

10324-96

04/30/2008

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Ms. Erin Tesch  
Consultant for Mason Chemical  
Technology Sciences Group, Inc.  
1150 18<sup>th</sup> Street, N.W., Suite 1000  
Washington, D.C. 20036

APR 30 2008

Subject: Maquat 50DS  
EPA Registration No.: 10324-96  
Amendment Date: December 5, 2007  
EPA Receipt Date: December 6, 2007

Dear Ms. Tesch,

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

- Addition of public health organism
- Addition of directions for use and marketing claims

**Acceptable Data**

The submitted efficacy data (MRID 472985-01 conducted on 10324-63, a product with an equivalent 200 ppm use solution) supports the use of this product as a sanitizing rinse on food contact surfaces against *Salmonella typhi* on pre-cleaned, hard, non-porous surfaces in the presence of 500 ppm hard water for a contact time of 60 seconds at 200 ppm active.

**Conditions**

Revise the label as follows:

1) Revise the Precautionary Statements to include the following expanded "Wash thoroughly..." statement as per the Label Review Manual. Revise to include: "Wash thoroughly with soap and water after handling and before eating, drinking, chewing gum, or using tobacco,"

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2) Revise the Storage and Disposal statements by moving the "Packet Disposal" statement to the section for containers of 1 gallon or less.

3) Delete the phrase "with organic soil tolerance" from page one, right column. This statement is false and misleading as when this product is used as a sanitizing rinse on hard, non-porous, food contact surfaces, surfaces must be pre-cleaned prior to treatment.

4) Delete the following organisms from the "Non-Food Contact Sanitizing Performance" section on page two. You have not provided data or data citations to support these organisms. Delete: *Aeromonas hydrophila*, *Enterobacter sakazakii*, *Enterococcus faecalis* Vancomycin resistant and *Streptococcus pyogenes*.

5) Delete the following organism from the "Non-Food Contact Sanitizing Performance" section on pages two and eleven. You have not provided data or data citations to support this organism. Delete: *Clostridium perfringens*-vegetative.

6) Delete the following organism from the fungicidal sections on pages two, eight and nineteen: *Aspergillus niger*. You have not provided data or data citations to support these organisms.

In the future, when adding new public health organisms to your label, provide a summary of the organisms being adding as well as whether new data is being submitted each organism or the MRID of the old data which you would intend to cite for that organism. Place this summary in your cover letter. In addition, provide the same references on your product specific data matrix.

7) Revise the statement on page three, right column which begins: "Institutions, schools and colleges..." to include: "Institutions, schools and colleges, commercial sites, churches, ..." as there are no sites in this listing that qualify as industrial sites.

8) Revise the claim on page four, left column which begins: "Hospital beds, bed railings, bedpans..." to end as follows: "...oxygen hoods, dental chairs/countertops." by deleting "instruments/implements OR surfaces." Treatment of dental instruments is regulated by the FDA and thus such claims are not to be included on an EPA label.

9) Revise the statement on page four, left column beginning: "Large inflatable non-porous..." by deleting "fishing gear." This statement implies that exterior surfaces of inflatable rafts may be treated. This is not an appropriate use for this product as the Agency has concerns should this product come in contact with aquatic environments.

10) Revise the statement on page four, right column which begins: "Hair clippers, cutting implements..." by deleting: dryers, washers, and workstations. Your label does not include appropriate directions for treatment of these surfaces nor does your label clarify the specific surfaces to be treated. Also revise this section to indicate hard non-porous plastic rollers.

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11) Delete the use site "Artificial Turf Surfaces" on page four and the directions on page twenty one. Your label does not indicate a specific claim in association with this use. Including this use on a pesticidal label without a specific claim leaves it open to broad interpretation. Such unqualified use sites/surfaces are not acceptable on pesticide labels.

12) Revise the statement on page four, right column which begins: "This product may be applied through immersion tanks..." by deleting the reference to immersion tanks as your label does not include directions for treatment by this method.

13) Revise the statement at beginning of page five, left column such that this statement is in agreement with the submitted data on this product. Since a pre-cleaning step is required when used as a sanitizer on food contact surfaces, revise to state: "This product is an effective disinfectant/*non food contact sanitizer* in the presence of 5% serum contamination."

14) Delete the entire section on page five, right column beginning "This product is a disinfectant and non-food contact sanitizer for Hospital Pharmacy Compounding..." The Agency does not have adequate information to determine if treatment of the listed surfaces would result in this product being in direct contact with a drug intended for human consumption.

15) Your label indicates that your product may be used on painted woodwork (pages four and twenty two) and painted surfaces (pages five, seven, eight and twenty one). However, your label also indicates in the "Kitchen/Bathroom/Household Cleaning" section on page twenty one that the 625 ppm solution is not to be used on paint. Submit a notification to the Agency within 60 days from the date of this letter to address these inconsistencies.

16) Revise the section on page six, right column which begins: "This product has been designed for veterinarians..." ending: "it will disinfect metal clippers as well as many other hard, non-porous surfaces." Delete the references in this section to: "and providing protection against rust". This type of claim requires supporting data since products with these active ingredients are known to be corrosive to metal surfaces.

17) Revise this same section by deleting "germ free." Revise the statement to read "*Regular use will help to maintain blades that operate with reduced friction and with smoother clipping action.*" It is false and misleading to state that this product will make a surface germ free. The claim implies that all germs will be killed which is not the case. The product has only proven efficacy against those public health organisms for which data has been provided.

18) Revise page seven by deleting the reference to the use of this product at 400 ppm in public eating places. The use of these active ingredients is limited to 200 ppm as per 40 CFR 180.940 (a). Delete the reference to 400 ppm in the last section in the left column on page seven.

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19) Revise the section on page seven, right column which begins: "Escherichia coli (E. coli) and ..." ending: "as a disinfectant on food contact surfaces." Revise the statement: "This product kills these bacteria and helps prevent the spread of food borne contamination on (treated) kitchen surfaces.... to read "This product kills these bacteria and helps prevent *cross contamination* on (treated) kitchen surfaces..."

20) Revise the third sentence in the section on page seven beginning: "Regular, effective cleaning and sanitizing..." by stating "Application of effective sanitizing procedures reduces the number of those *microorganisms*... indirectly through food"

21) Revise the following two sections on page seven, right column to include mandatory language as per PR Notice 2000-5. Revise "To prevent cross contamination, kitchenware..." to include: "...surfaces of equipment *must* be washed..." and "Where equipment and utensils..." to include: "...surfaces of equipment *must* be washed..."

22) Revise the "Preparation of Disinfection/Fungicidal/Virucidal Use Solution on page nine by correcting the rate to read "...4 ounces of this product per 25 gallons of water..." and "... (625 ppm active quat)..." and "...mix a 4 ounce package with 25 gallons of water."

23) Revise the Cleaning and Disinfection section on page nine to read as follows: "For heavily soiled areas, a precleaning step is required. For one step cleaning and disinfecting, use 3 ounces per 25 gallons of water. Apply use solution using a cloth mop or pressure sprayer as to thoroughly wet surface(s) to be disinfected/cleaned. Allow surfaces to remain wet for 10 minutes then air dry. Prepare a fresh solution at least daily or when solution becomes visibly dirty or diluted."

24) Revise the "Preparation of sanitizer use solution" heading on page nine, left column to be in agreement with the data which supports this use. Revise to state: "Preparation of *Non-Food Contact Sanitizer Use Solution*".

25) Under "Personal Protection" of HIV directions on page ten, revise the statement by deleting "or" and stating "and" such that the statement reads, "When handling items ...*and* eye coverings."

26) Revise the HIV section on page ten, left column to include mandatory language as per PR Notice 2000-5. Revise "Blood and other body fluids should be..." to include: "...Blood and other body fluids *must* be..."

27) Delete the *Note* section on page ten as it is in direct conflict with the Surgical Instrument Presoak directions listed above.

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28) Delete the word "(cleaned)" from the "For Disinfecting Hard, Non-Porous Bath (Fiberglass) and Therapy Equipment" section on page ten. This section includes disinfecting directions not cleaning directions.

29) Revise page ten by adding the following statement at the end of the section "Directions for Fogging For Use in Dairies, Beverage and Food Processing Plants" to provide clarity to the end user.

*"To treat hard, nonporous surfaces as an adjunct to acceptable manual cleaning and disinfecting as described above."*

30) Any ADBAC containing product supporting fogging directions for animal housing facilities and food processing plants must be revised to comply with the mitigation measures addressed in the ADBAC RED. Therefore, revise the "Directions for Fogging for Use in Dairies, Beverage, and Food Processing Plants" and "Food Processing Plants Using Fogging Devices" on pages ten and eleven as well as "Sanitizing Hatchery Rooms using Fogging Devices" and "Sanitizing Incubators and Hatchers Using Fogging Devices" on page seventeen by adding the statement, "wear a dust mist respirator when mixing the use solution and pouring it into the fogging apparatus." Also, revise the second statement under "Note" to read :

*"Under no circumstances ...within two hours of the actual fogging and a minimum of 4 air exchanges (ACH) per hour in the facility."*

31) Revise pages twelve, thirteen and fourteen by deleting the reference to the use of this product at 400 ppm on food contact surfaces in public eating places. The use of these active ingredients is limited to 200 ppm as per 40 CFR 180.940 (a). Delete the use rate of 2 ounces per 20 gallons or 1/2 ounce per 5 gallons and the reference to 400 ppm in the following sections:

- second statement left column of page twelve,
- delete the 300 ppm and 400 ppm lines of the Public Eating Places chart,
- delete the 2 ounce rate and 400 ppm reference from the For Public Eating Places, Dairy Processing Equipment and Food Processing Equipment and Utensils
- Directions for Sanitizing Food Contact Surfaces in Public Eating Places, Dairy Processing...
- U.S. Public Health Service Food Service Sanitization
- Wisconsin State Division of Health Directions
- Directions for Restaurant and Bar Sanitizer
- For Use as a Sanitizer on Dishes, Glassware, Silverware...
- Sanitizing Egg Shells Intended for Food

32) Revise the Directions for Sanitizing Food Contact Surfaces in Public Eating places... section on page twelve, right column to include mandatory language as per PR Notice 2000-5. Revise "...Articles that can be immersed in solution *must* remain in solution..." and "...Articles too large for immersing *must* be thoroughly wetted by rinsing..."

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34) Revise the "Sanitizing of Food Processing Equipment (Ice Machines) and Other Hard Surfaces in Food Contact Locations" on page thirteen by deleting the statement at the end of the first section: "No potable water rinse is allowed." This statement is not in agreement with item #2 which indicates that a rinse is to take place prior to the application of the sanitizer. Revise #2 to be in agreement with other similar Mason labels as follows: *"Unit must be washed with a compatible detergent and rinsed with potable water before sanitizing."*

35) Revise page thirteen, right column by revising the 5<sup>th</sup> item in the Reverse Osmosis Units section. The 5<sup>th</sup> item includes contradictory statements by stating flush with a potable water rinse then stating "No Potable Water Rinse is Allowed." Thus revise item 5 to be consistent as follows: "Before the system is put back into service, flush system with potable water to assure sanitizing solution is rinsed thoroughly form system. Return units(s) to normal operation. Follow the manufacturer's directions for re-installation of new pre-filters, membrane element and post filter."

36) Revise the Directions for Restaurant and Bar Sanitizer on page thirteen by revising the first statement to be in agreement with PR Notice 2000-5 as follows: "Equipment and utensils *must* be thoroughly..."

37) Revise the "For use as a sanitizer on dishes, glassware, silverware, eating utensils, cooking utensils" section on page thirteen by deleting the phrase: "For heavily soiled areas". This statement does not provide clarity to this section as all food contact surfaces must be pre-scraped and pre-cleaned.

38) Revise the Directions for Food Processing Equipment and Utensils on page thirteen to fourteen, by adding the following statements to bring this section in to agreement with other Mason labels and Agency labeling guidance: *"Apply solution to pre-cleaned, hard, non-porous surfaces thoroughly wetting surfaces with a cloth, mop, sponge, sprayer or by immersion. For spray applications, use a coarse pump or trigger sprayer. Spray 6-8 inches from surface. Rub with brush, sponge, or cloth. Do not breathe spray. With spray applications, cover or remove all food products. Surfaces must remain wet for at least 1 minute followed by adequate draining and air drying. Prepare a fresh solution at least daily or when use solution becomes visibly dirty. For mechanical operation, use solution may not be reused for sanitizing applications. No potable water rinse is allowed after application of the sanitizing solution."*

39) Add the following statements to the Directions for Food Processing Equipment and Utensils on page fourteen to bring this section in to agreement with other Mason labels and Agency labeling guidance: *"Allow surfaces to remain wet for at least 60 seconds. Prepare a fresh solution at least daily or when use solution becomes visibly dirty. For mechanical operation, use solution may not be reused for sanitizing applications."*

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40) Delete the word "recommended" from the following sections on pages fifteen and sixteen to reflect the Mandatory Language of PR Notice 2000-5.

- Terrarium and Small Animal Cage and Cage Furniture Disinfection-3<sup>rd</sup> statement
- For Use For Treatment of Animal Housing Facilities-5<sup>th</sup> statement

41) Repeat the Note on page fifteen in the Reptile Tanks Cleaning section to also appear at the end of the "Terrarium and Small Animal Cage..." section modifying the statement to refer to small animals instead of reptiles.

42) Revise page sixteen by correcting the header "DISINFECTANT DIRECTIONS FOR CHICK VANS, EGG TRUCKS HATCHERY and FARM VEHICLES SERVICEMAN VEHICLES (VEHICLES)" to read "DISINFECTANT DIRECTIONS FOR CHICK VANS, EGG TRUCKS HATCHERY AND FARM VEHICLES" as the term serviceman vehicles is too broad and does not necessarily refer to vehicles found at these sites.

43) Revise the "Disinfection of Barber/Salon Tools" directions on page seventeen by including rollers as hard nonporous surfaces by stating "plastic rollers". This will bring this set of directions into agreement with previous label claims.

44) Revise the "Disinfecting/Virucide Grooming Clippers" directions on page seventeen by adding the statements, "Rinse surfaces thoroughly. Then wipe dry with a clean soft cloth." Also, revise the last statement to read "Remove hair, dandruff, and dust particles prior to disinfecting the blades" and move it to be the first statement in this set of directions.

45) Revise the "Cleaning Hair Clippers and Electric Shears" and "Cleaning Barber/Salon Sheers and Other Implements" directions on page seventeen by placing the statement, "Turn off clipper/shear," immediately prior to the contact time statement. Also, add the statement, "Rinse surfaces thoroughly." It must appear after the contact time statement.

46) Revise the "Cleaning Barber/Salon Sheers and Other Implements" directions on page eighteen by adding the statement, "Rinse surfaces thoroughly" and deleting the statement, "No rinsing is necessary."

47) A number of corrections are required in the bathroom section on pages eighteen and nineteen. Make the following revisions:

A. **To Clean and Disinfect:** Delete the statement: "Flush toilet and use toilet mop to push water from the bowl over the trap." Also add the statement: "A preliminary cleaning is required for the removal of heavy soil prior to disinfection." Also correct the rate to indicate 0.15 ounce of this product.

B. **To Disinfect Toilet Bowls:** Delete the statement: "Remove water from the bowl." Also correct the rate to indicate 0.15 ounce of this product.

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C. **To Disinfectant Toilet Bowls:** Delete: "use toilet (bowl) mop to push water from the bowl over the trap." Revise to state: "To *disinfect*, *squirt* 0.15 ounces of this product under the rim and around sides. *Scrub* bowl with mop. Allow solution..."

D. **To Disinfect Toilet Bowls** (third section): Delete the second statement: "With swab applicator...water over the trap." Also correct the rate to indicate 0.15 ounce of this product.

E. **Toilet Bowl (And Urinal) Disinfection/Cleaner Directions:** Revise the second statement to read: "Empty bowl or urinal and apply solution of 1/2 ounces of this product *per 128 ounces of water* to exposed surfaces including..." Also correct the rate to indicate 0.15 ounce of this product.

F. **To Clean and Disinfect Urinals:** Revise the third statement to read: "Then squirt a solution of 0.15 ounces of this product *per 128 ounces of water* around the edges..."

G. **To Disinfect Urinal:** Revise statement #2 to read: "Apply solution of 0.15 ounce of this product *per 128 ounces of water* directly to the urinal..." Revise #3 to indicate: "Then pour additional *solution* on applicator."

48) Revise the directions For Use to Clean and Disinfect Shower Rooms, Locker Rooms and Other Large Open Areas with Floor Drains on page nineteen. Make the following to corrections in item #2: "Apply use solution of 0.16 ounce of this product *per gallon of water* to floors..." Also revise the foam gun instructions to indicate that this is a 1:800 dilution.

49) Revise the Fungicidal/Deodorization/Mold & Mildew section on page twenty by correcting the "For Deodorizing Septic Storage Tanks" section. Delete the reference to disinfection in this section as these directions are for deodorization of septic storage tanks.

50) Delete the word "recommended" from the "Water/Smoke Damage Restoration" directions on page twenty and "Smoke Damage Restoration" directions on page twenty one to reflect PR Notice 2000-5. Revise this section to include the following statement: "Saturate affected materials with enough product to remain wet for at least 10 minutes. Use proper ventilation."

51) Revise the section heading "Carpet Deodorization/Sanitizer Against Odor Causing Bacteria ...Hospital Use on page twenty by deleting the term, "Sanitizer." Also, revise the first statement in this section by deleting the term, sanitizer. The term, sanitizer, is an established public health claim that cannot be associated with a nonpublic health organisms. The use of the term in conjunction with a nonpublic health organisms is construed as false and misleading statement.

52) Revise the "Disinfection of Hard, Non-Porous Surfaces in Whirlpool (Foot Spa) Units" heading on page twenty one by deleting "foot spa." This section does not include directions for foot spas.

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53) Correct the ppm level in the directions for Cleansing or Body Surfaces on page twenty one to indicate: **469 ppm.**

54) On page twenty one, you have included the use: "Dairy Cow Application Directions" for use on udders and flanks of cows. Approval of this use must be obtained from the Food and Drug Administration (FDA) since this use is considered an animal drug. Delete this use until such time as you are able to supply the Agency with an FDA approval.

55) Revise second to last statement in the "Disinfect/Deodorize" directions on page twenty one by stating "The pre-clean step must be done according to the *"Kitchen/Bathroom/Household Cleaning directions."*

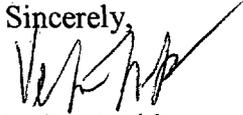
56) Delete the "Sanitization of Exterior Household Surfaces" directions on page twenty two. This use is considered a new outdoor use and a risk assessment needs to be conducted not only to consider occupational/post application risks but also the environmental exposure risks. In addition, you have not indicated the surfaces which you expect to be treated using these methods. This information will assist the Agency in determining if your directions for use are appropriate

**General Comments**

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

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

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

Sincerely,  
  
Velma Noble  
Product Manager (31)  
Regulatory Management Branch I  
Antimicrobials Division (7510P)

Enclosure: Stamped Label, DER D348165  
7510P:T.Lantz:4/28/08:10324-96



**MASON CHEMICAL COMPANY**

**"The Quaternary Specialists"**

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

E.P.A. Reg. No. 10324-96

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

**MAQUAT® 50DS**

Net Contents:

Batch No:

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

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

**STORAGE AND DISPOSAL**

Do not contaminate water, food or feed by storage 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.

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

*(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).

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

Disinfectant - Sanitizer - Deodorizer - Fungicide - Mildewstat - Virucide\* - ~~With Organic Solvent~~ For Hospitals, Nursing Homes, Whirlpool, Home, Hotels & Motels, Waterbed Conditioner, Institutional, Industrial, School, Dairy, Equine, Poultry/Turkey Farm, Veterinary, Restaurant, Food Handling and Process Areas, Federally Inspected Meat and Poultry Plants, Bar and Institutional Kitchen Use and for Sanitizing Ice Machines.

Non-Acid Bathroom Cleaner  
Athletic Surface Disinfectant.  
Formulated for effective Poultry Sanitation.  
Formulated for effective Swine Premise Sanitation.  
Formulated for effective Mushroom Farm Sanitation.  
Small Fly Ovicidal Treatment.

**ACTIVE INGREDIENTS:**

Alkyl (C<sub>14</sub> 60%, C<sub>16</sub> 30%, C<sub>12</sub> 5%, C<sub>18</sub> 3%)  
dimethyl benzyl ammonium chloride ..... 25.0%  
Alkyl (C<sub>12</sub> 68%, C<sub>14</sub> 32%)  
dimethyl ethylbenzyl ammonium chloride ..... 25.0%

**INERT INGREDIENTS:** Fungicide, and Rodenticide Act as amended, for the pesticide ..... 50.0%

**TOTAL:** ..... 100.0%

**ACCEPTED  
with COMMENTS  
in EPA Letter Dated:**

**APR 30 2008**

registered under EPA Reg. No. 10324-96

**KEEP OUT OF REACH OF CHILDREN  
DANGER PELIGRO**  
See left (back) (side) (right) panel (of label) (below) for additional precautionary statements and first aid statements.

**First Aid**

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

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

**IF IN EYES:** Hold eye open and rinse slowly and gently with water for 15-20 minutes. 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.

*(Note to Reviewer: This information has been verified per DOT regulations. It is NOT required to be on the label but is being requested by a customer.)*

**Transportation Information**

**DOT Hazard Class:** 8 Corrosive  
**DOT Proper Shipping Name:** Disinfectant Liquid Corrosive (Quaternary Ammonium Compound), 8, UN1903, PGIII

10/35

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

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### ORGANISM LIST

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

**Disinfection Performance in Institutions (Hospitals, Dental Offices, Nursing Homes, and other Health Care Institutions):** 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:

- Botrytis cinerea* (ATCC 12481)
- Burkholderia cepacia* (ATCC 25416)
- Campylobacter jejuni* (ATCC 29428)
- Corynebacterium ammoniagenes* (ATCC 6871)
- Escherichia coli* 0157:H7 (ATCC 35150)
- Enterococcus faecium* (Vancomycin Resistant) (VRE)
- Klebsiella pneumoniae* (ATCC 13883)
- Listeria monocytogenes* (ATCC 984)
- Proteus mirabilis*
- Pseudomonas aeruginosa* (ATCC 15442)
- Salmonella enterica* (ATCC 10708)
- Salmonella typhi* (ATCC 6539)
- Shigella sonnei* (ATCC 9290)
- Staphylococcus aureus* (ATCC 6538)
- Staphylococcus aureus* (Methicillin resistant) (ATCC 33591)
- Yersinia enterocolitica* (ATCC 23715)

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

- Campylobacter jejuni* (ATCC 29428)
- Escherichia coli* 0157:H7 (ATCC 35150)
- Listeria monocytogenes* (ATCC 984)
- Proteus mirabilis*
- Salmonella enterica* (ATCC 10708)
- Staphylococcus aureus* (ATCC 6538)
- Staphylococcus aureus* (Methicillin resistant) (ATCC 33591)
- Yersinia enterocolitica* (ATCC 23715)

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

- Avian Influenza A H9N2/Turkey/Wisconsin virus (ATCC VR-798)
- Hepatitis B Virus
- Hepatitis C Virus
- Herpes Simplex Type 1 (ATCC VR-260)
- Herpes Simplex Type 2 (ATCC VR-734)
- HIV-1
- Human Coronavirus (ATCC VR-740)
- Infectious Bronchitis Virus
- Influenza A2/Japan Virus (ATCC VR-100)
- Vaccinia virus

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

- Avian Influenza A H9N2/Turkey/Wisconsin virus (ATCC VR-798)
- Avian Reovirus (ATCC VR-2449)
- Bovine Viral Diarrhea Virus (ATCC VR-534)
- Canine Coronavirus (ATCC VR-809)
- Canine Distemper Virus
- Equine Arteritis virus (ATCC VR-796)
- Infectious Bovine Rhinotracheitis virus (IBR)
- Infectious Laryngotracheitis Virus
- Newcastle disease virus
- Porcine Respiratory & Reproductive Virus (PRRSV)
- Porcine Rotavirus (ATCC VR-893)
- Pseudorabies virus (ATCC VR-135)
- Transmissible Gastroenteritis (TGE) Virus

**Non-Food Contact Sanitizing Performance:** This product is an effective one-step sanitizer against the following:

- Enterobacter aerogenes* (ATCC 13048)
- Staphylococcus aureus* (ATCC 6538)

**Food Contact Sanitizing Performance:** This product is effective in 500 ppm hard water (calculated as CaCO<sub>3</sub>) according to the AOAC Germicidal and Detergent Sanitizing Action of Disinfectants test against the following bacteria:

- ~~*Aeromonas hydrophila* (ATCC 29619)~~
- Campylobacter jejuni* (ATCC 29428)
- ~~*Clostridium perfringens* (ATCC 49619)~~
- ~~*Enterobacter sakazakii* (ATCC 25377)~~
- ~~*Enterococcus faecium* (ATCC 29212)~~
- Escherichia coli* (ATCC 11229)

*Escherichia coli* 0157:H7 (ATCC 35150)  
*Listeria monocytogenes* (ATCC 984)  
*Salmonella typhi* (ATCC 6539)  
*Shigella dysenteriae* (ATCC 9361)  
*Staphylococcus aureus* (ATCC 6538)  
~~*Staphylococcus pyogenes* (ATCC 12221)~~  
*Yersinia enterocolitica* (ATCC 23715)

**Fungicidal Performance:**

~~*Trichophyton*~~  
*Trichophyton mentagrophytes*

**Fungicidal Activity:** This product is effective against *Trichophyton mentagrophytes* (athlete's foot fungus) (a cause of Ringworm) on inanimate surfaces in the presence of 5% blood serum in locker rooms, dressing rooms, shower and bath areas and exercise facilities.

**MARKETING CLAIMS**

Maquat® 50DS for use in:

- Hospitals, nursing homes, medical and dental offices and clinics, health care facilities, physician offices, operating rooms, radiology rooms, isolation wards, hospices, and medical research facilities.
- Patient care rooms & facilities, recovery rooms, anesthesia, Emergency Rooms, X-ray cat labs, exam rooms, newborn nurseries, neonatal units, orthopedics, whirlpool surfaces, footbath surfaces, respiratory therapy, surgi-centers, labs, blood collection rooms, central supply, housekeeping & janitorial rooms, ophthalmic/optometric facilities.
- EMS & fire facilities emergency vehicles, ambulance(s), ambulance equipment/surfaces, carts, gurneys, stretchers, police cars, fire trucks.
- Day care centers and nurseries, sick rooms, elder care centers, kindergartens, and preschools.
- Acute care institutions, alternate care institutions, home healthcare institutions.
- Life care retirement communities.
- Restaurants, restaurants and bars, bars, kitchens, taverns, cafeterias, institutional kitchens, fast food operations and food storage areas.
- Supermarkets, convenience stores, retail and wholesale establishments, department stores, shopping malls, gift shops, video stores, bookstores, dressing rooms and laundries, 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, cadaver processing areas.
- Police stations, courthouses, correctional facilities, jails, prisons, municipal government buildings, penitentiaries, correctional institutions, bus stations, train stations.
- Institutional facilities, laboratories, factories, business and office buildings, restrooms, hotels and motels, and transportation terminals.

- Public restrooms, public facilities, waysides, travel rest areas, shower rooms, shower stalls, bathrooms.
  - Hotel, motels, dormitories.
  - Kitchens, bathrooms and other household areas.
  - Homes (households), condos, apartments, vacation cottages, summer homes.
  - Institutions, schools and colleges, ~~\_\_\_\_\_~~, churches, classrooms, community colleges, universities, athletic facilities and locker rooms, exercise rooms, exercise facilities, exercise equipment, gyms, gymnasiums, fieldhouses.
  - Cosmetic manufacturing facilities, medical device manufacturing facilities, biotechnology firms, pharmaceutical manufacturing facilities, warehouses.
  - Health clubs, spas, tanning salons, tanning spas/beds, tanning equipment, footbath surfaces, massage/facial salons, hair/nail/pedicure salons, barber/beauty shops, salons, tattoo parlors.
  - Museums, art galleries, post offices, performance/theater centers, banks, librari. movie houses, bowling alleys.
  - Recycling centers.
  - Humidifier water tanks.
  - Campgrounds, playgrounds, playground equipment, recreational facilities, picnic facilities, sports arenas, sports complexes.
  - Food processing plants, USDA inspected food-processing facilities, food storage areas, federally inspected meat and poultry plants, dairy farms, hog farms, equine farms, poultry and turkey farms and egg processing plants, meat/poultry processing plants, meat/poultry producing establishments, mushroom farms, rendering plants, canneries, caterers, bakeries.
  - Processing facilities for Fish, Milk, Citrus, Wine, Fruit, Vegetable, Ice Cream and Potatoes and beverage plants.
  - Tobacco plant premise and equipment.
  - Veterinary clinics, animal life science laboratories, animal laboratories, animal research centers, animal quarantine areas, animal holding areas, equine farms kennels, dog/cat animal kennels, breeding and grooming establishments, pet anir. quarters, zoos, pet shops, tack shops, operating rooms, washing areas, waiting rooms, examination rooms and other animal care facilities.
  - Farmhouses, barns, sheds, tool sheds, cattle barns, swine barns, sheep barns, horse barns, brooder houses.
  - Household and automotive garages, boats, ships, barges, watercraft, campers, RV's, trailers, mobile homes, cars, automobiles, automobile interiors, trucks, delivery trucks, boxcars, buses, trains, taxis and airplanes, helicopters.
  - Cruise lines, cruise ships, airline terminals, airports, shipping terminals, public transportation, transportation terminals.
  - Commercial florist and flower shops.
  - Basements, cellars, bedrooms, attics, living rooms and porches.
- This product may be used on washable hard non-porous surfaces such as:
- Food preparation and storage areas.

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- Dishes, glassware, silverware, cooking utensils, eating utensils, plastic and other non-porous cutting boards, plastic and other non-porous chopping blocks, coolers, ice chests, refrigerator bins used for meat, vegetables, fruit and egg, Tupperware®.
- Kitchen equipment such as food processors, blenders, cutlery, trash compactors and other utensils.
- Counters (countertops), Slurpee® machines, stoves (stovetops), sinks (bathroom, kitchen), tub surfaces, appliances, refrigerators, ice machines, microwave ovens and countertop laminates.
- Interior hard, non-porous surfaces of water softeners, reverse osmosis units, ice machines, water coolers, water holding tanks and pressure tanks.
- Beer fermentation and holding tanks, bottling or pre-mix dispensing equipment.
- Wine processing equipment and holding tanks.
- Citrus processing equipment and holding tanks.
- Dishes, silverware, glasses, cooking utensils, eating utensils and other similar size food processing equipment can be sanitized by immersion. NO POTABLE WATER RINSE ALLOWED.
- Hospital beds, bed railings, bedpans, gurneys, traction devices, MRI, CAT, examining tables, scales, paddles, wheelchairs, cervical collars, CPR training mannequins, curing lights, light lens covers, operating room lights, operating tables, neck braces, oxygen hoods, slit lamps, spine backboards, stretchers, unit stools, dental chairs/countertops/~~\_\_\_\_\_~~.
- Ultrasonic baths, whirlpools, whirlpool bathtubs.
- Highchairs, baby cribs, diaper changing stations, infant bassinets/cribs/warmers/incubators/care equipment, folding tables, laundry pails.
- Shower stalls, shower doors and curtains, bathtubs and glazed tiles, chrome plated intakes, toilets, toilet seats, toilet bowls, toilet bowl surfaces, urinals, empty diaper pails, portable and chemical toilets and latrine buckets, glazed porcelain, glazed tile and restroom fixtures, bathroom fixtures.
- Glass, laminated surfaces, metal, stainless steel, glazed porcelain, glazed ceramic, sealed granite, sealed marble, plastic (such as polycarbonate, polyvinylchloride, polystyrene or polypropylene), sealed limestone, sealed slate, sealed stone, sealed terra cotta, sealed terrazzo, chrome and vinyl, Plexiglass®, vanity tops.
- Tables, chairs, desks, folding tables, bed frames, lifts, washable walls, cabinets, doorknobs and garbage cans, trash barrels, trash cans, trash containers, cuspidors and spittoons.
- Enameled surfaces, painted woodwork (finished), Formica®, vinyl and plastic upholstery, washable wallpaper.
- Foundations, steps, plumbing fixtures, finished baseboards and window sills.
- Exhaust fans, refrigerated storage and display equipment, coils and drain pans of: air conditioning and refrigeration equipment and heat pumps.
- Large inflatable non-porous plastic and rubber structures: animals, promotional items, moonwalks, slides, obstacle course play and exercise equipment ~~and fishing gear~~.

- Hard, non-porous surfaces of picnic tables and outdoor furniture or Non-wooden Picnic tables and outdoor furniture except cushions and wood frames. (Note: Only one statement will be used on label.)
- Telephones and telephone booths.
- External lenses vision correction including eyeglasses (not for use on contact lenses), protective eyewear, goggles, light lens covers, optical instruments/implements.
- Hair clippers, cutting implements, ~~\_\_\_\_\_~~, rollers, washable nail files, ~~\_\_\_\_\_~~ and ~~workstations~~.
- Hard hats, headphones.
- Drinking fountains.
- Kennels, kennel runs, kennel/cage floors, conductive flooring, x-ray tables.
- Hatchers, setters, trays, racks, egg flats, walls, floors, ceilings, chick boxes, egg cases, vans and trash containers.
- Wrestling and gymnastic mats, athletic training tables, physical therapy tables.
- Crypton Barrier fabric
- ~~Artificial turf surfaces~~

This product contains no phosphorous.

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

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

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

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

This product is for use as a disinfectant on hard, non-porous surfaces (at 625 ppm active). A potable water rinse is required after application on food contact surfaces.

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

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

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

One-step cleaner.

Cleans and shines.

Antibacterial.

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

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

This product is an effective sanitizer in the presence of soils on non-food contact surfaces.

This product is an effective disinfectant/sanitizer in the presence of 5% serum contamination.

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

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

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

Cleans everyday kitchen messes.

Cleans kitchen surfaces and food preparation areas.

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

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

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

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

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

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

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

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

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

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

Kill Avian Influenza on pre-cleaned environmental surfaces.

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

Hospital Use Disinfectant. Institutional Disinfectant (Sanitizer).

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

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

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

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

OR

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

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

~~This product is a disinfectant and non-food contact sanitizer for Hospital Pharmacy Compounding, Cleanroom, and Laboratory areas to disinfect washable, hard, non-porous surfaces such as: Laminar-flow equipment and BioSafety Cabinet work surfaces and exterior surfaces including countertops, sinks, plumbing fixture surfaces, Incubators, Refrigerators and Centrifuge surfaces of metal, stainless steel, glass, plastic (such as polystyrene or polypropylene), Formica®, and vinyl.~~

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

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

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

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

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

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

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

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

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

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

This product inhibits bacterial growth on moist surfaces and deodorizes by killing microorganisms that cause offensive odors. *(Not for use in California)*

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

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

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

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

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

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

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

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

This product will not leave a grit or soap scum.

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

Kills Athlete's Foot fungus on bathroom surfaces.

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

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

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

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

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

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

This product cleans, disinfects and deodorizes (hard, non-porous environmental surfaces) in one step. Its non-abrasive formula is designed for use on (Use daily on) (Use daily to clean and disinfect) (hard, non-porous surfaces): plated or stainless steel, aluminum, chrome, glazed porcelain, glazed tile, laminated surfaces (associated with floors, walls, countertops, cages, kennels, animal equipment) found in (barns, pens and stalls) animal housing facilities.

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

This product cleans rodent soiled areas.

This product is for use in Poultry Premise Sanitation (Hatcheries), Egg Receiving Area, 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 non-porous Poultry House related equipment, and surfaces in the Hatchery environment.

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

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

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

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

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

This product may be used as a general purpose antimicrobial detergent in florist shops, wholesale florist, shippers, green house packing areas and other commercial floriculture places for efficient cleaning and antimicrobial action against certain bacteria which cause: *(Not for use in California)*

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, baby's breath, sweet peas, freesia and alstroemeria.

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

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

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

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

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

Floor cleaner.

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

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

For use in:

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

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

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

This product is for use as a sanitizer on dishes, glassware and utensils (at 200 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.

OR

This product is for use as a sanitizer in public eating places, dairy processing equipment and food processing equipment and utensils (at 200 ppm active) and as a disinfectant on hard, non-porous surfaces (at 625 ppm active). A potable water rinse is not allowed when used as a sanitizer on food contact surfaces.

This product is for use as a sanitizer on food processing equipment and utensils (at 400 ppm active) and as a disinfectant on hard, non-porous surfaces (at 625 ppm active). A potable water rinse is not allowed when used as a sanitizer on food contact surfaces.

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

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

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

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

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

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

Escherichia coli (E. coli) and Staphylococcus aureus (Staph) are common bacteria found where food is prepared and stored. This product kills these bacteria and helps prevent the spread of food borne contamination on treated kitchen surfaces listed this label. A potable water rinse is required after application on food contact surfaces.

This product has been cleared in 40CFR180.940 for use on food processing equipment and utensils at a concentration of 200 - 400 ppm active.

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

Regular, effective cleaning and sanitizing of equipment, utensils and work or dining surfaces 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 these microorganisms 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 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.

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

This product cleans by removing dirt, grime and food soils in food preparation and processing areas. Its non-abrasive formula will not harm (scratch) surfaces. It cleans, disinfects and eliminates odors leaving surfaces smelling clean and fresh. Use where odors are a problem.

Use this product on finished floors, high speed burnished floors, conductive flooring, washable walls, tables, chairs, bathroom bowls, sinks, basins, shower stalls, tubs, glazed tiles, toilet, countertops, stove tops, exterior surfaces of appliances and

refrigerators, cabinets, garbage cans, outdoor furniture (except cushions and wood frames), desks, telephones, door knobs and handles, and glass surfaces including windows and mirrors.

Disinfects, cleans, and deodorizes the following hard, non-porous inanimate surfaces: floors, walls, (non-medical) metal surfaces, (non-medical) stainless steel surfaces, glazed porcelain, plastic surfaces (such as polypropylene, polystyrene, etc.).

This product is designed for use on (Use daily on) (the following) (hard, non-porous environmental surfaces): vinyl, painted surfaces, plastic (surfaces), glazed ceramic, glazed porcelain, chrome, stainless steel, aluminum, laminated surfaces and baked enamel surfaces associated with floors, walls, ceilings, tables, chairs, countertops, telephones, fixtures, glazed tile, toilets, urinals, sinks, shower rooms and locker rooms (areas) – any washable (food and non-food contact) surface where disinfection is required. This product's non-dulling formula eliminates the time and labor normally required for rinsing. A potable water rinse is required for food contact surfaces.

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

#### Dilution Chart:

For Hospital or Medical Environment claims	0.8oz/5 gal. water
For General or Broad Spectrum claims	0.6oz/5 gal. water
For Virucidal claims	0.8oz/5 gal. water
For Animal Virucidal claims	0.8oz/5 gal. water
For Non-Food Contact Sanitizing claims	0.2oz/4 gal. water
For Food Contact Sanitizing claims at 200 ppm	0.2oz/4 gal. water
For Food Contact Sanitizing claims at 400 ppm	0.4oz/4 gal. water
For Fungicide claims	0.8oz/5 gal. water

### DIRECTIONS FOR USE

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

Apply this product with a cloth, mop or mechanical spray device. When applied with 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 pump or trigger sprayer. Spray 6-8 inches from surface. Rub with brush, sponge or cloth. Do not breathe spray.

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

**Disinfection Performance in Institutions (Hospitals, Dental Offices, Nursing Homes, and Other Health Care Institutions):** Add 4 ounces of this product to 25 gallons of water (or equivalent use dilution) (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:

*Botrytis cinerea* (ATCC 12481)  
*Burkholderia cepacia* (ATCC 25416)  
*Campylobacter jejuni* (ATCC 29428)  
*Corynebacterium ammoniagenes* (ATCC 6871)  
*Escherichia coli* 0157:H7 (ATCC 35150)

*Enterococcus faecium* (Vancomycin Resistant) (VRE)  
*Klebsiella pneumoniae* (ATCC 13883)  
*Listeria monocytogenes* (ATCC 984)  
*Proteus mirabilis*  
*Pseudomonas aeruginosa* (ATCC 15442)  
*Salmonella enterica* (ATCC 10708)  
*Salmonella typhi* (ATCC 6539)  
*Shigella sonnei* (ATCC 9290)  
*Staphylococcus aureus* (ATCC 6538)  
*Staphylococcus aureus* (Methicillin resistant) (ATCC 33591)  
*Yersinia enterocolitica* (ATCC 23715)

**General Disinfection Performance in Non-Medical Facilities (Households, Schools, Restaurants, Food Services, Beverage and Food Processing Plants and Other Non-Medical Facilities):** Add 3 ounces of this product to 25 gallons of water (or equivalent use dilution) (469 ppm active quat). 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:

*Campylobacter jejuni* (ATCC 29428)  
*Escherichia coli* 0157:H7 (ATCC 31250)  
*Listeria monocytogenes* (ATCC 984)  
*Proteus mirabilis*  
*Salmonella enterica* (ATCC 10708)  
*Staphylococcus aureus* (ATCC 6538)  
*Staphylococcus aureus* (Methicillin resistant) (ATCC 33591)  
*Yersinia enterocolitica* (ATCC 23715)

**Virucidal Performance:** At 4 ounces per 25 gallons use level (or equivalent use dilution) (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, non-porous environmental surfaces:

Avian Influenza A H9N2/Turkey/Wisconsin Virus (ATCC VR-798)  
Hepatitis B Virus  
Hepatitis C Virus  
Herpes Simplex Type 1 (ATCC VR-260)  
Herpes Simplex Type 2 (ATCC VR-734)  
Human Coronavirus (ATCC VR-740)  
Infectious Bronchitis Virus  
Influenza A2/Japan Virus (ATCC VR-100)  
Vaccinia virus

At 4.5 ounces per 25 gallons (703 ppm quat active) (or equivalent use dilution) use level, this product was evaluated in the presence of 5% serum with a 2-minute contact time and found to be effective against the following virus on hard, non-porous environmental surfaces:

HIV-1

**Non-Food Contact Sanitizing Performance:** Add 0.2 ounces of this product to 4 gallons of water (or equivalent use dilution) (200 ppm active) to sanitize hard, non-porous surfaces. At 200 ppm active, this product is an effective one-step sanitizer against the following:

*Enterobacter aerogenes* (ATCC 13048)  
*Staphylococcus aureus* (ATCC 6538)

**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) (a cause of Ringworm) and ~~*Aspergillus niger*~~ on inanimate

surfaces in the presence of 5% blood serum in locker rooms, dressing rooms, shower and bath areas and exercise facilities.

**PREPARATION OF DISINFECTION/FUNGICIDAL/VIRUCIDAL USE SOLUTION:** Add 4 ounces of this product to 25 gallons of water (or equivalent use dilution) (400 ppm active quat) to disinfect hard non-porous surfaces OR mix a 4 ounce packet with 25 gallons of water. Treated surfaces must remain wet for 10 minutes. Rinse or allow to air dry. Rinsing of floors is not necessary unless they are to be waxed or polished.

Rinse all surfaces that come in contact with food such as countertops, appliances, tables and stovetops with potable water before reuse. Do not use this product to clean or disinfect utensils, glassware, dishes or interior surfaces of appliances.

(OR)

**General Disinfectant-Non-Medical Facilities (Households, Schools, Restaurants, Food Services, Beverage and Food Processing Plants and Other Non-Medical Facilities):** Add 3 ounces of this product to 25 gallons of water (or equivalent use dilution) (469 ppm active quat).

**CLEANING AND DISINFECTION:** For heavily soiled areas, a pre-cleaning step is required. For all general cleaning and disinfection, use 3 fluid ounces of this product per 25 gallons of water (or equivalent use dilution) (469 ppm active quat). Apply this product using a cloth, mop or pressure sprayer so as to thoroughly wet surface to be cleaned (disinfected). For sprayer applications, use a coarse spray device. Allow surfaces to remain wet for 10 minutes and then let air dry. Prepare a fresh solution at least daily or when solution becomes visibly dirty or diluted.

(OR)

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

1. Pre-clean heavily soiled areas.
2. Apply use solution (3 ounces per 25 gallons) (469 ppm active quat) (or equivalent use dilution) to hard, non-porous environmental surfaces.
3. To disinfect, all surfaces must remain wet for ten (10) minutes.
4. Wipe surfaces or let air dry.

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

**For Disinfecting Hard, Non-Porous Surfaces Against Avian Influenza:** For all use sites, the directions for use for hospital disinfection must be followed using a rate of 4 oz per 25 gallons of water.

**Preparation of sanitizer use solution:** Add 0.2 ounces of this product to 4 gallons of water (or equivalent use dilution) (200 ppm active) to sanitize hard, non-porous surfaces. At 200 ppm active, this product is an effective one-step sanitizer against *Staphylococcus aureus* and *Enterobacter aerogenes*.

Apply sanitizer use solution to pre-cleaned, hard, non-porous surfaces with a cloth, mop, sponge, sprayer or by immersion.

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

Treated surfaces must remain wet for 3 minutes, then wipe with sponge, mop or cloth or allow to air dry.

#### 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

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

#### HOSPITAL/HEALTH CARE/INSTITUTIONAL

(Note for reviewer: For labels that list medical premises and metal and/or stainless steel surfaces, one of the following statements must be used:)

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

Or

This product is not for use on Medical device surfaces.

**Medical Institutions (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 4 ounces per 25 gallons (or equivalent use dilution) (625 ppm active quat) in the presence of 200 ppm hard water (CaCO<sub>3</sub>) and 5% serum this product was proven to be effective against (*Duck*) Hepatitis B Virus with a contact time of 10 minutes.

At 4 ounces per 25 gallons (or equivalent use dilution) (625 ppm active quat) this product was proven to be effective in the presence of 5% organic load against Bovine Viral Diarrhea Virus BVDV (surrogate for human Hepatitis C virus) with a contact time of 10 minutes.

At 4.5 ounces per 25 gallons (or equivalent use dilution) in the presence of 5% serum for a two-minute contact time this product was found to be effective against HIV-1 (AIDS Virus).

**\*KILLS HIV, HCV AND HBV ON PRECLEANED ENVIRONMENTAL SURFACES/OBJECTS PREVIOUSLY SOILED WITH BLOOD/BODY FLUIDS in**

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health care setting or other settings in which there is an expected likelihood of soiling of inanimate surfaces/objects with body fluids and in which the surfaces/objects likely to be soiled with blood or body fluids can be associated with the potential for transmission of Human Immunodeficiency Virus Type I (HIV-1) (associated with AIDS), Hepatitis C virus (HCV) and Hepatitis B virus (HBV).

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

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

**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 and HCV, leave surfaces wet for 10 minutes with 4 ounces per 25 gallons (or equivalent use dilution) (625 ppm active quat).

**Surgical Instrument Presoak:** Add 4 ounces of this product to 25 gallons of water (or equivalent use dilution) (625 ppm active quat). Place pre-cleaned instruments in solution to presoak surgical instruments for a minimum of 10 minutes, then proceed with normal sterilization procedure. Prepare a fresh solution at least daily or more often if solution becomes cloudy or soiled.

~~**NOTE:** Plastic may remain immersed until ready to use. 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.~~

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

**For Disinfecting Hard, Non-porous Bath (Fiberglass) and Therapy Equipment:** To remove body oils, dead tissue, soil and all other buildups or organic matter on inanimate surfaces after using the unit, drain the water and refill with fresh water to just cover the intake valve. Add 4 ounces of this product for each 25 gallons of water (0.8 ounces per 5 gallons) (or equivalent use dilution) (625 ppm active quat) in the unit at this point. Briefly start the pump to circulate the solution. Turn off pump. Wash down the unit sides, seat of the chair lift, and any/all related equipment with a clean swab, brush or sponge. Treated surfaces must remain wet for 10 minutes for proper disinfection. After the unit has been thoroughly disinfected, drain solutions from the unit and rinse any/all ~~(cleaned)~~ (disinfected) surfaces with fresh water. The unit is ready for reuse.

**CLEANING AND DISINFECTING HARD, NON-POROUS SURFACES ON PERSONAL PROTECTIVE EQUIPMENT (RESPIRATORS):** Pre-clean equipment if heavily soiled

to ensure proper surface contact. Add 4 ounces of this product to 25 gallons of water (or equivalent use dilution) (625 ppm active quat). Gently mix for uniform solution. Apply solution to hard, non-porous surfaces of the respirator with a brush, coarse spray device, sponge or by immersion. Thoroughly wet all surfaces to be disinfected. Treated surfaces must remain wet for ten (10) minutes. Remove excess solution from equipment prior to storage. The user must comply with all OSHA regulations for cleaning respiratory protection equipment (29 CFR § 1910.134).

**SANITIZER DIRECTIONS FOR NON-FOOD CONTACT SURFACES IN INSTITUTIONAL FACILITIES**

**Ultrasonic Bath Sanitizer Directions:** Use this product to sanitize hard, (inanimate) non-porous, non-critical objects compatible with Ultrasonic cleaning units. Pour a fresh solution of 0.1 ounce per 2 gallons of water (or equivalent use dilution) (200 ppm active quat) directly into bath chamber. Pre-clean soiled objects. Place objects into unit and operate for a minimum of 3 minutes, according to manufacturers' use directions. Remove objects and rinse with sterile water (sterile water for injection), or allow to air dry. Replace solution at least daily or when solution becomes visibly dirty or discolored.

**FOOD PROCESSING PREMISES**

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

**To Disinfect Food-Processing and Tobacco Premises:** Before using this product, food products and packaging materials must be removed from area or carefully protected. Use on floors, walls and storage areas, mix 3 oz of 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 surfaces to remain wet for 10 minutes. Then remove excess liquid. After use, all surfaces in the area must be thoroughly rinsed with potable water.

**To Disinfect Food Service Establishment Food Contact Surfaces:** (For) countertops, exterior surfaces of appliances, (and) tables, 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 For Use in Dairies, Beverage and Food Processing Plants:** Prior to fogging, food products and packaging material must be removed from the room or carefully protected. After cleaning, fog desired areas using one quart per 1000 cubic feet of room area with a product solution containing 0.31 ounces product to 1 gallon (1.5 ounces product to 5 gallons) 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 an EPA approved food contact sanitizer solution of 200 ppm active quaternary (1 ounce per 20 gallons of this product) prior to use. Allow food contact surfaces to drain thoroughly before operations are resumed.

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

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

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

**SANITIZER DIRECTIONS FOR NON-FOOD CONTACT SURFACES  
IN FOOD PROCESSING FACILITIES**

**SHOE (BOOT) BATH SANITIZER DIRECTIONS:** To prevent cross contamination from area to area in animal areas, and the packaging and storage areas of food plants, shoe baths containing one inch of freshly made sanitizing solution 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 0.2 ounce of this product per 4 gallons of water (or equivalent use dilution) (200 ppm active) solution for 3 minutes prior to entering area. Change the sanitizing solution in the bath at least daily or when solution appears dirty.

**SHOE FOAM DIRECTIONS:** To prevent cross contamination from area to area in animal areas, and the packaging and storage areas of food plants, apply a foam layer approximately 0.5 to 2 inches thick made from a solution of 1 to 1½ 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 3 minutes prior to entering area. Foam area should be washed and replaced at least daily or when it appears dirty.

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

**ENTRYWAY SANITIZING SYSTEMS:** To prevent cross contamination from area to area, set the system to deliver (0.51 – 1.02 oz. per 5 gallons of water) (400 – 800 ppm active) of sanitizing solution. The (spray) (foam) should cover the entire path of the doorway. Set the system so that a continuous wet blanket of sanitizer solution is delivered to the floor.

Do not mix other foam additives to the sanitizing solution.

**FOOD PROCESSING PLANTS USING FOGGING DEVICES**

For use in dairies, beverage and food processing plants. Prior to fogging, food products and packaging material must be removed from the room or carefully protected. After cleaning, fog desired areas using 1 quart per 1000 cubic feet of room area with a solution containing 1½ ounces of product to 5 gallons of water (1,200 ppm). Vacate the area of all personnel for a minimum of 2 hours after fogging. All food contact surfaces must be thoroughly rinsed prior to reuse with potable water.

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

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

**MUSHROOM FARM INDUSTRY USE DIRECTIONS**

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

**Disinfection:** Use 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.

**FOOD CONTACT AND TOBACCO PROCESSING EQUIPMENT  
SANITIZING DIRECTIONS**

**Food Contact Sanitizing Performance:** At 1-2 ounces per 20 gallons this product (or equivalent use dilution) (200-400 ppm active) eliminates 99.999% of the following bacteria in 60 seconds in 500 ppm hard water (calculated as CaCO<sub>3</sub>) according to the AOAC Germicidal and Detergent Sanitizing Action of Disinfectants test:

*Campylobacter jejuni* (ATCC 29428)

*Salmonella typhi* (ATCC 6539)

~~*Clostridium perfringens* (ATCC 10104)~~

*Shigella dysenteriae* (ATCC 9361)

*Escherichia coli* (ATCC 11229)

*Staphylococcus aureus* (ATCC 6538)

*Escherichia coli* 0157:H7 (ATCC 43888)

*Yersinia enterocolitica* (ATCC 23715)

*Listeria monocytogenes* (ATCC 984)

**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, eating utensils, glasses, sink tops, countertops, refrigerated storage and display equipment and other hard, non-porous surfaces. NO POTABLE WATER RINSE IS ALLOWED.

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

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

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

Dishes, silverware, glasses, cooking utensils, eating utensils and other similar size food processing equipment can be sanitized by immersion in a 1-ounce per 20 gallons solution of this product (200-400 ppm active). NO POTABLE WATER RINSE IS ALLOWED.

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

#### Sanitizing Dilution Chart

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

#### Public Eating Places, Dairy Processing Equipment and Food Processing Equipment and Utensils Sanitizing Dilution Chart

Active quat solution	1 gallon	5 gallons	10 gallons	20 gallons
200 ppm	0.05 ounce	¼ ounce	0.5 ounces	1.0 ounces
300 ppm	0.075 ounces	0.375 ounces	0.75 ounces	1.5 ounces
400 ppm	0.1 ounce	0.5 ounces	1.0 ounces	2.0 ounces

#### Food Processing Equipment and Utensils Sanitizing Dilution Chart

Active quat solution	1 gallon	5 gallons	10 gallons	20 gallons
200 ppm	0.05 ounce	¼ ounce	0.5 ounces	1.0 ounces
300 ppm	0.075 ounces	0.375 ounces	0.75 ounces	1.5 ounces
400 ppm	0.1 ounce	0.5 ounces	1.0 ounces	2.0 ounces

**For Public Eating Places, Dairy Processing Equipment and Food Processing Equipment and Utensils:** Apply a solution of 1-ounce of this product in 20 gallons of water (or equivalent use dilution) (200-400 ppm active) OR mix a 1 ounce packet with 20 gallons of water, to pre-cleaned, hard surfaces, thoroughly wetting surfaces with a cloth, mop, sponge, sprayer or by immersion. For spray applications, use a coarse pump or trigger sprayer. Spray 6 to 8 inches from surface. Rub with brush, sponge, or cloth. Do not breathe spray. With spray applications cover or remove all food products. From a Closed Loop Dilution Center, apply 200 ppm active solution to the surface to be sanitized. Surfaces must remain wet for at least 1 minute followed by adequate draining and air drying. A fresh solution must 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) (after use as a sanitizer).

**For Food Processing Equipment and Utensils:** Apply a solution of 0.2 to 0.4 ounce(s) of this product in 4 gallons of water (or equivalent use dilution) (200-400 ppm active) to pre-cleaned, hard, non-porous surfaces thoroughly wetting surfaces with a cloth, mop, sponge, sprayer or by immersion. For spray applications, use a coarse pump or trigger sprayer. Spray 6 to 8 inches from surface. Rub with brush, sponge, or cloth. Do not breathe spray. With spray applications cover or remove all food products. From a Closed Loop Dilution Center, apply 200-400 ppm active solution to the surface to be sanitized. Surfaces must remain wet for at least 1 minute followed by adequate draining (and air drying). (Alternate statement: Allow sanitized surfaces to adequately drain before contact with food). Prepare a fresh solution at least daily or when use solution becomes visibly dirty. For mechanical application use solution may not be reused for sanitizing applications. NO POTABLE WATER RINSE IS ALLOWED (DO

NOT RINSE) AFTER APPLICATION OF THE SANITIZING SOLUTION (after use as a sanitizer).

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

1. Scrape, flush or presoak articles (whether mobile or stationary) to remove gross food particles and soil.
2. Thoroughly wash articles with an appropriate detergent or cleaner.
3. Rinse articles thoroughly with potable water.
4. Sanitize articles using a solution of ¼-ounce of this product per 5 gallons of water (200-400 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.
5. Remove immersed items from solution and make certain all surfaces are adequately drained and air dried. No potable rinse allowed. Thoroughly drain non-immersed items and air dry.

#### 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.

1. Thoroughly wash equipment and utensils in a hot detergent solution. Rinse utensils and equipment thoroughly with potable water.
2. Sanitize equipment and utensils by immersion in a ¼-ounce of this product per 5 gallons of water solution (or equivalent use dilution) for at least 60 seconds at a temperature of 75 F. This dilution is equivalent to a solution containing 50 ppm available chlorine.
3. For equipment and utensils too large to sanitize by immersion, apply ¼-ounce of this product per 5 gallons of water (200-400 ppm active) (or equivalent use dilution) by rinsing, spraying or swabbing until thoroughly wetted.
4. Allow sanitized surfaces to drain and air dry. Do not rinse.

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

1. Scrape and pre-wash utensils and glasses whenever possible.
2. Wash with a good detergent or compatible cleaner.
3. Rinse with potable water.
4. Sanitize in a solution of ¼-ounce of this product per 5 gallons of water (200-400 ppm active quaternary) (or equivalent use dilution). 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 at least daily or 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 (Not applicable in CA)

1. Scrape and pre-wash utensils and glasses whenever possible.
2. Wash with a good detergent or compatible cleaner.
3. Rinse with potable water.

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4. Sanitize in a solution from the Closed Loop Dilution Center (200-400 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 at least daily or 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.

1. Turn off refrigeration.
2. Wash and rinse all surfaces thoroughly.
3. Apply a solution of ¼-½ ounce of this product in 5 gallons of water (or equivalent use dilution) (200-400 ppm active) by mechanical spray, direct pouring or by recirculating through the system. Surfaces must remain wet for at least one minute followed by complete draining and drying. Fresh solution should be prepared for each cleaning. No potable water rinse is allowed when product is used as directed.
4. Return machine to service.

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

**Water Softeners** – Sanitization should occur after initial installation, after the system is serviced and periodically during its use.

1. Tank must be washed with a compatible detergent and rinsed with potable water before sanitizing. Backwash the softener and add 0.4-0.8 ounces of sanitizer per 8 gallons of water (or equivalent use dilution) (200-400 ppm active) to the brine tank well. (The brine tank should have water in it to permit the solution to be carried into the softener. (NOTE: Standard system capacity is 48 gallons).
2. Unit must be washed with a compatible detergent and rinsed with potable water before sanitizing.
3. Proceed with the normal regeneration or interrupt the cycle after the brining step and let the softener soak for a minimum of 60 seconds.
4. Backwash the softener with potable water to make sure all sanitizing solution is thoroughly rinsed from the unit before returning the system to service. Return system to service. **NO POTABLE WATER RINSE IS ALLOWED.**

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

1. Turn off RO system, drain storage tank and remove membrane element and pre-filters. Put membrane element in a plastic bag so it remains wet. Do not use this product to sanitize the membrane element. Membrane element must be sterilized separately.
2. Unit must be washed with a compatible detergent and rinsed with potable water before sanitizing.
3. Fill empty pre-filter housing with 0.4-0.8 ounces of sanitizer per 8 gallons of water (or equivalent use dilution) (200-400 ppm active) and turn on raw water. (NOTE: Standard system capacity is 1 to 2 gallons).
4. After holding tank is full, let system stand idle for a minimum of 60 seconds. Turn off water. Drain holding tank.

5. Before the system is put back into service, flush system with potable water to assure sanitizing solution is rinsed thoroughly from system. Return unit(s) to normal operation. ~~NO POTABLE WATER RINSE IS ALLOWED~~ Follow the manufacturer's directions for re-installation of new pre-filters, membrane element and post filter.

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

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

1. Shut off incoming water line to machine.
2. Unit must be washed with a compatible detergent and rinsed with potable water before sanitizing.
3. Prepare a solution of 0.4-0.8 ounces of sanitizer per 8 gallons of water (or equivalent use dilution) (200-400 ppm active).
4. Circulate solution through machine making sure to wet all surfaces and allow a minimum contact of 60 seconds.
5. Drain and completely flush machine twice with potable water.
6. Return machine to normal operation.

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

1. Shut off incoming water line.
2. Units/tanks must be washed with a compatible detergent and rinsed with potable water before sanitizing.
3. Prepare a solution of 0.4-0.8 ounces of sanitizer per 8 gallons of water (or equivalent use dilution) (200-400 ppm active).
4. Apply or circulate (if possible) to wet all surfaces and allow a minimum contact of 60 seconds.
5. Drain and completely flush system twice with potable water.
6. Return to service by opening incoming water lines.

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

Equipment and utensils ~~must~~ 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, eating utensils, (and) cooking utensils, immerse in a solution containing ¼-½ ounces of this product per 5 gallons of water (or equivalent use dilution) (200-400 ppm active quaternary). Allow surface to remain wet for at least 60 seconds. Drain thoroughly before reuse. No potable water rinse is allowed.

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

**For use as a sanitizer on dishes, glassware, silverware, eating utensils, cooking utensil:** ~~Equipment and utensils~~ 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 (200-400 ppm active quaternary). Allow surface to remain wet for at least 60 seconds. Drain thoroughly and air dry before reuse. No potable water rinse is allowed.

#### **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 ¼-½ ounces of this product per 5 gallons of water (or equivalent use dilution) (200-400 ppm active quaternary). No potable water rinse is allowed.

At ¼ ounces 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 CaCO<sub>3</sub> when evaluated by the AOAC Germicidal and Detergent Sanitizer Method against Escherichia coli and Staphylococcus aureus.

#### BEVERAGE DISPENSING EQUIPMENT SANITIZER DIRECTIONS

For sanitizing of bottling or pre-mix dispensing equipment, after cleaning thoroughly rinse equipment with a potable water rinse. Fill equipment with a solution of ¼ to ½ ounces of this product per 5 gallons of water (or equivalent use dilution) (200 - 400 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 potable water rinse is allowed. (Alternate statement: Allow sanitized surfaces to adequately drain before contact with food).

#### 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 - 400 ppm active quat. Prepare a solution of ¼ to ½ ounce of this product per 5 gallons of water (or equivalent use dilution) (200 - 400 ppm active) for the exterior application for the filler and closing machine. Allow surfaces to remain wet for at least 60 seconds. Drain thoroughly and allow to air dry before reuse. No potable water rinse is allowed. (Alternate statement: Allow sanitized surfaces to adequately drain before contact with food).

*(Note: The following directions are for use in food processing areas only)*

#### DIRECTIONS FOR FOOD PROCESSING EQUIPMENT AND UTENSILS (AS REGULATED BY) (40CFR sec 180.940(c))

Equipment and utensils must be thoroughly preflushed or prescraped and, when necessary, presoaked to remove gross food particles. Clean and rinse equipment thoroughly. Then apply sanitizing solution containing ¼ to ½ ounce(s) of this product per 5 gallons of water (or equivalent use dilution) (200-400 ppm active quaternary). No potable water rinse is allowed (Do not rinse). (Alternate statement: Allow sanitized surfaces to adequately drain before contact with food).

*(Alternate Directions for Sanitizing Food Processing Equipment and Utensils.)*

#### DIRECTIONS FOR SANITIZING FOOD CONTACT SURFACES IN FOOD PROCESSING EQUIPMENT AND UTENSILS, AS REGULATED BY 40CFR sec 180.940(c):

1. Scrape, flush or presoak articles (whether mobile or stationary) to remove gross food particles and soil.
2. Thoroughly wash articles with an appropriate detergent or cleaner.
3. Rinse articles thoroughly with potable water.
4. Sanitize articles using a solution of 0.05 to 0.1 ounce of this product per gallon of water (or equivalent use dilution) (200 to 400 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.
5. Remove immersed and non-immersed items from solution to (and) make certain all surfaces are adequately drained before contact with food. No potable water

rinse is allowed. (Do not rinse). (Alternate statement: Allow sanitized surfaces to adequately drain before contact with food).

#### 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 pre-flush or pre-scrape and when necessary presoak. Then wash surfaces with a compatible detergent and rinse with potable water prior to sanitizing. Prepare a solution of ¼ to ½ ounce of this product per 5 gallons of water (or equivalent use dilution) (200 - 400 ppm active) for mechanical or automated systems. Allow surfaces to remain wet for at least 60 seconds. Drain thoroughly before reuse. No potable water rinse is allowed.

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

**GLOVE DIP SANITIZER DIRECTIONS:** To prevent cross contamination from area to area in animals areas and the packaging and storage areas of food plants, dip pre-washed (plastic, latex or other synthetic rubber) non-porous gloved hands into a suitable clean container that contains enough freshly made sanitizing solution to cover the gloved area. Do not let sanitizing solution come into contact with the exposed skin. Make up the sanitizing solution by adding ¼-½ ounce of this product per 5 gallons of water (or equivalent use dilution) (200-400 ppm active). Dip (Soak) in solution for 1 minute. NO POTABLE WATER RINSE IS ALLOWED. Change the sanitizing solution in the bath at least daily or when solution appears dirty. Do not let sanitizing solution come into contact with exposed skin.

#### 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 ¼-½ ounce of this product per 5 gallons of warm water (or equivalent use dilution) (200-400 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.

#### 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 200-400 ppm quat level (¼ to ½ 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 200-400 ppm active quat. Conveyor equipment must be free of product when applying this coarse spray. Do not allow this solution to be sprayed directly on food.

#### FOR SANITIZING IN FISHERIES, MILK, CITRUS, WINE, POTATO & ICE CREAM

**and BEVERAGE PROCESSING PLANTS:** For use as a sanitizer on conveyor belts, follow the "For Continuous Treatment of Meat and Poultry or Fruit and Vegetable Conveyors" directions. For directions to reduce or eliminate odors on the equipment in the processing area, follow the "Food Processing Equipment" directions. Also, for

directions for reducing bacteria associated with condensation on equipment and pipes, follow directions for "Sanitizing Filling Equipment Sanitizer Directions".

## ANIMAL PREMISES

**Animal Premise Virucidal Performance:** At 4 ounces per 25 gallons use level (or equivalent use dilution) (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, non-porous environmental surfaces.

Avian Influenza A H9N2/Turkey/Wisconsin Virus (ATCC VR-798)  
Avian Reovirus (ATCC VR-2449)  
Bovine Viral Diarrhea Virus (ATCC VR-534)  
Canine Coronavirus (ATCC VR-809)  
Canine Distemper Virus  
Equine Arteritis virus (ATCC VR-796)  
Infectious Bovine Rhinotracheitis virus (IBR)  
Infectious Laryngotracheitis Virus  
Newcastle disease virus  
Porcine Respiratory & Reproductive Virus (PRRSV)  
Porcine Rotavirus (ATCC VR-893)  
Pseudorabies virus (ATCC VR-135)  
Transmissible Gastroenteritis (TGE) Virus

**Veterinary Clinics/Animal Life Science Laboratory/ Animal Care Facilities/Animal Research Centers/Animal Quarantine Areas/Animal Breeding Facilities/Animal Husbandry/Zoos/Pet Shop/Kennels/ Breeding and Grooming Establishments/Tack Shops**

**Disinfection Directions:** For cleaning and disinfecting the following hard non-porous surfaces: equipment, utensils, instruments, cages, kennels, stables, stalls and catteries. Remove all animals and feeds from premises, animal transportation vehicles, crates etc. Remove all litter, droppings and manure from floors, walls and surfaces of facilities occupied or traversed 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. 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. 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.

**DRESSING AND RENDERING PLANT DISINFECTANT – FUNGICIDE – VIRUCIDE DIRECTIONS (RENDERING PLANT/DRESSING PLANT DISINFECTANT/FUNGICIDE/VIRUCIDE DIRECTIONS):** Cover or remove all food packaging material before disinfection. Remove gross soils. Apply to 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). Surfaces 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. Rinse all surfaces which contact food with potable water before reuse.

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

1. Remove all animals.
2. Thoroughly clean all surfaces and objects (hot rocks, caves, cage furniture, feeding and watering dishes, and appliances) including the substrate in the terrarium or cage with soap or detergent and rinse with water.
3. Saturate all surfaces (floors, walls, cages and other washable hard, non-porous environmental surfaces) with the ~~disinfecting and virucidal~~ disinfecting and virucidal solution (4 ounces per 25 gallons of water or equivalent use dilution) (625 ppm active quat) for a period of 10 minutes. For smaller surfaces, use a trigger spray bottle to spray all surfaces with solution until wet. Then wipe surfaces dry.
4. Saturate gravel as above and let stand for 10 minutes. Place in bucket of clean water and swirl for 15-30 seconds. Thoroughly air dry before returning to terrarium.
5. Do not return animals to the habitat until it is dry and ventilated.
6. Thoroughly scrub all treated surfaces with soap or detergent and rinse with potable water before reuse.
7. Clean terrarium at least once weekly or more as needed.

**Note:** Substrates for desert terrariums (i.e. gravel) must be completely dry before returning to terrarium to avoid high humidity levels. Always replace substrate if a foul odor persists.

**Reptile Tank Cleaning and Disinfection Directions:** Remove all reptiles from the enclosure (tank) prior to cleaning and disinfecting. Remove all litter or droppings from surfaces. Empty all equipment used for feeding or watering reptiles. Thoroughly clean all surfaces with soap or detergent and rinse with water. Apply the disinfecting and virucidal solution (4 oz. per 25 gallons of water) (or equivalent dilution) (625 ppm active quat) to the surfaces of the enclosure (tank) until thoroughly wet. Allow surfaces to remain wet for 10 minutes. Wipe dry. Rinse all surfaces that come in contact with food with potable water before reuse. Allow the enclosure (tank) to ventilate for a minimum of 10-15 minutes before replacing the reptiles.

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

## 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, stalls, stables, chutes and other facilities and fixtures occupied or traversed 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 4 oz. per 25 gallons of water use 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.

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**VEAL, CALVING, HOG, CATTLE AND HORSE OPERATIONS:** Between depopulations of facilities, cleaning and disinfection of pens, hutches, aisles and other environmental surfaces may be required. Empty all troughs, racks, and other feeding and watering appliances. Flush soils from these areas. Thoroughly clean all surfaces with soap or detergent and rinse with water. Saturate all surfaces with the disinfecting and virucidal solution (4 oz. per 25 gallons of water) (or equivalent dilution) (625 ppm active quat) and allow solution to remain wet for a period of 10 minutes. Immerse all halters, ropes and other types of equipment used in handling and restraining animals as well as forks, shovels and scrapers used in removing litter and manure. Ventilate buildings, cars, trucks, boats and other closed spaces. Do not house livestock or employ equipment until treatment has been absorbed, set or dried. Thoroughly scrub all treated feed racks, mangers, troughs, automatic feeders, fountains and waterers with soap or detergent and rinse with potable water before reuse.

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

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, stalls, stables, chutes and other facilities and fixtures occupied or traversed 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 (floors, walls, cages and other washable hard, non-porous environmental surfaces) with the disinfecting and virucidal solution (4 ounces per 25 gallons of water or equivalent use dilution) (625 ppm active quat) for a period of 10 minutes. For smaller surfaces, use a trigger spray bottle to spray all surfaces with solution until wet.
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.

**POULTRY (AND SWINE) PREMISE SANITATION SITE PREPARATION**

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

**Disinfection/Fungicide/Virucide of Poultry/Turkey Equipment, Swine Quarters, Livestock Farms, Equine Quarters, Animal Quarters and Kennels Directions:** Prior to use, remove all poultry, other animals and their feeds from premises, vehicles (trucks and cars) and enclosures (coops, crates, kennels, stables). Remove all litter, droppings and manure from floors, walls and surfaces of barns, pens, stalls, chutes and other surfaces of facilities and fixtures occupied or traversed by poultry or other animals. Empty all troughs, racks and other feeding and watering appliances. Thoroughly clean all surfaces with soap or detergent and rinse with water. Use 4 ounces of this product per 25 gallons of water (or equivalent use dilution) (625 ppm active quat). Saturate surfaces with the disinfecting solution for a period of 10 minutes. Immerse all halters,

ropes and other types of equipment used in handling and restraining animals, as well as forks, shovels, and scrapers used for removing litter and manure.

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

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 disinfection/fungicide/virucide, use 4 ounces of this product per 25 gallons of water (or equivalent use dilution) (625 ppm active quat). Apply to hatchers, setters, trays, racks, egg flats, walls, floors, ceilings, chickboxes, egg cases, trash containers, carts, sexing tables, delivery trucks, vans and other hard surfaces. Leave all treated surfaces exposed to solution (wet) for 10 minutes or more. Rinse with potable water before reuse. Then 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 spray. Use 4 ounces of this product per 25 gallons of water (or equivalent use dilution) for general disinfection. Use 4 ounces of this product per 25 gallons of water (or equivalent use dilution) for disinfection/fungicide/virucide. Leave all treated surfaces exposed to solution for 10 minutes or more and allow to air dry.

**DISINFECTANT DIRECTIONS FOR CHICK VANS, EGG TRUCKS HATCHERY and FARM VEHICLES SERVICE VEHICLES (VEHICLES):** Clean all vehicles including mats, crates, cabs, and wheels with high-pressure water and this product. Use 4 oz. per 25 gallons of water (or equivalent dilution) (625 ppm active quat) to treat all vehicles. Leave all treated surfaces exposed to disinfectant solution wet for 10 minutes or more. For sprayer applications, use a coarse spray device.

**For Use in Livestock, Poultry and Turkey Houses:**

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, (stalls), chutes and other facilities and fixtures occupied or traversed 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 (Use) (Apply) 4 oz per 25 gallons of water 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.

**DISINFECTANT/VIRUCIDAL\* DIRECTIONS TO TREAT HARD NON-POROUS, NON-FOOD CONTACT SURFACES OF AUTOMATED TRAY, RACK AND BUGGY WASHERS:** Mix a solution containing 4 oz. per 25 gallons of water (or equivalent dilution) (625 ppm active quat). Remove all litter and manure from surfaces to be treated. Treat hard non-porous, non-food contact surfaces of automated trays, racks and buggy washers into solution for 10 minutes. Thoroughly clean all surfaces with soap or detergent and rinse with water before reuse. Change the disinfecting solution at least daily or when solution appears dirty.

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**DISINFECTANT/VIRUCIDAL\* DIRECTIONS TO TREAT HARD NON-POROUS, NON-FOOD CONTACT SURFACES IN EGG RECEIVING AND EGG HOLDING AREAS:**

Mix a solution containing 4 oz. per 25 gallons of water (or equivalent dilution) (625 ppm active). Remove all litter and manure from surfaces to be treated. Saturate hard non-porous, non-food surfaces with the solution for a period of 10 minutes. Apply by mop, brush or sprayer. Thoroughly clean all surfaces with soap or detergent and rinse with water before reuse. Change the disinfecting solution at least daily or when solution appears dirty.

**Special Instructions for Inactivating Avian Influenza:** Remove all poultry and feeds from premises, trucks, coops, and crates. Remove all litter and droppings from floors, walls, and surfaces of facilities occupied or traversed by poultry. Empty all troughs, racks, and other feeding and watering appliances. Thoroughly clean all surfaces with soap or detergent and rinse with water. Saturate surfaces with the disinfecting solution (4 oz per 25 gallons of water) (625 ppm active quat) (equivalent use dilution) for a period of 10 minutes. Ventilate buildings, coops, and other closed spaces. Do not house poultry or employ equipment until treatment has been absorbed, set, or dried. Thoroughly scrub treated feed racks, troughs, automatic feeders, fountains, and waterers with soap or detergent, and rinse with potable water before reuse.

**SANITIZER DIRECTIONS FOR NON-FOOD CONTACT SURFACES IN ANIMAL PREMISES**

**TO SANITIZE HOOF TRIMMING EQUIPMENT:** Prior to application, pre-clean hoof trimming equipment before and after use on each animal with detergent and warm water or compatible cleaner to remove soil using a pre-scrape, pre-flush, or when necessary, pre-soak followed by a potable water rinse. To sanitize, prepare a 0.2 oz of this product per 4 gallons of water solution (200 ppm active quat) (or equivalent use dilution). Apply to pre-cleaned hard surfaces using a cloth, mop, sponge or sprayer or by immersion to thoroughly wet surfaces. Allow surfaces to remain wet for at least 5 minutes followed by adequate draining or air drying. Prepare fresh solution at least daily or when solution becomes visibly dirty.

**SANITIZING HATCHERY ROOMS USING FOGGING DEVICES**

Remove all animals and feed from premises, vehicles and enclosures. Remove all litter and manure from floors, walls and surfaces of the room to be treated. Empty all troughs, racks and other feeding and watering appliances. Thoroughly clean all surfaces with soap or detergent and rinse with water. Close room off so fog is confined to room to be treated. Mix 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 allow people to contact or breathe this fog and do not enter until 2 hours after fogging is complete. Do not house livestock or employ equipment until treatment has been absorbed or dried. Thoroughly clean all surfaces with soap or detergent and rinse with water.

**SANITIZING INCUBATORS AND HATCHERS USING FOGGING DEVICES**

Mix 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 breathe this fog. It is acceptable to fog setters and hatchers 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 must a room or building be entered by anyone within two hours of the actual fogging. Use for a minimum of 4 air exchanges (ACH) per hour in the facility. If the building must be entered, then the individuals entering the building must wear a self-contained respirator approved by NIOSH/MSHA, goggles, long sleeves and long pants.

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

**BARBER/SALON**

**Disinfection of Barber/Salon Tools Directions:** Pre-cleaned 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 at least daily or more often if solution becomes cloudy or soiled.

**Disinfection/Fungicide/Virucide for Barber/Salon Tools Directions:** Immerse pre-cleaned barber/salon tools, such as combs, brushes, razors, clipper(s) 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. Fresh solution should be prepared at least daily or more often if solution becomes cloudy or soiled.

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

(OR)

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

1. Pre-clean heavily soiled items.
2. Completely immerse pre-cleaned combs, scissors, clipper blades, razor manicure implements and other non-porous instruments in the use solution (4 ounces per 25 gallons) (or equivalent use dilution) (625 ppm active quat) so that surfaces remain wet for ten (10) minutes.
3. Rinse surfaces thoroughly and let air dry before reuse.
4. Change solution at least daily or sooner if visibly dirty.

(OR)

**Disinfecting/Virucide Grooming Clippers:** Turn the clipper off occasionally during use and spray between the teeth of blades a solution of 4 ounces per 25 gallons of water (or equivalent use dilution) (625 ppm active quat). Allow surface to remain wet for at least 10 minutes. Spray away hair, dandruff and dust particles while disinfecting the blades.

(OR)

**Cleaning Hair Clippers and Electric Shears:** While clipper/shear is running, hold in the downward position and spray a 4 ounces per 25 gallons of water solution (or equivalent use dilution) (625 ppm active quat) of this product directly onto the blades

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two or three times to thoroughly wet the blades. Do not spray on the clipper case or drip into clipper housing. Turn off clipper/shear. Allow surface to remain wet for at least 10 minutes. Then wipe dry with a clean soft cloth. Lubricate as per clipper/shear manufacturer's instructions.

(OR)

**Cleaning Barber/Salon Shears and Other Implements:** Spray shear/implement until thoroughly wet. Wipe away visible debris using a soft bristle brush or cloth. Immerse precleaned shear/implement into a container of 4 ounces per 25 gallons of water solution (or equivalent use dilution) (625 ppm active quat) of this product for at least 10 minutes. Remove shear/implement and wipe dry. No rinsing is necessary. Use fresh solution at least daily or when immersion tank (bowl) (sink) solution becomes diluted or visibly soiled.

**Disinfection of Hard, Non-Porous Surfaces in Footbaths:** To remove body oils, dead tissue, soil and all other buildups or organic matter on inanimate surfaces after using the footbath, drain the water and thoroughly clean all hard, non-porous surfaces with soap or detergent, then rinse with water. Saturate surfaces with a use solution of 0.12 ounce per gallon of water (or equivalent use dilution) (469 ppm active quat) to exposed surfaces with a cloth, mop, sponge or sprayer. Brush or swab thoroughly and allow solution to stand for 10 minutes. For spray applications, use a coarse spray device. Do not breathe spray. After the unit has been thoroughly disinfected, rinse all cleaned surfaces with fresh water. Do not use equipment until treatment has been absorbed, set or dried.

**Disinfection/Fungicide/Virucide of Hard, Non-Porous Surfaces in Footbaths:** To remove body oils, dead tissue, soil and all other buildups or organic matter on inanimate surfaces after using the footbath, drain the water and thoroughly clean all hard, non-porous surfaces with soap or detergent, then rinse with water. Saturate surfaces with a use solution of 4 ounces per 25 gallons of water (or equivalent use dilution) (625 ppm active quat) to exposed surfaces with a cloth, mop, sponge or sprayer. Brush or swab thoroughly and allow solution to stand for 10 minutes. For spray applications, use a coarse spray device. Do not breathe spray. After the unit has been thoroughly disinfected, rinse all cleaned surfaces with fresh water. Do not use equipment until treatment has been absorbed, set or dried.

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

**SALON/BARBER INSTRUMENTS AND TOOLS SANITIZER DIRECTIONS:** Pre-clean soiled instruments and tools. Completely immerse water safe non-porous instruments and tools in a solution of 0.1 ounces per 2 gallons (or equivalent use dilution) (200 ppm active) of water for at least 3 minutes. Rinse thoroughly and dry before use. Fresh solution should be prepared at least daily or more often if solution becomes cloudy or soiled.

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

### RESTROOM/BATHROOM

#### NON-ACID TOILET BOWL (AND URINAL) (& BATHROOM) DISINFECTANT/CLEANER DIRECTIONS

Remove gross filth prior to disinfection.

**From Concentrate:** Add 0.15 oz. to the toilet bowl and mix. Brush thoroughly over exposed surfaces and under the rim with a cloth, mop, or sponge. Repeat and allow solution to stand for 10 minutes and flush.

(Or use alternate Concentrate Use directions)

**For Use as a Non-Acid Bowl Cleaner/Disinfectant in Toilet Bowls from Concentrate:**

1. Pre-clean heavily soiled areas.
2. Add 0.15 fluid ounces into toilet bowl.
3. Swab entire surface area especially under the rim.
4. Repeat and allow entire surface to remain wet for ten (10) minutes.
5. Flush toilet and rinse swab applicator thoroughly.

**From Use-solution:** Preclean. 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 solution to stand for 10 minutes and flush. For spray application, use a coarse spray device.

(Or use alternate Use-Dilution directions)

**For Use as a Non-Acid Bowl Cleaner/Disinfectant in Toilet Bowls (and Urinals) from Use-Dilution:**

1. Pre-clean heavily soiled areas.
2. Empty toilet bowls by forcing water through the trap. Allow toilet bowl to refill with water and apply Use Solution to exposed surfaces in toilet bowls and urinals.
3. Swab entire surface area especially under the rim.
4. Allow entire surface to remain wet for ten (10) minutes.
5. Flush toilet and rinse swab applicator thoroughly.

(Or use alternate Use-Dilution directions)

**Toilet Bowls/Urinals:** Swab bowl with brush to remove heavy soil prior to cleaning or disinfecting. Clean by applying use-solution around the bowl and up under the rim. Stubborn stains may require brushing. To disinfect, first preclean to remove heavy soil, then remove or expel over the inner trap the residual bowl water. Allow toilet bowl to refill with water and pour in 3 oz. of the use dilution. Swab the bowl completely using a scrub brush or mop, making sure to get under rim. Let stand for 10 minutes or overnight, then flush.

**For Heavy Duty Cleaning:** Preclean. Empty toilet bowl or urinal and apply 3.6 ounces per 5 gallons (or equivalent dilution) use solution to exposed surfaces including under the rim with a cloth, mop, sponge or sprayer, brush or swab thoroughly and allow stand for 10 minutes and flush.

(Or)

**General Cleaning Toilet Bowl:** Apply (Open cap) (Squeeze gently, directing) 0.12 ounce of bowl cleaner under the rim and on sides of bowl (inside only). Brush, clean and flush toilet. (Close cap). Rinse brush with clean water. Do not use on any other surfaces including toilet seat, toilet lid, countertops, tubs and sinks. To clean other acid resistant toilet bowls or urinals, dilute product with 3 parts water. Do not allow solution to remain on surfaces without immediately rinsing thoroughly with water.

(Or)

**To Clean and Disinfect:** Flush toilet and use toilet mop to push water from the bowl over the trap. Fill toilet bowl with clean water. Saturate mop with ~~0.12~~ ounce of this product while holding bottle and mop applicator over bowl. Swab bowl completely making sure to get under the rim. Let stand for 10 minutes then flush. Rinse applicator completely.

(Or)

**To Disinfect Toilet Bowls:** Remove water from bowl. Fill toilet bowl with clean water. Apply (Squeeze) 0.12 ounce of bowl cleaner onto bowl brush. Clean the entire unit especially under the rim at water outlets. Allow surface to remain wet 10 minutes. Flush and rinse out bowl brush with clean water. A preliminary cleaning step is required for the removal of heavy soil prior to disinfection.

(Or)

**To Disinfectant Toilet Bowls:** Flush to remove heavy soil. To clean, simply squirt 0.12 ounce of this product under the rim and around sides. Allow it to stand several minutes then scrub entire surface (especially under the rim) with a bowl (toilet) mop. Flush and rinse. To disinfect, use toilet (bowl) mop to push water from the bowl over the trap. Fill toilet bowl with clean water. Squirt at least 0.12 ounce of this product under the rim and around the sides. Allow solution to remain in the bowl for 10 minutes after scrubbing. Flush and rinse.

(Or)

**To Disinfectant Toilet Bowls:**

1. Remove gross filth and heavy soil deposits.
2. With swab applicator, remove water from bowl by forcing water over the trap.
3. Fill toilet bowl with clean water.
4. Apply 0.12 ounce of this product to swab applicator, cloth, mop, sponge, or directly to surface.
5. Swab entire surface area, especially under the rim.
6. Allow entire surface to remain wet for ten (10) minutes.
7. Flush toilet and rinse swab applicator thoroughly.

(Or)

**TOILET BOWL (AND URINAL) DISINFECTION/CLEANER DIRECTIONS:** Remove gross filth prior to disinfection. Empty toilet bowl or urinal and apply solution of 0.12 ounce of this product to exposed surfaces including under the rim. Allow toilet bowl to fill with water. Brush or swab thoroughly with a cloth, mop, sponge or sprayer and allow solution to stand for 10 minutes and flush.

(Or)

**To Clean and Disinfect Urinals:** Flush to remove heavy soil. Remove screens and strainers. Then squirt 0.12 ounce of this product per gallon of water around edges and top. Allow solution to flow down over surfaces. Allow it to stand several minutes before scrubbing, then flush and rinse. To disinfect, allow solution to remain in urinal at least 10 minutes after scrubbing.

(Or)

**To Disinfect Urinal:**

1. Remove gross filth and heavy soil deposits.
2. Apply 0.12 ounce of this product per gallon of water directly to urinal surfaces including water outlets area for general cleaning.
3. Then pour an additional 0.12 ounce of product on applicator.
4. Clean entire unit, especially under rim at water outlets, with applicator.
5. Remove screen trap to deodorize drain and apply 0.12 ounce directly on edge and into drain.
6. Wait 10 minutes, flush and rinse applicator.

**To Disinfect Tubs, Shower Stalls, Sinks, Faucets:** Swab area and remove gross filth and heavy soil. Apply 0.16 ounce of (product name) per gallon of water (625 ppm active quat) (or equivalent use dilution) onto surface to be cleaned or apply with cloth or sponge to wet all surfaces thoroughly and allow surface to remain wet for at least 10 minutes. Wipe around with damp cloth or sponge. Do not allow solution to dry on surface. Rinse thoroughly with water.

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

1. Pre-clean heavily soiled areas.
2. Apply use solution to floors, walls and ceilings making sure not to over spray. To disinfect, all surfaces must remain wet for ten (10) minutes.

**Special instructions for foam guns:** Pour concentrate into foam gun bottle and attach bottle to spray nozzle and ensure gun is attached to hose. (Note: See foam gun instructions for more information. Make sure setting is set for a 1:50 dilution.) Once in place, squeeze the handle to disperse foam solution. To disinfect, all surfaces must remain wet for ten (10) minutes. (Foam guns not for use in California.)

3. Scrub using a deck brush or other coarse material as necessary.
4. Rinse surfaces thoroughly and let air dry.

**Note:** Rinsing is not necessary unless floors are to be coated with finish or restorer. All food contact surfaces, such as appliances and kitchen countertops, must be rinsed with potable water. Do not use this product to clean or disinfect glassware, utensils, dishes or interior surfaces of appliances.

**RV Holding Tanks/Recreational Vehicles:** For toilet waste and holding tanks, cover bottom of holding tank with water and 0.05 – 0.25 ounce per gallon of water to deodorize. If odors return before time to empty, add 0.05 – 0.12 ounce per gallon of water to the tank. For kitchen waste, add 0.05 to 0.12 ounce to gray water tank as needed to control malodors created by dirty dishwasher.

**FUNGICIDAL/DEODORIZATION / MOLD & MILDEW**

**Fungicidal Performance:**

~~Aspergillus niger (ATCC 10404)~~

*Trichophyton mentagrophytes* (ATCC 9533)

**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) (a cause of Ringworm) (a cause of Ringworm of the foot) and *Aspergillus niger* on inanimate surfaces in the presence of 5% blood serum in locker rooms, dressing rooms, shower and bath areas and exercise facilities.

**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 general instructions above). Allow solution to dry on surface and repeat treatment every seven days or when new growth appears. Allow surface to remain wet for ten (10) minutes.

**Cleaning/Deodorizing Directions:** Add 0.5 to 1.8 ounces per gallon (or equivalent dilution) of water to clean and deodorize windows, mirrors and glass surfaces. Use a coarse spray device. Spray 6-8 inches from surface. Rub with sponge or cloth. Do not breathe spray.

**General Deodorization:** To deodorize, add 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 pre-clean for the product to perform properly. Then, apply a wetting concentration of 3.25 ounces of this product per 5 gallons of water (or equivalent use dilution) (2,500 ppm quat active).

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**For Deodorizing Septic Storage Tanks:** When tanks are empty, pour 4 oz. per 25 gallons of water (625 ppm active quat) (or equivalent use dilution) into septic storage tank on recreational vehicles, campers and boats to control the bacteria that can cause odors. As tank fills with sewage and the vehicle is moving, this disinfectant solution will mix and provide an adequate deodorizing solution for this use. This product is to be used on gray and black water tanks only. Check with local, state, or federal authorities before disposing of sewage in accordance to federal, state and local regulations for waste disposal.

**Air Freshener/Automotive Uses:** Effective on smoking and cooking odors (garlic, fish, onions, etc.). Automobile odors from tobacco, musty carpet smell, and beverage smells will be eliminated. A solution of 4 ounces of this product per 25 gallons of water (or equivalent use dilution) (625 ppm active quat) will effectively neutralize damp musty odors caused by mildew in storage areas, basements, closets, bathrooms and A/C filters. Spray or apply onto seats, carpets, headliner and ashtray or into trunk and all vents to eliminate odors from tobacco, beverage spills and musty carpet. For sprayer applications, use a coarse spray device. Allow surfaces to air dry.

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

**To Control the Growth of Mold and Mildew on Large, Inflatable, Non-Porous Plastic and Rubber Structures** (animals, promotional items, moonwalks, slides, obstacle course play and exercise equipment): Thoroughly clean all surfaces with soap or detergent and rinse with water. Saturate surfaces with a use solution of 3 ounces per 25 gallons (469 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.

**For Disinfection and To Control the Growth of Mold and Mildew on Non-Porous Athletic Equipment** (wrestling and gymnastic mats, athletic training tables, physical therapy tables, athletic helmets, wrestling/boxing headgear, athletic shoe soles): Thoroughly clean all surfaces with soap or detergent and rinse with water. Saturate surfaces with a use solution of 3 ounces per 25 gallons (469 ppm active quat) of water (or equivalent dilution) for a period of 10 minutes. Ventilate buildings and other closed spaces. Do not use equipment until treatment has been absorbed, set or dried.

**Humidifier Directions** (Not applicable in CA): Thoroughly clean water tank and filters. Add 0.04 ounces of this product per 2 gallons of refill water (or equivalent use dilution). Not for use in heat or atomizing type humidifiers.

(OR)

**Humidifier Bacteria/Algae Treatment** (Not for use in California): 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 (or equivalent use dilution). When you refill the tank, add 0.04 ounces of this product for every 2 gallons of water added in the tank (or equivalent use dilution).

Not for use in heat vaporizing or atomizing type humidifiers.

#### **WATER/SMOKE DAMAGE RESTORATION** (Not for use in California)

Effective against odor causing bacteria and fungi for home, institutional, industrial and hospital use. This product is particularly suitable for use in water damage restoration situations against odor causing bacteria on the following porous and semi-porous materials: carpets, carpet cushion, sub floors, drywall, trim, frame lumber, tackless strip

and paneling. Using solutions [redacted], saturate affected materials with enough product to remain wet for at least 10 minutes. Use proper ventilation.

**Sewer Backup & River Flooding** (Not for use in California.): 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** (Not for use in California.): 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 thorough extraction. Dry rapidly and thoroughly.

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

**For portable extraction units:** Mix ½ ounce 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 DEODORIZATION/SANITIZER AGAINST ODOR-CAUSING BACTERIA, FOR HOME, INSTITUTIONAL, INDUSTRIAL AND HOSPITAL USE**

(Use as a sanitizer is not for use in California)

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

Vacuum carpet thoroughly prior to application. Mix ½ ounce 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 (Use this product) on washable synthetic fibers. Do not use on wool. Test color fastness of carpet before use. Apply diluted product to a small concealed spot, then rub with a clean white cloth. If color changes or transfers to (the) cloth, a water-based product should not be used.

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

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

**Smoke Damage Restoration** (Not for use in California): 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 ~~For example~~, saturate affected materials with enough product to remain wet for at least 10 minutes. Use proper ventilation.

### OTHER USES

**Disinfection of Hard Non-Porous Surfaces in Whirlpool (Foot Spa) Units:** After using the whirlpool unit, drain and refill with fresh water to just cover the intake valve. Add 4 ounces of this product for each 25 gallons of (0.8 ounces to 5 gallons) (625 ppm active quat) water at this point. Briefly start the pump to circulate the solution. Turn off the pump. Wash down the unit sides, seat of the chair, lift and any/all related equipment with a clean swab, brush or sponge. Treated surfaces must remain wet for 10 minutes. After the unit has been thoroughly disinfected, drain the solution from the unit and rinse any/all cleaned surfaces with fresh water. Repeat for heavy soiled units.

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

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

**Dosage:** To control growth of odor-causing and slime-forming bacteria, add 0.825 fluid ounces in a free flow waterbed of 90 to 180 gallon capacity. Add 1.65 fluid ounces in a waveless/fiber waterbed mattress of 90 to 180 gallon capacity. Repeat application every 4 to 6 months.

**Cleansing of Body Surfaces and Body Orifices of Human Remains:** To cleanse away skin secretions and accompanying malodor, to insure the removal of all soil and bloodstains, apply 3 ounces of this product to 25 gallons of water (or equivalent use dilution) (429 ppm active) to the entire body. Bathe the entire body using sponge or washcloth. A soft brush may be employed on surfaces other than the face. Allow a 10 minute contact time for optimal results. Prepare a fresh solution for application of each remains.

**For Use on Finished Floors:** To limit gloss reduction, use 4 ounces of this product per 25 gallons of water (or equivalent use dilution). Apply with a damp mop or auto scrubber. Allow to air dry.

~~**Artificial Turf Surfaces:** This product may be used on indoor and outdoor artificial turf surfaces such as athletic game fields and practice fields (i.e. football, soccer, baseball, lacrosse, golf). Prepare a 4 oz of this product per 25 gallons of water solution (625 ppm active quat) (or equivalent use dilution). Apply to turf surfaces with a portable tank sprayer or handheld pressure sprayer. Saturate turf surface with enough product to remain wet for at least 10 minutes. Do not use field for a minimum of 30 minutes or when surface has completely dried. One (1) gallon of diluted product will treat 400-600 sq ft of turf surface.~~

**COMMERCIAL FLORIST USE DIRECTIONS** (Not for use in California): 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 pump or trigger sprayer. Spray 6-8 inches from surface. Rub with brush, sponge or cloth. Do not breathe spray. Treated surfaces must remain wet for 10 minutes. Allow to air dry.

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

~~**Dairy Cow Application Directions:** The udders, flaps and teats of dairy cows can be washed with a solution of 2 ounces of this product in 4 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.~~

**FOR CONTROL OF SMALL FLIES ON NON-FOOD CONTACT SURFACES:** For control of small flies: *Drosophila* spp. and the Phoridae family. To control flies on non-food contact surfaces such as floors, walls, countertops, metal surfaces, painted surfaces, glazed porcelain, glazed tile, glass, chrome, rubber, and plastic in restaurants, kitchens, dishwashing areas, and bar and wait station areas. Remove food and food packaging prior to use. Cover exposed food-handling surfaces. After removing gross filth, apply a solution of 4 ounces of this product per 25 gallons of water (or equivalent use dilution) (625 ppm active quat) to surfaces and locations where flies may breed. Spray surfaces thoroughly or apply by pouring, mopping or sponging onto the surface. Repeat application 1-2 times per week or as needed. Do not contaminate food and food packaging.

**FOR CONTROL OF SMALL FLIES IN DRAINS:** For control of small flies: *Drosophila* spp. and the Phoridae family. Spray or pour solution of 4 ounces per 25 gallons of water (or equivalent use dilution) (625 ppm active quat) into drain during time of lowest level of drain use. Add 14 ounces of solution daily to each drain to maintain fly control. Apply around the edge of the drain and coat all sides of inside of drain.

### DIRECTIONS FOR HOUSEHOLD USE

**Kitchen/Bathroom/Household Cleaning:** Apply 4 oz per 25 gallons of water (625 ppm active) (or equivalent use dilution) solution with a cloth, sponge, mop or directly on surface with a mechanical spray. If a mechanical spray is used spray must be coarse. Hold container 6 inches to 8 inches from surface and spray until thoroughly wet. Do not use on paint or acrylic plastics. Wipe the soiled area clean. This product is not to be used on dishware, glasses or eating utensils.

**Disinfect/Deodorize:** To disinfect hard, non-porous surfaces such as floors, walls, counters, sinks, tubs, toilets, glazed tile, exterior surfaces of appliances, refrigerators or freezers, microwave exteriors, stove tops and hoods, tables, garbage pails, faucets apply 4 oz per 25 gallons of water (625 ppm active) (or equivalent use dilution) with cloth, sponge, mop or mechanical spray. If a mechanical spray is used, spray must be coarse. Hold container 6 inches to 8 inches from surface and spray until thoroughly wet. Treated surface must remain wet for 10 minutes before wiping. For heavily soiled areas a pre-cleaning step is required. The pre-clean step must be done according to the instructions under Restroom/Bathroom. Rinse with potable water after use on surfaces that come in contact with food.

## SANITIZER DIRECTIONS FOR NON-FOOD CONTACT SURFACES

**Sanitization of Hard, Non-Porous Surfaces in Whirlpool Units:** After using the whirlpool unit, drain and refill with fresh water to just cover the intake valve. Add 0.1 ounce of this product for each 2 gallons of (or equivalent use dilution) (200 ppm active quat) water at this point. Briefly start the pump to circulate the solution. Turn off the pump. Wash down the unit sides, seat of the chair, lift and any/all related equipment with a clean swab, brush or sponge. Treated surfaces must remain wet for 3 minutes. After the unit has been thoroughly sanitized, drain the solution from the unit and rinse any/all cleaned surfaces with fresh water. Repeat for heavy soiled units.

**LAUNDRY SANITIZER (AGAINST ODOR CAUSING BACTERIA):** Use 0.7 ounces per 100 pounds of dry weight fabric. Dilute the appropriate amount of this product in one to two gallons of water, then add to the wash wheel in the final rinse. Re-treat fabric after each washing. For activity against odor causing bacteria, conditions of high relative humidity or wet contamination are required. Laundered fabric may also be treated by soaking.

## SANITIZATION OF EXTERIOR HOUSEHOLD SURFACES DIRECTIONS

**Preparation of Use Solution:** Add 1 ounce per 2 gallons of water (200 ppm active) (or equivalent use dilution) to sanitize hard, non-porous exterior surfaces such as vinyl, plastic, sealed concrete, painted or sealed woodwork, and sealed stucco.

**Applications:** Apply solution with a mop, cloth, sponge, hand pump trigger sprayer, or with a low-pressure (less than 60 psi) airless sprayer so as to wet all surfaces thoroughly. Treated surfaces must remain wet for 5 minutes. Wearing suitable respiratory protective equipment to control exposure to spray, pressure wash surfaces to thoroughly clean all treated areas using a high-pressure spray. Do not breathe spray.

## DIRECTIONS FOR ALTERNATE CONTAINERS

### BAG-IN BOX CONTAINERS

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

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

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

**PACKETS (For pre-measured tear open packets)**

**(For Disinfection packet only)** Pour contents of packet into 25 gallons of water. Keep packets in box until ready to use.

**(For Food Contact Sanitization packet only)** Pour contents of packet into 20 gallons of water. Keep packets in box until ready to use.

### REFILLS

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

## 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 (C<sub>14</sub> 60%, C<sub>16</sub> 30%, C<sub>12</sub> 5%, C<sub>18</sub> 5%)  
dimethyl benzyl ammonium chloride ..... 25.0%  
Alkyl (C<sub>12</sub> 68%, C<sub>14</sub> 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.

## MASON CHEMICAL COMPANY

"THE QUATERNARY SPECIALISTS"

721 W. Algonquin Road  
Arlington Heights, IL 60005

847-290-1621

Toll Free:

1-800-362-1855



**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 (C<sub>14</sub> 60%, C<sub>16</sub> 30%, C<sub>12</sub> 5%, C<sub>18</sub> 5%)  
dimethyl benzyl ammonium chloride.....25.0%  
Alkyl (C<sub>12</sub> 68%, C<sub>14</sub> 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.

**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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