shovels, scrappers used in 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 and dried.
- Thoroughly scrub all treated feed racks, mangers, troughs, automatic feeders, fountains and waterers with soap or detergent and rinse with potable water before reuse.

Disinfection/Fungicide/Virucide of Poultry/Turkey Equipment, Swine Quarters, Livestock Farms, Equine Quarters, Animal Quarters and Kennels Directions: Prior to use, remove all poultry, other animals, and their feeds from premises, vehicles (trucks and cars) and enclosures (coops, crates, kennels stables). Remove all litter, droppings and manure from floors, walls and surfaces of barns, pens, stalls, chutes and other surfaces of facilities and fixtures occupied or traversed by poultry or other animals. Empty all troughs, racks and other feeding and watering appliances. Thoroughly clean all surfaces with soap or detergent and rinse with water. Use disinfecting or virucidal solution (2 oz. per gallon of water, 2.5 oz. per gallon of water, or 8 oz. per gallon of water - see Organism guide at beginning of label for appropriate use dilution with appropriate virus) (or equivalent use dilution). Saturate surfaces with the disinfecting solution for a period of 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. For effectiveness against Porcine Parvovirus, use this product at 8 oz. per gallon of water. (Note to reviewer: Only one use dilution will be used in this section.)

After application, 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 (racks, troughs, automatic feeders, fountains and waterers) must be thoroughly scrubbed with soap or detergent then rinsed with potable water before reuse.

POULTRY (AND SWINE) PREMISE SANITATION SITE PREPARATION

Site Proparation: The first step in any op-going sanitation program must

**Site Preparation:** The first step in any on-going sanitation program must be the removal of gross contamination and debris. This may be accomplished using a shovel, broom, or vacuum depending on the area to be disinfected. The efficacy of even the most efficient germicidal cleaner is reduced in the presence of heavy organic matter.

Once the heavy debris is eliminated thoroughly clean all surfaces with soap or detergent and rinse with water.

Application and Use Dilution Poultry/Turkey/Swine Premise, Animal Quarters and Kennels: Remove all animals and feeds from premises, vehicles (trucks and cars), and enclosures (coops, crates, kennels). Remove all litter, droppings and manure from floors, walls and surfaces of barns, pens, stalls, chutes and other facilities and other fixtures occupied or traversed by animals. Empty all troughs, racks and other feeding and watering appliances. Thoroughly clean all surfaces with soap or detergent and rinse with water. Use (2 oz. per gallon of water, 2.5 oz. per gallon of water, or 8 oz. per gallon of water - see Organism guide at beginning of label for appropriate use dilution with appropriate virus) (or equivalent use dilution). Saturate surfaces with the disinfecting solution for a period of 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. After application, 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. Thoroughly scrub all treated feed racks, troughs, automatic feeders, fountains and waterers, and other equipment which may contact food or water with soap or detergent, and rinse with potable water before reuse. (Note to reviewer: Only one use dilution will be used in this section!)

HATCHERIES: Use (2 oz. per gallon of water, and the propriate use dilution with appropriate virus) (or equivalent use dilution) to treat the following hard, non-porous surfaces: hatchers, setters, trays, racks, egg flats, walls, floors, ceilings, chickboxes, egg cases, trash containers, carts, sexing tables, delivery trucks, vans and other hard surfaces. Leave all treated surfaces exposed to disinfectant solution wet for 10 minutes or more. Rinse with potable water before reuse. Then allow to air dry. (Note to reviewer: Only one use dilution will be used in this section.)

**VEHICLES:** Clean all vehicles including mats, crates, cabs, and wheels with high-pressure water and this product. For sprayer applications, use a coarse spray. Use the appropriate Virucidal rate to treat all vehicles (2 oz. per gallon of water, 2.5 oz. per gallon of water, or 8 oz. per gallon of water – see Organism guide at beginning of label for appropriate use dilution with appropriate virus) (or equivalent use dilution). Leave all treated surfaces exposed to disinfectant solution wet for 10 minutes or more and allow to air dry. (Note to reviewer: Only one use dilution will be used in this section.)

DISINFECTANT DIRECTIONS FOR CHICK VANS, EGG TRUCKS HATCHERY and FARM VEHICLES: Clean all vehicles including mats, crates, cabs, and wheels with high-pressure water and this product. Use the appropriate Virucidal rate to treat vehicles (2 oz. per gallon of water, 2.5 oz. per gallon of water, or 8 oz. per gallon of water – see Organism guide at beginning of label for appropriate use dilution with appropriate virus) (or equivalent use dilution). Leave all treated surfaces exposed to disinfectant solution wet for 10 minutes or more. For sprayer applications, use a coarse spray device. (Note to reviewer: Only one use dilution will be used in this section.)

DISINFECTANT/VIRUCIDAL\* DIRECTIONS TO TREAT HARD NON-POROUS, NON-FOOD CONTACT SURFACES OF AUTOMATED TRAY, RACK AND BUGGY WASHERS: Mix a solution containing (2 oz. per gallon of water, 2 for appropriate use dilution with appropriate virus) (or equivalent use dilution). Remove all litter and manure from surfaces to be treated. Treat hard non-porous, non-food contact surfaces of automated trays, racks and buggy washers into solution for 10 minutes. Thoroughly clean all surfaces with soap or detergent and rinse with water before reuse.

Change the disinfecting solution at least daily or when solution appears dirty. (Note to reviewer: Only one use dilution will be used in this section.)

DISINFECTANT/VIRUCIDAL\* DIRECTIONS TO TREAT HARD NON-POROUS, NON-FOOD CONTACT SURFACES IN EGG RECEIVING AND EGG HOLDING AREAS: Mix a solution containing the disinfecting or virucidal solution (2 oz. per gallon of water, e.g. por gallon of water, e.g. p

Meat Packing Plants: Use this product to disinfect hard, non-porous surfaces associated with the following sites: livestock vehicles and holding pens, perceiving areas and delivery chutes, slaughter areas and conveyors, hand, rub and guide rails, post knock cabinets, stands and flooring surfaces, chains and moving process lines, surfaces of equipment for hide operations consisting of brine curing, hide transfer bin surfaces, chutes, conveyors, tallow and animal feed production hard, non-porous surfaces, processed products and offal equipment surfaces, fabrication and processing areas covering cold storage areas, all stainless steel cut out and prep tables, counter tops, conveyors, chains, tables, floors, walls and all stainless surfaces. For application, saturate all surfaces with solution and scrub to loosen all soils. Use 2 ounces per gallon of water solution (703 ppm active quat) (or equivalent use dilution). Surfaces must remain wet for 10 minutes, then thoroughly rinsed with potable water before operations are resumed. In order to use as a disinfectant, fungicide or virucide, apply counces per 5 gallons of water solution (10324-143)

All treated equipment that will contact animal feed or food surfaces must be thoroughly scrubbed with soap or detergent then rinsed with potable water before reuse.

Hide/Leather Processing Plants: (10324-143) To use as a disinfectant/fungicide on hard, non-porous surfaces, add 2 ounces to gallon of water (703 ppm active quat) (or equivalent use dilution). The product can be used on hide storage bins, holding tanks, chill tanks, serpentine tanks and chains, machine and tannery equipment surfaces, conveyors and trolleys, hide press, grading and storage areas and scales, etc. Preclean all surfaces prior to use to remove gross soils. Thoroughly wet all hard, non-porous surfaces by evenly applying the use solution. Apply use solution with a cloth, mop, sponge, sprayer or by immersion, thoroughly wetting surfaces. For sprayer applications, use a coarse spray device at 6-8" from surfaces. Do not breathe spray. Treated surfaces must remain wet for 10 minutes. Wipe dry or allow to air dry.

Special Instructions for Inactivating Avian influenza A: Remove all poultry and feeds from premises, trucks, coops, and crates. Remove all litter and droppings from floors, walls, and surfaces of facilities occupied or traversed by poultry. Empty all troughs, racks, and other feeding and watering appliances. Thoroughly clean all surfaces with soap or detergent and rinse with water. Saturate surfaces with the disinfecting solution (2 oz per gallon of water) (703 ppm active quat) (equivalent use dilution) for a period of 10 minutes. Ventilate buildings, coops, and other closed spaces. Do not house poultry or employ equipment until treatment has been absorbed, set, or dried. Thoroughly scrub treated feed racks, troughs, automatic feeders, fountains, and waterers with soap or detergent, and rinse with potable water before reuse.

### SANITIZER DIRECTIONS FOR NON-FOOD CONTACT SURFACES in ANIMAL PREMISES

TO SANITIZE HOOF TRIMMING EQUIPMENT: Prior to application, pre-clean hoof trimming equipment before and after use on each animal with detergent and warm water or compatible cleaner to remove soil using a pre-scrape, pre-flush, or when necessary, pre-soak followed by a potable water rinse. To sanitize, prepare a 2 oz of this product per 1 gallon of water solution (703 ppm active quat) (or equivalent use dilution). Apply to pre-cleaned hard surfaces using a cloth, mop, sponge or sprayer or by immersion to thoroughly wet surfaces. Allow surfaces to remain wet for at least 60 seconds followed by adequate draining or air drying. Prepare fresh solution at least daily or when solution becomes visibly dirty.

### SANITIZING HATCHERY ROOMS USING FOGGING DEVICES

Remove all animals and feed from premises, vehicles and enclosures. Remove all litter and manure from floors walls and surfaces of the room to be treated. Empty all troughs, racks and other feeding and watering appliances. Thoroughly clean all surfaces with soap or detergent and rinse with water. Close room off so fog is confined to room to be treated. Mix 155 ounces this product to 1.25 gallons water (or equivalent use dilution linsert the nozzle of the fogger through a suitable opening into the room. With the set, in maximum output, fog for one minute for each 4000 cubic feet of space in the room. When fogging is completed ventilate buildings and other closed spaces. Do not allow people to contact or breath this fog and do not enter until 2 hours after fogging is complete. Do not house livestock or employ equipment until treatment has been absorbed or dried. Thoroughly clean all surfaces with soap or detergent and rinse with water.

### SANITIZING INCUBATORS AND HATCHERS USING FOGGING DEVICES

Mix 32 ounces of this product to 128 ounces of water. Fog 3-8 ounces of this into setters and hatchers immediately after transfer. Repeat daily in setters and every 12 hours in hatchers. Discontinue hatcher treatments at least 24 hours prior to pulling the hatch. Do not allow people to contact or breath this fog. It is acceptable to fog setters and hatchers with 2.5 ounces per gallon solution of this product (or equivalent use dilution) on an hourly or every other hour basis. If this is done, fog for 30-90 seconds once per hour or once every two hours. When fogging is completed ventilate buildings and other closed spaces. Do not house livestock or employ equipment until treatment has been absorbed or dried. Do not allow people to contact or breath this fog and do not enter until 2 hours after fogging is complete. Thoroughly scrub all treated feed racks, mangers, troughs, automatic feeders, fountains and waterers with soar detergent, and rinse with potable water before reuse. Only for treatment of setters and hatchers after poultry/chicks/eggs have been removed. Not for treatment of hatchers which contain chicks/eggs.

**NOTE:** The fog generated is irritating to the eyes, skin and mucous membranes. Under no circumstances must a room or building be entered by anyone within two hours of the actual fogging. Use for a minimum of 4 air exchanges (ACH) per hour in the facility. If the building must be entered, then the individuals entering the building must wear a self-contained respirator approved by NIOSH/MSHA, goggles, long sleeves and long pants.

FOGGING IS TO BE USED AS AN ADJUNCT TO ACCEPTABLE MANUAL CLEANING AND DISINFECTING OF ROOM AND MACHINE SURFACES.

HORTICULTURAL AND ORNAMENTAL PLANT

Do not apply this product in a way that will contact workers or other persons, either

directly or through drift. Only protected handlers may be in the area during application. For any requirements specific to your State or Tribe, consult the agency responsible for pesticide regulation.

**COMMERCIAL FLORIST USE DIRECTIONS:** To clean, disinfect and deodorize hard, non-porous surfaces in one step, prepare use solution by adding (mixing) 2 ounces per gallon of water (1:64). For heavy-duty use, add (mix) 8 ounces per gallon of water (1:16).

Remove all leaves, petals, garbage and refuse. Pre-clean surfaces using pressurized water where possible. Apply use solution to hard (inanimate) non-porous surfaces thoroughly wetting surfaces as recommended and required, with a cloth, mop, brush, sponge or sprayer.

For heavily soiled areas, a preliminary cleaning is required.

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

Treated surfaces must remain wet for 10 minutes. Allow to air dry.

Prepare a fresh solution at least daily or sooner if use solution becomes visibly dirty.

This product is a general disinfectant. It will help in the control of fungal, bacterial and viral plant pathogens, bacterial and fungal leaf rots, slime forming fungi, and odor causing bacteria and algae. It is designed specifically for use where disease cross contamination may occur between plants. Pre-clean all surfaces prior to application of the disinfectant solution. All inanimate surfaces must be thoroughly wetted and remain wet for 10 minutes for disinfection. Then wipe up excess or allow to air dry. Fresh solution must be prepared at least daily or when use solution becomes visibly dirty. To apply solution for sprayer applications, use as a coarse spray only.

Agriculture Use Requirements: (Note to reviewer: This section might be surrounded by a box on label.) Use this product only in accordance with its labeling and with the Worker Protection Standard, 40CFR170. This Standard contains requirements for the protection of agricultural workers on farms, forests, nurseries, and greenhouses, and handlers of agricultural pesticides. It contains requirements for training, decontamination, notification and emergency assistance. It also contains specific instructions and exceptions pertaining to the statements on this label about personal protective equipment (PPE). The requirements in this section (box) only apply to uses of this product that are covered by the Worker Protection Standard.

Do not enter or allow worker entry into treated areas during the restricted entry interval (REI) of 4 hours.

PPE required for early entry to treated areas that is permitted under the Worker Protection Standard and that involves contact with anything that has been treated, such as plants, soil, or water is: coveralls worn over long sleeved shirt and long pants, waterproof gloves, chemical-resistant shoes plus socks, and protective eyewear.

Non-Agricultural Use Requirements: (Note to reviewer: This section might be surrounded by a box on label.) The requirements in this section (box) apply to uses of this product that are NOT within the scope of the Worker Protection Standard for agricultural pesticides (40CFR170). The WPS applies when this product is used to produce agricultural plants on farms, forests, nurseries, or greenhouses.

Keep unprotected persons, children, pets and others out of treated areas until sprays have dried.

**CHEMIGATION:** Do not apply this product through any type of irrigation system except when used to control algae in nozzles as directed on this label.

**GENERAL INFORMATION:** This product is a general disinfectant. It will help in the control of fungal, bacterial and viral plant pathogens, bacterial and fungal leaf rots, slime forming fungi, and odor causing bacteria and algae. It is designed specifically for greenhouse use where cross contamination may occur between plants. Pre-clean all surfaces prior to application of the disinfectant solution. All inanimate surfaces must be thoroughly wetted and remain wet for 10 minutes for disinfection. The wipe up excess or allow to air dry. Fresh solution must be prepared at least daily or when use solution becomes visibly dirty. To apply solutions for sprayer applications, use as a coarse spray only.

### DISINFECTING

Work Areas and Benches: Spray or swab working surface with a solution of 2 oz. (4 tbsp) of this product per gallon of water (or equivalent use dilution) for 10 minutes before each work period and again after each plant is completed to help control transfer of diseases such as *Botrytis*, crown rot, downy mildew, *Erwinia*, *Phalaenopis* and root rot. To apply solutions for sprayer applications, use as a coarse spray only.

Pots, Flats and Flower Buckets: Brush or wash used pots and flats, then soak ir solution of 2 oz. (4 tbsp) of this product per gallon of water (or equivalent use diluttor 10 minutes to help control transfer of diseases such as anthracnose, blight, Botrytis, crown rot, Erwinia, mildew, Phalaenopis, root rot, and rust.

**Cutting Tools:** Soak cutting edge of tool for 10 minutes in a solution of 2 oz. (4 tbsp) of this product per gallon of water (or equivalent use dilution) before use to help control transfer of diseases such as *Botrytis, Erwinia, Phalaenopis*, root and stem rots, and Tobacco Mosaic Virus (TMV). Dry and oil tools at the end of each workday.

#### **ALGAE CONTROL**

When used as directed, this product is effective against algae. With a little experience, you will quickly recognize algae contamination as it starts. Algae should be killed immediately! Remember – algae can double or quadruple in growth every day. Algae are generally dead when it does not feel slick to the touch and the color has changed. However, algae do not always change color when killed.

**Greenhouse Glass:** Spray or swab surface with a solutions of ¾ oz (1½ tbsp) of this product per gallon of water (or equivalent use dilution). Allow to air dry. Wash off dead algae with water. Spray clean surface again with the solution. Do not rinse. To apply solutions for sprayer applications, use as a coarse spray only.

**House Plants:** To control algae and cross contamination in terrariums, bubbles, wipe inside of glass with a solution of 0.186 oz. (1.12 tsp) of this product per quan of water (or equivalent use dilution). Lightly spray plants with same solution.

**Walkways:** For heavy infestations, spray or swab surface with a solution of 2 oz. (4 tbsp. of this product per gallon of water (or equivalent use dilution). Let stand for an hour or more then brush and wash away dead algae. Soak area again with the solution. Do not rinse. This product will inhibit the growth of algae on walkways. Allow to dry on the surface and repeat application when algae growth returns. To apply solutions for sprayer applications, use as a coarse spray only.

#### **OTHER USES**

**Overhead Watering Systems:** During the last 2-3 minutes of watering use 4 oz. (8 tablespoons) of this product per 20 gallons of water as a control program. Due to variations of growing conditions, use every second to fourth watering. Will control algae in nozzles.

Maquat \* 64 Page 22 4/7/08 (EPA)

**Evaporative Cooler:** Controls algae, slime forming fungi on cooler pads and certain fungal plant pathogens that may carry over in the cooler as well as bacterial odors. Use 2 ounces (4 tbsp) of this product per 15 gallons of water every other week.

**NOTE:** Unintentional consequences such as crop injury or ineffectiveness may result because of certain environmental or growing conditions, manner of use or applications, and insect resistance. Therefore, before treating a large number of plants, spray a few plants and observe for plant damage and for performance prior to full-scale application. All risks shall be assumed by the user.

### OTHER USES

Waterbed Conditioner: When used as a waterbed conditioner, controls the growth of odor-causing and slime-forming bacteria. Prevents bubbles, preserves plasticizers, conditions vinyl interior, sequesters minerals.

If bed has not been treated properly, drain bed completely. Add 15 gallons of water, mix vigorously, drain bed again. Fill bed with water and follow dosage directions.

**Dosage:** To control growth of odor-causing and slime-forming bacteria, add 9.125 fluid ounces in a free flow waterbed of 90 to 180 gallon capacity. Add 18.25 fluid ounces in a waveless/fiber waterbed mattress of 90 to 180 gallon capacity. Repeat application every 4 to 6 months.

Cleansing of Body Surfaces and Body Orifices of Human Remains: To cleanse away skin secretions and accompanying malodor, to insure the removal of all soil and bloodstains, apply 2 ounces of this product to a gallon of water (or equivalent use dilution) (703 ppm active) to the entire body. Allow a 10-minute contact time for optimal results. Bathe the entire body using sponge or washcloth. A soft brush may be employed on surfaces other than the face. Prepare a fresh solution for application of each remains.

For Use on Finished Floors: To limit gloss reduction, use 2 ounces of this product per one (1) gallon of water (or equivalent use dilution). Apply with a damp mop or auto scrubber. Allow to air dry.

Artificial Turf Surfaces: This product may be used as a disinfectant on indoor and outdool artificial turf surfaces such as athletts game fields and plactice fields (i.e football, soscer, baseball, lacrosse, golf). Prepare as oz of this product per gallon water solution \$03 ppm active qual (or equivalent use dilution). Apply to furf surfaces with a postable task sprayer or handfield pressure sprayer. Saturate turf surface with enough product to remain wet for at least 40 minutes. Do not use field for a minimum of 30 minutes or when surface has completely dried. One (1) gallon of alluted product will treat 400-600 of ft of turf surface. (\*24)

#### **DIRECTIONS FOR HOUSEHOLD USE**

**Kitchen/Bathroom/Household Cleaning:** Apply 2 oz per gallon of water (703 ppm active) (or equivalent use dilution) solution with a cloth, sponge, mop or directly on surface with a mechanical spray. If a mechanical spray is used spray must be coarse. Hold container 6 inches to 8 inches from surface and spray until thoroughly wet. Do not use on **patient** or acrylic plastics. Wipe the soiled area clean. This product is not to be used on dishware, glasses or eating utensils. (\*10)

**Disinfect/Deodorize:** To disinfect hard, non-porous surfaces such as floors, walls, counters, sinks, tubs, toilets, glazed tile, exterior surfaces of appliances, refrigerators or freezers, microwave exteriors, stove tops and hoods, tables, garbage pails, faucets apply 2 oz per gallon of water (703 ppm active) (or equivalent use dilution) with cloth, sponge, mop or mechanical spray. If a mechanical spray is used, spray must be coarse. Hold container 6 inches to 8 inches from surface and spray until thoroughly wet.

Treated surface must remain wet for 10 minutes before wiping. For heavily soiled areas a pre-cleaning step is required. The pre-clean step must be done according to the instructions under Restroom/Bathroom. Rinse with potable water after use on surfaces that come in contact with food. (\*10)

### SANITIZER DIRECTIONS FOR NON-FOOD CONTACT SURFACES

Sanitization of Hard, Non-Porous Surfaces in Whirlpool Units: After using the whirlpool unit, drain and refill with fresh water to just cover the intake valve. Add 2 ounces of this product for each gallon of (or equivalent use dilution) (703 ppm active quat) water at this point. Briefly start the pump to circulate the solution. Turn off the pump. Wash down the unit sides, seat of the chair, lift and any/all related equipment with a clean swab, brush or sponge: Treated surfaces must remain wet for 60 seconds. After the unit has been thoroughly sanitized, drain the solution from the unit and rinse any/all cleaned surfaces with fresh water. Repeat for heavy soiled units.

### SANITIZATION of EXTERIOR HOUSEHOLD SURFACES DIRECTIONS

**Preparation of Use Solution:** Add 2 ounces per gallon of water (703 ppm active) (or equivalent use dilution) to sanitize hard, non-porous exterior surfaces such as vinyl, plastic, sealed concrete, painted or sealed woodwork, and sealed stucco.

**Application:** Apply solution with a mop, cloth, sponge, hand pump trigger sprayer, with a low-pressure (less than 60 psi) airless sprayer so as to wet all surfaces thoroughly. Treated surfaces must remain wet for 60 seconds minutes. Wearing suitable respiratory protective equipment to control exposure to spray (mist), pressure wash surfaces to thoroughly clean all treated areas using a high-pressure spray. Do not breathe spray. (\*10)

#### **DIRECTIONS FOR ALTERNATE CONTAINERS**

#### **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 dispense according to directions on the box.

**Trigger sprayers:** Fill bottle from dispenser. Apply to surfaces according to directions above.

**Mop Buckets:** Fill bucket from dispenser. Set up "Wet Floor" signs. Mop floor surfaces as specified in directions above.

PACKETS (For pre-measured tear open packets)

(Note: For Food Contact Sanitizer packet only) (Simply) (Tear) open and contents into 3.5 gallons of water. Keep packets in box until ready to use.

(Note: For Disinfection packet only) Pour contents of (2 oz) packet into 1 gallon of water. Keep packets in box until ready to use.

#### **REFILLS**

To Refill Concentrate From Large Containers Into Smaller Containers: This product may be used to fill and refill clean, properly labeled containers for dilution elsewhere within your facility. Make sure the small container has been cleaned, dried and properly labeled according to state and local regulations. Also make sure other items (funnels or hand pumps) are properly cleaned and dried. To refill, simply pour (or pump product) from the larger container directly into the smaller one being careful not to spill any product. Keep both containers sealed when not in use.

Maquat \* 64 Page 23 4/7/08 (FPA)

# TWO OUNCE PACKET LABEL TO BE USED WITH MASTER CONTAINER LABEL FOR DISINFECTION

#### FOR DISINFECTION

MIX EACH PACKET WITH 1 GALLON OF WATER

# **MAQUAT®** 64

E.P.A. Reg. No. 10324-59 E.P.A. Est. No. 10324-IL-1

NET CONTENTS: 2.0 FLUID OZ.

### **ACTIVE INGREDIENTS:**

Alkyl (C <sub>14</sub> 60%, C <sub>16</sub> 30%, C <sub>12</sub> 5%, C <sub>18</sub> 5%)	•
dimethyl benzyl ammonium chloride	2.25%
Alkyl (C <sub>12</sub> 68%, C <sub>14</sub> 32%)	
dimethyl ethylbenzyl ammonium chloride	2.25%
INERT INGREDIENTS:	<u>95.50%</u>
TOTAL:	100.00%

# KEEP OUT OF REACH OF CHILDREN DANGER

SEE OUTER CONTAINER FOR PRECAUTIONARY STATEMENTS AND USE DIRECTIONS

**DISPOSAL:** Do not reuse container. Wrap and put in trash collection.

### MASON CHEMICAL COMPANY

"THE QUATERNARY SPECIALISTS"
721 W. Algonquin Road
Arlington Heights, IL 60005

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847-290-1621

Toll Free: 1-800-362-1855

# TWO OUNCE PACKET LABEL TO BE USED WITH MASTER CONTAINER LABEL FOR FOOD CONTACT SANITIZER

### FOR FOOD CONTACT SANITIZATION

MIX EACH PACKET WITH 3.5 GALLONS OF WATER

# **MAQUAT®** 64

E.P.A. Reg. No. 10324-59 E.P.A. Est. No. 10324-IL-1

NET CONTENTS: 2.0 FLUID OZ.

### **ACTIVE INGREDIENTS:**

Alkyl (C <sub>14</sub> 60%, C <sub>16</sub> 30%, C <sub>12</sub> 5%, C <sub>18</sub> 5%)	. •
dimethyl benzyl ammonium chloride	2.25%
Alkyl (C <sub>12</sub> 68%, C <sub>14</sub> 32%)	
dimethyl ethylbenzyl ammonium chloride .	2.25%
INERT INGREDIENTS:	<u>95.50%</u>
TOTAL:	100.00%

# KEEP OUT OF REACH OF CHILDREN DANGER

SEE OUTER CONTAINER FOR PRECAUTIONARY STATEMENTS AND USE DIRECTIONS

DISPOSAL: Do not reuse container. Wrap and put in trash collection.

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