

10324-107

12/1/2010

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UNITED STATES ENVIRONMENTAL PROTECTION AGENCY

DEC -1 2010

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

Subject: **Maquat MQ2525M-200**
EPA Registration No. 10324-107
Application Date July 16, 2010
EPA Received Date July 19, 2010

Dear: Ms. Tannehill:

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

Proposed Amendments

- Addition of microorganisms, use directions and marketing claims

Conditions: (Please revise the label as follow):

1. On page 3 right hand column that reads "(This product) (Product Name) [(is designed for use on) (Use daily)] on (the following) hard, non-porous..... delete "Do not use (this product) (Product Name) to clean or disinfect glasses, dish, utensils of interior surfaces of appliances" This is not appropriate as this label does not include disinfection directions.
2. On page 4 and 5 right hand column delete the claims for controlling mold and mildew. Should you wish to add these claims at a later time you must submit a label amendment which includes directions for this use.

CONCURRENCES

SYMBOL							
SURNAME							
DATE							

3. On page 14 delete the entire section titled "Directions For Alternate Containers/Delivery Systems, Automated Dilution System (Dilution Systems Trade Name) Instructions: This is a ready to use product. These directions are not appropriate.
4. On page 14 delete section "Refills" These directions are not appropriate for a ready to use product. This product is not to be diluted via a dilution system.
5. The Container Handling/Residue Removal section for refillable containers up to and including 5 gallons on page 35 is incorrect. Delete the "Triple rinse or equivalent." statement from this container disposal section. In addition, add the following text immediately after the statement: "*Cleaning before refilling is the responsibility of the refiller. To clean the container before final disposal, empty the remaining contents from this container and store for later disposal. Fill container 1/4 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. Store rinsate for later disposal. Repeat this procedure two more times. Then offer for recycling if available or puncture and dispose of in a sanitary landfill or by incineration.*"

General Comments:

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.

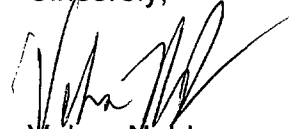
If the above conditions are not complied with, the registration will be subject to cancellation in accordance with FIFRA section 6 (e). Your release for shipment of the product bearing the amended labeling constitutes acceptance of these conditions.

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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.

Should you have any questions concerning this letter, please contact Drusilla Copeland at (703) 308-6224 or Velma Noble at (703) 308-6233.

Sincerely,



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

Enclosure: stamped label



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)(Lot)No)(Manufacturing Date)

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 and aquatic invertebrates. Do not discharge effluent containing [(this product) (Product Name)] 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) (Product Name)] 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 container is equal to or less than 5 gallons, use the following as an alternate to the above statement.)

ENVIRONMENTAL HAZARD

[(This product) (Product Name)] is toxic to fish.

(Food Contact) (Non-Food Contact) Sanitizer – (Odor Counteractant) (Odor Neutralizer) Deodorizer – Cleaner – for Homes, Households, Hotels & Motels, Institutional, Industrial, School, Dairy, Farm, Veterinary, Restaurant, Food Handling and Process Areas, Wineries, Federally Inspected Meat and Poultry Plants, Bar and Institutional Kitchen Use and for Sanitizing Ice Machines and for Harvesting & Handling Equipment.

Formulated for effective Poultry Sanitation.
 Formulated for effective Swine Premise Sanitation.
 Formulated for effective Mushroom Farm Sanitation.
 (Product of USA) (Made in the USA)

ACTIVE INGREDIENTS:

Alkyl (C ₁₄ 60%, C ₁₆ 30%, C ₁₂ 5%, C ₁₈ 5%)	
dimethyl benzyl ammonium chloride.....	0.01%
Alkyl (C ₁₂ 68%, C ₁₄ 32%)	
dimethyl ethylbenzyl ammonium chloride.....	0.01%

INERT INGREDIENTS:	99.98%
TOTAL:	100.00%

KEEP OUT OF REACH OF CHILDREN
CAUTION CUIDADO

See (left) (back) (side) (right) panel (of label) (below) for additional precautionary statements 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
 with COMMENTS
 in EPA Letter Dated:

DEC - 1 2010

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.

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

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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 to reviewer: Brackets [] indicate that one option within the brackets MUST be used in the final label text. Each option within the brackets is enclosed in a set of parenthesis ().)

(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) (Product Name)] is an effective one-step sanitizer on hard, non-porous (inanimate) (environmental) surfaces against the following:

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

FOOD CONTACT SANITIZING PERFORMANCE: [(This product) (Product Name)] is effective in 500 ppm hard water (calculated as CaCO₃) according to the AOAC Germicidal and Detergent Sanitizing Action of Disinfectants test on hard, non-porous (inanimate) (environmental) surfaces 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

(Note to reviewer: Brackets [] indicate that one option within the brackets MUST be used in the final label text. Each option within the brackets is enclosed in a set of parenthesis ().)

(Note to reviewer: The following is considered optional marketing language.)

(Maquat[®] MQ2525M-200) (This product) (Product Name)] is for use on hard, non-porous (inanimate) (environmental) 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 parlors, liquor stores.
- Police stations, courthouses, correctional facilities, municipal government buildings, jails, prisons, penitentiaries, correctional institutions, bus stations, train stations.
- Laboratories, factories, business and office buildings, hotels and motels, and transportation terminals.
- Public restrooms, public facilities, waysides, travel rest areas.
- Hotel, motels, dormitories.
- Kitchens 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 rooms, exercise facilities, gyms, gymnasiums, fieldhouses.
- Health clubs, spas, tanning salons, tanning spas, massage/ facial salons, hair/nail/pedicure salons, barber/beauty shops, salons, tattoo parlors. (Not for use on needles or other skin piercing instruments)
- Movie houses.
- Recycling centers.
- Campgrounds, playgrounds, recreational facilities, picnic facilities, sports arenas, sports complexes.
- Food (preparation) (and) (storage) areas.
- Food processing plants, USDA inspected food-processing facilities, 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, mushroom farms, rendering plants, canneries, caterers, bakeries, meat packing plants, hide and leather processing plants.
- Processing facilities for Fish, Milk, Citrus, Wine, Fruit, Vegetable, Ice Cream, and Potatoes, and beverage plants.
- Tobacco plant premise and equipment.
- Veterinary clinics, animal life science laboratories, kennels, dog/cat animal kennels, breeding and grooming establishments, pet animal quarters, zoos, pet shops, tack 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.

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- All public places where cleanliness and bacterial control are vital aspects of a environmental sanitation program, and any commercial, industrial where a clean and sanitary environment is important.

[[This product] (Product Name)] (Maquat® MQ2525M-200)] [(when used as directed) (can be used) (is formulated to disinfect) (is formulated for use)] 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 eggs, Tupperware®.
- Kitchen equipment such as food processors, blenders, cutlery, trash compactors and other utensils.
- Counters (countertops), Slurpee® machines, stoves (stovetops), sinks (bathroom, kitchen), tub surfaces, appliances, refrigerators, ice machines, microwave ovens and countertop laminates, shelves, racks and carts.
- Interior hard, non-porous (inanimate) (environmental) 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.
- Tobacco plant equipment.
- Drinking fountains and breakrooms.
- Highchairs, folding tables.
- Exhaust fans, refrigerated storage and display equipment, coils and drain pans of air conditioning and refrigeration equipment and heat pumps.
- Kennel runs, cages, kennel/cage floors, conductive flooring.
- Hatchers, setters, trays, racks, egg flats, walls, floors, ceilings, chick boxes, egg cases, vans and trash containers.
- Tattoo equipment. *(Not for use on needles or other skin piercing instruments)*
- 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.
- Tables, chairs, desks, folding tables, washable walls, cabinets, doorknobs and garbage cans/pails, trash barrels, trash cans, trash containers.
- 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.
- Enameled surfaces, painted (finished) woodwork, Formica®, vinyl and plastic upholstery, washable wallpaper.

- Hard, non-porous (inanimate) (environmental) 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.
- Humidifier water tanks.

[[This product] (Product Name)] contains no phosphorous.

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

This [(container) (bottle)] is made of (at least) (x)% post-consumer recycled plastic. *(new)* Convenient Trigger Spray. *(To be used on applicable container (675-55))*

Easy to Use. *(675-55)*

Economy size. *(To be used on applicable container)*

Contains no [(abrasives) (bleach) (harsh acids) (phosphates)] (so it won't scratch surfaces). *(OK per Mark Hartman)*

Cleans without bleaching. *(675-55)*

Fewer products – no need for separate deodorizer. *(675-55)*

Use (this product) (Product Name) on multi-touch surfaces responsible for cross-contamination.

Cross-contamination is of major housekeeping concern in schools and industry.

[[This product] (Product Name)] has been formulated to aid in the reduction of cross-contamination on treated surfaces in schools and industry.

Use (this product) (Product Name) on finished floors, high speed burnished floors, conductive flooring, washable walls, tables, chairs, glazed tiles, countertops, stove tops, exterior surfaces of appliances and refrigerators, cabinets, garbage cans, outdoor furniture (except cushions and wood frames), door knobs and handles, and glass surfaces including windows and mirrors.

[[This product] (Product Name)] [(is designed for use on) (Use daily)] on (the following) hard, non-porous (inanimate) (environmental) surfaces: vinyl, painted surfaces, plastic (surfaces), glazed ceramic, glazed porcelain, chrome, stainless steel, aluminum, brass, copper, laminated surfaces and baked enamel surfaces associated with floors, walls, ceilings, tables, chairs, countertops, telephones, fixtures, glazed tile, sinks found in food establishments, restaurants, commercial kitchens – any washable (food and non-food contact) surface where sanitization is required. Do not use (this product) (Product Name) to clean or disinfect glasses, dishes, utensils or interior surfaces of appliances.

- Ready-to-use (RTU).
- Sanitizes (Sanitizer).
- Cleans (Cleaner).
- Deodorizes (Deodorizer).

Will not harm sealed stone, sealed grout, or glazed tile.

[[This product] (Product Name)] is a complete, chemically balanced sanitizer that provides clear use solutions even in the presence of hard water.

[[This product] (Product Name)] (is a ready-to-use product that) can be used with a mop and bucket, trigger sprayer, sponge or by soaking.

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[(This product) (Product Name)] can be applied through foaming apparatus and low-pressure sprayers. Follow manufacturers' instructions when using this equipment.

Antibacterial.

[(This product) (Product Name)] is effective against household germs (bacteria).

[(This product) (Product Name)] cleans, shines, deodorizes and sanitizes all hard, non-porous (household) (inanimate) (environmental) surfaces listed on the label.

Sanitizes kitchen (inanimate) (environmental) surfaces (bathroom surfaces and floors).

Kills household bacteria.

Kills common [(kitchen) (bathroom)] [(germs) (bacteria)].

Kills (99.999% of) (any organism listed) (above) (below) (on hard, non-porous (inanimate) (environmental) surfaces).

Kills (99.999% of) (common) (household) (kitchen) bacteria (on (the) floor(s)).

Kills (99.999% of) (household) (kitchen) bacteria ((that get) tracked into your -or- home) (by shoes -and/or- pets -and/or- kids) (from outside) (every day).

Kills (99.999% of) (kitchen) (bathroom) (household) bacteria (on (the) floor(s)) (ordinary dish soap can't).

Kills -and/or- (helps(s)) eliminate(s) -and/or- sanitizes -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 (99.999% of) (the) (common) (list use site/surface) (bacteria).

Kills -and/or- (helps(s)) eliminate(s) -and/or- sanitizes -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 (99.999% of) (the) (bacteria) ((commonly) found in -or- on (the) (list use site/surface)).

Kills -and/or- (helps(s)) eliminate(s) -and/or- sanitizes -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 (99.999% of) (the) (bacteria) ((commonly) found on (the) (list use site/surface) surfaces your kids -and/or- pets (may) touch every day.

Kills -and/or- (helps(s)) eliminate(s) -and/or- sanitizes -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 (99.999% of) (common) (household) (bacteria) (on) (from) (your) (children's) toys.

Kills -and/or- (helps(s)) eliminate(s) -and/or- sanitizes -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 (99.999% of) (list sanitizer organism) ((commonly) found -in/or- on (the) (list use site/surface)).

Kills -and/or- (helps(s)) eliminate(s) -and/or- sanitizes -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) (99.999% of) (common) (household) ((bacteria) (this season)).

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

(Kills) (Eliminate(s)) (Remove(s)) (Get(s) rid of) (99.999% of) (the) bacteria (in your home -and/or- office -or- work (place) (area) (environment)) (school) (classroom) (kitchen)).

Contains no fragrances. (Note: to be used only with non-fragrance formulas)

This product contains no fragrances. (Note: to be used only with non-fragrance formulas)

Fragrance-Free (Note: to be used only with non-fragrance formulas)

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

[(This product) (Product Name)] is a one-step [(sanitizer), (cleaner) (and) (deodorant) (odor-counteracting) (odor neutralizer)] designed for [(general cleaning), (and) (sanitizing), (deodorizing) (and) (controlling mold and mildew)] [(on) (of)] hard, non-porous (inanimate) (environmental) surfaces. [(This product) (Product Name)] cleans quickly by removing dirt, grime, mold, mildew, and food residue commonly found in schools and colleges, hotels, motels, public areas and restrooms, foodservice establishments (restaurants) and federally inspected meat and poultry establishments (food [processing] plants). [(It) (This product) (Product Name)] (also) eliminates odors leaving surfaces smelling clean and fresh. Use where odors are a problem.

[(This product) (Product Name)] is for use as a sanitizer on hard, non-porous, (inanimate) (environmental) non-food contact surfaces (200 ppm active).

[(This product) (Product Name)] meets efficacy standards for hard nonporous (inanimate) (environmental) surface non-food contact sanitizers.

[(This product) (Product Name)] is an effective [(sanitizer) (cleaner)] (in the presence of soils) on hard nonporous (inanimate) (environmental) non-food contact surfaces.

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

[(This product) (Product Name)] is an effective non-food contact sanitizer in the presence of 5% serum contamination.

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

Sanitizes kitchen surfaces (bathroom surfaces and floors).

Kills common kitchen (bathroom) bacteria.

Non-Food Contact Surface Sanitizer.

Food Contact Surface Sanitizer.

[(This product) (Product Name)] meets efficacy standards for hard non-porous (inanimate) (environmental) surface food contact sanitizers.

[(This product) (Product Name)] meets Germicidal and Detergent Test Standards for hard non-porous (inanimate) (environmental) food contact surfaces.

[(This product) (Product Name)] has been cleared by the EPA in 40CFR180.940(a) and (c) for use on hard non-porous (inanimate) (environmental) surfaces in public eating places, dairies, food processing equipment, utensils and other hard non-porous (inanimate) (environmental) food-contact articles at a concentration of 200 ppm active.

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

Kills 99.999% of bacteria like *Escherichia coli*, *Campylobacter jejuni*, *Escherichia coli* O157:H7, *Staphylococcus aureus*, *Listeria monocytogenes*, *Yersinia enterocolitica* and *Shigella dysenteriae* on hard non-porous (inanimate) (environmental) food contact kitchen surfaces in 60 seconds.

[(This product) (Product Name)] is a ready-to-use sanitizer for hard nonporous (inanimate) (environmental) non-food contact surfaces (at 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)

10x20

[(This product) (Product Name)] is an effective one-step non-food contact sanitizer on hard non-porous, non-food contact (inanimate) (environmental) surfaces against the following:

Enterobacter aerogenes

Staphylococcus aureus

For use in:

Federally inspected meat and poultry plants on all hard, non-porous (inanimate) (environmental) 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. All surfaces must be thoroughly rinsed with potable water.

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

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

[(This product) (Product Name)] is for use as a sanitizer in bottling and beverage dispensing equipment.

[(This product) (Product Name)] is for use as a sanitizer in sanitary filling of bottles and cans.

[(This product) (Product Name)] is for use in sanitizing bottles or cans in the final rinse application, and for external spraying of filling and closing machines.

[(This product) (Product Name)] is for use as a sanitizer in beer fermentation and holding tanks.

[(This product) (Product Name)] is for use as a sanitizer in wineries for use on holding tanks, floors and processing equipment.

[(This product) (Product Name)] is for use as a Food Grade Egg Shell sanitizer, with best results achieved in water temperatures ranging from 78°-110°F.

Escherichia coli (E. coli) and *Staphylococcus aureus* (Staph) are common bacteria found where food is prepared and stored. [(This product) (Product Name)] kills these bacteria and helps prevent cross-contamination on (treated) food contact kitchen surfaces listed on this label.

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

To prevent cross contamination, kitchenware and food contact surfaces of equipment 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) (Product Name)] 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.

[(It) (This product) (Product Name)] is an effective sanitizer when used in water up to 300 ppm hardness (CaCO₃).

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

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

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

[(This product) (Product Name)] is for use in Poultry Premise Sanitation (Hatcheries), Egg Receiving Area, Egg Holding Area, Setter Room, Tray Dumping Area, Trays, Buggies, Racks, Egg Flats, Chick Holding Room, Hatchery Room, Chick Processing Area, Chick Loading Area, Poultry Buildings, Ceilings, Side walls and Floors, Drinkers, and all other hard, non-porous Poultry House related equipment, and surfaces in the Hatchery environment.

[(This product) (Product Name)] 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.

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

[(This product) (Product Name)] will not leave grit or soap scum.

[(This product) (Product Name)] 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.

[(This product) (Product Name)] [(maximizes) (improves)] labor results by effectively controlling odors.

When used as directed, [(this product) (Product Name)] will deodorize hard nonporous (inanimate) (environmental) 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) (Product Name)] [(controls) (reduces) (eliminates) (neutralizes) (destroys)] odors to make your [(home) (kitchen) (bathroom)] sanitary.

80x120

[(This product) (Product Name)] neutralizes musty and tough odors from pet accidents and spills on contact.

Cleans everyday kitchen messes.

Cleans (non-food contact) (food contact) kitchen surfaces and food preparation areas.

Cleans and shines.

Will not harm most surfaces.

For a cleaner, fresher household.

Removes stains.

Removes dirt.

Non-staining.

Clear formula. (Note: To be used only when no dyes present)

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

[(This product) (Product Name)] is for use in kitchens, bathrooms, and other household areas.

For use in households.

Use[(This product) (Product Name)] to sanitize non-porous salon/barber tools and instruments such as combs, brushes, scissors, clippers, plastic rollers, trimmers, razors, blades, tweezers, baths and manicure instruments, and pedicure instruments.

[(This product) (Product Name)] 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.

DIRECTIONS FOR USE

(Note to reviewer: Brackets [] indicate that one option within the brackets MUST be used in the final label text. Each option within the brackets is enclosed in a set of parenthesis (.)

(Note to reviewer: The following statement will be used on all labels.)

It is a violation of Federal Law to use[(This product) (Product Name)] in a manner inconsistent with its labeling.

(Note to reviewer: One of the following statements will be used on all labels with applicable use sites - ie, kitchens and food processing areas, except for fogging and food contact sanitization directions for use.)

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.

OR

Before using [(this product) (Product name)], food products and packaging materials must be removed from the room or carefully protected. Do not use ((this product) (Product Name)) to clean or disinfect glassware, utensils, dishes or interior surfaces of appliances.

NON-FOOD CONTACT SANITIZING PERFORMANCE: At 200 ppm active, [(this product) (Product Name)] was evaluated in the presence of 5% serum and found to be effective sanitizer with a 3-minute contact time against the following on hard non-porous (inanimate) (environmental) surfaces:

Enterobacter aerogenes (ATCC 13048)

Staphylococcus aureus (ATCC 6538)

FOOD CONTACT SANITIZING PERFORMANCE: [(This product) (Product Name)] (is a ready-to-use product) (at 200 ppm active) (and) eliminates 99.999% of the of the following bacteria in [(60 seconds) (1 minute)] in 500 ppm hard water (calculated as CaCO₃) according to the 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)

NON-FOOD CONTACT SANITIZER USE DIRECTIONS: For heavily soiled areas, a preliminary cleaning is required. Apply ((this product) (Product Name) (sanitizer)) to hard, non-porous (inanimate) (environmental) non-food contact surfaces with a brush, cloth, mop, sponge, auto scrubber, mechanical spray device ((hand pump) coarse pump or trigger spray device) or by immersion so as to thoroughly wet surface to be sanitized. For spray applications, spray 6-8 inches from surface. Do not breathe spray. Rub with brush, cloth, or sponge. Treated surfaces must remain wet for 3 minutes. [(Rinse) (Wipe up excess liquid (with a paper towel)) (Allow to air dry)]. Change cloth, sponge or towels frequently to avoid redeposition of soil.

TO SANITIZE (AND DEODORIZE): For heavily soiled areas, a preliminary cleaning is required. Apply [(sanitizer) (this product) (Product Name)] to hard, non-porous (inanimate) (environmental) non-food contact 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. Apply with a brush, cloth, mop, sponge, auto scrubber, mechanical spray device ((hand pump) coarse pump or trigger spray device) or by immersion. For spray applications, spray 6-8 inches from surface. Do not breathe spray. Rub with brush, cloth, or sponge. Let stand for 3 minutes. [(Rinse) (Wipe up excess liquid (with a paper towel)) (Allow to air dry)]. Change cloth, sponge or towels frequently to avoid redeposition of soil.

FOOD PROCESSING PREMISES

DIRECTIONS FOR FOOD PROCESSING PLANTS: For use on non-food contact hard nonporous (inanimate) (environmental) surfaces such as floors, walls, tables, garbage cans and disposal areas. Follow the [(FOR USE AS A CLEANER IN FOOD PROCESSING PLANTS) (TO SANITIZE (AND DEODORIZE)) (FOOD CONTACT SURFACE SANITIZING DIRECTIONS)] use directions.

DIRECTIONS FOR FOOD STORAGE AREAS: For use on non-food contact hard nonporous (inanimate) (environmental) surfaces such as shelves, floors, walls and tables. Follow the [(FOR USE AS A CLEANER IN FOOD PROCESSING PLANTS) (TO SANITIZE (AND DEODORIZE)) (FOOD CONTACT SURFACE SANITIZING DIRECTIONS)] use directions.

FOR USE AS A CLEANER IN FOOD PROCESSING PLANTS:

1. Apply ((this product) (Product Name)) evenly over hard nonporous (inanimate) (environmental) surfaces using a brush, cloth, mop, sponge, auto scrubber, mechanical spray device ((hand pump) coarse pump or trigger spray device) or by immersion. Be sure to wet surfaces thoroughly. For spray applications, spray 6-8 inches from surface. Do not breathe spray. Rub with brush, cloth, or sponge.

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2. [(Wipe with clean cloth, sponge or paper towel) (Wipe up excess liquid) (with a paper towel)]. Change cloth, sponge or towels frequently to avoid redeposition of soil.
3. [(This product) (Product Name)] must not be used to clean the following surfaces: utensils, glassware, dishes or interior surfaces of processing equipment.

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

SHOE (BOOT) BATH SANITIZER DIRECTIONS: To prevent cross contamination from area to area in animal areas and the packaging and storage areas of food plants, shoe baths containing one inch of freshly made sanitizing solution must be placed at all entrances to buildings, hatcheries and at all the entrances to the production and packaging rooms. Scrape waterproof shoes and place in [(this product) (Product Name)] for 3 minutes prior to entering area. Change [(this product) (Product Name)] the sanitizing product in the bath at least daily or when [(this product) (Product Name)] appears visibly (dirty) (soiled) (diluted).

FOR FOOT DIP OF WATER PROOF FOOTWEAR (1839-167): Use [(this product) (Product Name)] in foot dip tray. Shoe baths must contain at least 1 inch of [(this product) (Product Name)] and placed at the entrances to buildings. Scrape shoes and place in [(this product) (Product Name)] for 3 minutes before entering building. (Change [(this product) (Product Name)] (the sanitizing product)) at least daily or when [(this product) (Product Name)] appears visibly [(dirty) (soiled) (diluted)].

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) (Product Name)] (sanitizer) 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.
5. [(Allow to air dry) ((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

(Note to reviewer: This statement must appear with any of the Food Contact Sanitizing claims in this section.)

Before use as a sanitizer in public eating places and dairies, food products and packaging materials must be removed from the room or carefully protected. 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 application of the sanitizing solution.

FOOD CONTACT SANITIZING PERFORMANCE: [(This product) (Product Name)] eliminates 99.999% of the of the following bacteria in [(60 seconds) (1 minute)] in 500 ppm hard water (calculated as CaCO₃) according to the 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)

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

Enterococcus faecalis Vancomycin resistant (ATCC 5129)
Escherichia coli O157:H7 (ATCC 43888) *Salmonella typhi* (ATCC 6539)
Escherichia coli O111:H8 (ATCC BAA-184)

[(This product) (Product Name) (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 Germicidal and Detergent Sanitizer Method against *Escherichia coli* and *Staphylococcus aureus*.

SANITIZATION: When using this 200 ppm quaternary Ready-to-Use product for sanitization of previously cleaned hard nonporous (inanimate) (environmental) food contact surfaces, **NO POTABLE WATER RINSE IS ALLOWED.**

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) (Product Name)] as is to sanitize hard nonporous surfaces with a brush, cloth, mop, sponge, auto scrubber, mechanical spray device ((hand pump) coarse pump or trigger spray device) or by immersion. For spray applications, spray 6-8 inches from surface. Do not breathe spray. Rub with brush, cloth, or sponge. [(Allow surface to remain wet) (Surfaces must remain wet) (Let stand)] for at least [(1 minute) (60 seconds)]. [(Remove items) (Remove (immersed) (non-immersed) items from solution) (Remove excess solution) (Place sanitized utensils on a rack or drain board) (Wipe with clean cloth, sponge or paper towel) (Wipe up excess liquid (with a paper towel) (Drain the product from the surface) (Let surfaces drain) (Drain thoroughly before reuse) (Thoroughly drain all sanitized articles) (Allow sanitized surfaces to adequately drain before contact with (food) (liquid)) (and then air dry) (Allow surfaces to air dry)]. [(NO POTABLE WATER RINSE IS ALLOWED) (A potable water rinse is not allowed) (Do not rinse)] ((after use as a sanitizer) (after application of this sanitizer) (following the use of ((this product) (Product Name)) as a sanitizer) (on previously cleaned hard, non-porous (inanimate) (environmental) surfaces) (provided that the surfaces are adequately drained before contact with food so that little or no residue remains)). Change cloth, sponge or towels frequently to avoid redeposition of soil. Change [(this product) (Product Name) (the sanitizing product)] at least daily or [(more often is solution) (when (this product) (Product Name)) [(appears) (becomes)] visibly [(dirty) (soiled) (diluted)]. The used sanitizing solution must not be reused for sanitizing, but can be reused for other purposes such as cleaning.

TO SANITIZE IMMOBILE HARD NONPOROUS (INANIMATE) (ENVIRONMENTAL) ITEMS (such as tanks, chopping blocks, countertops, refrigerated storage and display equipment, food processing equipment tables, picnic tables, appliances, stovetops and food work areas): Flood the area with [(this product) (Product Name)] for at least [(1 minute) (60 seconds)], making sure to wet all surfaces completely. [(Remove excess solution) (Wipe with clean cloth, sponge or paper towel) (Wipe up excess liquid (with a paper towel) (Drain the product from the surface) (Let surfaces drain) (Drain thoroughly before reuse) (Thoroughly drain (non-immersed) (all sanitized) articles) (Allow sanitized surfaces to adequately drain before contact with food) (and then air dry) (Allow surfaces to air dry)]. [(NO POTABLE WATER RINSE IS ALLOWED) (A potable water rinse is not allowed) (Do not rinse)] ((after use as a sanitizer) (after application of this sanitizer) (following the use of ((this product) (Product Name)) as a sanitizer) (on previously cleaned hard, non-porous (inanimate) (environmental) surfaces) (provided that the surfaces are adequately drained before contact with food so that little or no residue remains)). Change [(this product) (Product Name) (the sanitizing product)] at least daily or [(more often is solution) (when (this product) (Product Name)) [(appears) (becomes)]

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visibly [(dirty) (soiled) (diluted)]. The used sanitizing solution must not be reused for sanitizing, but can be reused for other purposes such as cleaning.

OR

SANITIZATION FOOD CONTACT IMMOBILE HARD NONPOROUS (INANIMATE) (ENVIRONMENTAL) ITEMS 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) (Product Name)].
4. Wet surfaces thoroughly for 1 minute.
5. Let surfaces drain and air dry. Do not rinse or wipe. The used sanitizing solution must not be reused for sanitizing, but can be reused for other purposes such as cleaning.

O SANITIZATION MOBILE HARD NONPOROUS (INANIMATE) (ENVIRONMENTAL) ITEMS (such as glassware, utensils, cookware and dishware, drinking glasses and eating utensils): Scrape and pre-wash utensils, glassware, cookware, dishware and other mobile hard nonporous (inanimate) (environmental) items. Immerse in [(this product) (Product Name)] for at least [(1 minute) (60 seconds)], making sure to immerse completely. [(Remove items) (Remove immersed items from solution) (Remove excess solution) (Wipe with clean cloth, sponge or paper towel) (Wipe up excess liquid (with a paper towel) (Drain the product from the surface) (Let surfaces drain) (Drain thoroughly before reuse) (Place sanitized utensils on a rack or drain board) and air dry) (Thoroughly drain (immersed) (all sanitized) articles) (Allow sanitized surfaces to adequately drain before contact with food) (and then air dry) (Allow surfaces to air dry)]. [(NO POTABLE WATER RINSE IS ALLOWED) (A potable water rinse is not allowed) (Do not rinse)] [(after use as a sanitizer) (after application of this sanitizer) (following the use of ((this product) (Product Name)) as a sanitizer) (on previously cleaned hard, non-porous (inanimate) (environmental) surfaces) (provided that the surfaces are adequately drained before contact with food so that little or no residue remains)]. Change cloth, sponge or towels frequently to avoid redeposition of soil. Change [(this product) (Product Name) (the sanitizing product)] at least daily or [(more often is solution) (when (this product) (Product Name)) [(appears) (becomes)] visibly [(dirty) (soiled) (diluted)]. The used sanitizing solution must not be reused for sanitizing, but can be reused for other purposes such as cleaning.

OR

SANITIZATION FOOD CONTACT MOBILE HARD NONPOROUS (INANIMATE) (ENVIRONMENTAL) ITEMS 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) (Product Name)] 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. The used sanitizing solution must not be reused for sanitizing, but can be reused for other purposes such as cleaning.

PUBLIC EATING PLACES/DAIRY PROCESSING

FOR PUBLIC EATING PLACES, DAIRY PROCESSING EQUIPMENT AND FOOD PROCESSING EQUIPMENT AND UTENSILS: Apply [(this product) (Product Name)] to pre-cleaned, hard nonporous (inanimate) (environmental) food contact surfaces,

thoroughly wetting with a brush, cloth, mop, sponge, auto scrubber, mechanical spray device ((hand pump) coarse pump or trigger spray device) or by immersion. For spray applications, spray 6 to 8 inches from surface. Do not breathe spray. Rub with brush, sponge, or cloth. [(Allow surface to remain wet) (Surfaces must remain wet) (Let stand)] for at least [(1 minute) (60 seconds)] (followed by adequate draining and air drying). [(Remove items) (Remove (immersed) (non-immersed) items from solution) (Remove excess solution) (Wipe with clean cloth, sponge or paper towel) (Place sanitized utensils on a rack or drain board) (Wipe up excess liquid (with a paper towel) (Drain the product from the surface) (Let surfaces drain) (Drain thoroughly before reuse) (Thoroughly drain all sanitized articles) (Allow sanitized surfaces to adequately drain before contact with food) (and then air dry) (Allow surfaces to air dry)]. [(NO POTABLE WATER RINSE IS ALLOWED) (A potable water rinse is not allowed) (Do not rinse)] [(after use as a sanitizer) (after application of this sanitizer) (following the use of ((this product) (Product Name)) as a sanitizer) (on previously cleaned hard, non-porous (inanimate) (environmental) surfaces) (provided that the surfaces are adequately drained before contact with food so that little or no residue remains)]. Change cloth, sponge or towels frequently to avoid redeposition of soil. Change [(this product) (Product Name) (the sanitizing product)] at least daily or [(more often is solution) (when (this product) (Product Name)) [(appears) (becomes)] visibly [(dirty) (soiled) (diluted)].

SANITIZING OF FOOD PROCESSING EQUIPMENT AND OTHER HARD NONPOROUS (INANIMATE) (ENVIRONMENTAL) FOOD CONTACT SURFACES IN FOOD PROCESSING LOCATIONS, MEAT PLANTS, DAIRIES, BAKERIES, CANNERIES, BEVERAGE PLANTS, RESTAURANTS AND BARS DIRECTIONS: For sanitizing precleaned 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 (inanimate) (environmental) food contact surfaces, apply[(This product) (Product Name)] by cloth, brush, sponge, auto scrubber, mechanical spray device ((hand pump) coarse pump or trigger spray device) or by immersion, thoroughly wetting surfaces. For spray applications, spray 6 to 8 inches from surface. Do not breathe spray. Rub with brush, sponge, or cloth. Dishes, silverware, glasses, cooking utensils, eating utensils and other similar size food processing equipment can be sanitized (by immersion) in (this product) (Product Name). [(Allow surface to remain wet) (Surfaces must remain wet) (Let stand)] for at least [(1 minute) (60 seconds)]. [(Remove items) (Remove (immersed) (non-immersed) items from solution) (Remove excess solution) (Wipe with clean cloth, sponge or paper towel) (Place sanitized utensils on a rack or drain board) (Wipe up excess liquid (with a paper towel) (Drain the product from the surface) (Let surfaces drain) (Drain thoroughly before reuse) (Thoroughly drain all sanitized articles) (Allow sanitized surfaces to adequately drain before contact with food) (and then air dry) (Allow surfaces to air dry)]. [(NO POTABLE WATER RINSE IS ALLOWED) (A potable water rinse is not allowed) (Do not rinse)] [(after use as a sanitizer) (after application of this sanitizer) (following the use of ((this product) (Product Name)) as a sanitizer) (on previously cleaned hard, non-porous (inanimate) (environmental) surfaces) (provided that the surfaces are adequately drained before contact with food so that little or no residue remains)]. Change cloth, sponge or towels frequently to avoid redeposition of soil. Change [(this product) (Product Name) (the sanitizing product)] at least daily or [(more often is solution) (when (this product) (Product Name)) [(appears) (becomes)] visibly [(dirty) (soiled) (diluted)]. The used sanitizing solution must not be reused for sanitizing, but can be reused for other purposes such as cleaning.

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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):

- Sanitize pre-cleaned hard nonporous (inanimate) (environmental) articles using (this product) (Product Name). Articles that can be immersed in solution must remain in solution for [(60 seconds) (1 minute)]. Articles too large for immersing must be thoroughly wetted for [(60 seconds) (1 minute)] by rinsing, spraying or swabbing.
- [(Remove items) (Remove immersed) (non-immersed) items from solution) (Remove excess solution) (Wipe with clean cloth, sponge or paper towel) (Place sanitized utensils on a rack or drain board) (Wipe up excess liquid (with a paper towel) (Drain the product from the surface) (Let surfaces drain) (Drain thoroughly before reuse) (Thoroughly drain all sanitized articles) (Allow sanitized surfaces to adequately drain before contact with food) (and then air dry) (Allow surfaces to air dry)].
- [(NO POTABLE WATER RINSE IS ALLOWED) (A potable water rinse is not allowed) (Do not rinse)] ((after use as a sanitizer) (after application of this sanitizer) (following the use of ((this product) (Product Name)) as a sanitizer) (on previously cleaned hard, non-porous (inanimate) (environmental) surfaces) (provided that the surfaces are adequately drained before contact with food so that little or no residue remains)).
- Change cloth, sponge or towels frequently to avoid redeposition of soil. Change [(this product) (Product Name) (the sanitizing product)] at least daily or [(more often is solution) (when (this product) (Product Name)) [(appears) (becomes)] visibly [(dirty) (soiled) (diluted)]. The used sanitizing solution must not be reused for sanitizing, but can be reused for other purposes such as cleaning.

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

- Thoroughly wash equipment and utensils in a hot detergent solution. Rinse utensils and equipment thoroughly with potable water.
- Sanitize equipment and utensils by immersion in [(this product) (Product Name)] for at least [(60 seconds) (1 minute)] at a temperature of 75°F.
- For equipment and utensils too large to sanitize by immersion, apply [(this product) (Product Name)] by rinsing, spraying or swabbing until thoroughly wetted for [(60 seconds) (1 minute)]. Articles that can be immersed in solution must remain in solution for [(60 seconds) (1 minute)]. Articles too large for immersing must be thoroughly wetted for [(60 seconds) (1 minute)] by rinsing, spraying or swabbing.
- [(Remove items) (Remove immersed) (non-immersed) items from solution) (Remove excess solution) (Wipe with clean cloth, sponge or paper towel) (Place sanitized utensils on a rack or drain board) (Wipe up excess liquid (with a paper towel) (Drain the product from the surface) (Let surfaces drain) (Drain thoroughly before reuse) (Thoroughly drain all sanitized articles) (Allow sanitized surfaces to adequately drain before contact with food) (and then air dry) (Allow surfaces to air dry)].
- [(NO POTABLE WATER RINSE IS ALLOWED) (A potable water rinse is not allowed) (Do not rinse)] ((after use as a sanitizer) (after application of this sanitizer) (following the use of ((this product) (Product Name)) as a sanitizer) (on previously cleaned hard, non-porous (inanimate) (environmental) surfaces) (provided that the surfaces are adequately drained before contact with food so that little or no residue remains)).
- Change cloth, sponge or towels frequently to avoid redeposition of soil. Change [(this product) (Product Name) (the sanitizing product)] at least daily or [(more often

is solution) (when (this product) (Product Name)) [(appears) (becomes)] visibly [(dirty) (soiled) (diluted)].

WISCONSIN STATE DIVISION OF HEALTH

DIRECTIONS FOR EATING ESTABLISHMENTS *(Not applicable in CA)*

- Scrape and pre-wash hard nonporous utensils and glasses whenever possible.
- Wash with a good detergent or compatible cleaner.
- Rinse with potable water.
- Sanitize in (this product) (Product Name). Immerse all utensils for at least [(one minute) (60 seconds)] or for contact time specified by governing sanitary code. For equipment and utensils too large to sanitize by immersion, apply [(this product) (Product Name)] by rinsing, spraying or swabbing until thoroughly wetted for [(60 seconds) (1 minute)].
- Place sanitized utensils on a rack or drain board to air-dry.
- (Change [(this product) (Product Name) (the sanitizing product)] at least daily or [(more often is solution) (when (this product) (Product Name)) [(appears) (becomes)] visibly [(dirty) (soiled) (diluted)].

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

DIRECTIONS FOR RESTAURANT AND BAR SANITIZER

For sanitizing precleaned hard nonporous (inanimate) (environmental) dishes, glassware, silverware, eating utensils and cooking utensils, cookware and dishware, [(immerse in) (saturate using)] [(this product) (Product Name)]. [(Allow surface to remain wet) (Surfaces must remain wet) (Let stand)] for at least [(1 minute) (60 seconds)]. [(Remove items) (Remove immersed) (non-immersed) items from solution) (Remove excess solution) (Wipe with clean cloth, sponge or paper towel) (Place sanitized utensils on a rack or drain board) (Wipe up excess liquid (with a paper towel) (Drain the product from the surface) (Let surfaces drain) (Drain thoroughly before reuse) (Thoroughly drain all sanitized articles) (Allow sanitized surfaces to adequately drain before contact with food) (and then air dry) (Allow surfaces to air dry)]. [(NO POTABLE WATER RINSE IS ALLOWED) (A potable water rinse is not allowed) (Do not rinse)] ((after use as a sanitizer) (after application of this sanitizer) (following the use of ((this product) (Product Name)) as a sanitizer) (on previously cleaned hard, non-porous (inanimate) (environmental) surfaces) (provided that the surfaces are adequately drained before contact with food so that little or no residue remains)). Change cloth, sponge or towels frequently to avoid redeposition of soil. Change [(this product) (Product Name) (the sanitizing product)] at least daily or [(more often is solution) (when (this product) (Product Name)) [(appears) (becomes)] visibly [(dirty) (soiled) (diluted)]. The used sanitizing solution must not be reused for sanitizing, but can be reused for other purposes such as cleaning.

FOR USE AS A SANITIZER ON DISHES, GLASSWARE, SILVERWARE, EATING UTENSILS, COOKING UTENSILS: Remove gross food particles by pre-flush, pre-scrape, and presoak when necessary. Wash thoroughly with detergent or compatible cleaner then rinse with potable water prior to application [of (this product) (Product Name)]. [(immerse in) (saturate using)] [(this product) (Product Name)]. [(Allow surface to remain wet) (Surfaces must remain wet) (Let stand)] for at least [(1 minute) (60 seconds)]. [(Remove items) (Remove immersed) (non-immersed) items from solution) (Remove excess solution) (Wipe with clean cloth, sponge or paper towel) (Place sanitized utensils on a rack or drain board) (Wipe up excess liquid (with a paper towel) (Drain the product from the surface) (Let surfaces drain) (Drain thoroughly before reuse) (Thoroughly drain all sanitized articles) (Allow sanitized surfaces to adequately drain before contact with food) (and then air dry) (Allow surfaces to air dry)]. [(NO POTABLE WATER RINSE IS ALLOWED) (A potable water rinse is not allowed) (Do not rinse)]

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((after use as a sanitizer) (after application of this sanitizer) (following the use of ((this product) (Product Name)) as a sanitizer) (on previously cleaned hard, non-porous (inanimate) (environmental) surfaces) (provided that the surfaces are adequately drained before contact with food so that little or no residue remains)). Change cloth, sponge or towels frequently to avoid redeposition of soil. Change ((this product) (Product Name) (the sanitizing product)) at least daily or [(more often is solution) (when (this product) (Product Name)) [(appears) (becomes)] visibly [(dirty) (soiled) (diluted)]. The used sanitizing solution must not be reused for sanitizing, but can be reused for other purposes such as cleaning.

SANITIZING OF (REFRIGERATED) FOOD PROCESSING EQUIPMENT (ICE MACHINES) AND OTHER HARD NON-POROUS (INANIMATE) (ENVIRONMENTAL) SURFACES IN FOOD CONTACT LOCATIONS, DAIRIES, RESTAURANTS AND BARS DIRECTIONS: For sanitizing food processing equipment, dairy equipment, refrigerated storage and display equipment, and other hard, non-porous (inanimate) (environmental) surfaces. [(Equipment and utensils) (Food contact surfaces)] must be thoroughly pre-flushed or pre-scraped and, when necessary, presoaked to remove gross food particles.

1. Turn off refrigeration. *(Note: Use this direction only if applicable)*
2. Unit must be washed with a compatible detergent and rinsed with potable water before sanitizing. *(Note: Use this direction only if applicable.)*
3. Wash and rinse all surfaces thoroughly.
4. Apply [(this product) (Product Name)] by mechanical spray device (coarse pump or trigger spray device), direct pouring or by recirculating through the system.
5. [(Allow surface to remain wet) (Surfaces must remain wet)] for at least [(60 seconds) (one minute)] (followed by complete draining).
6. [(Drain the product from the surface) (Let surfaces drain) (Drain thoroughly before reuse) (Thoroughly drain) (Allow sanitized surfaces to adequately drain before contact with (food) (liquid)) (and then air dry) (Allow surfaces to air dry)].
7. [(NO POTABLE WATER RINSE IS ALLOWED) (A potable water rinse is not allowed) (Do not rinse)] ((after use as a sanitizer) (after application of this sanitizer) (following the use of ((this product) (Product Name)) as a sanitizer) (on previously cleaned hard, non-porous (inanimate) (environmental) surfaces) (provided that the surfaces are adequately drained before contact with (food) (liquid) so that little or no residue remains)).
9. Fresh solution must be used for each cleaning.
9. Return machine to service.

SANITIZATION OF INTERIOR HARD, NON-POROUS (INANIMATE) (ENVIRONMENTAL) 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) (Product Name)) to sanitize the membrane element. Membrane element must be sterilized separately.
2. Tank must be washed with a compatible detergent and rinsed with potable water before sanitizing.
3. Fill empty pre-filter housing with ((this product) (Product Name)) and turn on raw water.
4. After holding tank is full, let system stand idle for a minimum of [(60 seconds) (1 minute)]. Turn off water. Drain holding tank.
5. Before the system is put back into service, flush system with potable water to assure sanitizing solution is rinsed thoroughly from system. Return unit(s) to normal

operation. Follow the manufacturer's directions for re-installation of new pre-filters, membrane element and post filter.

SANITIZATION OF INTERIOR HARD, NON-POROUS (INANIMATE) (ENVIRONMENTAL) 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 [(this product) (Product Name)] through machine making sure to wet all hard nonporous (inanimate) (environmental) surfaces and allow a minimum contact of [(60 seconds) (1 minute)].
4. [(NO POTABLE WATER RINSE IS ALLOWED) (A potable water rinse is not allowed) (Do not rinse)] ((after use as a sanitizer) (after application of this sanitizer) (following the use of ((this product) (Product Name)) as a sanitizer) (on previously cleaned hard, non-porous (inanimate) (environmental) surfaces) (provided that the surfaces are adequately drained before contact with liquid so that little or no residue remains)).
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) [(this product) (Product Name)] to wet all hard nonporous (inanimate) (environmental) surfaces [(and allow) (for)] a minimum contact of [(60 seconds) (1 minute)].
4. [(Drain the product from the surface) (Let surfaces drain) (Drain thoroughly before reuse) (Thoroughly drain) (Allow sanitized surfaces to adequately drain before contact with liquid) (and then air dry) (Allow surfaces to air dry)].
5. [(NO POTABLE WATER RINSE IS ALLOWED) (A potable water rinse is not allowed) (Do not rinse)] ((after use as a sanitizer) (after application of this sanitizer) (following the use of ((this product) (Product Name)) as a sanitizer) (on previously cleaned hard, non-porous (inanimate) (environmental) surfaces) (provided that the surfaces are adequately drained before contact with liquid so that little or no residue remains)).
6. Return to service by opening incoming water lines.

DIRECTIONS FOR FOOD PROCESSING EQUIPMENT AND DAIRIES

Apply [(solution) (this product) (Product Name)] to precleaned, hard, non-porous (inanimate) (environmental) surfaces thoroughly wetting surfaces with a brush, cloth, mop, sponge, auto scrubber, mechanical spray device ((hand pump) coarse pump or trigger spray device) or by immersion. For spray applications, spray 6-8 inches from surface. Rub with brush, sponge, or cloth. Do not breathe spray. [(Allow surface to remain wet) (Surfaces must remain wet) (Let stand)] for at least [(1 minute) (60 seconds)]. [(Remove items) (Remove (immersed) (non-immersed) items from solution) (Remove excess solution) (Wipe with clean cloth, sponge or paper towel) (Place sanitized utensils on a rack or drain board) (Wipe up excess liquid (with a paper towel) (Drain the product from the surface) (Let surfaces drain) (Drain thoroughly before reuse) (Thoroughly drain all sanitized articles) (Allow sanitized surfaces to adequately drain before contact with food) (and then air dry) (Allow surfaces to air dry)]. [(NO POTABLE WATER RINSE IS ALLOWED) (A potable water rinse is not allowed) (Do not rinse)]

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((after use as a sanitizer) (after application of this sanitizer) (following the use of ((this product) (Product Name)) as a sanitizer) (on previously cleaned hard, non-porous (inanimate) (environmental) surfaces) (provided that the surfaces are adequately drained before contact with food so that little or no residue remains)). Change cloth, sponge or towels frequently to avoid redeposition of soil. Change [(this product) (Product Name) (the sanitizing product)] at least daily or [(more often is solution) (when (this product) (Product Name)) [(appears) (becomes)] visibly [(dirty) (soiled) (diluted)]. The used sanitizing solution must not be reused for sanitizing, but can be reused for other purposes such as cleaning.

FOOD PROCESSING EQUIPMENT AND UTENSILS

FOR FOOD PROCESSING EQUIPMENT AND UTENSILS IN FOOD PROCESSING FACILITIES: Apply [(this product) (Product Name)] to precleaned, hard, non-porous (inanimate) (environmental) surfaces thoroughly wetting surfaces with a brush, cloth, mop, sponge, auto scrubber, mechanical spray device ((hand pump) coarse pump or trigger spray device) or by immersion. For spray applications, spray 6 to 8 inches from surface. Rub with brush, sponge, or cloth. Do not breathe spray. [(Allow surface to remain wet) (Surfaces must remain wet) (Let stand)] for at least [(1 minute) (60 seconds)] (followed by adequate draining (and air drying)). [(Remove items) (Remove (immersed) (non-immersed) items from solution) (Remove excess solution) (Place sanitized utensils on a rack or drain board) (Wipe with clean cloth, sponge or paper towel) (Wipe up excess liquid (with a paper towel) (Drain the product from the surface) (Let surfaces drain) (Drain thoroughly before reuse) (Thoroughly drain all sanitized articles) (Allow sanitized surfaces to adequately drain before contact with (food) (liquid)) (and then air dry) (Allow surfaces to air dry)). ((NO POTABLE WATER RINSE IS ALLOWED (DO NOT RINSE) (A potable water rinse is not allowed) (AFTER APPLICATION OF THE SANITIZING SOLUTION) (after use as a sanitizer) (following the use [of (this product) (Product Name)] as a sanitizer) (on previously cleaned hard, non-porous (inanimate) (environmental) surfaces) (provided that the surfaces are adequately drained before contact with food so that little or no residue remains)). Change cloth, sponge or towels frequently to avoid redeposition of soil. Change [(this product) (Product Name) (the sanitizing product)] at least daily or [(more often is solution) (when (this product) (Product Name)) [(appears) (becomes)] visibly [(dirty) (soiled) (diluted)]. The used sanitizing solution must not be reused for sanitizing, but can be reused for other purposes such as cleaning.

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

Apply [(solution) (this product) (Product Name)] to hard nonporous (inanimate) (environmental) equipment and utensils with a brush, cloth, sponge, auto scrubber, mechanical spray device ((hand pump) coarse pump or trigger spray device) or by immersion. For spray applications, spray 6 to 8 inches from surface. Rub with brush, sponge, or cloth. Do not breathe spray. [(Allow surface to remain wet) (Surfaces must remain wet) (Let stand)] for at least [(1 minute) (60 seconds)] (followed by adequate draining (and air drying)). [(Remove items) (Remove (immersed) (non-immersed) items from solution) (Remove excess solution) (Place sanitized utensils on a rack or drain board) (Wipe with clean cloth, sponge or paper towel) (Wipe up excess liquid (with a paper towel) (Drain the product from the surface) (Let surfaces drain) (Drain thoroughly before reuse) (Thoroughly drain all sanitized articles) (Allow sanitized surfaces to adequately drain before contact with (food) (liquid)) (and then air dry) (Allow surfaces to air dry)). ((NO POTABLE WATER RINSE IS ALLOWED) (A potable water rinse is not allowed) (Do not rinse)) ((after use as a sanitizer) (after application of this sanitizer) (following the use of ((this product) (Product Name)) as a sanitizer) (on previously cleaned hard, non-porous (inanimate) (environmental) surfaces) (provided that the

surfaces are adequately drained before contact with food so that little or no residue remains)). Change cloth, sponge or towels frequently to avoid redeposition of soil. Change [(this product) (Product Name) (the sanitizing product)] at least daily or [(more often is solution) (when (this product) (Product Name)) [(appears) (becomes)] visibly [(dirty) (soiled) (diluted)]. The used sanitizing solution must not be reused for sanitizing, but can be reused for other purposes such as cleaning.

DIRECTIONS FOR SANITIZING FOOD CONTACT SURFACES IN FOOD PROCESSING EQUIPMENT AND UTENSILS, AS REGULATED

BY 40CFR sec 180.940(c):

1. Sanitize articles using [(this product) (Product Name)]. Articles that can be immersed must remain in solution for [(60 seconds) (1 minute)]. Articles too large for immersing must be thoroughly wetted by rinsing, spraying or swabbing for [(60 seconds) (1 minute)].
2. [(Remove items) (Remove (immersed) (non-immersed) items from solution) (Remove excess solution) (Place sanitized utensils on a rack or drain board) (Wipe with clean cloth, sponge or paper towel) (Wipe up excess liquid (with a paper towel))].
3. (Drain the product from the surface) (Let surfaces drain) (Drain thoroughly before reuse) (Thoroughly drain all sanitized articles) (Allow sanitized surfaces to adequately drain before contact with (food) (liquid)) (and then air dry) (Allow surfaces to air dry)].
4. [(NO POTABLE WATER RINSE IS ALLOWED) (A potable water rinse is not allowed) (Do not rinse)] ((after use as a sanitizer) (after application of this sanitizer) (following the use of ((this product) (Product Name)) as a sanitizer) (on previously cleaned hard, non-porous (inanimate) (environmental) surfaces) (provided that the surfaces are adequately drained before contact with food so that little or no residue remains)).
5. Change cloth, sponge or towels frequently to avoid redeposition of soil. Change [(this product) (Product Name) (the sanitizing product)] at least daily or [(more often is solution) (when (this product) (Product Name)) [(appears) (becomes)] visibly [(dirty) (soiled) (diluted)]. The used sanitizing solution must not be reused for sanitizing, but can be reused for other purposes such as cleaning.

BEVERAGE DISPENSING EQUIPMENT SANITIZER DIRECTIONS

For sanitizing of hard non porous (inanimate) (environmental) bottling or pre-mix dispensing equipment after cleaning thoroughly rinse equipment with a potable water rinse. Fill equipment with [(this product) (Product Name)]. [(Allow surface to remain wet) (Surfaces must remain wet)] for at least [(1 minute) (60 seconds) (one minute)] or until operations resume at which time the sanitizing solution 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 the sanitizing solution for at least [(60 seconds) (1 minute)]. [(Drain the product from the surface) (Let surfaces drain) (Drain thoroughly before reuse) (Thoroughly drain all sanitized articles) (Allow sanitized surfaces to adequately drain before contact with (liquid)) (and then air dry) (Allow surfaces to air dry)]. ((NO POTABLE WATER RINSE IS ALLOWED) (A potable water rinse is not allowed) (Do not rinse)) ((after use as a sanitizer) (after application of this sanitizer) (following the use of ((this product) (Product Name)) as a sanitizer) (on previously cleaned hard, non-porous (inanimate) (environmental) surfaces) (provided that the surfaces are adequately drained before contact with food so that little or no residue remains)). Change [(this product) (Product Name) (the sanitizing product)] at least daily or [(more often is solution) (when (this product) (Product Name)) [(appears) (becomes)] visibly [(dirty) (soiled) (diluted)]. The used

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sanitizing solution must not be reused for sanitizing, but can be reused for other purposes such as cleaning.

SANITARY FILLING EQUIPMENT SANITIZER DIRECTIONS

For use in sanitizing hard nonporous (inanimate) (environmental) bottles or cans in the final rinse application. Use [(this product) (Product Name)] for the exterior application for the filler and closing machine. [(Allow surface to remain wet) (Surfaces must remain wet)] for at least [(60 seconds) (1 minute)]. [(Drain the product from the surface) (Let surfaces drain) (Drain thoroughly before reuse) (Thoroughly drain all sanitized articles) (Allow sanitized surfaces to adequately drain before contact with (food) (liquid)) (and then air dry) (Allow surfaces to air dry)]. [(NO POTABLE WATER RINSE IS ALLOWED) (A potable water rinse is not allowed) (Do not rinse)] ((after use as a sanitizer) (after application of this sanitizer) (following the use of ((this product) (Product Name)) as a sanitizer) (on previously cleaned hard, non-porous (inanimate) (environmental) surfaces) (provided that the surfaces are adequately drained before contact with food so that little or no residue remains)). Change [(this product) (Product Name) (the sanitizing product)] at least daily or [(more often is solution) (when (this product) (Product Name)) [(appears) (becomes)] visibly [(dirty) (soiled) (diluted)]. The used sanitizing solution must not be reused for sanitizing, but can be reused for other purposes such as cleaning.

STORAGE TANK SANITIZER DIRECTIONS

For sanitizing hard nonporous (inanimate) (environmental) beer fermentation and holding tanks, citrus and food processing storage, and holding tanks. Use [(this product) (Product Name)] for the exterior application of tanks and storage. Follow manufacturers' directions for use on application equipment. [(Allow surface to remain wet) (Surfaces must remain wet)] for at least [(60 seconds) (1 minute)]. [(Drain the product from the surface) (Let surfaces drain) (Drain thoroughly before reuse) (Thoroughly drain all sanitized articles) (Allow sanitized surfaces to adequately drain before contact with (food) (liquid)) (and then air dry) (Allow surfaces to air dry)]. [(NO POTABLE WATER RINSE IS ALLOWED) (A potable water rinse is not allowed) (Do not rinse)] ((after use as a sanitizer) (after application of this sanitizer) (following the use of ((this product) (Product Name)) as a sanitizer) (on previously cleaned hard, non-porous (inanimate) (environmental) surfaces) (provided that the surfaces are adequately drained before contact with food so that little or no residue remains)). Change [(this product) (Product Name) (the sanitizing product)] at least daily or [(more often is solution) (when (this product) (Product Name)) [(appears) (becomes)] visibly [(dirty) (soiled) (diluted)]. The used sanitizing solution must not be reused 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 (solution) (this product) (Product Name). The solution must be warmer than the eggs, but not to exceed 130°F. Wet eggs thoroughly and allow to drain. Eggs sanitized with[(This product) (Product Name)] 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. (The solution must not be re-used for sanitizing eggs) (Do not reuse the solution 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: To sanitize the [(conveyor) (belt) (equipment) (line)], apply [(this product) (Product Name)] to conveyors with suitable feeding equipment. Do not allow this solution to be sprayed directly on food. 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 using a coarse spray device to equipment, peelers, collators, slicers and saws, and other nonporous conveyor equipment with (this product) (product name). Allow surfaces to remain wet for at least [(60 seconds) (1 minute)]. Conveyor equipment must be free of product when applying this coarse spray.

FOR SANITIZING IN FISHERIES, MILK, CITRUS, WINE, POTATO & ICE CREAM and BEVERAGE PROCESSING PLANTS: For use as a sanitizer on conveyor belts, follow the *FOR 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 [(FOR FOOD PROCESSING EQUIPMENT AND UTENSILS IN FOOD PROCESSING FACILITIES directions) (DIRECTIONS FOR FOOD PROCESSING EQUIPMENT AND UTENSILS (AS REGULATED BY) (40CFR sec 180.940(c)) (DIRECTIONS FOR FOOD PROCESSING EQUIPMENT AND UTENSILS (AS REGULATED BY) (40CFR sec 180.940(c)) (BEVERAGE DISPENSING EQUIPMENT SANITIZER DIRECTIONS) (SANITARY FILLING EQUIPMENT SANITIZER DIRECTIONS) (STORAGE TANK SANITIZER DIRECTIONS)]. Also, for directions for reducing bacteria associated with condensation on equipment and pipes, follow the [(BEVERAGE DISPENSING EQUIPMENT SANITIZER DIRECTIONS) (SANITARY FILLING EQUIPMENT SANITIZER DIRECTIONS)].

GLOVE DIP SANITIZER DIRECTIONS: To prevent cross contamination from area to area in animal areas and the packaging and storage areas of food plants, [(dip) (soak)] pre-washed (plastic, latex or other synthetic rubber) non-porous gloved hands into a suitable clean container that contains enough of [(this product) (Product Name)] to cover the gloved area for at least [(60 seconds) (1 minute)]. [(NO POTABLE WATER RINSE IS ALLOWED) (A potable water rinse is not allowed) (Do not rinse)]. Change [(this product) (Product Name) (the sanitizing product)] at least daily or [(more often is solution) (when (this product) (Product Name)) [(appears) (becomes)] visibly [(dirty) (soiled) (diluted)]. The used sanitizing solution must not be reused for sanitizing, but can be reused for other purposes such as cleaning. **Do not let sanitizing solution come into contact with exposed skin.**

GLOVE SPRAY SANITIZER DIRECTIONS: **Gloves must be sanitized before wearing.** To prevent cross contamination from area to area in animals areas and the packaging and storage areas of food plants, spray pre-washed (plastic, latex or other synthetic rubber) gloves with enough of [(solution) (this product) (Product Name)] to cover the gloves. **Do not let sanitizing solution come into contact with the exposed skin.** Apply [(solution) (this product) (Product Name)] prior to [(usage) (wearing)] using a coarse spray device, completely covering all glove surfaces. After applying solution, allow gloves to remain wet for [(60 seconds) (1 minute)]. Let surface air dry thoroughly before wearing gloves. **NO POTABLE WATER RINSE IS ALLOWED.** Change [(this product) (Product Name) (the sanitizing product)] at least daily or [(more often is solution) (when (this product) (Product Name)) [(appears) (becomes)] visibly [(dirty) (soiled) (diluted)]. The used sanitizing solution must not be reused for sanitizing, but can be reused for other purposes such as cleaning.

ANIMAL PREMISES

(Note to reviewer: The following statement will be used with all of the use directions in this section.)

Prior to use [of (this product) (Product Name)], cover or remove all food and packaging material before sanitization and remove all animals and feeds from [(premises) (areas to be treated)], animal transportation vehicles (trucks, cars), and enclosures (coops,

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crates, kennels, stables). Remove all litter, droppings and manure from floors, walls and surfaces of barns, pens, stalls, chutes and other surfaces of facilities and fixtures occupied or traversed by poultry or other animals. Empty all troughs, racks and other feeding and watering appliances. Thoroughly clean surfaces with soap or detergent and rinse with water.

TO SANITIZE HOOF TRIMMING EQUIPMENT: Prior to application, preclean 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, presoak followed by a potable water rinse. To sanitize, apply [(this product) (Product Name)] to precleaned hard nonporous (inanimate) (environmental) surfaces using a brush, cloth, mop, sponge, auto scrubber, mechanical spray device ((hand pump) coarse pump or trigger spray device) or by immersion to thoroughly wet surfaces. For spray applications, spray 6-8 inches from surface. Rub with brush, cloth, or sponge. Allow surfaces to remain wet for at least 3 minutes followed by adequate draining or air drying. Change cloth, sponge or towels frequently to avoid redeposition of soil. Change [(this product) (Product Name) (the sanitizing product)] at least daily or [(more often is solution) (when (this product) (Product Name)) [(appears) (becomes)] visibly [(dirty) (soiled) (diluted)].

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) (Product Name)]. 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) (areas to be treated)], 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) (Product Name)] to saturate surfaces for 3 minutes. Immerse all halters and other types of hard nonporous (inanimate) (environmental) 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) (Product Name)] 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 (inanimate) (environmental) surfaces: utensils, instruments, cages, kennels, stables, catteries, etc. Remove all animals and feeds from [(premises) (areas to be treated)], animal transportation vehicles, crates, etc. Remove all litter, droppings and manure from floors, walls and surfaces of facilities occupied or traversed by animals. Thoroughly clean all surfaces with soap or detergent and rinse with water. Saturate surfaces with [(this product) (Product Name)] for 3 minutes. Ventilate buildings and other closed spaces. Do not house animals or employ equipment until treatment

has been absorbed, set or dried. Thoroughly clean all surfaces with soap or detergent and rinse with potable water before reuse.

FARM PREMISE USE: Remove animals and feed from [(premises) (areas to be treated)], 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 traversed by animals. Empty all troughs, racks and other feeding and watering appliances. Thoroughly clean all surfaces with soap or detergent and rinse with water. Saturate all hard nonporous (inanimate) (environmental) surfaces with [(this product) (Product Name)] for 3 minutes. Immerse all halters 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

SALON/BARBER INSTRUMENTS AND TOOLS SANITIZER DIRECTIONS (*Not applicable in CA*): Pre-clean soiled instruments and tools. Completely immerse water safe hard nonporous (inanimate) (environmental) instruments and tools in [(this product) (Product Name)] for at least 3 minutes. Rinse thoroughly and dry before use. Change [(this product) (Product Name) (the sanitizing product)] at least daily or [(more often is solution) (when (this product) (Product Name)) [(appears) (becomes)] visibly [(dirty) (soiled) (diluted)].

Note: Plastic instruments can remain immersed until ready to use. Stainless steel shears and other 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.

DEODORIZATION/CLEANING

(Note to reviewer: All deodorizing claims can only be used with formulas containing fragrances.)
CLEANING/DEODORIZING DIRECTIONS: Use [(this product) (Product Name)] to clean and deodorize windows, mirrors, glass and other surfaces. Apply [(this product) (Product Name)] with a brush, mop, cloth, sponge, auto scrubber, or mechanical spray device ((hand pump) coarse pump or trigger spray device) so as to wet all surfaces thoroughly. For spray applications, spray 6-8 inches from surface. Do not breathe spray. Rub with brush, sponge, mop, or cloth. [(Rinse) (wipe up excess liquid (with a paper towel)) (Allow to air dry)]. Change cloth, sponge or towels frequently to avoid redeposition of soil.

CLEANING INSTRUCTIONS: For all general cleaning, apply [(this product) (Product Name)] using a brush, cloth, mop, sponge or or mechanical spray device ((hand pump) coarse pump or trigger spray device) so as to thoroughly wet surface to be cleaned. For sprayer applications, spray 6-8 inches from surface. Do not breathe spray. Rub with brush, sponge, mop, or cloth. Excess material must be wiped up or allowed to air dry. Change cloth, sponge or towels frequently to avoid redeposition of soil.

GENERAL DEODORIZATION: To deodorize, apply [(this product) (Product Name)] using a brush, mop, cloth, sponge, auto scrubber, or mechanical spray device ((hand pump) coarse pump or trigger spray device) so as to wet all surfaces thoroughly. For spray applications, spray 6-8 inches from surface. Do not breathe spray. Rub with sponge or cloth. [(Rinse) (Excess liquid material must be wiped up) (Wipe up excess liquid (with a paper towel)) (Allow to air dry)].

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FOR USE AS A (GENERAL) CLEANER AND/OR DEODORIZER: Apply [(this product) (Product Name)] to surfaces. [(Rinse) (Wipe up excess liquid (with a paper towel))] (Allow to air dry)].

FOR DEODORIZING GARBAGE CANS, GARBAGE TRUCKS, INDUSTRIAL WASTE RECEPTACLES AND GARBAGE HANDLING EQUIPMENT: It is especially important to preclean for the product to perform properly. Apply (this product) (Product name). [(Rinse) (Wipe up excess liquid (with a paper towel))] (Allow to air dry)].

AUTOMOTIVE USES: [(This product) (Product Name)] will effectively neutralize damp musty odors. Spray or apply onto seats, carpets, headliner and ashtray or into trunk and all vents to eliminate odors from tobacco, food, beverage spills and musty carpet. For sprayer applications, use a coarse spray device. [(Wipe up excess liquid (with a paper towel))] (Allow surface to air dry)].

AIR FRESHENER: [(This product) (Product Name)] will effectively neutralize damp musty odors caused by mildew in storage areas, basements, closets, bathrooms and A/C filters. Spray to eliminate odors from tobacco, food, beverage spills and musty carpet. For sprayer applications, use a coarse spray device. [(Wipe up excess liquid (with a paper towel))] (Allow surface to air dry)].

FOR ODORS CAUSED BY DOGS, CATS AND OTHER DOMESTIC ANIMALS: Use on rugs, floors, walls, tile, cages, crates, litter boxes, mats, floor coverings, or any surface soiled by a pet. Test a small inconspicuous area first. Blot problem area. Then follow directions for [(GENERAL DEODORIZATION) (CLEANING/DEODORIZING DIRECTIONS) (FOR USE AS A (GENERAL) CLEANER AND/OR DEODORIZER)].

GLASS CLEANING/DEODORIZING DIRECTIONS: Apply [(this product) (Product Name)] to clean and deodorize windows, mirrors, and other glass surfaces. Use a coarse spray device. For spray applications, spray 6-8 inches from surface. Do not breathe spray. Rub with sponge or cloth. Change cloth, sponge or towels frequently to avoid redeposition of soil.

OTHER USES

SANITIZATION OF HARD, NON-POROUS (INANIMATE) (ENVIRONMENTAL) SURFACES ON PERSONAL PROTECTIVE EQUIPMENT (RESPIRATORS): Apply of [(this product) (Product Name)] to hard, non-porous (inanimate) (environmental) surfaces of the respirator with a brush, cloth, mop, sponge, auto scrubber, mechanical spray device ((hand pump) coarse pump or trigger spray device) or by immersion. Thoroughly wet all surfaces to be sanitized. Treated surfaces must remain wet for three (3) minutes. Allow to air dry. Remove excess solution from equipment prior to storage. Change cloth, sponge or towels frequently to avoid redeposition of soil.

TOILET BOWL SANITIZATION: Empty water in toilet bowl or urinal and apply [(this product) (Product Name)] to hard nonporous (inanimate) (environmental) toilet bowl surfaces, including under the rim, with cloth, sponge, wiper or sprayer. Brush or swab surfaces thoroughly. Allow surfaces to remain wet for 3 minutes and flush.

SANITIZATION of EXTERIOR HOUSEHOLD SURFACES DIRECTIONS

Use [(this product) (Product Name)] to sanitize hard, non-porous (inanimate) (environmental) 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 heavily soiled areas. Apply [(solution) (this product) (Product Name)] with a brush, mop, cloth, sponge, auto scrubber, mechanical spray device ((hand pump) coarse pump or 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. Change cloth, sponge or towels frequently to avoid redeposition of soil. Change [(this product) (Product Name) (the sanitizing product)] at least daily or [(more often is solution) (when (this product) (Product Name)) [(appears) (becomes)] visibly [(dirty) (soiled) (diluted)]. One-half gallon of [(this product) (Product Name)] 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 (this product) (Product name). Replace (cap) (spray nozzle). Place correct use-dilution label on newly filled container.

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

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

REFILLS

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

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(Note to reviewer: The title and first statement of this section must appear on every label, followed by the appropriate Storage and Disposal section. Brackets [] indicate that one option within the brackets MUST be used in the final label text. Each option within the brackets is enclosed in a set of parenthesis (). All "Notes" are only for reviewers and will not be included on label.)

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 DISPOSAL/CONTAINER HANDLING/CONTAINER DISPOSAL: Non-refillable container. Store only in original container in areas inaccessible to children. Triple rinse container. Do not reuse or refill this container. Wrap and put in trash or offer for recycling if available.

(FOR USE ON NON-REFILLABLE CONTAINERS WITH COMMERCIAL/INDUSTRIAL USES)

(Note: To be used with either Nonpublic health or Public health uses in this section.)

(Note: For use on containers greater than one gallon)

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) (Product Name)] under locked storage sufficient to make it inaccessible to children or persons unfamiliar with its proper use.

(Note: For use on containers greater than one gallon)

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: *(Note: Only one of the following Container Disposal paragraphs will be used, depending on packaging type.)*

Non-refillable container. Do not reuse this container to hold materials other than pesticides or diluted pesticides (rinsate). Offer for recycling if 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.

(Note: Several of our customers' packaging options are sealed containers or bottles designed to reduce worker exposure to the concentrate. None of these can be triple rinsed because they are closed sealed containers. The following text will be used on these non-refillable sealed container types only.)

Nonrefillable container. Do not reuse or refill this container. Wrap empty container and put in trash.

(Note: The following text will be used on non-refillable RTU container labels only.)

Nonrefillable container. Do not reuse or refill this container. Wrap empty container and put in trash.

(Note: For use on containers of one gallon or less. The following replaces the above "Pesticide Storage" "Pesticide Disposal" and "Container Disposal" directions in the COMMERCIAL/INDUSTRIAL section.)

CONTAINER DISPOSAL/PESTICIDE STORAGE: Non-refillable container. Store only in original container. Do not reuse empty container. Store pesticides away from food, pet food, feed, seed, fertilizers, and veterinary supplies. Keep [(this product) (Product Name)] under locked storage sufficient to make it inaccessible to children or persons unfamiliar with its proper use. Triple rinse as follows: Fill container ¼ full with water and reclose the container. Agitate vigorously and dispose of rinsate. Repeat two more times. Wrap (container) and put in trash or offer for recycling if available.

(FOR USE ON REFILLABLE CONTAINERS)

(Note: The following text must be used on all refillable containers greater than five gallons.)

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.

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) (Product Name)] 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.

(Note to Reviewer: Only one of the following paragraphs will be used for Residue Removal/Container Disposal on all refillable and non-refillable Commercial/Industrial labels.)

(Note: For containers up to and including 5 gallons)

RESIDUE REMOVAL INSTRUCTIONS: Triple rinse container (or equivalent) promptly after emptying. Triple rinse as follows: Fill the container ¼ full with water and recap. Shake for 10 seconds. Follow Pesticide Disposal instructions for rinsate disposal. Drain for 10 seconds after the flow begins to drip. Repeat procedure two more times.

(For containers greater than 5 gallons with Industrial/Commercial Non-public Health Uses)

RESIDUE REMOVAL INSTRUCTIONS: To clean the container before final disposal, empty the remaining contents from this container into application equipment or a mix tank. 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) (Agitate vigorously or recirculate water 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.

(For containers greater than 5 gallons with Industrial/Commercial Public Health Uses)

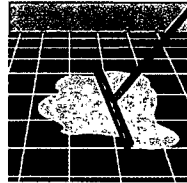
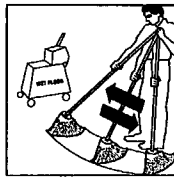
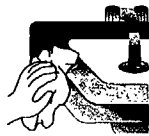
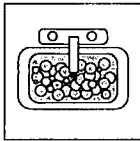
RESIDUE REMOVAL INSTRUCTIONS: To clean the container before final disposal, triple rinse as follows: Fill container 1/4 full with water. [(Tip container on its side and roll it back and forth, ensuring at least one complete revolution for 30 seconds) (Agitate vigorously or recirculate water for 30 seconds)]. 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 this procedure two more times.

(For containers up to and including 5 gallons – Refillable containers only)

CONTAINER HANDLING/RESIDUE REMOVAL: Refillable container. Triple rinse (or equivalent). Refill this container with [(this brand) (this product) (Product Name)] (pesticide) only. Do not reuse this container for any other purpose. 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.

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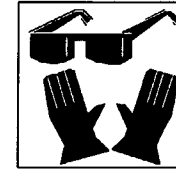
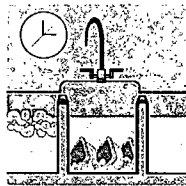
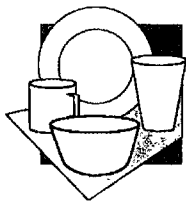
(Note to Reviewer: These icons have been requested by our customers and will appear on the label with the appropriate directions.)



**▲ WARNING
AVISO**

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

**Niños pueden caer adentro
de el balde y ahogarse.
Retire los niños de el
balde aunque solamente
tenga un poco de agua**



DISINFECTANT



DESINFECTANTE

KSA
KOSHER

SECONDARY CONTAINER LABEL

(Note to Reviewer: This secondary container label will be used only when the product is used in alternate containers and 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 to be used as directed on the master product label.

ACTIVE INGREDIENTS:

Alkyl (C₁₄ 60%, C₁₆ 30%, C₁₂ 5%, C₁₈ 5%)
dimethyl benzyl ammonium chloride 0.1%
Alkyl (C₁₂ 68%, C₁₄ 32%)
dimethyl ethylbenzyl ammonium chloride 0.1%

INERT INGREDIENTS: 99.8%
TOTAL: 100.0%

KEEP OUT OF REACH OF CHILDREN

CAUTION CUIDADO

**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.

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"

721 W. Algonquin Road
Arlington Heights, IL 60005

847-290-1621

Toll Free:

1-800-362-1855



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

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