

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

JAN 29 1999

Subject: Maquat 7.5-M  
EPA Registration No. 10324-81  
Amendment Dated October 8, 1998

Attn: Marc M. Mason  
General Manager

The amendment referred to above, submitted in connection with registration under the Federal Insecticide, Fungicide and Rodenticide Act, as amended, is acceptable. A stamped copy of the label is enclosed for your records.

Submit one (1) copy of the finished printed label before this product is released for shipment.

If you have any questions concerning the comments in this letter, you should contact Zenobia Jones at (703) 308-6198.

Sincerely,



Velma Noble  
Product Manager 31  
Regulatory Management Branch 1  
Antimicrobial Division (7510W)

CONCURRENCES

SYMBOL	7510W						
SURNAME	Z. Jones						
DATE	1/27/99						

#### SHOE BATH SANITIZER DIRECTIONS

To prevent tracking harmful organisms into animal areas, shoe baths containing one inch of freshly made sanitizing solution should be placed at all entrances to buildings and hatcheries. Scrape shoes and place in a 0.34 oz. of this product per gallon of water (200 ppm active) solution for 60 seconds prior to entering area. Change the sanitizing solution in the bath daily or when solution appears dirty.

**SALON/BARBER INSTRUMENTS AND TOOLS SANITIZER DIRECTIONS**  
Pre-clean soiled instruments and tools. Completely immerse water safe nonporous instruments and tools in a solution of 0.34 oz. per gallon (200 ppm active) of water for at least 60 seconds. Rinse thoroughly and dry before use. Fresh solution should be prepared daily or more often if solution becomes cloudy or soiled.

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

#### BEVERAGE DISPENSING EQUIPMENT SANITIZER DIRECTIONS

Fill equipment with a solution of 1 to 1.36 ozs of this product per 4 gallons of water (150-200 ppm active). Allow solution to remain in equipment for at least 60 seconds. Drain thoroughly before reuse. No rinse required.

#### SANITARY FILLING EQUIPMENT SANITIZER DIRECTIONS

Prepare a solution of 1 to 1.36 ozs of this product per 4 gallons of water (150-200 ppm active) for final washer and rinse applications. Allow surfaces to remain wet for at least 60 seconds. Drain thoroughly before reuse. No rinse required.

#### STORAGE TANK SANITIZER DIRECTIONS

Prepare a solution of 1 to 1.36 ozs of this product per 4 gallons of water (150-200 ppm active) for mechanical or automated systems. Allow surfaces to remain wet for at least 60 seconds. Drain thoroughly before reuse. No rinse required.

#### 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 1 to 1.36 ozs of this product per 4 gallons of warm water (150-200 ppm active). The solution should be warmer than the eggs, but not to exceed 130°F. Wet eggs thoroughly and allow to drain. Eggs sanitized with this product shall be subjected to a potable water rinse only if they are to be broken immediately for use in the manufacture of egg products. Eggs should be reasonably dry before casing or breaking. The solution should not be re-used for sanitizing eggs.

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

This product may be used on washable hard nonporous surfaces including food preparation and storage areas, dishes, glassware, silverware, cooking utensils, cutting boards, coolers, ice chests, refrigerator meat and vegetable and egg bins, Tupperware, kitchen equipment such as food processors, blenders, cutlery and other utensils, countertops, slurry machines, stovetops, sinks, appliances, refrigerators, tables, picnic tables, outdoor furniture, chairs, desks, telephones, highchairs, bed frames, washable walls, cabinets, doorknobs, baby toys, telephones, shower stalls, tubs and tiles, toilets, portable toilets, porcelain tiling, garbage cans, exhaust fans, refrigerated storage and display equipment, coils and drain pans of air conditioning and refrigeration equipment and heat pumps, beer fermentation and holding tanks, bottling or pre-mix dispensing equipment, stainless steel, enameled surfaces, woodwork, Formica, vinyl, leather and plastic upholstery, bathtubs, shower stalls, sinks, urinals, toilet bowls, toilet bowl surfaces, related fixtures, walls, kennel runs, cages, floors, conductive flooring and other hard nonporous surfaces (such as metal, stainless steel, glazed porcelain, ceramic, fiberglass, stone and plastic). Dishes, silverware, glasses, cooking utensils and other similar size food processing equipment can be sanitized by immersion. No potable water rinse is required.

This product is recommended for Poultry Premise Sanitation (Hatcheries), Egg Receiving Area, Egg Holding Area, Settle Room, Tray Dumping Area, Trays, Buggies, Racks, Egg Flats, Chick Holding Room, Hatchery Room, Chick Processing Area, Chick Loading Area, Poultry Buildings, Ceilings, Sidewalls and Floors, Drinkers, and all other Poultry House related Equipment, and all other surfaces in the Hatchery Environment.

This product is recommended for Swine Premise Sanitation; Waterers and Feeders, Hauling Equipment, Dressing Plants, Loading Equipment, Farrowing Barns and Areas, Nursery, Blocks, Creep Area, Chutes.

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

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

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

(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.

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

## STORAGE AND DISPOSAL

**STORAGE INSTRUCTIONS:** Do not contaminate water, food or feed by storage or disposal. Open dumping is prohibited. Store only in original container. 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 residue 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

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

# PRECAUTIONARY STATEMENTS

## DANGER

### Hazard to Humans and Domestic Animals KEEP OUT OF REACH OF CHILDREN. CORROSIVE.

Causes irreversible eye damage and skin burns. Harmful or fatal if swallowed. Do not get in eyes, on skin or on clothing. Wear goggles or face shield and rubber gloves when handling. Wash thoroughly with soap and water after handling. Remove and wash contaminated clothing.

### DIRECTIONS FOR USE

#### GENERAL CLASSIFICATION

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

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

Apply this product with a cloth, mop or mechanical spray device. When applied with a mechanical spray device, surfaces must be sprayed until thoroughly wetted. Treated surfaces must remain wet for 10 minutes. If mechanical spray is used spray should be coarse. A fresh solution should be prepared daily or when use solution becomes visibly dirty. For heavily soiled areas, a preliminary cleaning is required.

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

**DISINFECTION** in Hospitals, Nursing Homes and other Health Care Institutions. For disinfecting floors, walls, countertops, bathing areas, lavatories, bedframes, tables, chairs, garbage pails and other hard non-porous surfaces.

Add 3.5 ozs of this product to 4.5 gallons of water. Apply to previously cleaned hard surfaces. At this use level, this product is effective against *Pseudomonas aeruginosa*, *Staphylococcus aureus*, *Salmonella choleraesuis*, *Listeria monocytogenes*, *Staphylococcus aureus* (Methicillin resistant) and *Campylobacter jejuni* in the presence of 5% blood serum when evaluated by the AOAC Use-Dilution test.

**Virucidal Performance** — At 3.5 ozs. per 4.5 gallons use level, this product was evaluated in the presence of 5% serum and found to be effective against the following viruses: Influenza A<sub>2</sub> (Hong Kong), Herpes Simplex Type 1 and Type 2, Vaccinia, New Castle Disease, Influenza A<sub>2</sub>/J305, and Avian Influenza/Turkey/Wisconsin on hard nonporous environmental surfaces. At 3.5 ozs. Per 4.5 gallons 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).

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

Effective against HIV on pre-cleaned environmental surfaces/objects previously

Soiled with blood/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 1 (HIV-1) (associated with AIDS).

**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.

**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 should be autoclaved and disposed of according to federal, state and local regulations for infectious waste disposal.

**Contact Time:** Leave surfaces wet for two minutes. This contact time will not control other common types of viruses and bacteria.

# MAQUAT 7.5-M

Disinfectant — Fungicide — Deodorizer —  
Virucide\* — Sanitizer with Organic Soil  
Tolerance For Hospitals — Institutional —  
Industrial, School, Dairy and Other Farm Use,  
Restaurant Food Handling and Process Areas,  
Bar and Institutional Kitchen Use and for  
Sanitizing and Controlling Slime Build-up in Ice  
Machines

### ACTIVE INGREDIENTS:

Octyl Decyl Dimethyl Ammonium Chloride	2.250%
Didecyl Dimethyl Ammonium Chloride	1.125%
Dioctyl Dimethyl Ammonium Chloride	1.125%
Alkyl (C <sub>14</sub> , 50%; C <sub>12</sub> , 40%; C <sub>16</sub> , 10%) dimethyl benzyl ammonium chloride	3.000%

### INERT INGREDIENTS:

	92.500%
<b>TOTAL</b>	<b>100.000%</b>

## KEEP OUT OF REACH OF CHILDREN

## DANGER

See left panel for additional  
precautionary statements

### STATEMENT OF PRACTICAL TREATMENT

If on skin: Wash with plenty of soap and water. Get medical attention.  
If in eyes: Hold eyelids open and flush with a steady, gentle stream of water for 15 minutes. Get medical attention.

If swallowed: Call a doctor or get medical attention. Do not induce vomiting or give anything by mouth to an unconscious person. Drink promptly a large quantity of milk, egg whites, gelatin solution or if these are not available, drink large quantities of water. Avoid alcohol.

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

## MASON CHEMICAL COMPANY "THE QUATERNARY SPECIALISTS"

721 W. Algonquin Road  
Arlington Heights, IL 60005  
847-290-1621

Toll Free:

1-800-362-1855

E.P.A. Reg. No. 10324-81

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

NET CONTENTS

BATCH NO

Disinfection in Institutions, Industry and Schools, Add 2 oz. of this product to 4.5 gallons of water.

**FUNGICIDAL PERFORMANCE.** This product at 0.5 ozs. Per 2.25 gallons of water 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, utilizing the AOAC Fungicidal Test.

**Disinfection of Barber Tools.** Pre-cleaned barber tools (such as combs, brushes, razors, and scissors) can be disinfected by immersing in a 0.5 oz. per gallon solution of this product.

**Disinfection of Poultry Equipment, Swine Quarters, Animal Quarters and Kennels.** Poultry brooders, water founts, feeding equipment and other animal quarters (such as stalls and kennel areas) can be disinfected after thoroughly cleaning by applying a solution of 3.5 ozs. of this product to 4.5 gallons of water. Surface must remain wet for 10 minutes. Small utensils should be immersed in this solution. Prior to disinfection, all poultry, other animals and their feeds must be removed from the premises. This includes emptying all troughs, racks and other feeding and watering appliances. Remove all litter and droppings from floors, walls and other surfaces occupied or traversed by poultry or other animals.

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

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

**HATCHERIES:** Use 3.5 ozs of this product per 4.5 gallons of water to treat hatching, setters, trays, racks, carts, sexing tables, delivery trucks and other hard surfaces. Leave all treated surfaces exposed to solution for 10 minutes or more and allow to air dry.

**VEHICLES:** Clean all vehicles including mats, crates, cabs, and wheels with high pressure water and this product. Use 3.5 ozs of this product per 4.5 gallons of water to treat all vehicles. Leave all treated surfaces exposed to solution for 10 minutes or more and allow to air dry.

### DRESSING PLANT DISINFECTANT DIRECTIONS

Disinfect equipment, utensils, walls and floors in poultry and animal dressing plants with a solution of 3.5 ozs of this product per 4.5 gallons of water. Equipment and utensils must remain wet for 10 minutes then thoroughly rinsed with potable water before operations are resumed. Disinfect all rooms, exterior walls and loading platforms of dressing plants.

### NON-ACID TOILET BOWL DISINFECTANT DIRECTIONS

From Concentrate:

Add ¼ oz. to the toilet bowl or urinal and mix. Brush thoroughly over exposed surfaces and under the rim with a cloth, mop, or sponge. Repeat and allow to stand for 10 minutes and flush.

From use-solution:

Empty toilet bowl or urinal and apply a 0.78 oz per gallon use solution to exposed surfaces including under the rim with a cloth, mop, sponge or sprayer; allow to stand for 10 minutes and flush.

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

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

Apply a solution of 1 to 1.36 ozs. of this product in 4 gallons of water, (150-200 ppm active) to a pre-cleaned, hard non-porous surface with a cloth, mop, sponge, sprayer or by immersion. For spray applications, use a coarse mist, pump or trigger sprayer. Spray 6 to 8 inches from surface, rub with brush, sponge, or cloth. Do not breathe spray mist. With spray applications cover or remove all food products. Surfaces should remain wet for at least 1 minute followed by adequate draining and air drying. A fresh solution should be prepared daily or when use solution becomes visibly dirty. For mechanical application use solution may not be reused for sanitizing applications.

Apply to sinks, countertops, refrigerated storage and display equipment and other stationary hard surfaces by cloth or brush or mechanical sprayer. **NO POTABLE WATER RINSE IS REQUIRED.**

Dishes, silverware, glasses, cooking utensils and other similar size food processing equipment can be sanitized by immersion in a 1 to 1.36 ozs. per 4 gallon solution of this product. **NO POTABLE WATER RINSE IS REQUIRED.**

**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. **No Potable Water Rinse is Required.**

1. Turn off refrigeration
2. Wash and rinse all surfaces thoroughly.
3. Apply a solution of 1 to 1.36 ozs. Of this product in 4 gallons of water (150 - 200 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 should be prepared for each cleaning. No potable water rinse is required when product is used as directed.
4. Return machine to service.

### U.S. PUBLIC HEALTH SERVICE

#### FOOD SERVICE SANITIZATION RECOMMENDATIONS

#### CLEANING AND SANITIZING:

Equipment and utensils shall be thoroughly preflushed or prescrubed, and when necessary, presoaked to remove gross food particles and soil.

1. Thoroughly wash equipment and utensils in a hot detergent solution.
2. Rinse utensils and equipment thoroughly with clean water.
3. Sanitize equipment and utensils by immersion in a 1 to 1.36 ozs. of this product per 4 gallons of water for at least 60 seconds at a temperature of 75°F. This dilution is equivalent to a solution containing 50 ppm available chlorine.
4. For equipment and utensils too large to sanitize by immersion, apply 1.25 oz/gal solution of this product (366 ppm active) by rinsing, spraying or swabbing until thoroughly wetted.
5. Allow sanitized surfaces to drain and air dry. Do not rinse.

#### DIRECTIONS FOR RESTAURANT AND BAR RINSE:

Equipment and utensils should be thoroughly preflushed or prescrubed 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, cooking utensils, immerse in a solution containing 1 to 1.36 ozs. of this product per 4 gallons of water. Allow surface to remain wet for at least 60 seconds. Drain thoroughly before reuse. No rinse is required.

#### DIRECTIONS FOR FOOD PROCESSING EQUIPMENT AND DAIRIES:

Clean and rinse equipment thoroughly, then apply sanitizing solution containing 1 to 1.36 ozs of this product per 4 gallons of water. No rinse is required.

### WISCONSIN STATE DIVISION OF HEALTH

#### DIRECTIONS FOR EATING ESTABLISHMENTS

1. Scrape and pre-wash utensils and glasses whenever possible.
2. Wash with a good detergent or compatible cleaner.
3. Rinse with clean water.
4. Sanitize in a solution of 1.36 oz/4 gallons of this product. (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.

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

#### SANITIZER DIRECTIONS FOR NON-FOOD CONTACT SURFACES

Apply sanitizer use solution to pre-cleaned, hard nonporous surfaces with a cloth, mop, sponge, sprayer or by immersion. For sprayer applications, use a coarse mist pump or trigger sprayer. Spray 6-9 inches from surface, rub with brush, sponge or cloth. Do not breathe spray mist. **NOTE:** With spray applications, cover or remove all food products. Treated surfaces must remain wet for 1 minute, then wipe with sponge, mop or cloth or allow to air dry.

At 1 oz. per 4 gallons this sanitizer fulfills the criteria of Appendix F of the Grade A Pasteurized Milk Ordinance, 1978 Recommendations of the U.S. Public Health Service in waters up to 500 ppm of hardness calculated as CaCO<sub>3</sub> when evaluated by the AOAC Germicidal and Detergent Sanitizer Method against *Escherichia coli* and *Staphylococcus aureus*.

The udders, flanks and teats of dairy cows can be sanitized by washing with a solution of 1 oz. of this product in 4 gallons of warm water. **NO POTABLE WATER RINSE IS REQUIRED.** Use a fresh towel for each cow. Avoid contamination of sanitizing solution by dirt and soil. Do not dip used towel in sanitizing solution. When solution becomes visibly dirty, discard and prepare fresh solution.

ACCUMULATED COMMENTS

in EPA Letter Dated:

JAN 29 1999

Under the Federal Insecticide,  
Fungicide, and Rodenticide Act as  
amended, for the pesticide,  
registered under EPA Reg. No.  
10324-81

pg-1