

10324-107

11-20-2009

1/16

UNITED STATES ENVIRONMENTAL PROTECTION AGENCY



UNITED STATES ENVIRONMENTAL PROTECTION AGENCY
WASHINGTON, D.C. 20460

OFFICE OF PREVENTION, PESTICIDES AND TOXIC SUBSTANCES

NOV 20 2009

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

Subject: Maquat MQ2525M-200
EPA Registration No. 10324-107
Amendment Date: June 20, 2009
EPA Receipt Date: July 1, 2009

Dear Ms. Tannhill,

The following amendment, submitted in connection with registration under the Federal Insecticide, Fungicide, and Rodenticide Act (FIFRA), section 3(C)(7)(A) is acceptable with the conditions below.

Proposed Amendment

- Addition of microorganisms, use directions and marketing claims
- Revise Storage and Disposal to be in compliance with the Container Rule

Conditions

Revise the label as follows:

- 1.) Revise the first statement under Environmental Hazards section on page 1 to be in agreement with the ADBAC RED by adding the following phrase, "... and aquatic invertebrates."
- 2.) Revise the 16th bullet in the left column on page 3 by deleting the term, tanning, and stating "tattoo."
- 3.) Revise the 3rd, 4th, 5th, and 6th claims in the right column on page 3 by deleting the phrase, "even when diluted" because the directions require the product to be diluted. This product should not be used as a concentrate on hard nonporous surfaces.
- 4.) Revise the 18th bullet in the left column on page 4 by deleting the phrase, "by the EPA."

CONCURRENCES

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5.) Revise the "Glove Spray Sanitizer Directions" on page 6 and the "by adding the statement, "Gloves must be sanitized before wearing," as the first statement in these directions.

6.) Revise the fourth paragraph of directions under "Sanitizing of Food Processing Equipment and Other Hard Surfaces in Food Processing Locations, Dairies, Restaurants, and Bars" on page 7 by adding the statement, "Articles too large for immersing must be thoroughly wetted by rinsing, spraying, or swabbing for 60 seconds."

7.) Revise the fifth step under "Reverse Osmosis Units" directions on page 8 by deleting the statement, "No potable water rinse is allowed," because this contradicts the previous statement requiring the lines to be flushed with potable water.

8.) Revise the "Treatment of Meat and Poultry or Fruit and Vegetable Conveyors" on page 9 by adding the statement, "Allow surfaces to remain wet for at least 60 seconds."

9.) Revise the "Storage and Disposal" statements on page 19 to be in compliance with PR Notice 2007-4 by doing the following:

a) Delete the first two sets of "Storage and Disposal" Statements.

b) Revise the "Pesticide Disposal/Container Handling" statements for Household/Residential Uses" by deleting the phrase, triple rinse or equivalent. Residential containers are exempt from rinsate instructions. Also, revise the subheading to state "Container Disposal".

c) Revise the phrase, "For use on ... with no household/residential uses" to read "For use on Institutional/Commercial/Industrial NonPublic Health Uses."

d) Revise the "Container Handling" statements for Institutional/Commercial/ Industrial containers to read "Container Disposal" and deleting the statements, "Triple rinse (or equivalent). After emptying and cleaning, it may be allowable to temporarily hold rinsate or other pesticide-related materials in the container. Contact your state regulatory agency to determine allowable practices in your state. If rinsate, cannot be used, follow pesticide disposal instructions. If not triple rinsed, these containers are acute hazardous wastes and must be disposed."

e) Since this label supports public health uses, you must add "Container Disposal" statements for these uses by stating the following:

(For Use on Institutional/Commercial/Industrial Public Health Uses)

Container Disposal: Non-refillable container. Do not reuse this container to hold materials other than pesticides or diluted pesticides (rinsates). Offer for recycling if available. If not, puncture and dispose of in a sanitary landfill.

RESIDUE REMOVAL INSTRUCTIONS: (For containers less than 5 gallons)

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Triple rinse container (or equivalent) promptly after emptying. Triple rinse as follows: Fill container 1/4 full with water and recap. Shake 10 seconds. Follow Pesticide Disposal instructions for rinsate disposal. Drain for 10 seconds after the flow begins to drip. Repeat procedure two more times.

RESIDUE REMOVAL INSTRUCTIONS: *(For containers greater than 5 gallons)*

Triple rinse container (or equivalent) promptly after emptying. Triple rinse as follows: Fill container 1/4 full with water. Tip container on its side and roll it back and forth, ensuring at least one complete revolution for 30 seconds. Stand the container on its end and tip it back and forth several times. Turn the container over its other end and tip it back and forth several times. Follow Pesticide Disposal instructions for rinsate disposal. Repeat procedure two more times.

Data Summary

Data from EPA Registration No. 10324-63 may be cited to support this product.

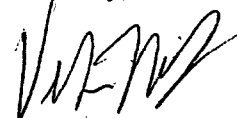
General Comments

A stamped copy of the accepted labeling with conditions is enclosed. Submit 1 copy of your final printed label 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 Jacqueline Campbell at (703) 308-6416 or Velma Noble at (703) 308-6233.

Sincerely,



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

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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

EPA Reg. No. 10324-107
 EPA 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.

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

NOV 20 2009
 Under the Federal Insecticide,
 Fungicide, and Rodenticide Act as
 amended, for the pesticide,
 registered under EPA Reg. No. 10324-107

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

(Product of USA) (Made in the USA)

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.

(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.

2/17

(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.)

Table of Contents

Description	Page No.
Organism List	2
Marketing Claims	2
Food Processing Premises	
Non-Food Contact Sanitization	4
Food Contact Sanitization	5
Animal Premises	
Non-Food Contact Sanitization	8
Barber/Salon	
Non-Food Contact Sanitization	8
Other	
Non-Food Contact Sanitization	8

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)
- Clostridium perfringens (ATCC 13124)
- Enterobacter sakazakii (ATCC 29544)
- Enterococcus faecalis Vancomycin resistant (ATCC 5129)
- Escherichia coli (ATCC 11229)
- Escherichia coli O157:H7 (ATCC 43888)
- Escherichia coli O111:H8 (ATCC BAA-184)
- 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 on hard, non-porous surfaces in:

- Day care centers and nurseries, elder care centers, kindergartens, and preschools.
- Life care retirement communities, elder care facilities.
- 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.
 - 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.
 - Schools and colleges, commercial and industrial sites, churches, classrooms, community colleges, universities, athletic facilities and locker rooms, exercise room, exercise facilities, gyms, gymnasiums, fieldhouses.
 - Health clubs, spas, tanning salons, tanning spas/beds, 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, tattoo 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 where a clean and sanitary environment is important.
- (This product) (Maquat[®] MQ2525M-200) (when used as directed) (may be used) (is formulated to disinfect) on (washable) hard, non-porous (inanimate) (environmental) surfaces such as:
- Food preparation and storage areas.

- 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.
- Highchairs, folding tables.
- 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, vanity tops, 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, washable walls, cabinets, doorknobs and garbage cans, trash barrels, trash cans, trash containers.
- Enameled surfaces, painted (finished) woodwork, 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.)
- ~~Tanning~~ equipment. (Not for use on needles or other skin piercing instruments)
- Telephones and telephone booths.
- Drinking fountains and breakrooms.
- Kennel runs, cages, kennel/cage floors, conductive flooring.

This product contains no phosphorous.

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

This product can be applied through foaming apparatus and low pressure sprayers. Follow manufacturers' instructions when using this equipment.

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

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

Kills (99.9% of) (any disinfection organism listed above) (on hard, non-porous surfaces) ~~(even when diluted)~~. (5813-91)

Kills (99.9% of) (common) (household) (institutional) (kitchen) germs (on (the) floor(s)) ~~(even when diluted)~~. (5813-91)

Kills (99.9% of) (household) (institutional) (kitchen) bacteria -and/or- germs ((that get tracked into your -or- home) (by shoes -and/or- pets -and/or- kids) (from outside) (every day) ~~(even when diluted)~~). (5813-91)

Kills (99.9% of) (kitchen) (bathroom) (household) (institutional) bacteria (on (the) floor(s)) ~~(even when diluted)~~ (ordinary dish soap can't). (5813-91)

Kills -and/or- (helps(s)) eliminate(s) -and/or- disinfects -and/or- destroy(s) -and/or- remove(s) -and/or- (help(s)) get(s) rid of -and/or- reduces -and/or- fights -and/or- effective against (99.9% of) (the) (common) (list use site/surface) (bacteria -and/or- viruses) -or- germs. (5813-91)

Kills -and/or- (helps(s)) eliminate(s) -and/or- disinfects -and/or- destroy(s) -and/or- remove(s) -and/or- (help(s)) get(s) rid of -and/or- reduces -and/or- fights -and/or- effective against (99.9% of) (the) ((bacteria -and/or- viruses) (and other germs)) -or- germs ((commonly) found in -or- on (the) (list use site/surface)). (5813-91)

Kills -and/or- (helps(s)) eliminate(s) -and/or- disinfects -and/or- destroy(s) -and/or- remove(s) -and/or- (help(s)) get(s) rid of -and/or- reduces -and/or- fights -and/or- effective against (99.9% of) (the) ((bacteria -and/or- viruses) (and other germs)) -or- germs ((commonly) found on (the) (list use site/surface) surfaces your kids -and/or- pets (may) touch every day. (5813-91)

Kills -and/or- (helps(s)) eliminate(s) -and/or- disinfects -and/or- destroy(s) -and/or- remove(s) -and/or- (help(s)) get(s) rid of -and/or- reduces -and/or- fights -and/or- effective against (99.9% of) (common) (household) ((bacteria -and/or- viruses) (and other germs)) -or- germs (on) (from) (your) (children's) toys. (5813-91)

Kills -and/or- (helps(s)) eliminate(s) -and/or- disinfects -and/or- destroy(s) -and/or- remove(s) -and/or- (help(s)) get(s) rid of -and/or- reduces -and/or- fights -and/or- effective against (99.9% of) (list disinfectant organism) ((commonly) found -in/or- on (the) (list use site/surface)). (5813-91)

Kills -and/or- (helps(s)) eliminate(s) -and/or- disinfects -and/or- destroy(s) -and/or- remove(s) -and/or- (help(s)) get(s) rid of -and/or- reduces -and/or- fights -and/or- effective against (99.9% of) (the) flu (influenza) virus ((commonly) found -in/or- on (the) (list use site/surface)). (5813-91)

Kills -and/or- (helps(s)) eliminate(s) -and/or- disinfects -and/or- destroy(s) -and/or- remove(s) -and/or- (help(s)) get(s) rid of -and/or- reduces -and/or- fights -and/or- effective against (the) (list use site/surface) (from) (99.9% of) (common) (household) ((bacteria -and/or- viruses) (and other germs)) -or- germs (this season -or- flu season). (5813-91)

Kills bacteria on (the) surfaces (your kids -and/or- pets touch every day). (5813-91)

(Kills) (Eliminate(s)) (Remove(s)) (Get(s) rid of) (99.9% of) (the) germs -and/or- bacteria -and/or- viruses (in your home -and/or- (office -or- work (place) (area) (environment)) (school) (classroom) (kitchen)). (5813-91)

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 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. (This product is an effective disinfectant/non-food contact sanitizer in the presence of 5% serum contamination.)

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

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

This product can 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.

Non-staining.

Clear formula.

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

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

For a cleaner, fresher household.

Sanitizer.

Kills common kitchen (bathroom) germs (bacteria).

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

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

This product controls (reduces) (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 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.

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

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 (Do not rinse) 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 (at 200 ppm active). A potable water rinse is not allowed (Do not rinse) 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.

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 which could harbor food poisoning microorganisms minimize the probability of contaminating food during preparation, storage or service. Effective cleaning will remove soil and prevent the accumulation of food residues which may decompose or support the rapid development of food poisoning organisms or toxins. Application of effective sanitizing procedures reduces the number of those 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 food contact kitchen surfaces 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

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 a complete, chemically balanced sanitizer that provides clear use solutions even in the presence of hard water.

DIRECTIONS FOR USE

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

NON-FOOD CONTACT SANITIZING PERFORMANCE: At 200 ppm active, this product is an effective one-step sanitizer with a 3-minute contact time against the following:

Enterobacter aerogenes (ATCC 13048)

Staphylococcus aureus (ATCC 6538)

FOOD CONTACT SANITIZING PERFORMANCE: This product (or equivalent use dilution) (200 ppm active) eliminates 99.999% of the of the following bacteria in 60

seconds in 500 ppm hard water (calculated as CaCO₃) according to the AOAC Germicidal and Detergent Sanitizing Action of Disinfectants test:

Aeromonas hydrophila (ATCC 23213)

Campylobacter jejuni (ATCC 29428)

Clostridium perfringens (ATCC 13124)

Enterobacter sakazakii (ATCC 29544)

Escherichia coli (ATCC 11229)

Enterococcus faecalis Vancomycin resistant (ATCC 5129)

Escherichia coli O157:H7 (ATCC 43888)

Escherichia coli O111:H8 (ATCC BAA-184)

Listeria monocytogenes (ATCC 984)

Shigella dysenteriae (ATCC 9361)

Staphylococcus aureus (ATCC 6538)

Streptococcus pyogenes (ATCC 12344)

Yersinia enterocolitica (ATCC 23715)

Salmonella typhi (ATCC 6539)

CLEANING INSTRUCTIONS: For all general cleaning apply this product using a brush, cloth, mop, sponge or pressure sprayer so as to thoroughly wet surface to be cleaned. For sprayer applications, use a coarse spray device. Spray 6-8 inches from surface. Rub with brush, sponge, mop, or cloth. Excess material must be wiped up or allowed to air dry. Do not breathe spray.

GENERAL DEODORIZATION: To deodorize, apply this product using a brush, cloth, mop, sponge or pressure sprayer so as to thoroughly wet surface to be cleaned. For sprayer applications, use a coarse spray device. Spray 6-8 inches from surface. Rub with brush, sponge, mop, or cloth. Excess material must be wiped up or allowed to air dry. Do not breathe spray.

TO SANITIZE AND DEODORIZE: Apply this product to precleaned 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. **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. Allow surface to remain wet for at least 60 seconds. Drain thoroughly and air dry before reuse. No potable water rinse is allowed.

NON-FOOD CONTACT SURFACE SANITIZING DIRECTIONS: Apply this product as is to sanitize hard nonporous surfaces with a cloth, brush, 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: 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. 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 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)

Listeria monocytogenes (ATCC 984)
Salmonella typhi (ATCC 6539)
Shigella dysenteriae (ATCC 9361)

Enterobacter sakazakii (ATCC 29544)

Staphylococcus aureus (ATCC 6538)

Enterococcus faecalis Vancomycin resistant (ATCC 5129)

Streptococcus pyogenes (ATCC 12344)

Escherichia coli (ATCC 11229)

Yersinia enterocolitica (ATCC 23715)

Escherichia coli O157:H7 (ATCC 43888)

DILUTION CHART:

For Non-Food Contact Sanitizing claims 1oz/4 gal. water

For Food Contact Sanitizing claims at 200 ppm 1oz/4 gal. water

FOOD PROCESSING FACILITIES

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

OR

Before using this product, 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 use of the product as a sanitizer on previously cleaned hard surfaces provided that the surfaces are adequately drained (and air-dried) before contact with food so that little or no residue remains. For disinfection, a potable water rinse is required.

DIRECTIONS FOR FOOD PROCESSING PLANTS: For use on non-food contact surfaces such as floors, walls, tables, garbage cans and disposal areas. Before using this product, food products and packaging materials must be removed from the room or carefully protected. Follow Sanitizer directions.

DIRECTIONS FOR FOOD STORAGE AREAS: For use on non-food contact surfaces such as shelves, floors, walls and tables. Before using this product, food products and packaging materials must be removed from the room or carefully protected. Then follow Sanitizer directions.

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) (the sanitizing 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).

GLOVE SPRAY SANITIZER DIRECTIONS: To prevent cross contamination from area to area in animal areas and the packaging and storage areas of food plants, spray pre-washed (plastic, latex or other synthetic rubber) gloves with enough freshly made sanitizing solution to cover the gloves. **Do not let sanitizing product come into contact with the exposed skin.** Apply this product prior to usage (wearing) using a coarse spray device. Completely cover all glove surfaces with use solution. After applying solution, allow gloves to remain wet for 3 minutes. Let air dry thoroughly before wearing gloves. **NO POTABLE WATER RINSE IS ALLOWED.** Change the sanitizing solution at least daily or when solution appears dirty.

FOOD CONTACT AND TOBACCO PROCESSING EQUIPMENT SANITIZING DIRECTIONS

To be used in the following areas: Food Service Establishments, Homes, Schools, 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.

FOOD CONTACT SANITIZING PERFORMANCE: This product eliminates 99.999% of the of the following bacteria in 60 seconds in 500 ppm hard water (calculated as CaCO₃) according to the AOAC Germicidal and Detergent Sanitizing Action of Disinfectants test:

Aeromonas hydrophila (ATCC 23213)
Campylobacter jejuni (ATCC 29428)
Clostridium perfringens (ATCC 13124)
Enterobacter sakazakii (ATCC 29544)
Escherichia coli (ATCC 11229)
Enterococcus faecalis Vancomycin resistant (ATCC 5129)
Escherichia coli O157:H7 (ATCC 43888)
Escherichia coli O111:H8 (ATCC BAA-184)

Listeria monocytogenes (ATCC 984)
Shigella dysenteriae (ATCC 9361)
Staphylococcus aureus (ATCC 6538)
Streptococcus pyogenes (ATCC 12344)
Yersinia enterocolitica (ATCC 23715)

Salmonella typhi (ATCC 6539)

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

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 by government sanitary code (200 ppm active).
5. Place sanitized utensils on a rack or drain board to air dry. Do not rinse or wipe.

OR

TO SANITIZE MOBILE ITEMS (such as drinking glasses and eating utensils): Immerse in this product for at least 1 minute, making sure to immerse completely. Remove items, drain the use-solution from the surface and air dry. Prepare a fresh solution at least daily or more frequently as soil is apparent. No potable water rinse is allowed.

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.

OR

TO SANITIZE IMMOBILE ITEMS (such as tanks, chopping blocks, countertops, refrigerated storage and display equipment and food processing equipment): Flood the area with this product for at least 1 minute, making sure to wet all surfaces completely. Remove excess, drain the use-solution from the surface and air dry. No potable water rinse is allowed.

SANITIZING OF FOOD PROCESSING EQUIPMENT AND OTHER HARD SURFACES IN FOOD PROCESSING LOCATIONS, DAIRIES, RESTAURANTS AND BARS

DIRECTIONS: For sanitizing food processing equipment, dairy equipment, food utensils, dishes, silverware, eating utensils, glasses, sink tops, countertops, refrigerated storage and display equipment and other hard, non-porous surfaces. **NO POTABLE WATER RINSE IS ALLOWED.**

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

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

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

Dishes, silverware, glasses, cooking utensils, eating utensils and other similar size food processing equipment can be sanitized by immersion in this product with a 1 minute contact time. **NO POTABLE WATER RINSE IS ALLOWED.**

Prepare a fresh solution at least daily or when use solution becomes visibly dirty. For mechanical application use solution may not be reused for sanitizing applications. (Alternate statement: For mechanical operations: This product is to be used once for sanitizing and can be re-used for cleaning.)

PUBLIC EATING PLACES/DAIRY PROCESSING

FOR PUBLIC EATING PLACES, DAIRY PROCESSING EQUIPMENT AND FOOD PROCESSING EQUIPMENT AND UTENSILS: 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 compatible detergent followed by a potable water rinse before application of sanitizing solutions. Apply this product to pre-cleaned, hard surfaces, thoroughly wetting surfaces with a brush, cloth, mop, sponge, sprayer or by immersion. For spray applications, use a coarse pump or trigger spray device. 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). **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, AND FOOD CONTACT ARTICLES AS 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. Thoroughly drain non-immersed items and air dry. No potable rinse allowed. (Alternate statement: Allow sanitized surfaces to adequately drain before contact with food).

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

Equipment and utensils must be thoroughly preflushed or pre-scraped, 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.

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: 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.

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.

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 remain wet for 1 minute. 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.

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.

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.

FOOD PROCESSING EQUIPMENT AND UTENSILS

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.

FOR FOOD PROCESSING EQUIPMENT AND UTENSILS: Apply this product to pre-cleaned, hard, non-porous surfaces, thoroughly wetting surfaces with a brush, cloth, mop, sponge, sprayer or by immersion. For spray applications, use a coarse pump or trigger spray device. 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. Allow surfaces to remain wet for 1 minute. No potable water rinse is allowed (Do not rinse).

(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).

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. Apply solution to pre-cleaned, hard, non-porous surfaces thoroughly wetting surfaces with a brush, cloth, mop, sponge, sprayer or by immersion. For spray applications, use a coarse pump or trigger spray device. Spray 6-8 inches from surface. Rub with brush, sponge, or cloth. Do not breathe spray. With spray applications, cover or remove all food products. Allow surfaces to remain wet for 1 minute. Drain thoroughly and allow surface to air dry before reuse. For mechanical operation, use solution may not be reused for sanitizing applications. No potable water rinse is allowed (after application of the sanitizing solution).

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).

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.

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 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, apply coarse spray to 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 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".

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.

ANIMAL PREMISES

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 brush, 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.

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: hatches, 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 reuse.)

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 becomes cloudy or soiled. (Not applicable in California)

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

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. (Not applicable in California)

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 brush, mop, cloth, sponge, hand pump trigger spray device, 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 and protective eyewear 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/DELIVERY SYSTEMS

AUTOMATED DILUTION SYSTEM (DILUTION SYSTEMS TRADE NAME) INSTRUCTIONS: Remove cap/spray nozzle from empty container. Fill empty container with a new product. Replace cap/spray nozzle. Place correct label on newly filled container. (1839-167)

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 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.

(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 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 on sidewalls. Do not reuse empty container. Wrap and discard in trash (or recycle).

(Note to Reviewer: The following statements should be considered as alternate statements at this time. However, they will be required on the label after 8/16/10 per the Container Standard Regulations. We are including the statements for review at this time because our customers are inquiring whether they can make these statements on their labels now.)

(OR)

STORAGE AND DISPOSAL

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

(FOR USE ON NON-REFILLABLE CONTAINERS WITH HOUSEHOLD/RESIDENTIAL USES)

PESTICIDE STORAGE: Open dumping is prohibited. Store only in original container. Do not reuse empty container. If a leaky container must be contained within another, mark the outer container to identify the contents. Store pesticides away from food, pet food, feed, seed, fertilizers, and veterinary supplies. Keep this product under locked storage sufficient to make it inaccessible to children or persons unfamiliar with its proper use.

PESTICIDE DISPOSAL/CONTAINER HANDLING: Non-refillable container. Do not reuse or refill this container. Triple rinse (or equivalent). Wrap and put in trash or offer for recycling if available.

Batch Code: (Can be placed on container or label)

(FOR USE ON NON-REFILLABLE CONTAINERS WITH NO HOUSEHOLD/RESIDENTIAL USES)

PESTICIDE STORAGE: Open dumping is prohibited. Store only in original container. Do not reuse empty container. If a leaky container must be contained within another, mark the outer container to identify the contents. Store pesticides away from food, pet food, feed, seed, fertilizers, and veterinary supplies. 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 HANDLING: Non-refillable container. Do not reuse this container to hold materials other than pesticides or diluted pesticides (rinsate). Triple rinse (or equivalent) before emptying and

cleaning, it may be allowable to temporarily hold rinsate or other pesticide-related materials in the container. Contact your state regulatory agency to determine allowable practices in your state. Offer for recycling for available or puncture and dispose in a sanitary landfill, or by other procedures approved by state and local authorities. If rinsate cannot be used, follow pesticide disposal instructions. If not triple rinsed, these containers are acute hazardous wastes and must be disposed in accordance with local, state and federal regulations.

RESIDUE REMOVAL INSTRUCTIONS: (For containers less than one gallon)

Triple rinse container (or equivalent) promptly after emptying. Triple rinse as follows: empty the remaining contents into application equipment or a mix tank and drain 10 seconds after the flow begins to drip. Fill the container ¼ full with water and recap. Shake for 10 seconds. Pour rinsate into application equipment or a mix tank or store rinsate for later use or disposal. Drain for 10 seconds after the flow begins to drip. Repeat this procedure two more times.

RESIDUE REMOVAL INSTRUCTIONS: (For containers greater than one gallon)

Triple rinse container (or equivalent) promptly after emptying. Triple rinse as follows: Empty remaining contents into application equipment or a mix tank. Fill the container ¼ full with water. Replace and tighten closures. Tip container on its side and roll it back and forth, ensuring at least one complete revolution, for 30 seconds. Stand the container on its end and tip it back and forth several times. Turn the container over onto its other end and tip it back and forth several times. Empty the rinsate into application equipment or a mix tank or store rinsate for later use or disposal. Repeat this procedure two more times.

BATCH CODE: (Can be placed on container or label)

(FOR USE ON REFILLABLE CONTAINERS)

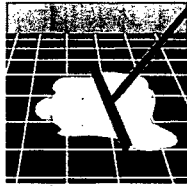
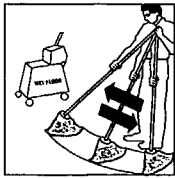
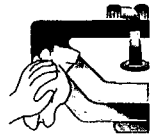
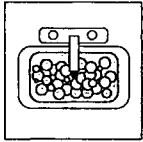
PESTICIDE STORAGE: Open dumping is prohibited. Store only in original container. If a leaky container must be contained within another, mark the outer container to identify the contents. Store pesticides away from food, pet food, feed, seed, fertilizers, and veterinary supplies. Keep this product under locked storage sufficient to make it inaccessible to children or persons unfamiliar with its proper use.

CONTAINER HANDLING: Triple rinse (or equivalent). Refill this container with this product only. Do not reuse this container for any other purpose.

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.

RESIDUE REMOVAL INSTRUCTIONS: Cleaning the container before final disposal is the responsibility of the person disposing of the container. Cleaning before refilling is the responsibility of the refiller. To clean the container before final disposal, empty the remaining contents from this container into application equipment or a mix tank. Fill the container about 10 percent full with water. Agitate vigorously or recirculate water with the pump for 2 minutes. Pour or pump rinsate into application equipment or rinsate collection system. Repeat this rinsing procedure two more times.

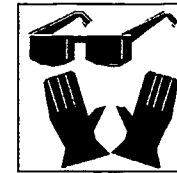
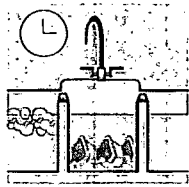
(Note to Reviewer: These icons have been requested by our customers and will appear on the label with the appropriate directions.)



WARNING
AVISO

CHILDREN CAN FALL INTO
BUCKET AND DROWN
KEEP CHILDREN AWAY FROM
BUCKETS WITH EVEN A
SMALL AMOUNT OF WATER

Miños pueden caer adentro
de el balde y ahogarse.
Retira los niños de el
balde aunque solamente
tenga un poco de agua



KSA
KOSHER

SECONDARY CONTAINER LABEL

(Note to Reviewer: This secondary container label will be used only when the product is diluted in accordance with the use directions.)

MAQUAT MQ2525M-200

E.P.A. Reg. No. 10324-107 E.P.A. Est. No. 10324-IL-1

The product in this container is diluted as directed on the pesticide product label.

ACTIVE INGREDIENTS:

Alkyl (C₁₄ 60%, C₁₆ 30%, C₁₂ 5%, C₁₈ 5%)
dimethyl benzyl ammonium chloride 0.01%
Alkyl (C₁₂ 68%, C₁₄ 32%)
dimethyl ethylbenzyl ammonium chloride 0.01%

INERT INGREDIENTS: 99.98%

TOTAL: 100.00%

KEEP OUT OF REACH OF CHILDREN

CAUTION

PRECAUTIONARY STATEMENTS

HAZARDS TO HUMANS AND DOMESTIC ANIMALS

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.

CONTAINER HANDLING: Triple rinse (or equivalent). Refill this container with this product only. Do not reuse this container for any other purpose.

Follow the directions for use on the pesticide label when applying this product. See product label for Storage and Disposal instructions.

MASON CHEMICAL COMPANY

"THE QUATERNARY SPECIALISTS"

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Arlington Heights, IL 60005

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