



UNITED STATES ENVIRONMENTAL PROTECTION AGENCY
WASHINGTON, DC 20460

OFFICE OF CHEMICAL SAFETY
AND POLLUTION PREVENTION

October 19, 2021

Ryan Connair
Mason Chemical Company
9075 Centre Pointe Drive Suite 500
West Chester, OH 45069

Subject: PRIA CSF Amendment –Adding hardwater claims, update directions for use, correct typos, adding optional warranty statement and updating CSFs

Product Name: MAQUAT MQ615-AS
EPA Registration Number: 10324-67
Application Date: 10/16/2020
Action Case Number: 00217630

Dear Mr. Connair:

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

Please note that the record for this product currently contains the following CSFs:

- Basic CSF dated 09/24/2020
- Alternate CSF 2 dated 09/24/2020
- Alternate CSF 2A dated 09/24/2020
- Alternate CSF 7 dated 09/24/2020
- Alternate CSF 7A dated 09/24/2020
- Alternate CSF 8 dated 09/24/2020
- Alternate CSF 8A dated 09/24/2020
- Alternate CSF 9 dated 09/24/2020
- Alternate CSF 9A dated 09/24/2020
- Alternate CSF 16 dated 09/24/2020
- Alternate CSF 16 A dated 09/24/2020
- Alternate CSF 30 dated 09/24/2020
- Alternate CSF 30 A dated 09/24/2020
- Alternate CSF 30 D dated 09/24/2020
- Alternate CSF 30 DA dated 09/24/2020
- Alternate CSF 60 dated 09/24/2020
- Alternate CSF 60A dated 09/24/2020
- Alternate CSF 68 dated 09/24/2020

- Alternate CSF 68A dated 09/24/2020
- Alternate CSF 69 dated 09/24/2020
- Alternate CSF 69A dated 09/24/2020
- Alternate CSF 70 dated 09/24/2020
- Alternate CSF 70A dated 09/24/2020
- Alternate CSF 71 dated 09/24/2020
- Alternate CSF 71A dated 09/24/2020
- Alternate CSF 72 dated 09/24/2020
- Alternate CSF 72A dated 09/24/2020
- Alternate CSF 73 dated 09/24/2020
- Alternate CSF 73A dated 09/24/2020
- Alternate CSF 74 dated 09/24/2020
- Alternate CSF 74A dated 09/24/2020
- Alternate CSF 74D dated 09/24/2020
- Alternate CSF 74DA dated 09/24/2020
- Alternate CSF 75 dated 09/24/2020
- Alternate CSF 75A dated 09/24/2020
- Alternate CSF 76 dated 09/24/2020

Any CSFs other than those listed above are superseded/no longer valid. If you have any questions, please contact Stacey Grigsby by phone at 703.305.6440, or via email at grigsby.stacey@epa.gov.

Sincerely,



Stacey Grigsby
Regulatory Risk Manager
Regulatory Management Branch II
Antimicrobials Division (7510P)

Enclosed: 10/19/2021 Accepted Label

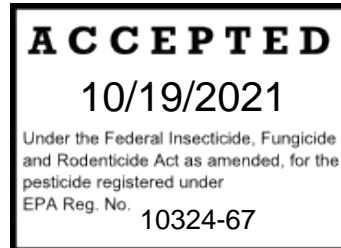
MAQUAT[®] MQ615-AS

(Note to Reviewer: Marketing claims may be used on the front panel.)

**{Multi-Purpose} {No-Rinse} {Acid} Cleaner • Disinfectant • {Food Contact} {Non-Food Contact} Sanitizer
• Deodorizer • Odor Neutralizer • Virucide***

ACTIVE INGREDIENTS:

Phosphoric Acid.....	30.00%
Alkyl (50% C ₁₄ , 40% C ₁₂ , 10% C ₁₆)	
Dimethyl Benzyl Ammonium Chloride.....	4.10%
Octyl Decyl Dimethyl Ammonium Chloride.....	3.07%
Didecyl Dimethyl Ammonium Chloride.....	1.54%
Dioctyl Dimethyl Ammonium Chloride.....	1.54%
OTHER INGREDIENTS:	59.75%
TOTAL:	100.00%



KEEP OUT OF REACH OF CHILDREN
DANGER {PELIGRO}
{See [{left} {back} {side} {right} {insert} {panel} {of label} {below}] for {additional} precautionary statements}.

FIRST AID

In case of emergency, call a poison control center or doctor for treatment advice. Have the product container or label with you when calling a poison control center or doctor, or going for treatment.

IF IN EYES: Hold eye open and rinse slowly and gently with water for 15 - 20 minutes. Remove contact lenses, if present, after the first 5 minutes, then continue rinsing eye.

IF ON SKIN: Take off contaminated clothing. Rinse skin immediately with plenty of water for 15 - 20 minutes.

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.

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.

NOTE TO PHYSICIAN: Probable mucosal damage may contraindicate the use of gastric lavage.

{For [{chemical} {and} {or} {medical} {and} {or} {environmental}] emergencies, call {insert name and/or number of emergency contact} {hours of operation} {24 hours a day} {7 days a week}.



(Note to Reviewer: This referral statement may be organized in any order to be grammatically correct.)

{{Consult} {See} {additional} {sheet} {insert} {inside} {outer container} {Product Information} {Bulletin} {for} {other} {directions for use} {and} {information} {claims} {organisms} {applications}.

Net Contents:

{{Batch} {Lot} No} {Manufacturing Date}:
{Product of USA} {Made in the USA}

MAQUAT[®] MQ615-AS

ORGANISM LIST

(Note to Reviewer: The list of organisms can be formatted into paragraph form using a comma to separate organisms.)

GENERAL DISINFECTION PERFORMANCE: This product kills the following bacteria in 10 minutes at 2 fl. oz. per gal. of water {(1600 ppm active quat)} in the presence of 5% soil and 400 ppm hard water on hard, non-porous surfaces:

Salmonella enterica {(ATCC 10708)}
Staphylococcus aureus {(ATCC 6538)}

{ANIMAL PREMISE} VIRUCIDAL* PERFORMANCE: This product kills the following viruses in 10 minutes at 2 fl. oz. per gal. of water {(1600 ppm active quat)} in the presence of 5% soil and 400 ppm hard water on hard, non-porous surfaces:

Avian Infectious Bronchitis Virus {(Strain Beaudette IB42)}
Avian Influenza A {H3N2} {(Strain VR-2072)}
Avian Reovirus {(Strain VR-2449)}
Infectious Laryngotracheitis Virus {(Strain LT-IVAX)}
Newcastle Disease Virus {(Strain LaSota)}

NON-FOOD CONTACT SANITIZING PERFORMANCE: This product is an effective sanitizer in 5 minutes at 1.5 fl. oz. per 4 gal. of water {(300 ppm active quat)} in the presence of 5% soil and 400 ppm hard water on hard, non-porous surfaces:

Enterococcus aerogenes {(ATCC13048)}
Staphylococcus aureus {(ATCC 6538)}

FOOD CONTACT SANITIZING PERFORMANCE: This product is an effective food contact sanitizer in 1 minute at 1.5 fl. oz. per 4 gal of 500 ppm hard water {(300 ppm active quat)} on hard, non-porous surfaces:

Campylobacter jejuni {(ATCC 29428)}
Escherichia coli {(ATCC 11229)}
Escherichia coli O157:H7 {(ATCC 43888)}
Escherichia coli O45:K:H- {(ECL 1001)}
Escherichia coli O121:K:H10 {(ECL 39W)}
Escherichia coli O145:H28 {(ATCC BAA-2129)}
Listeria monocytogenes {(ATCC 19117)}
Salmonella enterica {(ATCC 10708)}
Shigella dysenteriae {(ATCC 11835)}
Shigella flexneri {(ATCC 9380)}
Staphylococcus aureus {(ATCC 6538)}
Yersinia enterocolitica {(ATCC 9610)}

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(Note to Reviewer: The Table of Contents is optional.)

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MARKETING CLAIMS

(Note to Reviewer: Marketing text is considered optional. Appropriate punctuation and the words “and” and “or” can be added to phrases to make text grammatically correct.)

(Note to Reviewer: In the case where a location, surface, or marketing claim is not registered in the State of California the statement “(Not for use in CA.)” may be added to the relevant text.)

{LOCATIONS/SURFACES}

*(Note to Reviewer: The locations/surfaces have been grouped for space purposes only; they can be used individually or grouped together in any order however at least **one** location/surface must appear on the label. In the case where one or more location/surface is chosen, an “and”, “&”, or “or” and appropriate punctuation may be used to link locations/surfaces.)*

This product is for use on hard, non-porous surfaces in *(insert location)*

This product [{when used as directed} {can be used} {is formulated to [{disinfect} {clean} {sanitize} {deodorize}]}] {is formulated for use} on {washable} hard, non-porous surfaces such as: *(insert surface)*

For use {in} {on} *(insert location/surface)*.

{With Organic Soil {Load} {Tolerance}} {For} *(insert location/surface)*

{LOCATIONS}

- Airline terminals, airports, bus stations, train stations, transportation terminals, public facilities, shipping terminals, travel rest areas, waysides
- Police stations, crime scenes, courthouses, correctional facilities, municipal government buildings, prisons, jails, penitentiaries, correctional institutions
- Recycling centers

- Athletic facilities, locker rooms, exercise rooms, exercise facilities, gyms, gymnasiums, field houses
- Banks, churches, libraries, post offices
- Campgrounds, playgrounds, recreational facilities, picnic facilities
- Day care centers, {children’s} nurseries, kindergartens, preschools

- Health clubs, spas, tanning salons, tanning spas, tanning beds, massage/facial salons, hair/nail/pedicure salons, barber/beauty shops, salons, foot spas, tattoo parlors *(Not for use on needles or other skin piercing instruments)*
- Hotels, motels
- Museums, art galleries, performance/theater centers, movie houses, bowling alleys
- Schools, colleges, dormitories, classrooms, community colleges, universities
- Sports arenas, sports complexes
- Supermarkets, convenience stores, retail and wholesale establishments, department stores, shopping malls, gift shops, video stores, bookstores, dressing rooms, photocopy centers
- Restaurants, bars, kitchens, taverns, cafeterias, institutional kitchens, fast food operations, food storage areas, catering, bakeries
- Veterinary, Veterinary clinics, animal life science laboratories, animal laboratories, animal research centers, animal quarantine areas, animal holding areas, equine farms, {dog} {cat} {animal} kennels, animal breeding facilities, breeding establishments, animal husbandry establishments, grooming establishments, pet animal quarters, animal housing facilities, zoos, tack shops, pet shops, operating rooms, washing areas, waiting rooms, examination rooms and other animal care facilities

- Businesses, office buildings, workstations, break rooms, public restrooms, housekeeping, janitorial rooms
- Factories, computer manufacturing sites, toy factories, warehouses
- Laboratories
- Non-medical institutional, commercial, industrial, non-medical institutions, commercial sites, industrial sites, non-medical institutional facilities, public places

- Breweries, canneries, cheese factories
- Bottle washing premises
- {Dairy} {equine} {poultry/turkey} farms
- Farmhouses, barns, sheds, tool sheds, {cattle} {swine} {sheep} {horse} barns, pens and stalls, swine quarters, livestock farms, equine quarters, brooder houses, seed houses, veal, calving, hog, cattle and horse operations, chick vans, egg trucks, hatchery and farm vehicles
- Federally inspected meat and poultry plants
- Food establishments, coffee shops, donut shops, bagel stores, pizza parlors, liquor stores, wineries
- Food handling and processing areas
- Food processing plants, USDA inspected food-processing facilities, federally inspected meat and poultry plants, egg processing plants, poultry and turkey farms, farms, dairy farms, hog farms, meat/poultry processing plants, mushroom farms, rendering plants, poultry and animal dressing plants, meat packing plants, hide and leather processing plants

- Poultry premises {(Hatcheries)}:

Egg Receiving Area	Tray Dumping Area	Chick Processing Area
Egg Holding Area	Chick Holding Area	Chick Loading Area
Setter Room	Hatchery Room	Poultry Buildings
- Processing facilities for beverages, beer, fish, milk, citrus, wine, fruit, vegetable, ice cream and potatoes
- Swine premises:

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

{SURFACES}

- Countertops, counters, countertop laminates, stovetops, stoves, sinks, tub surfaces, shelves, racks, carts, appliances, refrigerators, ice machines, microwave ovens
- Dishes, glassware, glasses, silverware, cooking utensils, eating utensils, plastic and other non-porous cutting boards, plastic and other hard, non-porous chopping blocks, coolers, ice chests, refrigerator bins used for meat, vegetables, fruit and eggs, Tupperware®
- Glass surfaces, aluminum, brass, copper, laminated surfaces, metal, plated steel, stainless steel, glazed porcelain, glazed {restroom} tile, glazed {restroom} ceramic, sealed granite, sealed marble, plastic {such as polycarbonate, polyvinylchloride, polystyrene or polypropylene}, sealed limestone, sealed slate, sealed stone, sealed terra cotta, sealed terrazzo, chrome, Plexiglas®, enameled surfaces, painted {finished} woodwork, Formica®, vinyl and plastic upholstery, washable wallpaper, windows, mirrors, painted surfaces
- And other hard, non-porous surfaces
- Hair clippers, cutting implements, plastic rollers, washable nail files (Not for use in CA.)
- Kennel runs, cages, kennel/cage floors, conductive flooring, examination tables, veterinary x-ray tables, loading platforms, animal equipment
- Non-wooden picnic tables and outdoor furniture except cushions and wood frames
- Slurpee® machines, drinking fountains
- Ultrasonic baths, whirlpools, whirlpool bathtubs
- Beer fermentation and holding tanks, bottling or pre-mix dispensing equipment
- Citrus processing equipment and holding tanks
- Coffee urns, coffee pots, hot water dispensers, tea dispensers, water dispensers
- Food {preparation} {and} {storage} areas
- Hatchers, setters, trays, racks, egg flats, chick boxes, egg cases, vans and trash containers seed houses, poultry/turkey equipment, carts, sexing tables, and automated tray, rack and buggy washers, egg receiving and egg holding areas
- Harvesting & handling equipment
- Ice machines
- Kitchen equipment {such as food processors, blenders, cutlery, trash compactors and other utensils}
- Meat packing plant surfaces such as livestock vehicles and holding pens, receiving areas, delivery chutes, slaughter areas and conveyors, hand, rub and guide rails, post knock cabinets, stands and flooring surfaces, chains and moving process lines, chutes, conveyors, tallow and animal feed production surfaces, processed product and offal equipment surfaces, fabrication and processing areas covering cold storage areas, {stainless steel} cut out and prep tables, and other stainless steel surfaces
- Milk pails, inflations and tubing, dairy product dispensing equipment
- Milk storage and handling systems, bulk milk tanks
- Tobacco plant equipment
- Wine processing equipment and holding tanks
- Exhaust fans, refrigerated storage and display equipment, coils and drain pans of air conditioning, refrigeration equipment and heat pumps
- Interior hard, non-porous surfaces of water softeners, reverse osmosis units, ice machines, water coolers, water holding tanks and pressure tanks

DISINFECTION MARKETING CLAIMS

(Note to Reviewer: The following marketing claims may be used with the prefix "This product".)

- Can be used to disinfect, clean, and deodorize terrarium and small animal cages, substrate and other hard, non-porous cage [equipment] furniture plastic terrarium ornaments heat caves and water dishes. (Do not use on porous rocks, hot rocks, and driftwood.)
- Cleans, disinfects, and deodorizes on hard, non-porous surfaces.
- Cleans, disinfects, and eliminates odors leaving hard, non-porous surfaces smelling clean and fresh.
- Disinfects [Disinfectant].
- Disinfects {and sanitizes} hard, non-porous {{non-food kitchen} and {bathroom}} surfaces {and floors}.
- Has been designed specifically for food plants, food service establishments, and other institutions where housekeeping is of prime importance.
- Has demonstrated effectiveness against Influenza A {(H3N2)} Virus.
- Has been tested using the Virucidal* Efficacy of a Disinfectant for Use on Inanimate Environmental Surfaces against Influenza A (H3N2) Virus.
- Is a broad-spectrum disinfectant that has been shown to be effective against Influenza A {(H3N2)} on hard, non-porous surfaces.
- Is a multi-surface cleaner, deodorizer, and disinfectant.
- Is a formulation designed to provide effective cleaning, deodorizing, and disinfection in areas where housekeeping is of prime importance in reducing cross-contamination on treated surfaces.
- Is a proven disinfectant, cleaner, sanitizer, and virucide*.
- Is a versatile disinfectant & sanitizer for veterinarian, veterinary practice, animal care, animal laboratory, and agricultural and farm premise applications.
- Is an economical concentrate that can be used with a mop and bucket, trigger sprayers, sponge, or by soaking.
- Is designed to provide both general cleaning and disinfection.
- Is for use as a disinfectant on hard, non-porous surfaces {at 1600 ppm active quat}.
- Is for use as a disinfectant on hard, non-porous surfaces {at 1600 ppm active quat} and as a sanitizer on dishes, glassware and utensils, public eating places, dairy processing equipment, and food processing equipment {at 300-400 ppm active quat}.
- Is for use in federally inspected meat and poultry plants on all hard, non-porous surfaces in inedible product processing areas, non-processing areas and/or exterior areas, meat and poultry plants as a floor and wall cleaner for use in all departments, and meat and poultry plants as a disinfectant agent for use in all departments.
- Is a versatile sanitizer and broad-spectrum disinfectant formulated for use in Ultrasonic Baths {Ultrasonic cleaning units}.
- Kills *(insert virus* name from approved organism listing for this product)*.
- Kills {99.9% of} {any disinfection organism listed} {on hard, non-porous surfaces}.
- Kills {Avian} Influenza A {Flu} Virus {(H3N2)}.

SANITIZATION MARKETING CLAIMS

(Note to Reviewer: The following marketing claims may be used with the prefix "This product".)

- At 1.5 fl. oz. of this product per 4 gal. of water, this sanitizer fulfills the criteria of Appendix F of the Grade A Pasteurized Milk, Ordinance 2011 Recommendations of the U.S. Public Health Services in waters up to 500 ppm of hardness calculated as CaCO₃ when evaluated by the AOAC Germicidal and Detergent Sanitizer Method against *Escherichia coli* and *Staphylococcus aureus*.
- [[Eliminates] {kills}] 99.999% of bacteria commonly found on hard, non-porous food contact kitchen surfaces {in 60 seconds}. *Escherichia coli* {(E. coli)}, *Salmonella enterica* {(Salmonella)}, and *Staphylococcus aureus* {(Staph)} are common germs found where food is prepared and stored.
- For use as a Food Contact Sanitizer at {1.5 fl. oz. per 4 gal. {(300 ppm active quat)}} {1 fl. oz. per 2 gal. {(400 ppm active quat)}} {0.375 - 0.5 fl. oz. per gal. {(300 - 400 ppm active quat)}} on hard, non-porous surfaces.
- Helps control bacteria that cause spoilage.
- Is a hard, non-porous non-food contact surface sanitizer.
- Is a hard, non-porous food contact surface sanitizer.
- Is a quat and phosphoric acid hard, non-porous surface food contact sanitizer.
- Is an effective sanitizer on hard, non-porous non-food contact surfaces.
- Is for cleaning and sanitizing of stainless steel and other hard, non-porous surfaces found in restaurant and cafeteria kitchens for the removal of smut, soil, scale, and rust from these surfaces.
- Is for use as a sanitizer {and cleaner} on hard, non-porous, non-food contact surfaces {(300 ppm active quat)}.
- Is for use as a sanitizer in bottling and beverage dispensing equipment, beer fermentation and holding tanks, sanitary filling of bottles and cans {in the final rinse application}, and for external spraying of filling and closing machines and in wineries for use on holding tanks, floors, and processing equipment.
- Is for use as a Food Grade Egg Shell sanitizer, with best results achieved in water temperatures ranging from 78° - 110°F.
- Is for use on pre-cleaned surfaces such as tableware, utensils, dishes, equipment, pipelines, tanks, vats, fillers, evaporators, pasteurizers, and aseptic equipment in restaurants, food service operations, dairies, breweries, wineries, and beverage and food processing plants.
- Is used to sanitize non-porous salon/barber tools and instruments such as combs, clippers, plastic rollers, brushes, trimmers, razors, scissors, blades, tweezers, baths and manicure instruments, and pedicure instruments. (Not for use in CA.)

- Kills 99.999% of bacteria like *Escherichia coli*, *Campylobacter jejuni*, *Escherichia coli* O157:H7, *Staphylococcus aureus*, *Listeria monocytogenes*, *Yersinia enterocolitica* and *Shigella dysenteriae* on hard, non-porous food contact surfaces in 60 seconds.
- Meets efficacy standards for hard, non-porous, non-food contact surface sanitizers.
- Not only sanitizes but also removes lime and scale in breweries and bottle washing.
- Regular, effective cleaning and sanitizing of equipment, utensils, and work or dining surfaces which could harbor food poisoning microorganisms minimizes the probability of contaminating food during preparation, storage or service. Effective cleaning will remove soil and prevent the accumulation of food residues, which may decompose or support the rapid development of food poisoning organisms or toxins. Application of effective sanitizing procedures reduces the number of those microorganisms that {which} are present on equipment and utensils after cleaning, and reduces the potential for the transfer, either directly through tableware such as glasses, cups and flatware or indirectly through food.
- Sanitizes ice machines.
- Sanitizes kitchen surfaces {and floors}.
- To reduce cross-contamination on treated surfaces, kitchenware and food contact surfaces of equipment must be washed, rinsed with potable water, and sanitized after each use and following any interruption of operation during which time contamination may have occurred.
- Use this product to sanitize hard, non-porous surfaces of food processing equipment, dairy equipment, food utensils, dishes, silverware, glasses, sink tops, countertops, refrigerated storage areas and display equipment, and other hard surfaces.
- 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.

GENERAL MARKETING CLAIMS

(Note to Reviewer: The following marketing claims may be used with the prefix “This product” or “This product is {a} {an}”.)

- Antimicrobial.
- Beerstone and scale can build up on pipelines, storage tanks, tank trucks, silos, and processing equipment in the brewery industry. Use of this product will remove this material from equipment and help maintain the efficiency of the operation.
- Can be applied through foaming apparatus, low-pressure sprayers. Follow manufacturers’ instructions when using this equipment.
- Clear formula. **(Note to Reviewer:** To be used only when no dyes are present)
- Contains no fragrances. **(Note to Reviewer:** To be used only with non-fragrance formulas)
- Formulated for effective mushroom farm sanitation.
- Formulated for effective poultry premise sanitation.
- Formulated for effective swine premise sanitation.
- Is an economical concentrate that can be used with a mop and bucket, trigger sprayers, sponge or by soaking.
- Is designed for use in pet salons, animal hospitals, barber, and beauty shops.
- Is easily and quickly dispersed in water to form a completely uniform solution.
- Is for use on floors, walls, tile, cages, crates, mats, litter boxes, floor coverings, or any hard, non-porous surfaces soiled by a pet.
- Is fragrance-free. **(Note to Reviewer:** To be used only with non-fragrance formulas)
- Milkstone and scale can build up on pipelines, storage tanks, tank trucks, silos, and processing equipment in the dairy industry. Use of this product will remove this material from dairy and cheese making equipment and help maintain the efficiency of the operation.
- Will not leave grit or soap scum.

CLEANING AND DEODORIZATION MARKETING CLAIMS

(Note to Reviewer: The following marketing claims may be used with the prefix “This product”.)

- Cleans {and shines} {without bleaching} {by {removing} {dirt} {grime} {and food soils in food preparation and processing areas}} {everyday kitchen messes} {non-food contact kitchen surfaces and food preparation areas} {like dirt, grease and food stains}.
- Cleans rodent soiled areas.
- Deodorizes moist hard, non-porous surfaces by killing microorganisms that cause offensive odors.
- Is a versatile cleaner and scale remover formulated for use on bath and therapy equipment {whirlpools}.
- Is for use in work areas such as tool rooms and garages for odor control and light duty cleaning.
- [{Maximizes} {Improves}] labor results by effectively controlling odors.
- Provides long lasting freshness against tough {pet} odors such as odors from litter boxes and pet accidents.
- Removes dirt.
- Removes [{milkstone} {beerstone}]
- Removes stains.
- Use of this product will control unpleasant [{malodors} {odors}].

PACKAGING CLAIMS

- Concentrate{d}.
- Convenient Trigger Spray. **(Note to Reviewer: To be used on applicable container)**
- Easy to Use.
- Economy size. **(Note to Reviewer: To be used on applicable container)**
- Fewer products – no need for separate deodorizer.
- For use in [{automated dilution systems} {automated} {dilution systems} {(Dilution System trade name)}].
- Makes (insert value) [{Gallons} {Quarts}{Containers}]
- This [{container} {bottle}] is made of {at least} X% post-consumer recycled plastic.

DIRECTIONS FOR USE

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

(Note to Reviewer (General Considerations): Numbered instructions will be used if label space permits, otherwise may appear in paragraph format. The list of organisms can be formatted into paragraph form using a comma to separate organisms. Unit abbreviations can be spelled out. When choosing optional text, appropriate punctuation can be inserted or deleted.)

(Note to Reviewer: The following statement is to be used if any food premise locations are listed on the final label.)

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

(Note to Reviewer: The following statement is to be used if any of the following surfaces are listed on the label: chill tanks, coils and drain pans of air conditioning, coolers, ice chests, ice machines, heat pumps, refrigerated storage and display equipment, refrigeration equipment, refrigerators, refrigerator bins, Slurpee machines, stoves/stovetops, water coolers.)

Allow surfaces to come to room temperature before treatment {with this product}.

(Note to Reviewer: Appropriate dilution rates may be substituted as long as they are equivalent dilution rates.)

{DILUTION TABLE: (Note to Reviewer: This DILUTION TABLE is optional.)}

Use	Dilution	Contact Time
For General or Broad Spectrum Disinfection claims	2 fl. oz. / gal. water	10 minutes
For Animal Virucidal* claims	2 fl. oz. / gal. water	10 minutes
For Non-Food Contact Sanitizing claims	1.5 fl. oz. / 4 gal. water	5 minutes
For Food Contact Sanitizing claims at 300 ppm quat	1.5 fl. oz. / 4 gal. water	1 minute
For Food Contact Sanitizing claims at 400 ppm quat	2 fl. oz. / 4 gal. water	1 minute

GENERAL DISINFECTION

FOR USE AS A {ONE-STEP} {GENERAL} DISINFECTANT {VIRUCIDE*} {DEODORIZER} {CLEANER}:

1. Pre-clean visibly soiled areas.
2. Apply {use solution of} [{2 - 3} fl. oz.] {one - 2-fl. oz. packet} of this product per gal. of water {(1600 {- 2400} ppm active quat)} {(or equivalent use dilution)} to hard, non-porous, non-food contact surfaces using a sponge, brush, cloth, mop, {by immersion}, {auto scrubber}, {{mechanical spray device}, {{{hand pump} {coarse}} trigger spray device}. For spray applications, spray 6 - 8 inches from surface. Do not breathe spray).
3. Treated surfaces must remain visibly wet for 10 minutes.
4. [{Wipe dry} {with a clean cloth} {or} {Allow to air dry}.]
5. Prepare a fresh solution daily or when visibly dirty.

FOR USE AS A {GENERAL} DISINFECTANT {VIRUCIDE*} {DEODORIZER} {CLEANER}:

1. Pre-clean visibly soiled areas.
2. Apply {use solution of} [{2 - 3} fl. oz.] {one - 2-fl. oz. packet} of this product per gal. of water {(1600 {- 2400} ppm active quat)} {(or equivalent use dilution)} to hard, non-porous, non-food contact surfaces using a sponge, brush, cloth, mop, {by immersion}, {auto scrubber}, {{mechanical spray device}, {{{hand pump} {coarse}} trigger spray device}. For spray applications, spray 6 - 8 inches from surface. Do not breathe spray).
3. Treated surfaces must remain visibly wet for 10 minutes. Rinse with potable water after use on surfaces that come in contact with food.
4. [{Wipe dry} {with a clean cloth} {or} {Allow to air dry}.]
5. Prepare a fresh solution daily or when visibly dirty.

SANITIZING

FOOD CONTACT SURFACE {AND TOBACCO PROCESSING EQUIPMENT} SANITIZING DIRECTIONS

(Note to Reviewer: This statement must appear with any of the Food Contact Sanitizing claim unless already included in the use instructions.)

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.

(Note to Reviewer: On the final printed label either the dilution table and/or one of the dilution rates (or equivalent use dilution) will be used. If the dilution table is used then the 300 - 400 ppm dilution instructions from the dilution list will be used.)

FOOD CONTACT SURFACE SANITIZING DILUTION TABLE {FOR HARD, NON-POROUS FOOD CONTACT SURFACES, PUBLIC EATING PLACES, DAIRY PROCESSING EQUIPMENT FOOD PROCESSING EQUIPMENT AND UTENSILS}: To prepare a 300 or 400 ppm active quat solution use the following dilution table. Prepare the correct dilution rate based upon the appropriate use site.

FOOD CONTACT SANITIZING DILUTION TABLE

Active solution	1 gal.	4 gal.	10 gal.	20 gal.
300 ppm	0.38 fl. oz.	1.5 fl. oz.	3.8 fl. oz.	7.5 fl. oz.
400 ppm	0.5 fl. oz.	2 fl. oz.	5 fl. oz.	10 fl. oz.

(OR)

{{FOOD CONTACT SANITIZING} DILUTION LIST}

1.5 fl. oz. of this product per 4 gal. of water {(0.38 fl. oz. per gal. of water)} {(300 ppm active quat)} {(or equivalent use dilution)}

(OR)

2 fl. oz. of this product per 4 gal. of water {(0.5 fl. oz. per gal. of water)} {(400 ppm active quat)} {(or equivalent use dilution)}

(OR)

1.5 - 2 fl. oz. of this product per 4 gal. of water {(0.38 - 0.5 fl. oz. per gal. of water)} {(300 - 400 ppm active quat)} {(or equivalent use dilution)}

(Note to Reviewer: One of the following two headers will be used.)

FOOD CONTACT SURFACE SANITIZING PERFORMANCE {FOR PUBLIC EATING PLACES, DAIRY PROCESSING EQUIPMENT AND FOOD PROCESSING EQUIPMENT, UTENSILS AND OTHER HARD, NON-POROUS FOOD CONTACT SURFACES IN FOOD PROCESSING LOCATIONS, MEAT PLANTS, DAIRIES, BAKERIES, CANNERIES, BEVERAGE PLANTS, RESTAURANTS AND BARS} DIRECTIONS {(REGULATED BY 40 CFR 180.940(a)(c))}:

(OR)

TO SANITIZE HARD, NON-POROUS FOOD CONTACT SURFACES, {FOOD PROCESSING EQUIPMENT} {AND} {OTHER HARD, NON-POROUS SURFACES IN FOOD PROCESSING LOCATIONS}, {DAIRIES}, {RESTAURANTS} {AND} {BARS} {IN A THREE COMPARTMENT SINK}:

Immerse pre-cleaned glassware, dishes, silverware, cooking utensils and other similarly sized food processing equipment in a solution of (insert appropriate food contact dilution from list) {(or equivalent use dilution)} for at least 1 minute. Allow sanitized surfaces to adequately drain {and then air dry} before contact with food {so that little or no residue remains}. Do not rinse.

For articles too large for immersing, apply a use solution of (Insert appropriate food contact dilution from list) {(or equivalent use dilution)} to sanitize hard, non-porous food contact surfaces with a brush, cloth, mop, sponge, auto scrubber, {{mechanical spray device,} {{hand pump} {coarse}} trigger spray device.} For spray applications, spray 6-8 inches from surface. Do not breathe spray. Surfaces must remain visibly wet for at least 1 minute. Allow sanitized surfaces to adequately drain {and then air dry} before contact with food {so that little or no residue remains}. Do not rinse.

Prepare a fresh solution daily or when visibly dirty. For mechanical application, use solution must not be reused for sanitizing applications.

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

1. Thoroughly wash equipment and utensils in a hot detergent solution.
2. Rinse utensils and equipment thoroughly with potable water.
3. Sanitize equipment and utensils by immersion in *(Insert appropriate food contact dilution from table or list)* {(or equivalent use dilution)} of this product for at least 1 minute at a temperature of 75°F.
4. For equipment and utensils too large to sanitize by immersion, apply use solution of *(Insert appropriate food contact dilution from dilution list)* by rinsing, spraying, or swabbing until thoroughly wetted for 1 minute.
5. {Allow sanitized surfaces to adequately drain {and then air dry} before contact with food.} Do not rinse.
6. Prepare a fresh solution daily or when visibly dirty.

{WISCONSIN STATE DIVISION OF HEALTH} DIRECTIONS FOR EATING ESTABLISHMENTS

1. Scrape and pre-wash hard, non-porous 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 *(Insert appropriate food contact dilution from dilution list)*. Immerse all utensils for at least 1 minute or for contact time specified by governing sanitary code.
5. Place sanitized utensils on a rack or drain board to air-dry.
6. Prepare a fresh solution daily or when visibly dirty.

Note: A clean potable water rinse following sanitization is not permitted under Section HFS 196, Appendix 7-204.11 of the Wisconsin Administrative Code (reference 40 CFR 180.940(a)).

CLOSED LOOP {CIRCULATION} SANITIZING {– FOOD PROCESSING EQUIPMENT FLOW/PRESSURE METHOD}:

1. Disassemble equipment and thoroughly clean after use.
2. Assemble equipment into operational position prior to sanitizing.
3. Prepare a sanitizing solution equal to 110% of the volume capacity of the equipment by diluting *(Insert appropriate food contact dilution from dilution list)*.
4. Pump the solution through the system until full flow is obtained at all extremities and the system is completely filled with sanitizer and all air is removed. Surfaces must remain wet for at least 1 minute.

CLEAN-IN-PLACE (CIP) METHOD {FOR} {DAIRY}, {DAIRY FARM} {AND} {FOOD PROCESSING FACILITIES}:

1. Thoroughly flush, clean, and potable water rinse the system.
2. Prepare required volume of sanitizer solution needed by diluting *(Insert appropriate food contact dilution from dilution list)*.
3. To sanitize entire system by circulation methods, run pumps for at least 2 minutes to thoroughly wet and sanitize all parts of the system.

SANITIZING OF {REFRIGERATED} FOOD PROCESSING EQUIPMENT AND OTHER HARD, NON-POROUS SURFACES IN FOOD CONTACT LOCATIONS:

For sanitizing {{food processing equipment.} {dairy equipment.} {refrigerated storage and display equipment} {and} {other}} hard, non-porous food contact surfaces, surfaces must be thoroughly pre-flushed or pre-scraped and, when necessary, presoaked to remove gross food particles.

1. Turn off refrigeration. Allow surfaces to come to room temperature. **(Note: Use this direction only if applicable.)**
2. Unit must be washed with a compatible detergent and rinsed with potable water before sanitizing. **(Note: Use this direction only if applicable.)**
3. Apply a solution of *(Insert appropriate food contact dilution from dilution list)* by {coarse trigger spray device,} direct pouring or by circulating through the system. For spray applications, spray 6 - 8 inches from surface. Do not breathe spray. Surfaces must remain visibly wet for at least 1 minute.
4. [{Drain thoroughly before reuse} {Allow sanitized surfaces to adequately drain}] before contact with food/liquid. Do not rinse. Return machine to service.
5. Prepare a fresh solution daily or when visibly dirty.

SANITIZATION OF INTERIOR HARD, NON-POROUS SURFACES OF {[ICE MACHINES}, {WATER COOLERS}, {WATER HOLDING TANKS} {AND} {PRESSURE TANKS}:] **(Note to Reviewer:** Must choose appropriate instructions below.)

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

1. Shut off incoming water line to machine and turn off refrigeration. Allow surfaces to come to room temperature.
2. Wash with a compatible detergent and rinse with potable water before sanitizing. **(Note: Use this direction only if applicable.)**
3. Apply a solution of *(Insert appropriate food contact dilution from dilution list)* by mechanical spray, direct pouring, or by circulating through the system. Do not breathe spray.
4. Allow surfaces to remain visibly wet or solution to remain in equipment for at least 1 minute. Drain thoroughly before reuse and allow sanitized surfaces to adequately drain {and then air dry} before contact with liquid.
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. (**Note:** Use this direction only if applicable.)
3. Prepare a solution of (*Insert appropriate food contact dilution from dilution list*) {(or equivalent use dilution)}. Apply and/or circulate solution to wet all hard, non-porous surfaces for a minimum contact of 1 minute.
4. Allow sanitized surfaces to adequately drain {and then air dry} before contact with liquid. Do not rinse.
5. Return to service by opening incoming water lines.

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.

1. Unit must be washed with a compatible detergent and rinsed with potable water before sanitizing. (**Note:** Use this direction only if applicable.)
2. Backwash the softener and add a solution of (*Insert appropriate food contact dilution from dilution list*) {(or equivalent use dilution)} 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 gal.)
3. Proceed with the normal regeneration or interrupt the cycle after the brining step and let the softener soak for a minimum of 1 minute.
4. Backwash the softener with potable water to make sure all sanitizing solution is thoroughly rinsed from the unit before returning the system to service. Return system to service. Follow the manufacturer's directions for re-installation of new pre-filters, membrane element and post filter.

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

1. Turn off RO system, drain storage tank and remove membrane element and pre-filters. 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. (**Note:** Use this direction only if applicable.)
3. Fill empty pre-filter housing with a solution of (*Insert appropriate food contact dilution from dilution list*) {(or equivalent use dilution)} and turn on raw water. (**Note:** Standard system capacity is 1 - 2 gal.)
4. After holding tank is full, let system stand idle for a minimum of 1 minute. Turn off water. Drain holding tank.
5. Before the system is put back into service, flush system with potable water to ensure sanitizing solution is rinsed thoroughly from system. Return unit{s} to normal operation. Follow the manufacturer's directions for re-installation of new pre-filters, membrane element and post filter.

BEVERAGE DISPENSING AND SANITARY FILLING EQUIPMENT SANITIZER DIRECTIONS: For sanitizing hard, non-porous bottling or pre-mix dispensing equipment and bottles or cans in the final rinse application. This product is [{to be proportioned into the final rinse water line of the container washer or rinser} {for exterior application to the filler and closing machine}]. Fill equipment with a solution of (*Insert appropriate food contact dilution from dilution list*) {(or equivalent use dilution)}. Surfaces must remain wet for at least 1 minute or until operations resume at which time the sanitizing solution must be drained from the system. Allow sanitized surfaces to adequately drain {and then air dry} before contact with liquid. Do not rinse.

{BEER FERMENTATION} {AND} {MILK} STORAGE TANK SANITIZER DIRECTIONS: For sanitizing hard, non-porous beer fermentation and holding tanks and wine, citrus, milk, and food processing storage and holding tanks. Wash with a compatible detergent and rinse with potable water before sanitizing. Prepare a solution of (*Insert appropriate food contact dilution from dilution list*) {(or equivalent use dilution)} for mechanical or automated systems. {Follow manufacturers' directions for use for application equipment.} Surfaces must remain visibly wet for at least 1 minute. Allow sanitized surfaces to adequately drain before contact with [{food} {liquid}]. Do not rinse. For mechanical operations or automated systems, the used sanitizing solution must not be reused for sanitizing, but can be reused for other purposes such as cleaning.

SANITIZING EGG SHELLS INTENDED FOR FOOD: To sanitize previously cleaned food-grade eggs in shell egg and egg product processing plants, spray with a solution of (*Insert appropriate food contact dilution from dilution list*) {(or equivalent use dilution)}. The solution must be warmer than the eggs, but not exceed 130°F. Wet eggs visibly for 1 minute and allow solution to drain. Eggs sanitized with this product must be subjected to a potable water rinse only if they are to be broken immediately for use in the manufacture of egg products. Eggs must be reasonably dry before casing or breaking. The solution must not be re-used for sanitizing eggs.

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

FOR TREATMENT OF [MEAT] [AND] [POULTRY] [COOKED EGGS] [OR] [FRUIT AND VEGETABLE] [CONVEYOR(S)] [BELTS]: Remove gross food particles and excess soil by a pre-flush or pre-scrape. Wash with a good detergent or compatible cleaner. Rinse equipment thoroughly with potable water and then rinse with a sanitizing solution. During processing apply *(Insert appropriate food contact dilution from dilution list)* (or equivalent use dilution) to conveyors with suitable feeding equipment. Do not allow this solution to be sprayed directly on food. 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, apply solution using coarse spray equipment to peelers, collators, slicers and saws, and other non-porous conveyor equipment. Allow surfaces to remain visibly wet for at least 1 minute. Conveyors and other equipment must be free of product when applying this coarse spray.

GLOVE DIP SANITIZER DIRECTIONS: To reduce cross-contamination [from] [area to area,] [in] [animal areas] [and] [the packaging and storage areas of food plants], dip or soak pre-washed [plastic,] [latex] [or] [other] [synthetic] [rubber] gloved hands in a suitable clean container that contains enough freshly made sanitizing solution to cover the gloved hand area. Do not let sanitizing solution come into contact with exposed skin. Gloved hands must remain visibly wet for at least 1 minute. Do not rinse. Prepare sanitizing solution by adding *(Insert appropriate food contact dilution from dilution list)* (or equivalent use dilution). Prepare a fresh solution daily or when visibly dirty.

GLOVE SPRAY SANITIZER DIRECTIONS: To reduce cross-contamination on treated surfaces [from] [area to area,] [in] [animal areas] [and] [the packaging and storage areas of food plants], spray pre-washed [plastic] [latex] [or] [other] [synthetic] [rubber] gloves thoroughly to ensure sanitizing solution covers the exterior surfaces of the gloves prior to [usage] [wearing] using a coarse spray device. Do not breathe spray. Do not let sanitizing solution come into contact with exposed skin. After applying solution, allow gloves to remain visibly wet for at least 1 minute. Let air dry thoroughly before wearing gloves. Do not rinse. Prepare sanitizing solution by adding *(Insert appropriate food contact dilution from dilution list)* (or equivalent use dilution). Prepare a fresh solution daily.

GLOVE DIP/SPRAY SANITIZER DIRECTIONS: To reduce cross-contamination [from] [area to area,] [in] [animals areas] [and] [the packaging and storage areas of food plants], dip, soak or spray pre-washed [plastic,] [latex] [or] [other] [synthetic] [rubber] gloves thoroughly to ensure sanitizing solution covers the exterior surfaces of the gloves prior to [usage] [wearing]. For spray applications, use a coarse spray device. Do not breathe spray. Do not let sanitizing solution come into contact with exposed skin. After applying solution, allow gloves to remain visibly wet for at least 1 minute. Let air dry thoroughly before wearing gloves. Do not rinse. Prepare sanitizing solution by adding *(Insert appropriate food contact dilution from dilution list)* (or equivalent use dilution). Prepare a fresh solution daily or when visibly dirty.



NON-FOOD CONTACT SURFACE SANITIZING DIRECTIONS

NON-FOOD CONTACT SURFACE SANITIZING: Add [1.5 - 3] fl. oz. [one - 1.5 fl. oz. packet] of this product to 4 gal. of water [(300 - 400) ppm active quat] (or equivalent use dilution). Pre-clean visibly soiled surfaces. Apply solution to hard, non-porous surfaces with a sponge, brush, cloth, mop, [by immersion,] [auto scrubber,] [mechanical spray device,] [hand pump] [coarse] trigger spray device. For spray applications, spray 6-8 inches from surface. Do not breathe spray. Treated surfaces must remain visibly wet for 5 minutes. Prepare a fresh solution daily or when visibly dirty.

ULTRASONIC BATH SANITIZER DIRECTIONS: Pre-clean visibly soiled surfaces. Use this product to sanitize hard, non-porous, non-critical objects compatible with ultrasonic cleaning units. Pour a fresh solution of [1.5 fl. oz.] [one - 1.5 fl. oz. packet] of this product per 4 gal. of water (or equivalent use dilution) [(300 ppm active quat)] directly into bath chamber. Place objects into unit and operate for a minimum of 5 minutes, [according to manufacturers' use directions]. Remove objects and rinse with [sterile] water. [Allow to air dry.] Prepare a fresh solution daily or when visibly dirty.

Note: This product in its use solution is compatible with stainless steel, aluminum, and most other hard, non-porous surfaces. Before product use, it is recommended that you apply product to a smaller test area to determine compatibility before proceeding with its use.

[SHOE] [BOOT] [ENTRYWAY] [BATH] SANITIZER DIRECTIONS: To reduce cross contamination on treated surfaces [from area to area,] [in] [animal areas,] [entryways] [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] [or] [brush] waterproof shoes and place in a use solution of 1.5 - 3] fl. oz. of this product per 4 gal. of water (or equivalent use dilution) [(300 - 400) ppm active quat] [or allow to remain wet] for 5 minutes prior to entering area. Prepare a fresh solution daily or when visibly dirty.

FOR FOOT DIP OF WATERPROOF FOOTWEAR: Use this product at 1.5 - 2] fl. oz. per 4 gal. of water in foot dip tray. Shoe baths must contain at least 1 inch of freshly made solution and be placed at the entrances to buildings. [Scrape] [or] [brush] shoes and place in diluted solution [or allow to remain visibly wet] for 5 minutes before entering building [or in entryways]. Prepare a fresh solution daily or when visibly dirty.

SHOE FOAM DIRECTIONS: To reduce cross-contamination on treated surfaces {{from} {area to area,} {in} {animal areas,} {entryways,} {and} {the packaging and storage areas of food plants,}} apply a foam layer approximately 0.5 - 2 inches thick made from a solution of 1 - 1.5 fl. oz. of this product per gal. of water {{(or equivalent use dilution)}} {{(800 - 1200 ppm active quat)}} at all entrances to buildings, hatcheries, and production and packaging rooms by using a foam generating machine or aerator to apply foam layer. Follow the foaming directions as specified by the manufacturer of the foam generator/aerator. {{Scrape} {or} {brush}} waterproof shoes. Stand and/or walk through foamed area {or allow to remain wet} for 5 minutes prior to entering area. Foam area must be washed and replaced daily or when it appears visibly soiled or dirty.

SHOE SPRAY SANITIZING DIRECTIONS: For visibly soiled exterior surfaces of {{work boots} {shoes} {footwear}}, {{scrape} {wipe}} with brush, sponge or cloth {or Neat Feet Clean Solution Welcome Mat} to remove excess dirt.

1. Prepare a spray bottle by adding 1.5 {- 2} fl. oz. of this product per 4 gal. of water.
2. Spray 6 - 8 inches away from sole of {waterproof} {{work boot} {shoe} {footwear}} to thoroughly wet entire surface.
3. Repeat procedure on other sole.
4. Treated surfaces must remain visibly wet for 5 minutes.
5. {{Allow to air dry} {{{Wipe up} {Absorb}} excess product {with clean cloth} {by stepping on Neat Feet Clean Shoe Solution Welcome Mat}}.

(For food processing or other facilities that have installed entryway sanitizing systems.)

ENTRYWAY SANITIZING SYSTEMS: To reduce cross contamination on treated surfaces from area to area, set the system to deliver a sanitizing solution of 1.5 - 3 fl. oz. of this product per 4 gal. of water {{(or equivalent use dilution)}} {{(300 - 600 ppm active quat)}}. The spray 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. Replace solution daily or when visibly dirty.

Do not mix other foam additives with the sanitizing solution.

ANIMAL PREMISES

{ANIMAL PREMISES :}

(Note to Reviewer: The following statement will be used on all labels with use directions for animal premises except, terrariums, small animal cages, and reptile tanks.)

Prior to use of this product, remove all {{animals} {poultry}} and feed from {{premises} {areas to be treated}}, animal transportation vehicles {(trucks, 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 animals. Empty all troughs, racks and other feeding and watering appliances. Thoroughly clean surfaces with soap or detergent and rinse with water.

FOR USE AS AN ANIMAL PREMISE DISINFECTANT/VIRUCIDE*: Apply a use solution of 2 {- 3} fl. oz. of this product per gal. of water {{(or equivalent use dilution)}} to disinfect hard, non-porous surfaces with a sponge, brush, cloth, {by immersion}, {{mechanical spray device,} {{{hand pump} {coarse}} trigger spray device}. For spray applications, spray 6 - 8 inches from surface. Do not breathe spray. Immerse all halters and other types of equipment used in handling and restraining animals, as well as forks, shovels, and scrapers used for removing litter and manure in the use solution. Treated surfaces must remain visibly wet for 10 minutes. Ventilate buildings, coops, and other closed spaces. Do not house {{animals} {poultry} {livestock}} or employ equipment until treatment has set or dried. Thoroughly scrub all treated feed racks, troughs, automatic feeders, fountains and waterers and other treated equipment which can contact food or water with soap or detergent, and rinse with potable water before reuse.

HATCHERIES: Use to treat hatchers, setters, trays, racks, carts, sexing tables, delivery trucks and other hard, non-porous surfaces. Use 2 {- 3} fl. oz. of this product per gal. of water. Leave all treated surfaces visibly wet for 10 minutes or more. Allow to air dry.

VEHICLES: To {{clean} {and} {disinfect}} hard, non-porous surfaces on vehicles including mats, crates, cabs, and wheels, use 2 {- 3} fl. oz. of this product per gal. of water. Apply use solution to treat hard, non-porous surfaces on vehicles. Leave treated surfaces visibly wet for 10 minutes. Allow to air dry.

DRESSING {/RENDERING} PLANT: Disinfect equipment, utensils, walls, and floors in poultry and animal dressing plants. Disinfect offal rooms, exterior walls and loading platforms of dressing plants. Cover or remove all food and packaging materials. Remove all visible soils prior to application. Saturate surfaces with a solution of 2 {- 3} fl. oz. of this product per gal. of water {or equivalent use dilution} and scrub to loosen all soils. Surfaces must remain visibly wet for 10 minutes, and then be thoroughly rinsed with potable water before operations are resumed.

TERRARIUM AND SMALL ANIMAL CAGE AND CAGE FURNITURE DISINFECTION: {Animals frequently defecate on 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.} (Do not use on porous rocks, hot rocks, and driftwood.)

1. Remove all animals.
2. Thoroughly clean surfaces and objects {such as 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 hard, non-porous surfaces {such as floors, walls, cages {and other washable hard, non-porous surfaces}} with the disinfecting and virucidal* solution of 2 {- 3} fl. oz. of this product per gal. of water {(or equivalent use dilution)} {(1600 ppm active quat)} so as to wet thoroughly.
4. Apply by cloth, mop, brush, sponge, {by immersion,} {auto scrubber,} {{mechanical spray device,} {{{hand pump} {coarse}} trigger spray device}. For spray applications, spray 6-8 inches from surface. Do not breathe spray}. Rub with brush, cloth, or sponge. For smaller surfaces, use a trigger spray bottle to spray surfaces with solution.
5. Allow surfaces to remain visibly wet for a period of 10 minutes.
6. 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.
7. Thoroughly scrub all treated surfaces (except gravel) with soap or detergent and rinse with potable water before reuse.
8. Do not return animals to the habitat until it is dry and ventilated.
9. Clean terrarium at least once weekly or more as needed. Change cloth, sponge, or towels frequently to avoid redeposition of soil.
10. Prepare a fresh solution daily or more often if use solution becomes visibly soiled or dirty.

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 animal. If this product comes into contact with the animal's skin, then immediately wash the material off of the animal with lukewarm water. If the 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 droppings from surfaces. Empty all equipment used for feeding or watering reptiles. Thoroughly clean surfaces with soap or detergent and rinse with water. Apply disinfecting and virucidal* solution of 2 {- 3} fl. oz. of this product per gal. of water {(or equivalent use dilution)} {(1600 {- 2400} ppm active quat)} {to hard, non-porous surfaces of the [{enclosure} {tank}]}. Apply by cloth, mop, brush, sponge, {by immersion,} {auto scrubber,} {{mechanical spray device,} {{{hand pump} {coarse}} trigger spray device}. For spray applications, spray 6 - 8 inches from surface. Do not breathe spray}. Allow surfaces to remain visibly wet for 10 minutes. Wipe dry {with a paper towel}. Rinse 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. Prepare a fresh solution daily or when visibly dirty.

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.

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, add [{1.5 {- 2} fl. oz.} {{one - 1.5 fl. oz. packet}}] of this product to 4 gal. of water {(300 {- 400} ppm active quat)} {(or equivalent use dilution)} and apply to hard, non-porous trimmer surfaces with a sponge, brush, cloth, {by immersion,} {{{hand pump} {coarse}} trigger spray device}. For spray applications, spray 6 - 8 inches from surface. Do not breathe spray.} Treated surfaces must remain visibly wet for 5 minutes. Prepare a fresh solution daily or when visibly dirty.

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

DEODORIZATION/CLEANING

FOR USE AS A {GENERAL} CLEANER {AND/OR DEODORIZER}: Apply use solution of 1 - 1.5 fl. oz. of this product per 4 gal. of water to hard, non-porous surfaces. [{Rinse} {Wipe up excess liquid {with a paper towel}}] {and} {or} {Allow to air dry}. For heavy-duty use, [{add} {mix} {apply}] 2 - 3 fl. oz. of this product per 4 gal. of water to clean hard, non-porous surfaces.

GENERAL DEODORIZATION: To deodorize, apply 1 - 1.5 fl. oz. of this product per 4 gal. of water to hard, non-porous surfaces. [{Rinse} {Wipe up excess liquid {with a paper towel}}] {and} {or} {Allow to air dry}.

OTHER USES

TO SANITIZE {{BARBER} {MANICURE} {NAIL} {SALON}} INSTRUMENTS AND TOOLS: Immerse pre-cleaned barber/salon instruments and tools {such as combs, brushes, razors, scissors, trimmer and/or clipper blades and manicure and pedicure instruments} in a use solution of 1.5 fl. oz. of this product per 4 gal. of water {(or equivalent use dilution)} for at least 5 minutes. Rinse thoroughly and dry before use. Prepare a fresh solution daily or when visibly dirty. (Not for use in CA.)

DISINFECTION OF HARD, NON-POROUS SURFACES IN WHIRLPOOL UNITS: After using the whirlpool unit, drain unit. Prepare a use solution of 2 {- 3} fl. oz. of the product per gal. of water {(or equivalent use dilution)}. Pre-clean visibly soiled surfaces with the use solution, then refill the unit with use solution to just cover the intake valve {or 2 inches above the highest jet}. Briefly start the pump to circulate the solution. Turn off the pump. Wash down the unit sides, seat of the chair lift and any other related equipment with a clean swab, brush or sponge. Treated surfaces must remain visibly wet for 10 minutes. After the unit has been thoroughly disinfected, drain the solution from the unit and rinse disinfected surfaces with fresh water. Wipe dry with a clean sponge or cloth or allow to air dry.

SANITIZATION OF HARD, NON-POROUS SURFACES IN WHIRLPOOL UNITS: To remove body oils, dead tissue, soil and all other buildups or organic matter on surfaces after using the whirlpool unit, drain unit. Prepare a use solution of 1.5 {- 2} fl. oz. of this product per 4 gal. of water {(or equivalent use dilution)} {(300 ppm active quat)}. Pre-clean visibly soiled surfaces with the use solution, then refill the unit with use solution to just cover the intake valve {or 2 inches above the highest jet}. Briefly start the pump to circulate the solution. Turn off the pump. Wash down the unit sides, seat of the chair lift and any other related equipment with a clean swab, brush or sponge. Treated surfaces must remain wet for 5 minutes. After the unit has been thoroughly sanitized, drain the solution from the unit and rinse all with fresh water. Then the unit is ready for reuse.

MUSHROOM FARM INDUSTRY USE DIRECTIONS

Site Preparation: Remove gross contamination and debris. This may be accomplished by using a shovel, broom, or vacuum, depending on the area to be disinfected.

Disinfection: Pre-clean visibly soiled areas. Use {{2 {- 3} fl. oz.} {{one - 2 fl. oz. packet}}} of this product per gal. of water {(or equivalent use dilution)} use solution. Wet all hard, non-porous surfaces thoroughly. Treated surfaces must remain visibly wet for 10 minutes. Let air-dry. Prepare a fresh solution for each use.

For Heavy Duty Cleaning: When heavy duty cleaning is desired, use 2 {- 3} fl. oz. of this product per gal. of water {(or equivalent use dilution)}. Heavily soiled areas will 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.

ALTERNATE CONTAINER/DELIVERY SYSTEMS

AUTOMATED DILUTION SYSTEM {{(DILUTION SYSTEMS TRADE NAME)}} INSTRUCTIONS:

Remove {{cap} {spray nozzle}} from empty container. Fill empty container with a freshly prepared use-solution. Replace {{cap} {spray nozzle}}. Place correct use-dilution label on newly filled container.

(OR)

{Remove cap and} Insert cartridge into dispenser. {See dispenser instructions for proper placement of cartridge. {{Press button} {or} {turn knob}}} to dispense *(Insert appropriate dilution from dilution list)* of this product into a {{bucket}, {bottle}, {scrubber} or {other} {container}.}

(OR)

Turn off water to connect {{unit} {cartridge}}. Attach water source. Rotate control knob to fill a {{bottle} {or} {bucket} {other container}}. Squeeze handle to dispense *(Insert appropriate dilution from dilution list)*. {See device instruction manual for more information.}

(OR)

Attach sprayer unit to hose. Secure tightly, Check that the sprayer is in the off position. Turn on water. Turn sprayer to on position to dispense *(insert appropriate dilution from dilution list)*. Spray evenly over surface. When finished turn sprayer to off position and then turn water off. Separate mixing of the concentrate or other application equipment is not required. First ensure the hose faucet is turned off.

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 {{hose} {system}} to dispense according to directions on the box.

{COARSE} TRIGGER SPRAYERS: Fill bottle from dispenser. {Apply to surfaces according to directions above.}

SPRAY USE INSTRUCTIONS:

How to Assemble Extendable Trigger

1. Remove cap from bottle.
2. Insert end of tube into bottle until new cap meets bottle.
3. Twist cap onto bottle until secure.

How to Spray

1. Adjust nozzle to ON (**Note to Reviewer:** *There will be an ON symbol here*) position as indicated on nozzle.
2. [{To prime sprayer, direct nozzle toward surface to be treated and squeeze trigger several times until liquid is seen through the length of the tube. **Note:** Keeping sprayer head below the level of liquid in bottle will make priming easier.} {When priming, hold sprayer level to the ground. If held at an angle, sprayer will not prime.}]

After Use

1. Turn nozzle to OFF (**Note to Reviewer:** *There will be an OFF symbol here*) position.

(Spray Cap container language)

Shake Well. Remove sticker. Open flip cap. Firmly insert red hose tip.

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

(**Note to Reviewer:** *For pre-measured tear open Disinfection packet only*)

PACKETS: [{(Simply) (Tear) open and}] pour contents into X gal. of water. Keep packets in box until ready to use.

(**Note to Reviewer:** *For pre-measured tear open Non-Food Contact Sanitizer packet only*)

PACKETS: [{(Simply) (Tear) open and}] pour contents into X gal. 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} {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.



STORAGE AND DISPOSAL

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

{PESTICIDE} STORAGE: Store only in original 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 HANDLING:

(**Note to Reviewer:** *One or more of the following paragraphs for Container Handling will be selected, depending on packaging use/type.*)

{For products with industrial, institutional, commercial use – May choose appropriate non-refillable/refillable statement.}

{For non-refillable containers equal to or less than 5 gal.}

Non-Refillable Container. Do not reuse or refill this container. Triple rinse container {(or equivalent)} promptly after emptying. Triple rinse as follows: Fill the container ¼ full with water and recap. Shake for 10 seconds. Drain for 10 seconds after the flow begins to drip. Follow Pesticide Disposal instructions for rinsate disposal. Repeat this procedure two more times. Then offer for recycling if available or puncture and dispose of in a sanitary landfill, or by incineration.

{For non-refillable containers greater than 5 gal.}

Non-Refillable Container. Do not reuse or refill this container. Triple rinse container {(or equivalent)} promptly after emptying. Triple rinse as follows: Fill the container ¼ full with water. Replace and tighten closures. Tip container on its side and roll it back and forth, ensuring at least one complete revolution, for 30 seconds. Stand the container on its end and tip back and forth several times. Turn the container over onto its other end and tip back and forth several times. Follow Pesticide Disposal instructions for rinsate disposal. Repeat this procedure two more times. Then offer for recycling if available or puncture and dispose of in a sanitary landfill, or by incineration.

{For non-refillable packets, Bag-In Box, and other sealed containers}

(**Note to Reviewer:** *sealed containers are designed to reduce worker exposure to the concentrate. None of these types of containers can be triple rinsed because they are closed, welded, sealed containers.*)

Non-Refillable Container. Do not reuse or refill this container. {Wrap empty container and} Put in trash or offer for recycling.

{Refillable containers}

Refillable Container. Refill this container with this product only. Do not reuse this container for any other purpose. Cleaning the container before final disposal is the responsibility of the person disposing of the container. Cleaning before refilling is the responsibility of the refiller. To clean the container before final disposal empty the remaining contents from this container into application equipment or a mix tank. Fill container about 10 percent full with water. Agitate vigorously or recirculate water with the pump for 2 minutes. Pour or pump rinsate into application equipment or rinsate collection system. Repeat this rinsing procedure two more times.

PRECAUTIONARY STATEMENTS HAZARDS TO HUMANS AND DOMESTIC ANIMALS

DANGER. Corrosive. Causes irreversible eye damage and skin burns. May be fatal if inhaled. Harmful if swallowed or absorbed through the skin. Do not breathe spray mist. Do not get in eyes, on skin or on clothing. Wear a minimum of a NIOSH-approved particulate filtering facepiece respirator with any N, R, or P filter. 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, using tobacco or using the toilet. Remove contaminated clothing and wash clothing before reuse.

ENVIRONMENTAL HAZARDS

(If container is equal to or greater than 5 gal., the following statement must appear on the label.)

This product is toxic to fish and aquatic invertebrates. 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.

(If container is less than 5 gal., use the following as an alternate to the above statement.)

This product is toxic to fish and aquatic invertebrates.

{SPANISH ADVISORY STATEMENTS}

(Note to Reviewer: This statement is optional except when used on labels with agricultural uses.)

{SI USTED NO ENTIENDE LA ETIQUETA, BUSQUE A ALGUIEN PARA QUE SE LA EXPLIQUE A USTED EN DETALLE.
IF YOU DO NOT UNDERSTAND THE LABEL, FIND SOMEONE TO EXPLAIN IT TO YOU IN DETAIL.}

GRAPHICS AND ICONS

(Note to Reviewer: These are representative icons for use sites/application methods that may appear on the label with the appropriate directions for use, PPE, or package type.)

<i>{Picture of Dishes}</i>	<i>{Picture of Three Compartment Sink}</i>	<i>{Picture of Gloved Hand and Towel}</i>	<i>{Picture of Sink}</i>
<i>{Picture of Laboratory Equipment}</i>	<i>{Picture of Gloved Hand and Spray Bottle}</i>	<i>{Recycling Logo}</i>	<i>{Picture of Mop and Bucket}</i>
<i>{Disinfectant Logo}</i>	<i>{Baby Drowning in Bucket Warning Graphic}</i>	<i>{Made in USA Logo/Flag}</i>	

(Note to Reviewer: The following may be used only if the supplemental registrant has obtained a Kosher/NSF listing. Allowed on back or side panel only.)

{Kosher Logo}

{NSF Logo}

{NSF Listed}

{{Insert 6-Digit NSF Listing Number Here}}

WARRANTY STATEMENT

(Note to Reviewer: These statements are optional.)

Read Product Safety Data Sheet prior to use. Product warranty, disclaimer and limitation of liability are found on the Product Safety Data Sheet. Unless inconsistent with applicable law, use of Product signifies agreement with these provisions.

Lea la Hoja de Seguridad del Producto antes de usarlo. La garantía del producto, declinación y limitación de responsabilidad se encuentran en la Hoja de Seguridad del Producto. A menos de que sea inconsistente con la ley, el uso del producto significa acuerdo con estas disposiciones.

X FL. OZ. PACKET (OR EQUIVALENT USE DILUTION) LABEL TO BE USED WITH MASTER CONTAINER LABEL

MAQUAT[®] MQ615-AS

(Note to Reviewer: Marketing claims may be used on the pouch.)

{FOR USE AS} {A} {GENERAL} {DISINFECTANT}
{NON-FOOD CONTACT SANITIZER} {FOOD CONTACT SANITIZER}

NOT FOR RESALE

ACTIVE INGREDIENTS:

Phosphoric Acid	30.00%
Alkyl (50% C ₁₄ , 40% C ₁₂ , 10% C ₁₆)	
Dimethyl Benzyl Ammonium Chloride	4.10%
Octyl Decyl Dimethyl Ammonium Chloride	3.07%
Didecyl Dimethyl Ammonium Chloride.....	1.54%
Dioctyl Dimethyl Ammonium Chloride.....	1.54%
OTHER INGREDIENTS:	59.75%
TOTAL:	100.00%

KEEP OUT OF REACH OF CHILDREN DANGER {PELIGRO}

SEE {{OUTER CONTAINER} {INSERT}} FOR PRECAUTIONARY STATEMENTS AND USE DIRECTIONS

MIX {EACH} (insert fl. oz.) PACKET WITH (insert volume). OF WATER {TO MAKE {X} PPM QUAT SOLUTION}

(Note to Reviewer: The following text is optional.)

{SI USTED NO ENTIENDE LA ETIQUETA, BUSQUE A ALGUIEN PARA QUE SE LA EXPLIQUE A USTED EN DETALLE.
IF YOU DO NOT UNDERSTAND THE LABEL, FIND SOMEONE TO EXPLAIN IT TO YOU IN DETAIL.}

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



MASON CHEMICAL COMPANY
"The Quaternary Specialists"
9075 Centre Pointe Dr., Ste. 400
West Chester, OH 45069
513-326-0600
Toll Free: 800-70-PILOT
EPA Reg. No. 10324-67 EPA Est. No.

NET CONTENTS: X FL. OZ.