

AUG - 9 2002

Marc M. Mason
General Manager
Mason Chemical Company
721 W. Algonquin Road
Arlington Heights, IL 60005

Subject: Notification per PR Notice 98-10
Maquat 50DS
EPA Registration No. 10324-96
Application Dated: July 10, 2002
EPA Received Date: July 10, 2002

Dear Mr. Mason:

This letter acknowledges receipt of your notification, submitted in connection with registration under FIFRA 3(c)9 and PR Notice 98-10.

Proposed Notification

The proposed changes correspond to the December 14, 2001 stamped label. The following proposed changes are acceptable by notification:

- On page 2, in the paragraph beginning "This product is recommended for use as a sanitizer on dishes, glassware and utensils...", change the sentence "A potable water rinse is not required." to read "A potable water rinse is not allowed."
- On page 3, in the paragraph beginning "Dishes, silverware, glasses, cooking utensils and other..." change sentence "No potable water rinse required." to read "No potable water rinse allowed."
- On page 4, in the paragraph beginning "Before use in a federally inspected meat and poultry...", change the sentence "A potable water rinse is not required." to read "A potable water rinse is not allowed."
- On page 4, add HBV instructions with the HIV instructions. Add the following statement to the Contact Time section: "For HBV leave surfaces wet for 10 minutes with 4 ounces per 25 gallons (or equivalent use dilution)(625 ppm active quat) in the presence of 200 ppm hard water (CaCO₃ and 100% serum)."
- On page 5, correct a typo under the heading "To control the growth of mold and mildew on large inflatable nonporous plastic and rubber structures." Change 3 ounces to 4 ounces and change the ppm to 625.

SYMBOL	75/62						
SURNAME	Schrey						
DATE	8-8-02						

- On page 7 and 8, under the "Food Contact Sanitizing Directions", change all sentences reading "No potable water rinse is required." to read "No potable water rinse is allowed."
- On page 8, under the "Sanitizing of Food Processing Equipment (Ice Machines) and Other hard Surfaces in Food Contact Locations" section, change all sentences reading "No potable water rinse is required." to read "No potable water rinse is allowed."
- On page 8, under the "Directions for Restaurant and Bar Sanitizer", change all sentences reading "No rinse is required." to read "No rinse is allowed."
- On page 9, beginning with the "Directions for Food Processing Equipment and Dairies" through the "Storage Tank Sanitizer Directions", change all sentences reading "No rinse is required." to read "No rinse is allowed."

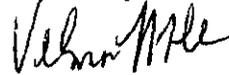
General Comments

Based on a review of submitted materials, the following comment applies:

The application for notification is acceptable and has been made a part of the records for this file.

Should you have any questions regarding this letter, please contact me at 703-308-6233.

Sincerely,



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



Read instructions on reverse before completing form.

Form Approved. OMB No. 2070-0080. Approval expires 2-28-95

3/10



United States
Environmental Protection Agency
Washington, DC 20460

Registration
 Amendment
 Other

OPP Identifier Number

Application for Pesticide - Section I

1. Company/Product Number 10324-96	2. EPA Product Manager Noble	3. Proposed Classification <input checked="" type="checkbox"/> None <input type="checkbox"/> Restricted
4. Company/Product (Name) Maquat 50DS	PM# 31	
5. Name and Address of Applicant (Include ZIP Code) Mason Chemical Company 721 W. Algonquin Rd. Arlington Heights, IL 60005 <input type="checkbox"/> Check if this is a new address	6. Expedited Review. In accordance with FIFRA Section 3(c)(3)(b)(i), my product is similar or identical in composition and labeling to: EPA Reg. No. _____ Product Name _____	

Section - II

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

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

On pages 3, 9, and 10, change sentence to read "No potable water rinse is allowed".
 On pages 2, 4, and 9, change a sentence to read "A potable water rinse is not allowed ...".
 On page 10, change sentences to read "No rinse is allowed".
 On page 5, add HBV instructions with HIV.
 Correct: A typo under the heading "To control the Growth of mold and mildew on large inflatable nonporous plastic and rubber structures.". Change 3 ounces to 4 ounces and change ppm to 625. This paragraph is now consistent with the mold and mildew control above (see attached Notification Statement).

Section - III

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

Section - IV

1. Contact Point (Complete items directly below for identification of individual to be contacted, if necessary, to process this application.)		
Name Marc M. Mason	Title General Manager	Telephone No. (Include Area Code) 847-290-1621
Certification I certify that the statements I have made on this form and all attachments thereto are true, accurate and complete. I acknowledge that any knowingly false or misleading statement may be punishable by fine or imprisonment or both under applicable law.		6. Date Application Received (Stamped)
2. Signature 	3. Title General Manager	
4. Typed Name Marc M. Mason	5. Date 7/10/02	

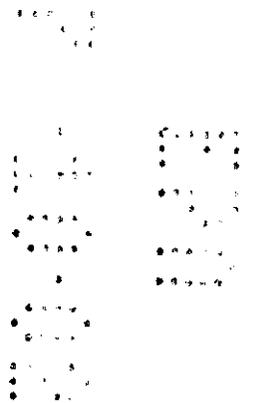


MASON CHEMICAL

"The Quaternary Specialists"

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This notification is consistent with the provisions of PR Notice 95-2 and EPA regulations at 40 CFR 152.46, and no other changes have been made to the labeling or the confidential statement of formula of this product. I understand that it is a violation of 18 U.S.C. Sec. 1001 to willfully make any false statement to EPA. I further understand that if this notification is not consistent with the terms of PR Notice 95-2 and 40 CFR 152.46, this product may be in violation of FIFRA and I may be subject to enforcement action and penalties under sections 12 and 14 of FIFRA.



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

DANGER, Keep Out of Reach of Children. Corrosive. Causes irreversible eye damage and skin burns. May be fatal if swallowed. Harmful if absorbed through the skin. Do not get into eyes, on skin or on clothing. Wear goggles or face shield and rubber gloves and protective clothing when handling. Wash thoroughly with soap and water after handling. Remove contaminated clothing and wash clothing before reuse.

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

ENVIRONMENTAL HAZARD

This pesticide is toxic to fish. Do not discharge effluent containing this product into lakes, streams, ponds, estuaries, oceans or other waters unless in accordance with the requirements of a National Pollutant Discharge Elimination System (NPDES) permit and the permitting authority has been notified in writing prior to discharge. Do not discharge effluent containing this product into sewer systems without previously notifying the local sewage treatment plant authority. For guidance contact your State Water Board or Regional Office of the EPA.

PHYSICAL OR CHEMICAL HAZARDS

Do not mix with oxidizers, anionic soaps and detergents

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

STORAGE AND DISPOSAL

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

PESTICIDE STORAGE: 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 rinsate is a violation of federal law. If these wastes cannot be disposed of by use according to label instructions, contact your State Pesticide or Environmental Control Agency, or the Hazardous Waste Representative at the nearest EPA Regional Office for guidance.

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

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

STORAGE AND DISPOSAL

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. Wrap and discard in trash (or recycle).

MAQUAT[®] 50DS

Disinfectant – Sanitizer - Deodorizer – Mildewstat - Virucide* - With Organic Soil Tolerance For Hospitals Nursing Home, Whirlpool, Home, Institutional, Industrial, School, Dairy, Equine, Poultry/Turkey, Farm, Veterinary, Restaurant, Food Handling and Process Areas, Federally Inspected Meat and Poultry Plants, Bar and Institutional Kitchen Use and for Sanitizing Ice Machines.

Formulated for effective Poultry Sanitation.

Formulated for effective Swine Premise Sanitation.

Formulated for effective Mushroom Farm Sanitation

ACTIVE INGREDIENTS:

Alkyl (C₁₄ 60%, C₁₆ 30%, C₁₂ 5%, C₁₈ 5%)
dimethyl benzyl ammonium chloride 25.0%
Alkyl (C₁₂ 68%, C₁₄ 32%)
dimethyl ethylbenzyl ammonium chloride..... 25.0%

INERT INGREDIENTS: 50.0%

TOTAL: 100.0%

KEEP OUT OF REACH OF CHILDREN

DANGER PELIGRO

See left panel for additional precautionary statements

First Aid

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

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

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

IF SWALLOWED: Call a poison control center or doctor immediately for treatment advice. Have person sip a glass of water if able to swallow. Do not induce vomiting unless told to do so by a poison control center or doctor. Do not give anything by mouth to an unconscious person.

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. 10324-96
E.P.A. Est. No. 10324-IL-1



NET CONTENTS

BATCH NO

5/10

This product contains no phosphorous.

This product maximizes labor results by effectively controlling odors.

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

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

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

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

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

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

This product will not leave a grit or soap scum. Will not cause swelling of transducer membrane or harm compressor plates.

This product is a versatile Disinfectant & Sanitizer for Veterinarian, Animal Care and Agricultural applications.

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

This product inhibits bacterial growth on moist surfaces and deodorizes by killing microorganisms that cause offensive odors.

This product is recommended for use as a sanitizer on dishes, glassware and utensils (at 200 ppm active) and as a disinfectant on hard, nonporous surfaces (at 625 ppm active). A potable water rinse is not allowed when used as a sanitizer on food contact surfaces.

This product is recommended for use as a sanitizer in bottling and beverage dispensing equipment. (A potable water rinse is not required) - P. 2

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

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

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

This product is recommended for use in household and commercial humidifiers. Use of this product will control a build-up of slime and unpleasant (malodors) odors.

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

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

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

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

This product may be applied through automatic washing systems, immersion tanks, foaming apparatus, low pressure sprayers, and fogging (wet misting) systems.

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

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

This product controls (reduces) (eliminates) (neutralizes) (destroys) odors to make your home (kitchen) (bathroom) sanitary.

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

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

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

This product can be used in the laundry to control odors on musty bedding and linens. Test on a small inconspicuous area before using.

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

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

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

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

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

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

This product may be used as a general purpose antimicrobial detergent in florist shops, wholesale florist, shippers, green house packing areas and other commercial floriculture places for efficient cleaning and antimicrobial action against certain bacteria which cause:

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

Maquat 50DS for use in:

- Hospitals, nursing homes, medical and dental offices and clinics, physician offices, operating rooms, isolation wards, and medical research facilities.
- Patient care rooms & facilities, recovery, anesthesia, Emergency Rooms, X-ray cat labs, newborn nurseries, orthopedics, whirlpools, respiratory therapy, surgicenters, labs, blood collection rooms, central supply, housekeeping & janitorial rooms.

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- EMS & fire facilities
- Day care centers and nurseries, sick rooms
- Acute care institutions, alternate care institutions. Home healthcare institutions
- Life care retirement communities
- Restaurants, restaurants and bars, bars, cafeterias, institutional kitchens, fast food operations and food storage areas.
- Supermarkets, convenience stores, retail and wholesale establishments, department stores, shopping malls, gift shops, video stores, bookstores, dressing rooms and laundries, photo copy centers, bicycle shops, auto repair centers
- Computer manufacturing sites, toy factories
- Food establishments, coffee shops, donut shops, bagel stores, pizza stores, liquor stores
- Crime scenes and funeral homes, mortuaries, burial vaults, mausoleums, autopsy rooms
- Police stations, courthouses, municipal government buildings, bus stations, train stations.
- Institutional facilities, laboratories, factories, business and office buildings, restrooms, hotels and motels and transportation terminals.
- Public restrooms, travel rest areas, shower rooms, shower stalls, bathrooms
- Hotel, motels, dormitories
- Kitchens, bathrooms and other household areas.
- Institutions, schools and colleges, churches, classrooms, community colleges, universities, athletic facilities and locker rooms, exercise rooms, gyms, gymnasiums
- Cosmetic manufacturing facilities, medical device manufacturing facilities, biotechnology firms, pharmaceutical manufacturing facilities
- Heath clubs, spas, tanning beds, massage/facial salons, hair/nail/pedicure salons, barber/beauty shops, pedicure footbaths, tattoo parlors
- Museums, art galleries, post offices, performance/theater centers, banks, libraries, movie houses, bowling alleys
- Recycling centers
- Humidifier water tanks.
- Camp grounds, play grounds, recreational facilities, picnic facilities, sports arenas, sports complexes
- Food processing plants, USDA inspected food-processing facilities, dairy farms, hog farms, equine farms, poultry and turkey farms and egg processing plants, meat/poultry processing plants, meat/poultry producing establishments, mushroom farms, rendering plants
- Processing facilities for Fish, Milk, Citrus, Fruits, Vegetables, Ice Cream and Potatoes.
- Tobacco plant premise and equipment.

- Veterinary clinics, animal life science laboratories, kennels, dog/cat animal kennels, breeding and grooming establishments, pet animal quarters, zoos, pet shops, tack shops and other animal care facilities.
- Household and automotive garages, boats, ships, barges, campers, trailers, mobile homes, cars, trucks, buses, trains, taxis and airplanes.
- Cruise lines, airline terminals, shipping terminals, public transportation
- Commercial florist and flower shops
- Basements, cellars, bedrooms, attics, living rooms and porches

This product may be used on washable hard nonporous surfaces such as:

- Food preparation and storage areas.
- Dishes, glassware, silverware, cooking utensils, plastic and other nonporous cutting boards, coolers, ice chests, refrigerator bins used for meat, vegetables and egg, Tupperware▶ .
- Kitchen equipment such as food processors, blenders, cutlery, trash compactors and other utensils.
- Countertops, Slurpy▶ machines, stovetops, sinks, appliances, refrigerators, ice machines.
- Glass, metal, stainless steel, glazed porcelain, glazed ceramic, fiberglass, granite, marble, plastic, chrome and vinyl.
- Enameled surfaces, painted woodwork, Formica▶ , vinyl and plastic upholstery.
- Foundations, steps, plumbing fixtures, finished baseboards and window sills,
- Tables, chairs, desks, bed frames, lifts, washable walls, cabinets, doorknobs and garbage cans, cuspidors and spittoons.
- Exhaust fans, refrigerated storage and display equipment, coils and drain pans of air conditioning and refrigeration equipment and heat pumps.
- Large inflatable nonporous plastic and rubber structures: animals, promotional items, moonwalk, slides, obstacle course play and exercise equipment.
- Beer fermentation and holding tanks, bottling or pre-mix dispensing equipment.
- Citrus processing equipment and holding tanks.
- Picnic tables and outdoor furniture.
- Telephones and telephone booths
- Highchairs
- Drinking fountains.
- Shower stalls, shower doors and curtains, bathtubs and glazed tiles, chrome plated intakes, toilets, toilet bowl surfaces, urinals, empty diaper pails, portable and chemical toilets and latrine buckets, porcelain tile and restroom fixtures.
- Kennels kennel runs, cages floors, conductive flooring.
- Dishes, silverware, glasses, cooking utensils and other similar size food processing equipment can be sanitized by immersion. **NO POTABLE WATER RINSE ALLOWED.** (No potable water rinse required) - P-3.

Use this product to clean, sanitize and disinfectant non-porous personal protective safety equipment, protective headgear, hard hats, half mask respirators, full face

P-3
1/10

breathing apparatus, gas masks, goggles, spectacles, face shields, hearing protectors and ear muffs. Rinse all equipment that comes in prolonged contact with skin before reuse with clean warm water (about 120°F), and allow to air dry. (Caution: Cleaning at the recommended 120°F temperature will avoid overheating and distortion of the personal safety equipment that would necessitate replacement.)

This product is recommended for Poultry Premise Sanitation (Hatcheries), Egg Receiving Area, Egg Holding Area, Setter Room, Tray Dumping Area, Trays, Buggies, Racks, Egg Flats, Chick Holding Room, Hatchery Room, Chick Processing Area, Chick Loading Area, Poultry Buildings, Ceilings, Side walls and Floors, Drinkers, and all other hard nonporous Poultry House related equipment, and 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 authorized by the USDA as a sanitizer for all food contact surfaces.

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 200 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.

This product meets AOAC efficacy standards for hard surface sanitizers.

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

Regular, effective cleaning and sanitizing of equipment utensils and work or dining surfaces which could harbor hazardous microorganisms minimizes the probability of contaminating food during preparation, storage or service. Effective cleaning will remove soil and prevent the accumulation of food residues, which may decompose or support the rapid development of food poisoning organisms or toxins. Application of effective sanitizing procedures reduces the number of those disease organisms which may be present on equipment and utensils after cleaning, and reduces the potential for the transfer, either directly through tableware such as glasses, cups and flatware or indirectly through food.

To prevent cross contamination, kitchenware and food contact surfaces of equipment should be washed, rinsed with potable water and sanitized after each use and following any interruption of operation during which time contamination may have occurred.

Where equipment and utensils are used for preparation of foods on a continuous or production line basis, utensils and the food contact surfaces of equipment shall be washed, rinsed and sanitized at intervals throughout the day on a schedule based on food temperature, type of food and amount of food particle accumulation.

DIRECTIONS FOR USE

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

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.

Before use in federally inspected meat and poultry food processing plants and dairies, food products and packaging materials must be removed from room or carefully protected. A potable water rinse is not allowed following use of the product as a sanitizer on previously cleaned hard surfaces provided that the surfaces are adequately drained before contact with food so that little or no residue remains. *(A Potable Water Rinse is not required) - P. 4*
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. For sprayer applications, use a coarse mist pump or trigger sprayer. Spray 6-8 inches from surface, rub with brush, sponge or cloth. Do not breathe spray mist.

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

DISINFECTION

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

Add 4 ounces of this product to 25 gallons of water (625 ppm active quat). OR mix a 4 ounce packet with 25 gallons of water. Treated surfaces must remain wet for 10 minutes. At this use level, this product is bactericidal according to the AOAC Use Dilution Test method on hard inanimate surfaces modified in the presence of 5% organic serum against:

Burkholderia cepacia
Campylobacter jejuni
Corynebacterium ammoniaegenes
Escherichia coli 0157:H7
Enterococcus faecium
Klebsiella pneumoniae
Listeria monocytogenes
Proteus mirabilis

Pseudomonas aeruginosa
Salmonella choleraesuis
Salmonella typhi
Shigella sonnei
Staphylococcus aureus
Staphylococcus aureus (Methicillin resistant)
Yersinia enterocolitica

Virucidal Performance: At 4 ounces per 25 gallons use level (625 ppm active quat), this product was evaluated in the presence of 5% serum with a 10 minute contact time and found to be effective against the following viruses on hard nonporous environmental surfaces.

Avian influenza (Turkey/Wisconsin)
Infectious Bronchitis Virus
Infectious Bovine Rhinotracheitis virus (IBR)
Canine Distemper
Equine Arteritis virus
Hepatitis B Virus
Herpes Simplex Type 1
Herpes Simplex Type 2
Infectious Laryngotracheitis

Influenza A2/Japan
Newcastle disease virus
Porcine Respiratory & Reproductive Virus (PRRSV)
Porcine Rotavirus
Pseudorabies virus
Transmissible Gastroenteritis (TGE)
Vaccinia virus

Hospitals, Dental Offices, Nursing Homes and other Health Care Institutions Disinfection and Virucidal Dilution Chart

Ounces of Product	Amount of Water
0.04 ounces	1 quart

2/10

0.16 ounces	1 gallon
0.4 ounces	2½ gallon
0.8 ounces	5 gallons
1.6 ounces	10 gallons
4 ounces	25 gallons

At 4 ounces per 25 gallons (or equivalent use dilution) (625 ppm active quat) in the presence of 200 ppm hard water (CaCO₃) and 100% serum this product was proven to be effective against Hepatitis B Virus with a contact time of 10 minutes.

General Disinfectant-Non-medical (schools, restaurants, food services, dairies, farm, beverage and food processing plants)

Add 3 ounces of this product to 25 gallons of water (469 ppm active quat).

At this use level, this product is bactericidal according to the AOAC Use Dilution Test method on hard inanimate surfaces modified in the presence of 5% organic serum with a 10 minute contact time against:

Campylobacter jejuni
Escherichia coli 0157:H7
Listeria monocytogenes
Proteus mirabilis
Salmonella choleraesuis

Staphylococcus aureus
Staphylococcus aureus
 (Methicillin resistant)
Yersinia enterocolitica

General Disinfectant-Non-medical Dilution Chart

Ounces of Product	Amount of Water
0.03 ounces	1 quart
0.12 ounces	1 gallon
0.3 ounces	2½ gallon
0.6 ounces	5 gallons
1.2 ounces	10 gallons
3.0 ounces	25 gallons

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

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

Personal Protection: Specific barrier protection items to be used when handling items soiled with blood or body fluids are disposable latex gloves, gowns, masks, or eye coverings.

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: For HIV, leave surfaces wet for two minutes with 4.5 ounces per 25 gallons (or equivalent use dilution) (703 ppm active quat) use solution. This contact time will not control other common types of viruses and bacteria. For HBV, leave surfaces

wet for 10 minutes with 4.5 ounces per 25 gallons (or equivalent use dilution) (625 ppm active quat) in the presence of 200 ppm hard water (CaCO₃ and 100% serum).

Efficacy tests have demonstrated that this product is an effective bactericide, virucide and fungicide in the presence of organic soil (5% blood serum).

General Deodorization: To deodorize, add 3 ounces of this product to 25 gallons of water (or equivalent use dilution) (469 ppm active quat). Excess material should be wiped up or allowed to air dry.

For Deodorizing Garbage Cans, Garbage Trucks, Industrial Waste Receptacles and Garbage Handling Equipment: It is especially important to preclean for the product to perform properly. Then, apply a wetting concentration of 3¼ ounces of this product per 5 gallons of water (or equivalent use dilution) (2,500 ppm quat active).

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

Fungicidal Activity

At 4 ounces per 25 gallons use-level, (or equivalent use dilution) (625 ppm active quat) this product is effective against Trichophyton mentagrophytes (athlete's foot fungus) on inanimate surfaces in the presence of 5% blood serum.

Mold and Mildew Control

At 4 ounces per 25 gallons, (or equivalent use dilution) (625 ppm active quat) this product will effectively inhibit the growth of mold and mildew and the odors caused by them when applied to hard non-porous surfaces (as indicated in general instructions above). Allow to dry on surface and repeat treatment every seven days or when new growth appears.

To control the growth of mold and mildew on large inflatable nonporous plastic and rubber structures (animals, promotional items, moonwalk, slides, obstacle course play and exercise equipment). Thoroughly clean all surfaces with soap or detergent and rinse with water. Saturate surfaces with a use solution of 4 ounces per 25 gallons (625 ppm active quat) of water (or equivalent dilution) for a period of 10 minutes. Ventilate buildings and other closed spaces. Do not use equipment until treatment has been absorbed, set or dried.

Disinfection of Barber/Salon Tools Directions. Precleaned barber/salon tools (such as combs, brushes, razors, clipper and trimmer blades, tweezers manicure/pedicure tools and scissors) can be disinfected by immersing in 0.12 ounces per gallon solution of this product (or equivalent use dilution) (469 ppm active quat). Completely immerse instruments and tools for at least 10 minutes. Rinse thoroughly and dry before use. Fresh solution should be prepared daily or more often if solution becomes cloudy or soiled.

Disinfection/Fungicide/Virucide for Barber/Salon Tools Directions: Immerse precleaned barber/salon tools (such as combs, brushes, razors, clipper and trimmer blades, tweezers manicure/pedicure tools and scissors) in a 0.16 ounces per gallon solution of the product (or equivalent use dilution) (625 ppm active quat). Completely immerse instruments and tools for at least 10 minutes. Rinse thoroughly and dry before use. Prepare fresh solution 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.

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NON-ACID TOILET BOWL DISINFECTANT DIRECTIONS

Remove gross filth prior to disinfection.

From Concentrate:

Add 0.15 ounces 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 0.12 ounces per gallon use solution to exposed surfaces including under the rim with a cloth, mop, sponge or sprayer; brush or swab thoroughly and allow to stand for 10 minutes and flush. For spray application use a coarse spray device.

Ultrasonic Bath Disinfectant Directions: Use this product to disinfect hard (inanimate) nonporous noncritical objects compatible with Ultrasonic cleaning units. Pour fresh solution of 0.16 ounces per gallon of water (or equivalent use dilution) (625 ppm active quat) directly into bath chamber. Preclean soiled objects. Place objects into unit and operate for a minimum of 10 minutes, according to manufacturer's use directions. Remove objects and rinse with sterile water (sterile water for injection), or allow to air dry. Replace solution at least daily or when solution becomes visible dirty or discolored.

For Disinfecting Hard Nonporous Fiberglass Bath and Therapy Equipment: To remove body oils, dead tissue, soil and all other buildups or organic matter on inanimate surfaces after using the whirlpool unit, drain the water and refill with fresh water to just cover the intake valve. Add 4 ounces of this product for each 25 gallons of water (0.16 ounces per one gallon) (625 ppm active quat) in the unit at this point. Briefly start the pump to circulate the solutions. Turn off pump. Wash down the unit sides, seat of the chair lift, and any/all related equipment with a clean swab, brush or sponge. Product to surface contact time must be at least 10 minutes for proper disinfection. After the unit has been thoroughly disinfected, drain solutions from the unit and rinse any/all cleaned surfaces with fresh water. The unit is ready for reuse.

To Disinfect Food-Processing and Tobacco Premise: floors, walls and storage areas, add 3 ounces of this product to 25 gallons of water (or equivalent use dilution) (469 ppm active quat). For heavily soiled areas, a pre-cleaning step is required. Apply solution with a mop, cloth, sponge or hand pump trigger sprayer so as to wet all surfaces thoroughly. For sprayer applications use a coarse spray device. Allow to remain wet for 10 minutes, then remove excess liquid. For sprayer applications, use a coarse mist or spray. Before using this product, food products and packaging materials must be removed from area or carefully protected. After use, all surfaces in the area must be thoroughly rinsed with potable water.

To disinfect food service establishment food contact surfaces: countertops, appliances, tables add 3 ounces of this product to 25 gallons of water (or equivalent use dilution) (469 ppm active quat). Before using this product, food products and packaging materials must be removed from area or carefully protected. For heavily soiled areas, a pre-cleaning step is required. Apply solution with a mop, cloth, sponge or hand pump trigger sprayer so as to wet all surfaces thoroughly. For sprayer applications use a coarse spray device. Allow to remain wet for 10 minutes, then remove excess liquid and rinse the surface with potable water.

For use on non-food contact surfaces as a general disinfectant in the brewery industry use 3 ounces of this product per 25 gallons of water (or equivalent use dilution) (469 ppm active quat). Follow the general disinfectant directions above.

Directions for Fogging: Dairies, beverage and food processing plants. To sanitize hard nonporous room surfaces as an adjunct to acceptable manual cleaning and disinfecting as described above. Prior to fogging, food products and packaging material must be removed from the room or carefully protected. After cleaning, fog desired areas using one quart per 1000 cubic feet of room area with a product solution containing 0.31 ounces product to 1 gallon of water (or equivalent use dilution) (1,200 ppm). Vacate the area of all personnel during fogging and for a minimum of 2 hours after fogging. All food contact surfaces must be sanitized with a product solution of 200 ppm active quaternary (1 ounce per 20 gallons) prior to use. Allow food contact surfaces to drain thoroughly before operations are resumed.

NOTE: The fog generated is irritating to the eyes, skin and mucous membranes. Under no circumstances should a room or building be entered by anyone within two hours of the actual fogging. If the building must be entered, then the individuals entering the building must wear a self-contained respirator approved by NIOSH/MSHA, goggles, long sleeves and long pants.

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

Disinfection of Poultry/Turkey Equipment, Swine Quarters, Animal Quarters and Kennels. Prior to disinfection, remove all poultry, other animals and their feed from premises trucks, coops and crates. Remove all litter and droppings and manure from floors, walls and surfaces of barns, pens, stalls, chutes and other facilities and fixtures occupied or traversed by animals. Empty all troughs, racks and other feeding and watering appliances. Thoroughly clean all surfaces with soap or detergent and rinse with water. Use 3 ounces of this product per 25 gallons of water (or equivalent use dilution) (469 ppm active quat). Saturate surfaces with the recommended disinfecting solution for a period of 10 minutes. Immerse all halters, ropes and other types of equipment used in handling and restraining animals, as well as forks, shovels, and scrapers used for removing litter and manure.

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

Disinfection/Fungicide/Virucide of Poultry/Turkey Equipment, Swine Quarters, Animal Quarters and Kennels Directions: Remove all animals and feeds from premises vehicles and enclosures such as coops and crates. Remove all litter, droppings and manure from floors, walls and surfaces of barns, pens, stalls, chutes and other facilities and fixtures occupied or traversed by animals. Empty all troughs, racks and other feeding and watering appliances. Thoroughly clean all surfaces with soap or detergent and rinse with water. Use 4 ounces of this product per 25 gallons of water (or equivalent use dilution) (625 ppm active quat). Saturate surfaces with the recommended disinfecting solution for a period of 10 minutes. Immerse all halters, ropes and other types of equipment used in handling and restraining animals, as well as forks, shovels, and scrapers used for removing litter and manure.

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

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All treated equipment that will contact feed or drinking water (racks, troughs, automatic feeders, fountains and waterers) must be thoroughly scrubbed with soap or detergent then rinsed with potable water before reuse.

HATCHERIES: For general disinfection use 3 ounces of this product per 25 gallons of water. For disinfection/fungicide/virucide use 4 ounces of this product per 25 gallons of water. Apply to 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. For sprayer applications, use a coarse mist or spray. Use 3 ounces of this product per 25 gallons of water for general disinfection. Use 4 ounces of this product per 25 gallons of water for disinfection/fungicide/virucide. Leave all treated surfaces exposed to solution for 10 minutes or more and allow to air dry.

DRESSING AND RENDERING PLANT DISINFECTANT DIRECTIONS

Disinfect equipment, utensils, walls and floors in poultry and animal dressing plants with a solution of 3 ounces of this product per 25 gallons of water (or equivalent use dilution) (469 ppm active quat). 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.

DRESSING AND RENDERING PLANT DISINFECTANT/FUNGICIDE/VIRUCIDE DIRECTIONS

Apply to equipment, utensils, walls and floors in poultry and animal dressing plants with a solution of 4 ounces of this product per 25 gallons of water (or equivalent use dilution) (625 ppm active quat). 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.

FARM PREMISE DISINFECTION DIRECTIONS

For use in Equine, Dairy and Hog Farms.

1. Remove all animals and feed from premises, vehicles and enclosures.
2. Remove all litter and manure from floors, walls and surfaces of barn, pens, chutes and other facilities and fixtures occupied or transversed by animals.
3. Empty all troughs, racks and other feeding and watering appliances.
4. Thoroughly clean all surfaces with soap or detergent and rinse with water.
5. Saturate all surfaces with the recommended disinfecting or virucidal solution for a period of 10 minutes.
6. Immerse all halters, ropes and other types of equipment used in handling and restraining animals as well as forks, shovels, scrapers used in removing litter and manure.
7. Ventilate buildings, cars, trucks, boats and other closed spaces. Do not house livestock or employ equipment until treatment has been absorbed, set and dried.
8. Thoroughly scrub all treated feed racks, mangers, troughs, automatic feeders, fountains and waterers with soap or detergent and rinse with potable water before reuse.

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

Veterinary Clinics/Animal Life Science Laboratory/Pet Shop/Kennels/Breeding and grooming Establishment/Tack Shops Disinfection Directions: For cleaning and disinfecting the following hard nonporous surfaces: Equipment, utensils, instruments, cages, kennels, stables, stalls and catteries. Remove all animals and feeds from premises, animal transportation vehicles, crates etc. Remove all litter, droppings and manure from floors, walls and surfaces of facilities occupied or transversed by animals. Thoroughly clean all surfaces with soap or detergent and rinse with water. Saturate surfaces with a use solution of 4 ounces per 25 gallons of water (or equivalent dilution) (625 ppm active quat) for a period of 10 minutes. Ventilate buildings and other closed spaces. Do not house animals or employ equipment until treatment has been absorbed, set or dried. Thoroughly scrub all treated feed racks, automatic feeders, waterers and other equipment which dispenses food or water with soap or detergent, and rinse with potable water before reuse.

COMMERCIAL FLORIST USE DIRECTIONS: To clean, disinfect and deodorize hard non-porous surfaces in one step, prepare use solution by adding (mixing) 3 ounces per 25 gallons of water (469 ppm active). For heavy-duty use, add (mix) 12 ounces per 25 gallons of water (1,875 ppm active).

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

For heavily soiled areas, a preliminary cleaning is required.

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

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

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

SHOE BATH SANITIZER DIRECTIONS

To prevent tracking harmful organisms into animal areas, and the packaging and storage areas of food plants, shoe baths containing one inch of freshly made sanitizing solution should be placed at all entrances to buildings, hatcheries and at all the entrances to the production and packaging rooms. Scrape waterproof shoes and place in a 1 ounce of this product per 20 gallons of water (or equivalent use dilution) (200 ppm active) solution for 60 seconds prior to entering area. Change the sanitizing solution in the bath daily or when solution appears dirty.

SHOE FOAM DIRECTIONS

To prevent tracking harmful organisms into animal areas, and the packaging and storage areas of food plants. Apply a foam layer approximately 0.5 to 2 inches thick made from a solution of 1 to 1.6 ounces per 5 gallons of water (or equivalent use dilution) (781 to 1172 ppm active) at all entrances to buildings, hatcheries, production and packaging rooms by using a foam generating machine or aerator to apply foam layer. Follow the foaming directions as specified by the manufacture of the foam generator/aerator. Scrape waterproof shoes. Stand and/or walk through foamed area for 60 seconds prior to entering area. Foam area should be washed and replaced daily or when it appears dirty.

SALON/BARBER INSTRUMENTS AND TOOLS SANITIZER DIRECTIONS

Preclean soiled instruments and tools. Completely immerse water safe nonporous instruments and tools in a solution of 0.1 ounces per 2 gallons (or equivalent use dilution) (200 ppm active) of water for at least 60 seconds. Rinse thoroughly and dry

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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.

Dairy Cow Application Directions: The udders, flanks and teats of dairy cows can be washed with a solution of 1 oz of this product in 20 gallons of warm water. Use a fresh towel for each cow. Avoid contamination of wash solution by dirt and soil. Do not dip used towel back into wash solution. When solution becomes visibly dirty, discard and provide fresh solution.

Humidifier Bacteria/Algae Treatment Formulated for use in portable humidifiers. Thoroughly clean water tank and filters before each heating season, or sooner if necessary. For every 2 gallons of water in the humidifier tank add 0.04 ounces of this product. When you refill the tank, add 0.04 ounces of this product for every 2 gallons of water added.

Not for use in heat vaporizing or atomizing type humidifiers.

WATER/SMOKE DAMAGE RESTORATION

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

Sewer backup & river flooding: During mitigation procedures, dilute 1-2 ounces of this product per 5 gallons of water allowing for the diluting effect of absorbed water within saturated materials. Remove gross filth or heavy soil along with non-salvageable materials. Saturate all affected areas with a sprayer using a coarse spray tip, before and after cleaning and extraction.

Carpets, carpet cushions and other porous materials such as sub floors, drywall, trim and frame lumber, tackless strip and paneling: For water damage from a clean water source, extract excess water. Test hidden area for colorfastness. Dilute 1-2 ounces of the product per 5 gallons of water, (781-1562) ppm active quat) allowing for the diluting effect of absorbed water within saturated materials. Remove gross filth or heavy soil. Apply directly with a sprayer using a coarse spray tip, to fully saturate affected materials. Roll, brush or agitate into materials and allow the materials to remain damp for 10 minutes. Follow with a through extraction. Dry rapidly and thoroughly.

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

For portable extraction units: Mix 0.5 ounces of this product per 5 gallons of water.

For truck mounted extraction machines: Mix 12 ounces of this product per 5 gallons of water and meter at 4 gallons per hour.

For rotary floor machines: Mix 1 ounce of this product per 5 gallons of water and apply at the rate of 300-500 sq. ft. per gallon.

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

CARPET SANITIZER AGAINST ODOR-CAUSING BACTERIA, FOR HOME, INSTITUTIONAL, INDUSTRIAL AND HOSPITAL USE

This product sanitizes the carpet by controlling/reducing the growth of odor-causing bacteria. It can be used in industrial and institutional areas such as homes, motels, hotels chains, nursing homes and hospitals.

Vacuum carpet thoroughly prior to application. Mix 0.5 ounces of product per 5 gallons of water. Follow the Injection and/or Extraction procedures as specified for any conventional steam cleaning equipment you are using. For rotary floor machines, mix 1 ounce per 5 gallons of water and spray on carpet at a rate of 300-500 sq. ft. per gallon.

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

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

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

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

SANITIZING HATCHERY ROOMS USING FOGGING DEVICES

Remove all animals and feed from premises, vehicles and enclosures. Remove all litter and manure from floors walls and surfaces of the room to be treated. Empty all troughs, racks and other feeding and watering appliances. Thoroughly clean all surfaces with soap or detergent and rinse with water. Close room off so fog is confined to room to be treated. Mix 20 ounces of this product to 320 ounces of water (or equivalent use dilution). Insert the nozzle of the fogger through a suitable opening into the room. With the setting in maximum output, fog for one minute for each 4000 cubic feet of space in the room. When fogging is completed ventilate buildings and other closed spaces. Do not house livestock or employ equipment until treatment has been absorbed or dried. Thoroughly clean all surfaces with soap or detergent and rinse with water.

SANITIZING INCUBATORS AND HATCHERS USING FOGGING DEVICES

Mix 2 ounces of this product to 125 ounces of water. Fog 3-8 ounces of this into setters and hatchers immediately after transfer. Repeat daily in setters and every 12 hours in hatchers. Discontinue hatcher treatments at least 24 hours prior to pulling the hatch. Do not allow people to contact or breath this fog and do not enter until the fog has settled (30-60 minutes after fogging is completed). It is acceptable to fog setters

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and hatches with a 1 ounce per 5 gallons solution of this product (or equivalent use dilution) on an hourly or every other hour basis. If this is done, fog for 30-90 seconds once per hour or once every two hours. When fogging is complete, ventilate buildings, and other closed spaces. Do not house livestock or employ equipment until treatment has been absorbed or dried. Thoroughly scrub all treated feed racks, mangers, troughs, automatic feeders, fountains and waterers with soap or detergent, and rinse with potable water before reuse.

NOTE: The fog generated is irritating to the eyes, skin and mucous membranes. Under no circumstances should a room or building be entered by anyone within two hours of the actual fogging. If the building must be entered, then the individuals entering the building must wear a self-contained respirator approved by NIOSH/MSHA, goggles, long sleeves and long pants.

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

FOOD CONTACT AND TOBACCO PROCESSING EQUIPMENT SANITIZING DIRECTIONS

Sanitizing of Food Processing Equipment and Other Hard Surfaces in Food Processing Locations, Dairies, Restaurants and Bars Directions: 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 ALLOWED.** (No potable water rinse is required) P. 8

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

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

Apply a solution of 1 ounce of this product in 20 gallons of water, (or equivalent use dilution) (200 ppm active) OR mix a 1 ounce packet with 20 gallons of water, to precleaned, hard surfaces thoroughly wetting surfaces 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. From a Closed Loop Dilution Center, apply 200 ppm active solution to the surface to be sanitized. Surfaces should remain wet for at least 1 minute followed by adequate draining and air drying. A fresh solution should be prepared at least daily or when use solution becomes visibly dirty. For mechanical application use solution may not be reused for sanitizing applications. **NO POTABLE WATER RINSE IS ALLOWED AFTER APPLICATION OF THE SANITIZING SOLUTION.** (No potable water rinse is required) P. 8

Apply to sink tops, countertops, refrigerated storage and display equipment and other stationary hard surfaces by cloth or brush or mechanical spray device. **NO POTABLE WATER RINSE IS ALLOWED** after use as a sanitizer. (No potable water rinse is required) P. 8

Dishes, silverware, glasses, cooking utensils and other similar size food processing equipment can be sanitized by immersion in a 1 ounce per 4 gallons solution of this product (200 ppm active). **NO POTABLE WATER RINSE IS ALLOWED.**

(No potable water rinse is required) P. 8

At 1 ounce per 20 gallons, this product (200 ppm active) eliminates 99.999% of the of the following bacteria in 60 seconds in 500 ppm hard water (calculated as CaCO₃) according to the AOAC Germicidal and Detergent Sanitizing Action of Disinfectants test.

Campylobacter jejuni
Escherichia coli
Escherichia coli O157:H7
Listeria monocytogenes

Shigella dysenteriae
Staphylococcus aureus
Yersinia enterocolitica

Ounces of Product	Amount of Water
0.0125 ounces	1 quart
0.025 ounces	½ Gallon
0.05 ounces	1 gallon
0.125 ounces	2½ gallons
¼ ounce	5 gallons
½ ounce	10 gallons
1 ounce	20 gallons

DIRECTIONS FOR SANITIZING FOOD PROCESSING EQUIPMENT, UTENSILS, AND FOOD CONTACT ARTICLES REGULATED BY 21CFR sec 178.1010:

- Scrape, flush or presoak articles (whether mobile or stationary) to remove gross food particles and soil.
- Thoroughly wash articles with an appropriate detergent or cleaner.
- Rinse articles thoroughly with potable water.
- Sanitize articles using a solution of ¼ ounce of this product per 5 gallons of water (200 ppm active). Articles that can be immersed in solution should remain in solution for 60 seconds. Articles too large for immersing should be thoroughly wetted by rinsing, spraying or swabbing.
- Remove immersed items from solution to drain and then air dry. Non-immersed item should be allowed to air dry also.

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

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

- Thoroughly wash equipment and utensils in a hot detergent solution. Rinse utensils and equipment thoroughly with potable water.
- Sanitize equipment and utensils by immersion in a ¼ ounce of this product per 5 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.
- For equipment and utensils too large to sanitize by immersion, apply ¼ ounce of this product per 5 gallons of water (200 ppm active) by rinsing, spraying or swabbing until thoroughly wetted.
- Allow sanitized surfaces to drain and air dry. Do not rinse.

WISCONSIN STATE DIVISION OF HEALTH DIRECTIONS FOR EATING ESTABLISHMENTS

- Scrape and pre-wash utensils and glasses whenever possible.
- Wash with a good detergent or compatible cleaner.
- Rinse with potable water.
- Sanitize in a solution of ¼ ounce of this product per 5 gallons of water. (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.
6. Prepare fresh sanitizing solution daily or more often when visibly soiled or diluted.

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

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

**WISCONSIN STATE DIVISION OF HEALTH
DIRECTIONS FOR EATING ESTABLISHMENTS**

1. Scrape and pre-wash utensils and glasses whenever possible.
2. Wash with a good detergent or compatible cleaner.
3. Rinse with potable water.
4. Sanitize in a solution from the Closed Loop Dilution Center. (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.
6. Prepare fresh sanitizing solution daily or more often when visibly soiled or diluted.

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

Sanitizing of Food Processing Equipment (Ice Machines) and Other hard Surfaces In Food Contact Locations. For sanitizing food processing equipment, dairy equipment, refrigerated storage and display equipment and other hard non-porous surfaces. Equipment and utensils must be thoroughly preflushed or prescraped and when necessary presoaked to remove gross food particles. No potable water rinse is allowed. *(No potable water rinse is not required) - p. 8*

1. Turn off refrigeration
2. Wash and rinse all surfaces thoroughly.
3. Apply a solution of ¼ ounce this product in 5 gallons of water (or equivalent use dilution) (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 allowed when product is used as directed.
4. Return machine to service.

DIRECTIONS FOR RESTAURANT AND BAR SANITIZER

Equipment and utensils should be thoroughly preflushed or prescraped 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 precleaned dishes, glassware, silverware, cooking utensils, immerse in a solution containing ¼ ounce of this product per 5 gallons of water. (or equivalent use dilution) (200 ppm active quaternary) Allow surface to remain wet for at least 60 seconds. Drain thoroughly before reuse. No rinse is allowed. *(No rinse is required) p. 8*

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

For use as a sanitizer on dishes, glassware, silverware, cooking utensils. For heavily soiled areas, remove gross food particles by preflush, prescrape, and presoak when necessary. Wash thoroughly with detergent or compatible cleaner then rinse with potable water prior to application of this product. Then immerse in a sanitizing solution from Closed Loop Dilution Center. (200 ppm active quaternary) Allow surface to

remain wet for at least 60 seconds. Drain thoroughly and air dry before reuse. No rinse is allowed. *(No rinse is required) - p. 8*

DIRECTIONS FOR FOOD PROCESSING EQUIPMENT AND DAIRIES

Equipment and utensils must be thoroughly preflushed or prescraped and when necessary presoaked to remove gross food particles. Clean and rinse equipment thoroughly, then apply sanitizing solution containing ¼ ounce of this product per 5 gallons of water (or equivalent use dilution) (200 ppm active quaternary). No rinse is allowed. *(No rinse is required) - p. 9*

At ¼ oz. per 5 gallons this sanitizer fulfills the criteria of Appendix F of the Grade A Pasteurized Milk, Ordinance 1978 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.

BEVERAGE DISPENSING EQUIPMENT SANITIZER DIRECTIONS

For sanitizing of bottling or pre-mix dispensing equipment, after cleaning thoroughly rinse equipment with a potable water rinse. Fill equipment with a solution of ¼ ounce of this product per 5 gallons of water (or equivalent use dilution) (200 ppm active). Allow solution to remain in equipment for at least 60 seconds, or until operations resume at which time the sanitizing solution should be drained from the system. To insure the removal of flavors, it is suggested that during changeover between products the system should be cleaned, rinsed and flushed with the sanitizing solution for at least 1 minute. Drain thoroughly and allow to air dry before reuse. No rinse is allowed.

SANITARY FILLING EQUIPMENT SANITIZER DIRECTIONS

Recommended for use in sanitizing bottles or cans in the final rinse application. The product is to be proportioned into the final rinse water line of the container washer or rinser in the concentration of 200 ppm active quat. Prepare a solution of ¼ ounce of this product per 5 gallons of water (or equivalent use dilution) (200 ppm active) for the exterior application for the filler and closing machine. Allow surfaces to remain wet for at least 60 seconds. Drain thoroughly before reuse. No rinse is allowed. *(No rinse required) p. 9*

STORAGE TANK SANITIZER DIRECTIONS

Recommended for sanitizing beer fermentation and holding tanks, citrus and food processing storage and holding tanks. Remove gross filth and soil by preflush or prescrape and when necessary presoak. Then wash surfaces with a compatible detergent and rinse with potable water prior to sanitizing. Prepare a solution of ¼ ounce of this product per 5 gallons of water (or equivalent use dilution) (200 ppm active) for mechanical or automated systems. Allow surfaces to remain wet for at least 60 seconds. Drain thoroughly before reuse. No rinse is allowed. *(No rinse required) p. 9*

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

SANITIZING EGG SHELLS INTENDED FOR FOOD DIRECTIONS

To sanitize previously cleaned food-grade eggs in shell egg and egg product processing plants, spray with a solution of ¼ ounce of this product per 5 gallons of warm water (or equivalent use dilution) (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.

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MUSHROOM FARM INDUSTRY USE DIRECTIONS

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

Disinfection: Use 3 ounces of this product per 25 gallons of water (0.12 ounces per gallon of water) (or equivalent dilution). Wet all surfaces thoroughly. Treated surfaces should be allowed to remain wet for 10 minutes. Let air-dry. For heavily soiled areas, preclean first. Prepare a fresh solution for each use.

For Heavy Duty Cleaning: When greater cleaning is desired, use 6 ounces of this product per 25 gallons of water. (0.25 ounces of this product per gallon of water) (or equivalent dilution). Heavily soiled areas may require repeated cleaning before treatment.

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

FOR CONTINUOUS TREATMENT OF MEAT AND POULTRY OR FRUIT AND VEGETABLE CONVEYORS 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, then rinse equipment with a sanitizing solution. To sanitize the belt apply this product at a 200 ppm quat level (¼ ounce per 5 gallons) (or equivalent use dilution) to conveyors with suitable feeding equipment. Controlled volumes of sanitizer are applied to return portion of conveyor through nozzles so located as to permit maximum drainage of sanitizer from equipment and to prevent puddles on top of belt. During interruptions in operation, coarse spray equipment, peelers, collators, slicers and saws with this product at a dilution of 200 ppm active quat. Conveyor equipment should be free of product when applying this coarse spray. Do not allow this solution to be sprayed directly on food.

FOR SANITIZING IN FISHERIES, MILK, CITRUS, POTATO & ICE CREAM PROCESSING PLANTS: For use as a sanitizer on conveyor belts and equipment to reduce or eliminate odors in the processing area. Also, for use on filling equipment to reduce bacteria associated with condensation on equipment and pipes. Follow directions for sanitizing food contact surfaces.

(Alternative language for bag in the box dispensing equipment)

DIRECTIONS FOR BAG-IN BOX CONTAINERS

How to use this package:

This package is designed to be used with dilution control systems only. Open package and connect to dispense according to directions on the box.

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

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

FOUR OUNCE PACKET LABEL TO BE USED WITH MASTER CONTAINER LABEL FOR DISINFECTION

FOR DISINFECTION

MIX EACH PACKET WITH 25 GALLONS OF WATER

MAQUAT 50DS

E.P.A. Reg. No. 10324-96 E.P.A. Est. No. 10324-IL-1

NET CONTENTS: 4.0 FLUID OZ.

ACTIVE INGREDIENTS:

Alkyl (C₁₄ 60%, C₁₆ 30%, C₁₂ 5%, C₁₈ 5%)
dimethyl benzyl ammonium chloride25.0%
Alkyl (C₁₂ 68%, C₁₄ 32%)
dimethyl ethylbenzyl ammonium chloride25.0%

INERT INGREDIENTS:50.0%

TOTAL:100.0%

KEEP OUT OF REACH OF CHILDREN

DANGER

SEE OUTER CONTAINER FOR PRECAUTIONARY STATEMENTS AND USE DIRECTIONS

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

MASON CHEMICAL COMPANY

"THE QUATERNARY SPECIALISTS"

721 W. Algonquin Road
Arlington Heights, IL 60005

847-290-1621

Toll Free:

1-800-362-1855



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**ONE OUNCE PACKET LABEL TO BE USED WITH MASTER
CONTAINER LABEL FOR FOOD CONTACT SANITIZER**

FOR FOOD CONTACT SANITIZER

MIX EACH PACKET WITH 20 GALLONS OF WATER

MAQUAT 50DS

E.P.A. Reg. No. 10324-96 E.P.A. Est. No. 10324-IL-1

NET CONTENTS: 1.0 FLUID OZ.

ACTIVE INGREDIENTS:

Alkyl (C₁₄ 60%, C₁₆ 30%, C₁₂ 5%, C₁₈ 5%)
dimethyl benzyl ammonium chloride 25.0%
Alkyl (C₁₂ 68%, C₁₄ 32%)
dimethyl ethylbenzyl ammonium chloride..... 25.0%

INERT INGREDIENTS: 50.0%

TOTAL: 100.0%

KEEP OUT OF REACH OF CHILDREN

DANGER

**SEE OUTER CONTAINER FOR PRECAUTIONARY STATEMENTS AND USE
DIRECTIONS**

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

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