

UNITED STATES ENVIRONMENTAL PROTECTION AGENCY

OCT - 4 2007

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

SUBJECT: Maquat MQ2525M-200  
EPA Registration Number: 10324-107  
Application Date: June 4, 2007  
Receipt Date: June 7, 2007

Dear Ms. Elizabeth Tannehill:

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

- Ingredients statement and CSF revision to reflect 200 ppm

**Product Chemistry**

The Confidential Statement of Formula (CSF) for the Basic Formula; 13 dated 6/4/07 is acceptable. The CSFs for Alternate Formulas 14, 15, 16, 17, 18, 19, and 20 dated 6/4/07 are also acceptable. All previous CSFs are obsolete.

**Conditions**

1. Correct the statement on page three to read as follows: "This product has been cleared by the EPA in 40 CFR Section 180.940 for use on food processing equipment, utensils, and other food contact articles at a concentration of 200 ppm active."
2. Delete the reference to "disease" in the last section of the left column on page three. This section begins: "Regular, effective cleaning and sanitizing..."

CONCURRENCES							
SYMBOL	7510P						
SURNAME	J. Lewis						
DATE	10/3/07						

UNITED STATES ENVIRONMENTAL PROTECTION AGENCY

3. Revise page five to be in agreement with PR Notice 2000-5 by correcting both the "Sanitary Filling Equipment Sanitizer Directions" and the "Storage Tank Sanitizer Directions" to begin as follows: "For use in sanitizing..."

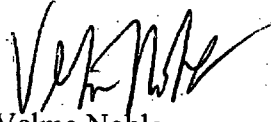
General Comments

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  
7510P:T.Lantz:10/1/07:10324-107a

CONCURRENCES

SYMBOL							
SURNAME							
DATE							



**MASON CHEMICAL COMPANY**

"The Quaternary Specialists"

721 W. Algonquin Road / Arlington Heights, IL 60005 1-847-290-1621 or 800-362-1855

E.P.A. Reg. No. 10324-107

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

Net Contents:

Batch No:

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

**KEEP OUT OF REACH OF CHILDREN.** Harmful if absorbed through skin. Avoid contact with eyes, skin, or clothing. Wash thoroughly with soap and water after handling.

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

**ENVIRONMENTAL HAZARD**

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

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

**STORAGE AND DISPOSAL**

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 in the nearest EPA Regional Office for guidance.

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

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

**STORAGE AND DISPOSAL**

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

**Food Contact and Non Food Contact Surface Sanitizer**

Cleaner, Sanitizer, Deodorizer for Homes, Institutional and Industrial Use School, Dairy, Farm, Veterinary, Restaurant, Food Handling and Process Areas, Federally Inspected Meat and Poultry Plants, Bar and Institutional Kitchen Use

**ACTIVE INGREDIENTS:**

Alkyl (60%C<sub>14</sub>, 30%C<sub>16</sub>, 5%C<sub>12</sub>, 5%C<sub>18</sub>) dimethyl benzyl ammonium chloride.....0.01%

Alkyl (68%C<sub>12</sub>, 32%C<sub>14</sub>) dimethyl ethylbenzyl ammonium chloride.....0.01%

**INERT INGREDIENTS:**.....99.98%

**TOTAL**.....100.00%

**KEEP OUT OF REACH OF CHILDREN**

**CAUTION**

See left panel for additional precautionary statements

**First Aid**

**If on skin or clothing:** Have the product container or label with you when calling a poison control center or doctor, or going for treatment. Take off contaminated clothing. Rinse skin immediately with plenty of water for 10-15 minutes. Call a poison control center or doctor for treatment advice.

ACCEPTED  
COMMENTS

EPA Letter Dated:

OCT - 4 2007

Federal Insecticide,  
and Rodenticide Act as  
for the pesticide,  
under EPA Reg. No. 10324-107

388

This product contains no phosphorous.

This product maximizes labor results by effectively controlling odors.

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

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

Cross contamination is of major housekeeping concern. This product has been formulated to aid in the reduction of cross-contamination in schools, institutions and industry.

This product can be used with a mop and bucket, trigger sprayers, sponge or by soaking.

This product will not leave a grit or soap scum.

This product is recommended for use as a sanitizer on dishes, glassware and utensils. A potable water rinse is not allowed after application on food contact surfaces.

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

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

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

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

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

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

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

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

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

This product is formulated for use in daily maintenance programs with a balance of detergents, biocides and malodor counteractants that deliver effective cleaning, sanitizing and malodor control.

This product will not leave grit or soap scum.

This product is an effective sanitizer cleaner for use on food contact as well as non-food contact surfaces.

Great for use (on) (in) the (kitchen) and other household areas. Removes (eliminates) odors. Deodorizes.

For a cleaner, fresher household.

Non-staining.

Clear formula.

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

Sanitizes kitchen surfaces. Kills germs. Kills household bacteria.

Institutional Sanitizer

Kills 99.999% of bacteria (germs) like, *Escherichia coli*, *Campylobacter jejuni*, *Escherichia coli* O157:H7, *Staphylococcus aureus*, *Listeria monocytogenes*, *Yersinia enterocolitica* and *Shigella dysenteriae* on kitchen surfaces (and bathroom surfaces) (and floors) in 60 seconds.

Eliminates (kills) 99.999% of bacteria (germs) commonly found on kitchen surfaces (in 60 seconds).

Effective non food contact sanitizer in the presence of 5% serum contamination.

Effective non food contact sanitizer in the presence of soils.

Maquat® MQ2525M-200 for use in:

- Day care centers and nurseries
- Life care retirement communities
- Restaurants, restaurants and bars, bars, cafeterias, institutional kitchens, fast food operations and food storage areas.
- Supermarkets, convenience stores, retail and wholesale establishments, department stores, shopping malls
- Food establishments, coffee shops, donut shops, bagel stores, pizza stores, liquor stores
- Police stations, courthouses, municipal government buildings, bus stations, train stations.
- Institutional facilities, laboratories, factories, business and office buildings, restrooms, hotels and motels and transportation terminals.
- Hotel, motels, dormitories
- Kitchens, bathrooms and glazed tiles and other household areas.
- Institutions, schools and colleges, churches, classrooms, community colleges, universities
- Movie houses
- Camp grounds, picnic facilities, sports arenas, sports complexes
- Food processing plants, USDA inspected food-processing facilities, dairy farms and egg processing plants, meat/poultry processing plants, meat/poultry producing establishments
- Processing facilities for Fish, Milk, Citrus, Fruits, Vegetables, Ice Cream and Potatoes
- Boats, ships, campers, trailers, mobile homes, trains, and airplanes.
- Cruise lines, airline terminals
- All public places where cleanliness and bacterial control are vital aspects of an environmental sanitation program, and any commercial, industrial or institutional facility where a clean and sanitary environment is important.

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

- Food preparation and storage areas.

- Dishes, glassware, silverware, cooking utensils, plastic and other nonporous cutting boards, coolers, ice chests, refrigerator meat and vegetables and egg, bins, Tupperware®.
- Kitchen equipment such as food processors, blenders, cutlery and other utensils.
- Countertops, Slurppy® machines, stovetops, sinks, appliances, refrigerators, ice machines.
- Glass, metal, stainless steel, glazed porcelain, glazed ceramic, fiberglass, granite, marble, plastic, chrome and vinyl.
- Enameled surfaces, painted woodwork, Formica®, vinyl and plastic.
- Exhaust fans, refrigerated storage and display equipment, coils and drain pans of air conditioning and refrigeration equipment and heat pumps.
- Beer fermentation and holding tanks, bottling or pre-mix dispensing equipment.
- Citrus processing equipment and holding tanks.
- Picnic tables and outdoor furniture.
- Telephones and telephone booths.
- Highchairs
- Drinking fountains.
- Dishes, silverware, glasses, cooking utensils and other similar size food processing equipment can be sanitized by immersion. NO POTABLE WATER RINSE ALLOWED.

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

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

This product has been cleared by the FDA in 21 CFR Section 178.1010 for use on food processing equipment, utensils, and other food – contact articles at a concentration of 200 ppm active.

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

This product is a ready to use sanitizer for hard nonporous non-food contact surfaces (200 ppm active) according to the method for Sanitizers – Non-Food Contact Surfaces, modified in the presence of 5% organic serum in 3 minutes against:

*Enterobacter aerogenes*

*Staphylococcus aureus*

Regular, effective cleaning and sanitizing of equipment utensils and work or dining surfaces minimize the probability of contaminating food during preparation, storage or service which could harbor hazardous microorganisms. Effective cleaning will remove soil and prevent the accumulation of food residues which may decompose or support the rapid development of food poisoning organisms or toxins. Application of effective sanitizing procedures reduces the number of those disease organisms which may be present on equipment and utensils after cleaning, and reduces the potential 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 shall be washed, rinsed with potable water and sanitized after each use and following any interruption of operation during which time contamination may have occurred.

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

#### DIRECTIONS FOR USE

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

##### SANITIZING NON-FOOD CONTACT SURFACE DIRECTIONS:

Apply this product as is to sanitize hard nonporous surfaces with a cloth, mop, sponge, wipe or sprayer.

Rub with a brush, sponge wipe or cloth.

Treated surfaces must remain wet for 3 minutes. Allow to air dry.

For sprayer applications, use a coarse spray device. Spray 6-8 inches from surface. Avoid breathing spray.

**Toilet Bowl Sanitization:** Empty water in toilet bowl or urinal and apply this product to toilet bowl surfaces including under the rim with cloth, sponge, wiper/sprayer. Brush or swab surfaces thoroughly. Allow surfaces to remain wet for 3 minutes and flush.

**Poultry/Turkey and Swine Premise Sanitizer Directions:** Prior to application, remove all poultry, other animals and their feed from premises trucks, cots and crates. Remove all litter and droppings and manure from floors, walls and other surfaces of facilities 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 this product to saturate surfaces with the sanitizing solution for 3 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.

After application, ventilate buildings, coops and other closed spaces. Do not handle poultry, or other animals or employ equipment until treatment has been absorbed, set and 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:** Use this product to treat the following hard non-porous surfaces: hatches, setters, trays, racks, carts, sexing tables, delivery trucks and other hard surfaces. Leave all treated surfaces exposed to solution for 3 minutes or more and allow to air dry.

##### SHOE BATH SANITIZER DIRECTIONS

To prevent tracking harmful organisms into animal areas, and the packaging and storage areas of food plants, shoe baths containing one inch of freshly made sanitizing solution should be placed at all entrances to buildings, hatcheries and at all the entrances to the production and packaging rooms. Scrape waterproof work boots

(shoes) and place in this product solution for 3 minutes prior to entering area. Change the sanitizing solution in the bath daily or when solution appears dirty.

#### SHOE SPRAY SANITIZING DIRECTIONS

For heavily soiled work boots (shoes) scrape (wipe) with brush, sponge or cloth or Neat Feet Clean Solution Welcome Mat to remove excess filth (dirt).

- 1) Hold this product (solution) 4-6 inches away from sole of (waterproof) work boot (shoe).
- 2) Lightly spray to thoroughly wet entire surface.
- 3) Repeat procedure on other sole.
- 4) Treated surfaces must remain wet for 3 minutes.

Allow to air dry (or) (wipe up) (absorb) (excess solution) (with clean cloth) (by stepping on Neat Feet Clean Shoe Solution Welcome Mat)

#### SALON/BARBER INSTRUMENTS AND TOOLS SANITIZER DIRECTIONS

Preclean soiled instruments and tools. Completely immerse water safe nonporous instruments and tools in his product for at least 3 minutes. Rinse thoroughly and dry before use. Fresh solution should be prepared daily or more often if solution becomes cloudy or soiled.

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

#### Veterinary/Animal Care/Animal Laboratory/ Zoos/Pet Shop/Kennels Sanitization

**Directions:** For Cleaning and sanitizing the following hard non-porous surfaces: Utensils, instruments, cages, kennels, stables, catteries, etc. Remove all animals and feeds from premises, animal transportation vehicles, crates, etc. Remove all litter, droppings and manure from floors, walls and surfaces of facilities occupied or transversed by animals. Thoroughly clean all surfaces with soap or detergent and rinse with water. Saturate surfaces with this product for 3 minutes. Ventilate buildings and other closed spaces. Do not house animals or employ equipment until treatment has been absorbed, set or dried.

**Farm Premise Use:** Remove animals and feed from premises, vehicles and enclosures. Remove all litter and manure from floors, walls and surfaces of barns, pens, stalls, chutes and other facilities and fixtures occupied or transversed by animals. Empty all troughs, racks and other feeding and watering appliances. Thoroughly clean all surfaces with soap or detergent and rinse with water. Saturate all surfaces with this product for 3 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, 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.)

#### FOOD CONTACT SANITIZER

To be used in the following areas: Food Service Establishments, Homes, Schools, Institutions, Industries, Meat/Poultry/Food Processing Plants, Dairies, Bars, Restaurants and Cafeterias to sanitize hard, nonporous food contact surfaces as listed and identified below. Use a mop, sponge cloth or mechanical spray to apply sanitizing solution or immerse item in sanitizing solution. If a mechanical spray is used, the spray should be coarse.

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

Before use as a sanitizer in federally inspected meat and poultry plants and dairies, food products and packaging materials must be removed from the room or carefully protected. A potable water rinse is not allowed following the use of this product as a sanitizer on previously cleaned hard nonporous surfaces provided that the surfaces are adequately drained before contact with food.

This product is a ready to use 200 ppm active quat solution which eliminates 99.999% of the of the following bacteria in 60 seconds according to the AOAC Germicidal and Detergent Sanitizing Action of Disinfectants test.

*Campylobacter jejuni*  
*Escherichia coli*  
*Escherichia coli O157:H7*  
*Listeria monocytogenes*

*Shigella dysenteriae*  
*Staphylococcus aureus*  
*Yersinia enterocolitica*

#### SANITIZATION FOOD CONTACT MOBIL SURFACES:

(glassware, utensils, cookware and dishware)

1. Scrape and pre-wash utensil, glassware, cookware, and dishware.
2. Wash with a good detergent.
3. Rinse with potable water.
4. Immerse all utensils in this product for 1 minute or longer if specified by government sanitary code. (200 ppm active solution)
5. Place sanitized utensils on a rack or drain board to air dry. Do not rinse or wipe.

**SANITIZATION FOOD CONTACT IMMOBILE SURFACES:** (food processing equipment, counter tops, chopping blocks, tanks, tables, picnic table, appliances, stovetops and food work areas.)

1. Remove all gross food particles and soil by pre-flush or pre-scrape.
2. Clean all surfaces thoroughly using a good detergent or cleaner. Tilt movable surfaces for proper drainage. Rinse with potable water.
3. Apply sanitizing solution. (200 ppm active solution)
4. Wet surfaces thoroughly for 1 minute.
5. Let surfaces drain and air dry. Do not rinse or wipe.
6. Fresh sanitizing solution must be replaced daily or more often if solution becomes diluted or soiled.

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

1. Scrape and pre-wash utensils and glasses whenever possible.
2. Wash with a good detergent or compatible cleaner.
3. Rinse with clean water.
4. Sanitize in this product. (200 ppm active quaternary.) Immerse all utensils for at least two minutes or for contact time specified by governing sanitary code.
5. Place sanitized utensils on a rack or drain board to air-dry.

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

When using this 200 ppm quaternary Ready-to-Use solution, for sanitization of previously cleaned food contact surfaces. **NO POTABLE WATER RINSE IS ALLOWED.**

For mechanical operations: The use solution may be used once for sanitizing and re-used for cleaning.

**To Sanitize and Deodorize:** Apply this product to pre-cleaned hard inanimate, non-porous surfaces (such as food preparation areas, cutting boards, coolers, ice chests, refrigerator meat and vegetable and eggs bins, Tupperware®, kitchen equipment like food processors, blenders, cutlery and other utensils.) thoroughly wetting surfaces as recommended and required, with a cloth, mop, sponge or sprayer. For sprayer applications use a coarse spray device. Spray 6-8 inches from surface, rub with brush, sponge or cloth. Do not breathe spray mist. Let stand for 60 seconds. For heavily soiled areas a preliminary cleaning is required. **NO POTABLE WATER RINSE IS ALLOWED.**

**Cleaning Instructions:** For all general cleaning apply this product using a cloth, mop, or pressure sprayer so as to thoroughly wet surface to be cleaned. For sprayer applications use a coarse spray device. Excess material should be wiped up or allowed to air dry.

**General Deodorization:** To deodorize, apply this product using a cloth, mop, or pressure sprayer so as to thoroughly wet surface to be cleaned. For sprayer applications use a coarse spray device. Excess material should be wiped up or allowed to air dry.

**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 this product 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.

**DRESSING PLANT SANITIZER DIRECTIONS:** Sanitize equipment, utensils, walls and floors in poultry and animal dressing plants. Sanitize offal room, exterior walls and loading platforms of dressing plants. Cover or remove all food and packaging materials. Remove all heavy soils prior to application. Saturate all surfaces with this product. Scrub to loosen all soils. Surfaces must remain wet for 60 seconds. A potable water rinse is not allowed following use of the product on previously cleaned hard nonporous surfaces provided surfaces are adequately drained before contact with food.

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

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

For pre-cleaned dishes, glassware, silverware, cooking utensils, immerse in a solution of this product. Allow surface to remain wet for at least 60 seconds. Drain thoroughly before reuse. No potable water rinse is allowed.

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

#### **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 solution of this product. 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 product 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.

#### **SANITARY FILLING EQUIPMENT SANITIZER DIRECTIONS**

Recommended for use in sanitizing bottles or cans in the final rinse application. Use this product for the exterior application for the filler and closing machine. Allow surfaces to remain wet for at least 60 seconds. Drain thoroughly before reuse. No potable water rinse is allowed.

#### **STORAGE TANK SANITIZER DIRECTIONS**

Recommended for sanitizing beer fermentation and holding tanks, citrus and food processing storage and holding tanks. Remove gross filth and soil by preflush or prescrape and when necessary presoak. Then wash surfaces with a compatible detergent and rinse with potable water prior to sanitizing. Use this product for mechanical or automated systems. Allow surfaces to remain wet for at least 60 seconds. Drain thoroughly before reuse. No potable water rinse is allowed.

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

#### **SANITIZING EGG SHELLS INTENDED FOR FOOD DIRECTIONS**

To sanitize previously cleaned food-grade eggs in shell egg and egg product processing plants, spray with a solution of this product. 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 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. Conveyor equipment must be free of product when applying this coarse spray. Do not allow this solution to be sprayed directly on food.

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

27  
8  
8