

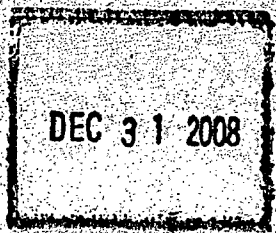
10324-107

12/31/2008

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UNITED STATES ENVIRONMENTAL PROTECTION AGENCY

Ms. Elizabeth Tannehill
Mason Chemical Company
721 West Algonquin Rd.
Arlington Heights, IL 60005



Subject: Maquat MQ2525M-200
EPA Registration No.: 10324-107
Amendment Date: August 22, 2008
EPA Receipt Date: September 2, 2008

Dear Ms. 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:

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

Revise the label as follows:

1) Delete the following organism from the "Food Contact Sanitizing Performance" section on pages two and five: *Clostridium perfringens*-vegetative. This organism is not supported by the "me-too" product: 10324-63.

2) You have only provided data to support claims for food and non-food contact sanitization for this product. Since hospital disinfection data has not been provided, this label may not make reference to use of the product in institutions (which would include hospitals) nor can reference be made to the treatment of surfaces which tend to be exclusively found in or associated with hospitals. Delete the following text from this label:

- "Institutional facilities," "Institutions," and "Institutional facility" from the third, eighth and eighteenth statements in the right column of page two.
- "Warmers," "incubators/care equipment," "bed frames," and "lifts" from the tenth and thirteenth statements in the left column of page three.

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c) "Institutional" and "institutions" from the sixth and eleventh statements in the right column of page three.

d) The "Institutional Facilities" section and associated directions for Ultrasonic Baths on page five as well as the associated claim for treatment of ultrasonic baths on page three, right column.

e) The word "institutions" from the first section in the Food Contact and Tobacco Processing Equipment Sanitizing Directions on page five.

3) Revise the statement on page three, 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. The Agency interprets treatment by immersion tank as quite different from treatment by immersion, typically in a small sink. Although your product includes directions for use by immersion, we do not believe your label includes adequate directions for immersion tanks which are containers which hold many times more liquid than a standard sink. An immersion tank claim must be associated with directions which include the use of an immersion tank.

In this same statement delete the reference to "fogging (wet misting) systems" as your label does not include directions for this use.

4) Delete the reference to "A potable water rinse is required" from the eighth statement in the right column of page three. A potable water rinse is not required when this product is used on non-food contact surfaces.

5) Revise the first section in the right column of page four by deleting the statement: "A potable water rinse is required after application on food contact surfaces." This statement is inaccurate as a potable ware rinse is not required when this product is used as a food contact sanitizer on food contact surfaces.

6) Revise the section on page four, right column which begins: "Kills 99.999% of bacteria..." by correcting to end as follows: "...and Shigella dysenteriae on food contact kitchen surfaces in 60 seconds." This will bring this section into agreement with the directions for use since the treatment of bathroom surfaces and floors would be considered non-food contact sanitization and requires a 3 minute contact time.

7) Revise the "Food Contact Surface Sanitizing Directions" on page five to be in agreement with DIS/TSS-17 by including the following text: "Remove gross food particles and soil by a preflush, or pre-scrape and when necessary, pre-soak treatment. Then thoroughly wash with a good detergent or compatible cleaner followed by a potable water rinse prior to application of the sanitizing solution."

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8) Revise the "Sanitization Food Contact Immobile Surfaces" directions at the bottom of the right column, page five by deleting item #6 which is not appropriate for a ready to use product. It is not appropriate to replace a ready to use product which is used to flood a surface followed by draining.

9) Revise the second section under the "To Sanitize and Deodorize" section on page six by deleting "For heavily soiled areas" as all surfaces must be precleaned. Also delete: "from Closed Loop Dilution Center (200 ppm active quaternary)" as this is not appropriate for a ready to use product.

10) Revise the "For Public Eating Places, Dairy Processing Equipment and Food Processing..." section on page six by deleting: "This product must be prepared... becomes visibly dirty." as this is not appropriate for a ready to use product.

11) Revise the "Sanitizing of Food Processing Equipment (Ice Machines) and Other Hard Surfaces in Food Contact Locations" both sections on page six by deleting the statement at the end of the first section: "No potable water rinse is allowed." This statement is not in agreement with the fact that a rinse is to take place prior to the application of the sanitizer.

12) In the first "Sanitizing of Food Processing Equipment (Ice Machines) and Other Hard Surfaces in Food Contact Locations" section on page six add the statement "Let remain wet for 1 minute." to the section which begins: "Apply to sink tops..."

13) Revise the "For Use as a Sanitizer of Dishes, Glassware..." section on page seven by deleting "For heavily soiled areas" as all surfaces must be precleaned.

14) Revise both "Directions for Food Processing Equipment and Dairies" in the right column of page seven by adding the statement: "Allow surfaces to remain wet for 1 minute." Add this same statement to the "Directions For Food Processing Equipment and Utensils (as regulated by (40CFR 180.940(c))"

15) Revise the "For Food Processing Equipment and Utensils" directions on page seven by deleting the phrase: "Alternate statement" The alternate statement may not be used alone as it does not include the 1 minute contact time that appears in the original statement.

16) Since conveyor surfaces are not treated while product is on the conveyor, the use of the word "Continuous" in the heading for this section is not appropriate. These surfaces are treated during interruptions in service, primarily at the end of a shift or end of the work day, thus continuous is not accurate. Revise the heading on page eight to read: "For Treatment of Meat and Poultry or Fruit and Vegetable Conveyors."

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17) Revise the directions For Sanitizing In Fisheries, Milk, Citrus, Wine, Potato & Ice Cream Processing Plants on page seventeen to include: "... under For Treatment of Meat and Poultry or Fruit and Vegetable Conveyors ..."

18) Revise the "Dressing Plant Sanitizer Directions" on page eight by deleting: "A potable water rinse is not allowed....drained before contact with food." These directions are for non-food contact surfaces and this statement refers to food contact surfaces.

19) Add the word "reuse" to the end of the directions for "Farm Premise Use" on page nine.

20) Revise the "Salon/Barber Instruments and Tools..." directions on page nine by deleting "or more often if this product becomes cloudy or soiled" as this statement is not appropriate for a ready to use product.

21) Delete the entire section "Sanitization of Hard Non-Porous Surfaces in Whirlpool Units" on page nine as these directions refer to diluting the product in water. Also delete the associated claim on page three, right column which refers to the use of this product in bath and therapy equipment/whirlpools.

22) Delete the "Humidifier Bacteria/Algae Treatment" directions on page nine as the labeling is not clear as to whether the product is diluted or if the tank is to be filled with this product.

23) Revise the "Sanitization of Exterior Household Surfaces" directions on page nine by including language to indicate that the user must wear protective eyewear in addition to respiratory protective equipment.

24) Revise the refill section on page nine by deleting the word "Concentrate." This product is a ready to use solution.

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.

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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,

for

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

Enclosure: Stamped Label
7510P:T.Lantz:12/31/08:10324-107b

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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. 10324-107

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

MAQUAT[®] MQ2525M-200

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 and before eating, drinking, chewing gum, using tobacco or using the toilet.

(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. Store in a dry place no lower in temperature than 50°F or higher than 120°F. 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 with for recycling or reconditioning, or puncture and dispose of in a sanitary landfill, or in 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 sidewalls. Do not reuse empty container. Wrap and discard in trash (or recycle).

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

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%_{C14}, 30%_{C16}, 5%_{C12}, 5%_{C18}) dimethyl benzyl ammonium chloride..... 0.01%
 Alkyl (68%_{C12}, 32%_{C14}) dimethyl ethylbenzyl ammonium chloride..... 0.01%

INERT INGREDIENTS: 99.98%

TOTAL 100.00%

KEEP OUT OF REACH OF CHILDREN
CAUTION

See left (back) (side) (right) panel (of label) (below) for additional precautionary and first aid 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:

DEC 31 2008

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

(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: Non-Hazardous, Not Regulated

DOT Proper Shipping Name: Compounds, cleaning liquids, n.o.s.

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(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.)

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 CaCO₃) according to the AOAC Germicidal and Detergent Sanitizing Action of Disinfectants test against the following bacteria:

Aeromonas hydrophila (ATCC 23213)
Campylobacter jejuni (ATCC 29428)
~~Chloridium perfringens vegetative (ATCC 10127)~~
Enterobacter sakazakii (ATCC 29544)
Enterococcus faecalis Vancomycin resistant (ATCC 5129)
Escherichia coli (ATCC 11229)
Escherichia coli O157:H7 (ATCC 43888)
Listeria monocytogenes (ATCC 984)
Salmonella typhi (ATCC 6539)
Shigella dysenteriae (ATCC 9361)
Staphylococcus aureus (ATCC 6538)
Streptococcus pyogenes (ATCC 12344)
Yersinia enterocolitica (ATCC 23715)

MARKETING CLAIMS

Maquat[®] MQ2525M-200 for use in:

- Day care centers and nurseries.
- 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.

- Food establishments, coffee shops, donut shops, bagel stores, pizza stores, liquor stores.
- 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, shower and bath areas.
- Hotel, motels, dormitories.
- Kitchens, bathrooms and glazed tiles and other household areas.
- Homes (households), condos, apartments, vacation cottages, summer homes.
- ~~Institutions~~, schools and colleges, commercial and industrial ~~institutions~~, churches, classrooms, community colleges, universities, athletic facilities and locker rooms, exercise rooms, exercise facilities, exercise equipment, gyms, gymnasiums.
- Health clubs, spas, tanning salons, tanning spas/beds, tanning equipment, massage/facial salons, hair/nail/pedicure salons, barber/beauty shops, salons, tattoo parlors.
- Movie houses.
- 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, farms, dairy farms, hog farms, equine farms, poultry and turkey farms and egg processing plants, meat/poultry processing plants, meat/poultry producing establishments, canneries, caterers, bakeries, meat packing plants, hide and leather processing plants.
- Processing facilities for Fish, Milk, Citrus, Wine, Fruits, Vegetable, Ice Cream and Potatoes, and beverage plants.
- Tobacco plant premise and equipment.
- Veterinary clinics, animal life science laboratories, kennels, dog/cat animal kennels, breeding and grooming establishments, pet animal quarters, zoos, pet shops, tax shops and other animal care facilities.
- Boats, ships, barges, campers, trailers, mobile homes, cars, trucks, buses, trains, taxis and airplanes.
- Cruise lines, cruise ships, airline terminals, airports, shipping terminals, public transportation, transportation 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.

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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.
- Countertops (counters), Slurppy® machines, stovetops (stoves), 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.
- Ultrasonic baths, whirlpool bathtubs.
- Highchairs, baby cribs, diaper changing stations, infant bassinets/cribs, ~~incubators~~ ~~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.
- Exhaust fans, refrigerated storage and display equipment, coils and drain pans of air conditioning, refrigeration equipment and heat pumps.
- 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.
- Drinking fountains.
- Kennels, kennel runs, cages, kennel/cage floors, conductive flooring, x-ray tables.

This product contains no phosphorous.

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

This product may be applied through immersion tanks, 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.

For a cleaner, fresher household.

Non-staining.

Clear formula.

~~Institutional~~ Sanitizer.

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 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.

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

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

Effective non-food contact sanitizer in the presence of soils.

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

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

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

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

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

~~This product is a versatile sanitizer formulated for use in Ultrasonic Baths (Ultrasonic cleaning units).~~

~~This product is a sanitizer formulated for use on both end therapy equipment (Whirlpools)~~

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

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.

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

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

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

This product will not leave grit or soap scum.

This product maximizes labor results by effectively controlling odors.

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 hard nonporous 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.

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.

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.

This product is 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 for use as a sanitizer on dishes, glassware and utensils (at 200 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). 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 public eating places, dairy processing equipment and food processing equipment and utensils. 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.

Cleans everyday kitchen messes.

Cleans kitchen surfaces and food preparation areas.

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 cross-contamination on treated kitchen surfaces listed on this label. ~~A potable water rinse is required after application on food contact surfaces.~~

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.

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

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 minimize the probability of contaminating food during preparation, storage or service which could harbor food poisoning 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 microorganisms 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 must be washed, rinsed with potable water and sanitized after each use and following any interruption of operation during which time contamination may have occurred.

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

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, sanitizes and eliminates odors leaving surfaces smelling clean and fresh. Use where odors are a problem.

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

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.

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:

(OR)

This product is an effective one-step non-food contact sanitizer on hard-non-porous surfaces against the following:

Enterobacter aerogenes

Staphylococcus aureus

DIRECTIONS FOR USE

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

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

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applications, use a coarse spray device. Excess material must 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 must be wiped up or allowed to air dry.

NON-FOOD CONTACT SURFACE SANITIZING 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.

This product is an effective one-step non-food contact sanitizer on hard-non-porous surfaces against the following:

Enterobacter aerogenes

Staphylococcus aureus

FOOD CONTACT SURFACE SANITIZING 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 60 seconds. Allow to air dry. For sprayer applications, use a coarse spray device. Spray 6-8 inches from surface. Avoid breathing spray.

This product is a ready to use 200 ppm active quaternary product 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:

Aeromonas hydrophila (ATCC 23213)

Campylobacter jejuni (ATCC 29428)

~~*Clostridium perfringens* (ATCC 10624)~~

Enterobacter sakazakii (ATCC 29544)

Enterococcus faecalis Vancomycin resistant (ATCC 5129)

Escherichia coli (ATCC 11229)

Escherichia coli O157:H7 (ATCC 43888)

Listeria monocytogenes (ATCC 984)

Salmonella typhi (ATCC 6539)

Shigella dysenteriae (ATCC 9361)

Staphylococcus aureus (ATCC 6538)

Streptococcus pyogenes (ATCC 12344)

Yersinia enterocolitica (ATCC 23715)

INSTITUTIONAL FACILITIES

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 this undiluted product directly into the 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 this product at least daily or when this product becomes visibly dirty or discolored.

FOOD PROCESSING FACILITIES

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 product must 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 for 3

minutes prior to entering area. Change this product in the bath at least daily or when this product 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 product) (with clean cloth) (by stepping on Neat Feet Clean Shoe Solution Welcome Mat).

FOOD CONTACT AND TOBACCO PROCESSING EQUIPMENT SANITIZING DIRECTIONS

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 this product or immerse item in this product. If a mechanical spray is used, the spray must 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 product.

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.

SANITIZATION FOOD CONTACT MOBILE 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 in government sanitary code. (200 ppm active)
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 this product.
4. Wet surfaces thoroughly for 1 minute.
5. Let surfaces drain and air dry. Do not rinse or wipe.
6. ~~This product must be replaced at least daily or more often if this product becomes diluted or soiled.~~

H/01

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

For mechanical operations: This product is to be used once for sanitizing and can be 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 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.**

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 this product ~~(Clean-Less Dilution Concentrate (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.

FOR PUBLIC EATING PLACES, DAIRY PROCESSING EQUIPMENT AND FOOD PROCESSING EQUIPMENT AND UTENSILS: Apply this product 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. Surfaces must remain wet for at least 1 minute followed by adequate draining (and air drying). ~~This product must be prepared at least daily.~~ ~~this product is somewhat acidic.~~ **NO POTABLE WATER RINSE IS ALLOWED** (after use as a sanitizer) (after application of this product).

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 this product. Articles that can be immersed in this product must remain in this product for 60 seconds. Articles too large for immersing must be thoroughly wetted by rinsing, spraying or swabbing.
5. Remove immersed items from this product 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 must 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 product. Rinse utensils and equipment thoroughly with potable water.
2. Sanitize equipment and utensils by immersion in this product for at least 60 seconds at a temperature of 75°F.

3. For equipment and utensils too large to sanitize by immersion, apply this product 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

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.

SANITIZING OF FOOD PROCESSING EQUIPMENT (ICE MACHINES) AND OTHER HARD SURFACES IN FOOD PROCESSING LOCATIONS, DAIRIES, RESTAURANTS AND BARS DIRECTIONS: 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.~~

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 product.

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.

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).

(OR)

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 circulating through the system. Surfaces must remain wet for at least one minute followed by complete draining and drying. Fresh product must be used for each cleaning. No potable water rinse is allowed when product is used as directed.
4. Return machine to service.

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SANITIZATION OF INTERIOR HARD, NON-POROUS SURFACES OF REVERSE OSMOSIS (RO) UNITS

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

1. Turn off RO system, drain storage tank and remove membrane element and pre-filters. Put membrane element in a plastic bag so it remains wet. Do not use this product to sanitize the membrane element. Membrane element must be sterilized separately.
2. Unit must be washed with a compatible detergent and rinsed with potable water before sanitizing
3. Fill empty pre-filter housing with this product and turn on raw water.
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 product 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 must 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. Circulate product through machine making sure to wet all surfaces and allow a minimum contact of 60 seconds.
4. Drain and complete flush machine twice with potable water.
5. Return machine to normal operation.

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

1. Shut off incoming water line.
2. Units/tanks must be washed with a compatible detergent and rinsed with potable water before sanitizing.
3. Apply or circulate (if possible) to wet all surfaces and allow a minimum contact of 60 seconds.
4. Drain and completely flush system twice with potable water.
5. 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 product.

For precleaned dishes, glassware, silverware, eating utensils, and cooking utensils, immerse in 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, EATING UTENSILS, COOKING UTENSILS: For heavily soiled items, 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 this product. 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 product. No potable water rinse is allowed.

This sanitizer fulfills the criteria of Appendix F of the Grade A Pasteurized Milk, Ordinance 1978 Recommendations of the U.S. Public Health Services in waters up to 500 ppm of hardness calculated as CaCO₃ when evaluated by the AOAC Germicidal and Detergent Sanitizer Method against Escherichia coli and Staphylococcus aureus.

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 this product. 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 this product. Allow product to remain in equipment for at least 60 seconds, or until operations resume at which time the sanitizing product must be drained from the system. To insure the removal of flavors, it is suggested that during changeover between products the system must be cleaned, rinsed and flushed with this product 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

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. (Alternate statement: Allow sanitized surfaces to adequately drain before contact with food).

FOR FOOD PROCESSING EQUIPMENT AND UTENSILS: Apply this product 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. 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).~~ **NO POTABLE WATER RINSE IS ALLOWED (DO NOT RINSE) AFTER APPLICATION OF THIS PRODUCT** (after use as a sanitizer).

(OR)

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 this product. No potable water rinse is allowed (Do not rinse). (Alternate statement: Allow sanitized surfaces to adequately drain before contact with food).

(OR)

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 this product. Articles that can be immersed in this product must remain in this product for 60 seconds. Articles too large for immersing must be thoroughly wetted by rinsing, spraying or swabbing.
5. Remove immersed and non-immersed items from this product 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

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 product can not be used for sanitizing, but can be reused for other purposes such as cleaning.

GLOVE DIP SANITIZER DIRECTIONS: To prevent cross contamination into animal 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 of this product to cover the gloved area. Do not let this product come into contact with the exposed skin. Dip (Soak) in this product for 1 minute. **NO POTABLE WATER RINSE IS ALLOWED.** Change this product in the bath at least daily or when this product appears dirty. **Do not let this product 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 this product. This product must be warmer than the eggs, but not to exceed 130°F. Wet eggs thoroughly and allow to drain. Eggs sanitized with this product must be subjected to a potable water rinse only if they are to be broken immediately for use in the manufacture of egg products. Eggs must be reasonably dry before casing or breaking. this product must not be re-used for sanitizing eggs.

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

FOR 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 this product. 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 product 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, 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 "Sanitary Filling Equipment Sanitizer Directions".

ANIMAL HOUSING

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. Apply this product 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 3 minutes followed by adequate draining or air drying. Fresh product must be used at least daily or when product becomes visibly dirty.

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 3 minutes. ~~As potable water rinse is not allowed following use of the product on previously cleaned hard non-porous surfaces provided surfaces are adequately drained before contact with food.~~

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 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 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: Use this product to treat the following hard non-porous surfaces: hatcher, setters, trays, racks, carts, sexing tables, delivery trucks and other hard surfaces. Leave all treated surfaces exposed to product for 3 minutes or more and allow to air dry.

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

BARBER/SALON FACILITIES

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 nonporous instruments and tools in this product for at least 3 minutes. Rinse thoroughly and dry before use. This product must be used at least daily ~~or more often if this product becomes cloudy or soiled.~~

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

OTHER

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 ¼ ounce of this product for each gallon of (or equivalent use dilution) (200 ppm active quat) water at this point. Briefly start the pump to circulate the product. 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 product from the unit and rinse any/all cleaned surfaces with fresh water. Repeat for heavy soiled units.

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.

HUMIDIFIER DIRECTIONS: Thoroughly clean water tank and filters. Add this product. Not for use in heat or atomizing type humidifiers. This tank is to be filled with this product.

(OR)

~~HUMIDIFIER BACTERIAL/ALGAE TREATMENT~~ Formulated for use in portable humidifiers. Thoroughly clean water tank and filters before each heating season, or sooner if necessary, add this product. When you refill the tank, add this product.

Not for use in heat vaporizing or atomizing type humidifiers.

SANITIZATION of EXTERIOR HOUSEHOLD SURFACES DIRECTIONS

Use this product to sanitize hard, non-porous exterior surfaces such as vinyl, plastic, sealed concrete, painted or sealed woodwork, and sealed stucco. Surfaces to be treated include house siding, decks, patios, walkways and driveways.

Application: Preclean surfaces. Apply product 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 3 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. One-half gallon of this product will treat 200-300 sq ft of surface.

DIRECTIONS FOR ALTERNATE CONTAINERS

TRIGGER SPRAYERS: Fill bottle from this product. Apply to surfaces according to directions above.

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

REFILLS

To Refill ~~Concrete~~ From Large Containers Into Smaller Containers: This product may be used to fill and refill clean, properly labeled containers for use 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.