



UNITED STATES ENVIRONMENTAL PROTECTION AGENCY
WASHINGTON, DC 20460

OFFICE OF CHEMICAL SAFETY
AND POLLUTION PREVENTION

May 25, 2023

Ryan Connair
Registration Specialist
MASON CHEMICAL COMPANY
Electronic Transmittal: rjconnair@pilotchemical.com

Subject: Label Amendment – To update the product label
Product Name: MAQUAT MQ2525M-200
EPA Registration Number: 10324-107
Received Date: 4/5/2023
Action Case Number: 00446191

Dear Mr. Connair:

The amended label referred to above, submitted in connection with registration under the Federal Insecticide, Fungicide and Rodenticide Act (FIFRA), as amended, is acceptable. This approval does not affect any conditions that were previously imposed on this registration. You continue to be subject to existing conditions on your registration and any deadlines connected with them.

A stamped copy of your labeling is enclosed for your records. This labeling supersedes all previously accepted labeling. Pursuant to 40 CFR 156.10(a)(6) you must submit one copy of the final printed labeling before you release the product for shipment with the new labeling. In accordance with 40 CFR 152.130(c), you may distribute or sell this product under the previously approved labeling for 18 months from the date of this letter. After 18 months, you may only distribute or sell this product if it bears this new revised labeling or subsequently approved labeling. "To distribute or sell" is defined under FIFRA section 2(gg) and its implementing regulation at 40 CFR 152.3.

Should you wish to add/retain a reference to the company's website on your label, then please be aware that the website becomes labeling under FIFRA and is subject to review by the Agency. See FIFRA section 2(p)(2). If the website is false or misleading, the product would be misbranded and unlawful to sell or distribute under FIFRA section 12(a)(1)(E). 40 CFR 156.10(a)(5) lists examples of statements EPA may consider false or misleading. In addition, regardless of whether a website is referenced on your product's label, claims made on the website may not substantially differ from those claims approved through the registration process, FIFRA section 12(a)(1)(B). Therefore, should the Agency find or if it is brought to our attention that a website contains false or misleading statements or claims substantially differing from the EPA approved registration, the website will be referred to the EPA's Office of Enforcement and Assurance.

Your release for shipment of the product constitutes acceptance of these conditions. If these conditions are not complied with, the registration will be subject to cancellation in accordance

Page 2 of 2
EPA Reg. No. 10324-107
Action Case Number 00446191

with FIFRA section 6. If you have any questions, you may contact FlintSilva.Tara@epa.gov or Oiguenblik.Emilia@epa.gov.

Sincerely,

A handwritten signature in black ink that reads "Tara M. Flint Silva". The signature is written in a cursive style with a large initial "T" and "S".

Tara Flint Silva, Acting Product Manager 31
Regulatory Management Branch I
Antimicrobials Division
Office of Pesticide Programs

Enclosure: Stamped label

MAQUAT[®] MQ2525M-200

(Note to Reviewer: Marketing claims may be used on the front panel.)

Cleaner • {Food Contact} {Non-Food Contact} Sanitizer • Deodorizer

ACTIVE INGREDIENTS:

Alkyl (60% C ₁₄ , 30% C ₁₆ , 5% C ₁₂ , 5% C ₁₈)	
Dimethyl Benzyl Ammonium Chloride.....	0.01%
Alkyl (68% C ₁₂ , 32% C ₁₄)	
Dimethyl Ethylbenzyl Ammonium Chloride	0.01%

OTHER INGREDIENTS:99.98%

TOTAL:100.00%

KEEP OUT OF REACH OF CHILDREN

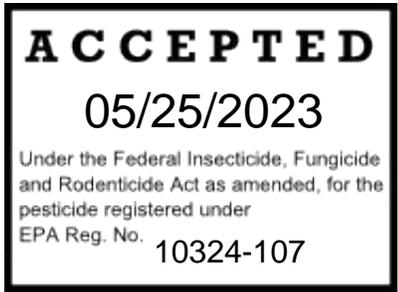


(Note to Reviewer: This referral statement may be organized in any order to be grammatically correct.)

{{Consult} {See} {additional} {sheet} {insert} {inside} {outer container} {Product Information} {Bulletin} {for} {other} {directions for use} {and} {information} {claims} {organisms} {applications}.}

Net Contents:

{{{Batch} {Lot}} No} {Manufacturing Date}:
{Product of USA} {Made in the USA}



MAQUAT[®] MQ2525M-200

ORGANISM LIST

(Note to Reviewer: The list of organisms can be formatted into paragraph form using a comma to separate organisms.)

FOOD CONTACT SURFACE SANITIZING PERFORMANCE: This product is an effective {ready-to-use} food contact sanitizer {at 200 ppm} in 1 minute on hard, non-porous surfaces:

Aeromonas hydrophila {(ATCC 23213)}
Campylobacter jejuni {(ATCC 29428)}
Cronobacter sakazakii {(ATCC 29544)}
Enterococcus faecalis {Vancomycin Resistant} {(VRE)} {(ATCC 51575)}
Escherichia coli {(ATCC 11229)}
Escherichia coli O26:H11 {(ATCC BAA-1653)}
Escherichia coli O45:K:H- {(ECL 1001)}
Escherichia coli O103:K:H8 {(ATCC 23982)}
Escherichia coli O111:H8 {(ATCC BAA-184)}
Escherichia coli O121:K:H10 {(ECL 39W)}
Escherichia coli O145:H48 {(ATCC BAA-1652)}
Escherichia coli O157:H7 {(ATCC 43888)}
Listeria monocytogenes {(ATCC 19117)}
Salmonella enterica serovar *Typhi* {(ATCC 6539)}
Shigella dysenteriae {(ATCC 9361)}
Staphylococcus aureus {(ATCC 6538)}
Streptococcus pyogenes {(ATCC 12344)}
Yersinia enterocolitica {(ATCC 23715)}

NON-FOOD CONTACT SURFACE SANITIZING PERFORMANCE: This product is an effective {ready-to-use} one-step sanitizer {at 200 ppm} in 5 minutes in 5% soil on hard, non-porous surfaces:

Staphylococcus aureus {(ATCC 6538)}
Klebsiella aerogenes {(ATCC 13048)}

TABLE OF CONTENTS

(Note to Reviewer: The Table of Contents is optional and may appear on labeling with the page numbers altered as necessary to reflect the pagination of the final printed label.)

ORGANISM LIST 2

MARKETING CLAIMS 4

DIRECTIONS FOR USE 8

SANITIZING 8

FOOD PROCESSING PREMISES 11

ANIMAL PREMISES 12

RESTROOM/BATHROOM..... 12

BARBER/SALON (Not for use in CA) 12

DEODORIZATION/CLEANING 12

RESIDENTIAL/HOUSEHOLD USE 13

ALTERNATE CONTAINER/DELIVERY SYSTEMS..... 13

STORAGE AND DISPOSAL 13

PRECAUTIONARY STATEMENTS 14

{SPANISH ADVISORY STATEMENTS} 14

GRAPHICS AND ICONS 14

MARKETING CLAIMS

(Note to Reviewer: Marketing text is considered optional. Commas and the words “and” “or” can be added to phrases to make text grammatically correct.)

(Note to Reviewer: In the case where a location, surface, or marketing claim is not registered in the State of California the statement “(Not for use in CA.)” may be added to the relevant text.)

{LOCATIONS/SURFACES}

*(Note to Reviewer: The locations/surfaces have been grouped for space purposes only; they can be used individually or grouped together in any order however at least **one** location/surface must appear on the label. In the case where one or more location/surface is chosen, an “and” “&” “or” may be used to link locations/surfaces.)*

This product is for use on hard, non-porous surfaces in *(insert location)*

This product [{when used as directed} {can be used} {is formulated to [{disinfect} {clean} {sanitize} {deodorize}]} {is formulated for use}]{on} [{washable} hard, non-porous surfaces such as: *(insert location/surface)*

For use {in} {on} *(insert location/surface)*.

{With organic soil {load} {for} *(insert location/surface)*.

{LOCATIONS}

- Airline terminals, airports, bus stations, train stations, transportation terminals, public facilities, shipping terminals, travel rest areas, waysides
- Automobiles, cars, trucks, campers, RVs, trailers, automotive garages, auto repair centers, bicycle shops
- Boats, ships, barges, cruise lines, cruise ships, watercraft
- Boxcars, tankers, and tank trucks
- Buses, public transportation, trains, taxis, airplanes, helicopters
- Delivery trucks, garbage trucks, maintenance vehicles
- EMS and fire facilities, emergency vehicles, ambulances, police cars, fire trucks
- Police stations, crime scenes, courthouses, correctional facilities, municipal government buildings, prisons, jails, penitentiaries, correctional institutions
- Recycling centers

- Athletic facilities, locker rooms, exercise rooms, exercise facilities, gyms, gymnasiums, field houses
- Banks, churches, libraries, post offices
- Campgrounds, playgrounds, recreational facilities, picnic facilities
- Day care centers, {children's} nurseries, kindergartens, and preschools
- Health clubs, spas, tanning salons, tanning spas, tanning beds, massage/facial salons, hair/nail/pedicure salons, barber/beauty shops, salons, foot spas, tattoo parlors *(Not for use on needles or other skin piercing instruments.)*
- Hotels, motels
- Museums, art galleries, performance/theater centers, movie houses, bowling alleys
- Schools, colleges, dormitories, classrooms, community colleges, universities
- Sports arenas, sports complexes
- Supermarkets, convenience stores, retail and wholesale establishments, department stores, shopping malls, gift shops, video stores, bookstores, dressing rooms, photocopy centers
- Restaurants, bars, kitchens, taverns, cafeterias, institutional kitchens, fast food operations, food storage areas, catering, bakeries
- Veterinary, veterinary clinics, animal life science laboratories, animal laboratories, animal research centers, animal quarantine areas, animal holding areas, equine farms, {dog} {cat} {animal} kennels, animal breeding facilities, breeding establishments, animal husbandry establishments, grooming establishments, pet animal quarters, animal housing facilities, zoos, tack shops, pet shops, operating rooms, washing areas, waiting rooms, examination rooms, and other animal care facilities

- Businesses, office buildings, workstations, break rooms, public restrooms, housekeeping, janitorial rooms
- Factories, computer manufacturing sites, toy factories, warehouses
- Institutional, commercial, industrial, institutions, commercial sites, industrial sites, institutional facilities, public places
- Laboratories
- All public places where cleanliness and bacterial control are vital aspects of an environmental sanitation program, and any {commercial} {or} {industrial} area where a clean and sanitary environment is important.

- Basements, cellars, bedrooms, attics, garages, living rooms, and porches
- Bathrooms, restrooms, shower rooms, shower and bath areas
- Homes, households, condos, apartments, mobile homes, vacation cottages, summer homes
- Kitchens, bathrooms, and other household areas

- Breweries, canneries, cheese factories
- Bottle washing premises
- Dairy, equine, poultry/turkey farms

- Farmhouses, barns, sheds, tool sheds, {cattle} {swine} {sheep} {horse} barns, pens and stalls, swine quarters, livestock farms, equine quarters, brooder houses, seed houses and veal, calving, hog, cattle and horse operations, chick vans, egg trucks, hatchery and farm vehicles
- Federally inspected meat and poultry plants
- Food establishments, coffee shops, donut shops, bagel stores, pizza parlors, liquor stores, wineries
- Food handling and processing areas
- Food processing plants, USDA inspected food-processing facilities, federally inspected meat and poultry plants, egg processing plants, poultry and turkey farms, farms, dairy farms, hog farms, meat/poultry processing plants, mushroom farms, rendering plants, poultry and animal dressing plants, canneries, meat packing plants, hide and leather processing plants
- Poultry premises {(hatcheries)}:

Egg Receiving Area	Tray Dumping Area	Chick Processing Area
Egg Holding Area	Chick Holding Area	Chick Loading Area
Setter Room	Hatchery Room	Poultry Buildings
- Processing facilities for fish, milk, citrus, wine, fruit, vegetable, ice cream, potato, and beverage plants
- Swine premises:

Farrowing Barns and Areas	Dressing Plants	Blocks
Waterers and Feeders	Loading Equipment	Creep Area
Hauling Equipment	Nursery	Chutes
- Tobacco plant premises
- Life care retirement communities, elder care centers, elder care facilities

{SURFACES}

- {Countertops} {counters}, countertop laminates, stovetops {stoves}, {bathroom} {kitchen} sinks, tub surfaces, shelves, racks, carts, appliances, refrigerators, microwave ovens
- Dishes, {glassware} {glasses}, silverware, cooking utensils, eating utensils, plastic and other non-porous cutting boards, plastic and other hard, non-porous chopping blocks, coolers, ice chests, refrigerator bins used for meat, vegetables, fruit and eggs, Tupperware®
- Floors, finished floors, high speed burnished floors, conductive flooring, walls, ceilings, fixtures
- Glass surfaces, aluminum, brass, copper, laminated surfaces, metal, plated steel, stainless steel, glazed porcelain, glazed {restroom} tile, glazed {restroom} 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, Plexiglas®, enameled surfaces, painted {finished} woodwork, Formica®, vinyl and plastic upholstery, washable wallpaper, windows, mirrors, painted surfaces
- Highchairs, baby cribs, diaper changing stations, infant bassinets/cribs/warmers/incubators/care equipment, folding tables, hampers, laundry pails, empty diaper pails
- Shower stalls, shower doors and curtains, bathtubs and glazed tiles, chrome plated intakes, toilets, toilet seats, toilet bowls, toilet bowl surfaces, urinals, portable and chemical toilets and latrine buckets, vanity tops, and restroom fixtures, bathroom fixtures, bathroom bowls, basins, tubs
- Tables, chairs, desks, folding tables, bed frames, lifts, washable walls, cabinets, doorknobs, handles, garbage cans/pails, trash barrels, trash cans, trash containers, industrial waste receptacles and garbage handling equipment, shelves, racks and carts
- And other hard, non-porous surfaces
- Hair clippers, cutting implements, plastic rollers, washable nail files
- Hard, non-porous surfaces of picnic tables and outdoor furniture
- Kennel runs, cages, kennel/cage floors, conductive flooring, examination tables, veterinary x-ray tables, loading platforms, animal equipment
- Non-wooden picnic tables and outdoor furniture except cushions and wood frames
- Playground equipment
- Slurpee® machines, drinking fountains
- Tanning spas/beds, tanning equipment
- Tattoo equipment (*Not for use on needles or other skin piercing instruments.*)
- Telephones, telephone booths
- Beer fermentation and holding tanks, bottling or pre-mix dispensing equipment
- Citrus processing equipment and holding tanks
- Hard, non-porous surfaces in food {preparation} {and} {storage} areas
- Hatchers, setters, trays, racks, egg flats, chick boxes, egg cases, vans, trash containers, seed houses, poultry/turkey equipment, carts, sexing tables, and automated tray, rack and buggy washers, egg receiving and egg holding areas
- Harvesting and handling equipment
- Hide/leather processing surfaces such as hide storage bins, holding tanks, chill tanks, serpentine tanks and chains, machine and tannery equipment surfaces, conveyors and trolleys, hide press, grading and storage areas and scales

- Ice machines
 - Kitchen equipment such as food processors, blenders, cutlery, trash compactors and other utensils
 - Meat packing plant surfaces such as livestock vehicles and holding pens, receiving areas and delivery chutes, slaughter areas and conveyors, hand, rub and guide rails, post knock cabinets, stands and flooring surfaces, chains and moving process lines, chutes, conveyors, tallow and animal feed production surfaces, processed product and offal equipment surfaces, fabrication and processing areas covering cold storage areas, stainless steel cut out and prep tables, and other stainless steel surfaces
 - Tobacco plant equipment
 - Wine processing equipment and holding tanks
- Exhaust fans, refrigerated storage and display equipment, coils and drain pans of air conditioning, refrigeration equipment and heat pumps
 - Interior hard, non-porous surfaces of water softeners, reverse osmosis units, ice machines, water coolers, water holding tanks and pressure tanks

SANITIZATION MARKETING CLAIMS

(Note to Reviewer: The following marketing claims may be used with the prefix "This product {is} {a} {an}").

- This sanitizer fulfills the criteria of Appendix F of the Grade A Pasteurized Milk, Ordinance 2011 Recommendations of the U.S. Public Health Services when evaluated by the AOAC Germicidal and Detergent Sanitizer Method against *Escherichia coli* and *Staphylococcus aureus*.
- This product is effective with a 1-minute contact time as a hard, non-porous food contact surface sanitizer against *Escherichia coli* and *Staphylococcus aureus*.
- *Escherichia coli* {(E. coli)}, *Salmonella enterica* {(Salmonella)}, and *Staphylococcus aureus* {(Staph)} are common germs found where food is prepared and stored.
- [[Eliminates] {Kills}] 99.999% of bacteria found on hard, non-porous food contact kitchen surfaces {in 60 seconds}.
- Cleans, shines, deodorizes, and sanitizes all hard, non-porous {household} {inanimate} {environmental} surfaces listed on the label.
- For use as a food contact sanitizer {at 200 ppm active} on hard, non-porous surfaces.
- Is a hard, non-porous, non-food contact surface sanitizer.
- Is a food contact sanitizer on hard, non-porous surfaces.
- Is an effective sanitizer {in the presence of [{soils} {5% serum contamination}]} on hard, non-porous non-food contact surfaces.
- Is [{for use as a} {an effective}] non-food contact sanitizer {and cleaner} on hard, non-porous, non-food contact surfaces {(200 ppm active)}.
- Is [{for use as a} {an effective one-step}] non-food contact sanitizer on hard, non-porous, non-food contact surfaces {(200 ppm active)}.
- Is a phosphate-free formulation designed to provide effective cleaning, deodorizing, and sanitization in areas where housekeeping is of prime importance in reducing cross-contamination on treated surfaces.
- Is for use as a sanitizer in bottling and beverage dispensing equipment, beer fermentation and holding tanks, sanitary filling of bottles and cans {in the final rinse application}, for external spraying of filling and closing machines, and in wineries for use on holding tanks, floors, and processing equipment.
- Is for use as a food grade egg shell sanitizer, with best results achieved in water temperatures ranging from 78°F - 110°F.
- 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 food contact kitchen surfaces in 60 seconds.
- Kills {99.9% of}:
 - (insert any organism from the Organism List).
 - any organism listed {above} {below} {on hard, non-porous} {inanimate} {environmental} surfaces}.
 - {household} {institutional} {kitchen} bacteria {on {the} sealed and hard, non-porous floor{s}}.
 - {household} {institutional} {kitchen} bacteria {{that get} tracked into your home} {by shoes -and/or- pets -and/or- kids} {from outside} {every day}.
 - {kitchen} {bathroom} {household} {institutional} bacteria {on {the} sealed and hard, non-porous floor{s}} {ordinary dish soap can't}.
- {Sanitizes} {Sanitizer}
- Sanitizes hard, non-porous [{kitchen} {bathroom}] surfaces {and floors}.
- Sanitizes ice machines.
- Cross-contamination is of major housekeeping concern in schools and industry.
- Formulated for use in daily maintenance programs with a balance of detergents, biocides, and odor counteractants that deliver effective cleaning, sanitizing, and odor control.
- Formulated to aid in the reduction of cross-contamination on treated surfaces {in {schools} {and} {industry}}.
- To reduce cross-contamination on treated surfaces, kitchenware and hard, non-porous 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.

- Use this product to sanitize non-porous barber/salon tools and instruments such as combs, brushes, scissors, clippers, plastic rollers, trimmers, razors, blades, tweezers, baths, manicure instruments, and pedicure instruments.
- Use this product to sanitize hard, non-porous surfaces of food processing equipment, dairy equipment, food utensils, dishes, silverware, glasses, sink tops, countertops, refrigerated storage areas, display equipment, and other hard surfaces.
- Where equipment and utensils are used for preparation of foods on a continuous or production line basis, utensils and hard, non-porous 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.

HOUSEHOLD MARKETING CLAIMS

(Note to Reviewer: The following marketing claims may be used with the prefix “This product {is}”.)

- Is effective against household bacteria.
- Is great for use [{on} {in the}] [{kitchen}, {bathroom}, {floors} {and} {other household areas}].
- For a cleaner, fresher household.

GENERAL MARKETING CLAIMS

(Note to Reviewer: The following marketing claims may be used with the prefix “This product” or “This product is {a} {an}”.)

- Antimicrobial
- Can be applied through low-pressure sprayer systems. Follow manufacturers’ instructions when using this equipment.
- Clear formula. **(Note to Reviewer:** To be used only when no dyes are present.)
- Contains no fragrances.
- Contains no phosphorous.
- Contains no [{abrasives} {bleach} {acids} {phosphates}] {so it won’t scratch surfaces}.
- Formulated for effective mushroom farm sanitation.
- Formulated for effective poultry premise sanitation.
- Formulated for effective swine premise sanitation.
- Has been designed specifically for areas where housekeeping is of prime importance.
- {Is a ready-to-use product that} can be used with a mop and bucket, trigger sprayer, sponge, or by soaking.
- {Is} fragrance-free.
- {Is} non-staining.
- Non-abrasive formula will not [{harm} {scratch}] surfaces.
- Ready to use {(RTU)}
- Use this product to treat hard, non-porous multi-touch surfaces that may be responsible for cross-contamination.
- Will not harm sealed stone, sealed grout, or glazed tile.
- Will not harm most surfaces.
- Will not leave grit or soap scum.

CLEANING AND DEODORIZATION MARKETING CLAIMS

(Note to Reviewer: The following marketing claims may be used with the prefix “This product {is} {a} {an}”.)

- {Also} eliminates odors leaving surfaces smelling clean and fresh.
- {Also} [{removes} {eliminates}] odors {caused by [{bacteria} {and} {mildew} {mold and mildew} {and} {non-fresh foods}]} {leaving {restroom} {kitchen} surfaces smelling clean and fresh}.
- {Cleans} {Cleaner}
- Cleans {and shines} {without bleaching} {by removing} {dirt} {grime} {and} {food soils in food preparation and processing areas} {everyday kitchen messes {like dirt, grease, and food stains}} {{{non-}food contact} kitchen surfaces and food preparation areas}.
- 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.
- Cleans without bleaching.
- Cleans quickly by removing dirt, grime, mold, mildew, food residue, body oils, dead skin, blood, and other organic matter commonly found in *(insert site from Locations)*.
- [{Controls} {Reduces} {Eliminates} {Neutralizes} {Destroys}] odors to make your [{home} {kitchen} {bathroom}] sanitary.
- Cuts through tough grease and grime.
- {Deodorizes} {Deodorizer}
- Deodorizes moist hard, non-porous surfaces by killing microorganisms that cause offensive odors. (Not for use in CA.)
- Is a cleaner and [{deodorant} {odor-counteractant} {odor-neutralizer}] designed for [{general cleaning}, {and} {disinfecting}, {deodorizing}] on hard, non-porous surfaces.
- Is for use as a {cleaner} {deodorizer} on rugs, floors, walls, tile, cages, crates, mats, litter boxes, floor coverings, or any hard, non-porous surfaces soiled by a pet.
- Is for use in work areas such as tool rooms and garages for odor control and light duty cleaning.
- Kills odor causing bacteria in the [{kitchen} {bathroom} {household}].
- [{Malodor Activity} {Odor} {Counteractant}] - [{eliminates} {destroys}] odors {and odor-causing bacteria on hard, non-porous surfaces in restroom areas, behind and under sinks and counters, and storage areas {and other {hard, non-porous} surfaces} where bacterial growth can cause malodors}.
- [{Maximizes} {Improves}] labor results by effectively controlling odors.

- Neutralizes musty odors and tough odors from smoke, pet accidents, and spills on contact.
- Provides long lasting freshness against tough {pet} odors such as odors from litter boxes and pet accidents.
- Removes dirt.
- Removes stains.
- Use of this product will control unpleasant [{malodors} {odors}].

PACKAGING CLAIMS

- Convenient trigger spray. *(Note to Reviewer: To be used on applicable container.)*
- Easy to use.
- Economy size. *(Note to Reviewer: To be used on applicable container.)*
- Fewer products - no need for separate deodorizer.
- This [{container} {bottle}] is made of {at least} (x) % post-consumer recycled plastic.

(Note to Reviewer (General Considerations): Numbered instructions will be used if label space permits, otherwise they may appear in paragraph format. The list of organisms can be formatted into paragraph form using a comma to separate organisms. Unit abbreviations can be spelled out. Note symbols such as asterisks (*) and daggers (†) may be replaced with equivalent symbols. When choosing optional text, appropriate punctuation can be inserted or deleted. Equivalent use dilution ratios may be substituted within the directions.)

DIRECTIONS FOR USE

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

{Please read entire label and use strictly in accordance with precautionary statements and directions.}

(Note to Reviewer: The following statement is to be used if any of the following surfaces are listed on the label: chill tanks, coils and drain pans of air conditioning, coolers, ice chests, ice machines, heat pumps, refrigerated storage and display equipment, refrigeration equipment, refrigerators, refrigerator bins, Slurpee machines, stoves/stovetops, water coolers.)

Allow surfaces to come to room temperature before treatment {with this product}.

(Note to Reviewer: The following statement is to be used if any food premise locations are listed on the final label.)

{Before using this product {in federally inspected meat and poultry food processing plants and dairies}, food products and packaging materials must be removed from the room or carefully protected.}

(Note to Reviewer: For labels that list medical devices and/or stainless-steel surfaces, one of the following FDA/EPA Memorandum of Understanding statements must be used.)

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

(OR)

{This product is not for use on medical device surfaces.}

SANITIZING

FOOD CONTACT SURFACE {AND TOBACCO PROCESSING EQUIPMENT} SANITIZING DIRECTIONS

(Note to Reviewer: This statement must appear with any of the Food Contact Sanitizing claims unless already included in the use instructions.)

Prior to application, remove visible food particles and other dirt 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 SURFACE SANITIZING PERFORMANCE {FOR PUBLIC EATING PLACES, DAIRY PROCESSING EQUIPMENT, AND FOOD PROCESSING EQUIPMENT, UTENSILS, AND OTHER HARD, NON-POROUS FOOD CONTACT SURFACES IN FOOD PROCESSING LOCATIONS, MEAT PLANTS, DAIRIES, BAKERIES, CANNERIES, BEVERAGE PLANTS, RESTAURANTS, AND BARS} DIRECTIONS {(REGULATED BY 40 CFR 180.940(a)(c)):

(OR)

TO SANITIZE HARD, NON-POROUS FOOD CONTACT SURFACES, {FOOD PROCESSING EQUIPMENT} {AND} {OTHER HARD, NON-POROUS SURFACES IN FOOD PROCESSING LOCATIONS}, {DAIRIES}, {RESTAURANTS} {AND} {BARS} {IN A THREE COMPARTMENT SINK}:

{Immerse pre-cleaned glassware, dishes, silverware, cooking utensils and other similarly sized food processing equipment in this product for at least 1 minute. Allow sanitized surfaces to adequately drain {and then air dry} before contact with food {so that little or no residue remains}. Do not rinse.

For articles too large for immersing,) Apply this product to sanitize hard, non-porous food contact surfaces with a brush, cloth, mop, sponge, auto scrubber, {{mechanical spray device, {{{hand pump} {coarse}} trigger spray device}. For spray applications, spray 6 - 8 inches from surface. Do not breathe spray}. Surfaces must remain visibly wet for at least 1 minute. Allow sanitized surfaces to adequately drain {and then air dry} before contact with food {so that little or no residue remains}. Do not rinse.

Change this product {out} daily or when visibly dirty. For mechanical application, this product must not be reused for sanitizing applications.

U.S. PUBLIC HEALTH SERVICE FOOD SERVICE RECOMMENDATIONS FOR CLEANING AND SANITIZING:

1. Thoroughly wash equipment and utensils in a hot detergent solution.
2. Rinse utensils and equipment thoroughly with potable water.
3. Sanitize equipment and utensils by immersion in this product for at least 1 minute at a temperature of at least 75°F.
4. For equipment and utensils too large to sanitize by immersion, apply this product by rinsing, spraying, or swabbing until thoroughly wetted for 1 minute.
5. {Allow sanitized surfaces to adequately drain {and then air dry} before contact with food.} Do not rinse.
6. Prepare a fresh solution daily or when visibly dirty.

{WISCONSIN STATE DIVISION OF HEALTH} DIRECTIONS FOR EATING ESTABLISHMENTS

1. Scrape and pre-wash hard, non-porous utensils and glasses whenever possible.
2. Wash with a good detergent or compatible cleaner.
3. Rinse with potable water.
4. Sanitize with this product. Immerse all utensils for at least 1 minute or for contact time specified by governing sanitary code.
5. Place sanitized utensils on a rack or drain board to air-dry.
6. Prepare a fresh solution daily or when visibly dirty.

Note: A clean potable water rinse following sanitization is not permitted under Section HFS 196, Appendix 7-204.11 of the Wisconsin Administrative Code (reference 40 CFR 180.940 (a)).

SANITIZING OF {REFRIGERATED} FOOD PROCESSING EQUIPMENT AND OTHER HARD, NON-POROUS SURFACES IN FOOD CONTACT LOCATIONS: For sanitizing {{food processing equipment,} {dairy equipment,} {refrigerated storage and display equipment} {and} {other}} hard, non-porous food contact surfaces, surfaces must be thoroughly pre-flushed or pre-scraped and, when necessary, presoaked to remove visible dirt.

1. Turn off refrigeration. Allow surfaces to come to room temperature. *(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. Apply this product by direct pouring, by circulating through the system, {or by {{{hand-pump} {coarse}} trigger spray device. For spray applications, spray 6 - 8 inches from surface. Do not breathe spray}. Surfaces must remain visibly wet for at least 1 minute.
4. {{{Drain thoroughly before reuse} {Allow sanitized surfaces to adequately drain}} before contact with food/liquid. Do not rinse. Return machine to service.
5. Prepare a fresh solution daily or when visibly dirty.

SANITIZATION OF INTERIOR HARD, NON-POROUS SURFACES OF {{{ICE MACHINES}, {WATER COOLERS}, {WATER HOLDING TANKS} {AND} {PRESSURE TANKS}}: *(Note to Reviewer: Must choose appropriate instructions below.)*

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 and turn off refrigeration. Allow surfaces to come to room temperature.
2. Wash with a compatible detergent and rinse with potable water before sanitizing. *(Note: Use this direction only if applicable.)*
3. Apply this product by mechanical spray, direct pouring, or by circulating through the system.
4. Allow surfaces to remain visibly wet or solution to remain in equipment for at least 1 minute. Drain thoroughly before reuse and allow sanitized surfaces to adequately drain {and then air dry} before contact with liquid.
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. Allow surfaces to come to room temperature.
3. [[Units] {Tanks}] must be washed with a compatible detergent and rinsed with potable water before sanitizing. (**Note:** Use this direction only if applicable.)
4. Apply and/or circulate this product to visibly wet all hard, non-porous surfaces for a minimum contact time of 1 minute.
5. Allow sanitized surfaces to adequately drain {and then air dry} before contact with liquid. Do not rinse.
6. Return to service by opening incoming water lines.

SANITIZATION OF INTERIOR HARD, NON-POROUS SURFACES OF [[WATER SOFTENERS] {ULTRA FILTRATION AND REVERSE OSMOSIS (RO) UNITS}] (**Note to Reviewer:** Must choose appropriate instructions below.)

{Water Softeners -} Sanitization must occur after initial installation, after the system is serviced, and periodically during its use.

1. Unit must be washed with a compatible detergent and rinsed with potable water before sanitizing. (**Note:** Use this direction only if applicable.)
2. Backwash the softener and add this product to the brine tank well. {The brine tank must have water in it to permit the solution to be carried into the softener.} (**Note:** Standard system capacity is 48 gal.)
3. Proceed with the normal regeneration or interrupt the cycle after the brining step and let the softener soak for a minimum of 1 minute.
4. Backwash the softener with potable water to make sure all sanitizing solution is thoroughly rinsed from the unit before returning the system to service. Return system to service. Follow the manufacturer's directions for re-installation of new pre-filters, membrane element and post filter.}

{Ultra Filtration {and} {Reverse Osmosis (RO) Units -} Sanitization must occur after initial installation, after the system is serviced, and periodically during its use.

1. Turn off {UF} {or} {RO} system, drain storage tank, and remove membrane element and pre-filters. Put membrane element in a plastic bag so it remains wet. Do not use this product to sanitize the membrane element. Membrane element must be sterilized separately.
2. Tank must be washed with a compatible detergent and rinsed with potable water before sanitizing. (**Note:** Use this direction only if applicable.)
3. Fill empty pre-filter housing with this product and turn on raw water. (**Note:** Standard system capacity is 1 to 2 gal.)
4. After holding tank is full, let system stand idle for a minimum of 1 minute. Turn off water. Drain holding tank.
5. Before the system is put back into service, flush system with potable water to ensure 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.}}

BEVERAGE DISPENSING AND SANITARY FILLING EQUIPMENT SANITIZER DIRECTIONS: For sanitizing hard, non-porous bottling or pre-mix dispensing equipment and bottles or cans in the final rinse application. This product is [[to be used in the final rinse water line of the container washer or rinser] {for exterior application to the filler and closing machine}]. Fill equipment with this product. Surfaces must remain visibly wet for at least 1 minute or until operations resume, at which time this product must be drained from the system. Allow sanitized surfaces to adequately drain {and then air dry} before contact with liquid. Do not rinse.

{BEER FERMENTATION} {AND} {MILK} STORAGE TANK SANITIZER DIRECTIONS: For sanitizing hard, non-porous beer fermentation and holding tanks, and wine, citrus, {milk,} and food processing storage and holding tanks. Wash with a compatible detergent and rinse with potable water before sanitizing. Sanitize using this product. {Follow manufacturers' directions for use for application equipment.} Surfaces must remain visibly wet for at least 1 minute. Allow sanitized surfaces to adequately drain before contact with [[food] {liquid}]. Do not rinse. For mechanical operations or automated systems, the used product 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 this product. The solution must be warmer than the eggs, but not exceed 130°F. Wet eggs thoroughly for 1 minute and allow solution to drain. Eggs sanitized with this product must be subjected to a potable water rinse only if they are to be broken immediately for use in the manufacture of egg products. Eggs must be reasonably dry before casing or breaking. The solution must not be re-used for sanitizing eggs. **Note:** Only clean, whole eggs can be sanitized. Dirty, cracked, or punctured eggs cannot be sanitized.

FOR TREATMENT OF {{MEAT} {AND} {POULTRY} {OR} {FRUIT AND VEGETABLE}} [[CONVEYOR{S}] {BELTS}]: Remove visible dirt by a pre-flush or pre-scrape. Wash with a good detergent or compatible cleaner. Rinse equipment thoroughly with potable water and then rinse with this product. During processing, apply this product 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 solution using coarse spray equipment to peelers, collators, slicers, saws, and other non-porous conveyor equipment. Allow surfaces to remain visibly wet for at least 1 minute. Conveyors and other equipment must be free of product when applying this coarse spray.

GLOVE DIP SANITIZER DIRECTIONS: To reduce cross-contamination on treated surfaces [(from) {area to area} (in) {animal areas} {and} {the packaging and storage areas of food plants}], dip or soak pre-washed [(plastic) {latex} {or} {other} {synthetic} {rubber}] non-porous gloved hands in a suitable clean container that contains enough of this product to cover the gloved hand area. Do not let this product come into contact with exposed skin. Gloved hands must remain visibly wet for at least 1 minute. Do not rinse. Change this product {out} daily or when visibly dirty.

GLOVE SPRAY SANITIZER DIRECTIONS: To reduce cross-contamination on treated surfaces [(from) {area to area} (in) {animal areas} {and} {the packaging and storage areas of food plants}], spray pre-washed [(plastic) {latex} {or} {other} {synthetic} {rubber}] non-porous gloves thoroughly to ensure this product covers the exterior surfaces of the gloves prior to [(usage) {wearing}] using a coarse spray device. Avoid breathing spray. Do not let this product come into contact with exposed skin. After applying solution, allow gloves to remain visibly wet for at least 1 minute. Let air dry thoroughly before wearing gloves. Do not rinse. Change this product {out} daily.

GLOVE DIP/SPRAY SANITIZER DIRECTIONS: To reduce cross-contamination on treated surfaces [(from) {area to area} (in) {animals areas,} {and} {the packaging and storage areas of food plants}], dip, soak, or spray pre-washed [(plastic), {latex} {or} {other} {synthetic} {rubber}] non-porous gloves thoroughly to ensure this product covers the exterior surfaces of the gloves prior to [(usage) {wearing}]. For spray applications, use a coarse spray device. Avoid breathing spray. Do not let this product come into contact with exposed skin. After applying this product, allow gloves to remain visibly wet for at least 1 minute. Let air dry thoroughly before wearing gloves. Do not rinse. Change this product {out} daily or when visibly dirty.

{NON-FOOD CONTACT SURFACE SANITIZING DIRECTIONS}

NON-FOOD CONTACT SURFACE SANITIZING {AND DEODORIZING}: Pre-clean visibly soiled surfaces. Apply this product to hard, non-porous surfaces with a sponge, brush, cloth, mop, {by immersion}, {auto scrubber}, {{mechanical spray device,} {{{hand pump} {coarse}} trigger spray device}. For spray applications, spray 6 - 8 inches from surface. Avoid breathing spray}. Treated surfaces must remain visibly wet for 5 minutes. Prepare a fresh solution daily or when visibly dirty.

SANITIZATION OF HARD, NON-POROUS SURFACES ON PERSONAL PROTECTIVE EQUIPMENT {(RESPIRATORS)}: Apply this product to surfaces of the respirator with a sponge, brush, cloth, {by immersion}, {{mechanical spray device,} {{{hand pump} {coarse}} trigger spray device}. For spray applications, spray 6 - 8 inches from surface. Avoid breathing spray}. Thoroughly wet surfaces to be sanitized. Treated surfaces must remain visibly wet for 5 minutes. Remove excess product from equipment prior to storage. Change this product out daily or when visibly dirty.

{{SHOE} {BOOT} {ENTRYWAY} {BATH} SANITIZER DIRECTIONS: To reduce cross-contamination on treated surfaces [(from) {area to area} (in) {animal areas} {entryways} {and} {the packaging and storage areas of food plants}], shoe baths containing 1 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} {or} {brush}} waterproof shoes and place in this product {{or} allow to remain visibly wet} for 5 minutes prior to entering area. Change this product {out} daily or when visibly dirty.

FOR FOOT DIP OF WATERPROOF FOOTWEAR: Use this product in foot dip tray. Shoe baths must contain at least 1 inch of fresh product and be placed at the entrances to buildings. {{Scrape} {or} {brush}} shoes and [(place in diluted solution) {or} {allow to remain visibly wet}] for 5 minutes before entering building {or in entryways}. Change this product {out} daily or when visibly dirty.

SHOE SPRAY SANITIZING DIRECTIONS: For visibly soiled exterior surfaces of [(work boots) {shoes} {footwear}], [(scrape) {wipe}] with brush, sponge, or cloth {or Neat Feet Clean Solution Welcome Mat} to remove excess dirt.

1. Add this product to a spray bottle.
2. Spray sole of {waterproof} [{work boot} {shoe} {footwear}] 6 - 8 inches away from surface to thoroughly wet entire surface. Avoid breathing spray.
3. Repeat procedure on other sole.
4. Treated surfaces must remain visibly wet for 5 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 PROCESSING PREMISES

FOR SANITIZING {(DRESSING) {RENDERING}} PLANTS: To sanitize hard, non-porous equipment, utensils, walls, and floors in poultry and animal [(dressing) {rendering plants}] {including offal rooms, exterior walls, and loading platforms}. Remove all heavy soils prior to application. Saturate surfaces with this product and scrub to loosen all soils. Surfaces must remain visibly wet for 5 minutes, and then be thoroughly rinsed with potable water before operations are resumed.

ANIMAL PREMISES

SANITIZER DIRECTIONS FOR HARD, NON-POROUS NON-FOOD CONTACT SURFACES IN ANIMAL PREMISES

{ANIMAL PREMISES:}

(Note to reviewer: The following statement will be used on all labels with use directions for animal premises.)

Prior to use of this product, remove all [{animals} {poultry}] and feeds from [{premises} {areas to be treated}], animal transportation [{vehicles} {trucks} {cars}], and [{enclosures} {coops} {crates} {kennels} {stables}]. Remove all litter, droppings, and manure from floors, walls, and surfaces of barns, pens, stalls, chutes and other surfaces of facilities and fixtures occupied or traversed by {poultry or other} animals. Empty all troughs, racks, and other feeding and watering appliances. Thoroughly clean surfaces with soap or detergent and rinse with water.

FOR USE AS AN ANIMAL PREMISE SANITIZER: Apply this product to sanitize hard, non-porous surfaces with a sponge, brush, cloth, mop, {by immersion}, {{mechanical spray device,} {{{hand pump} {coarse}} trigger spray device}. For spray applications, spray 6 - 8 inches from surface. Avoid breathing spray). Immerse all halters and other types of equipment used in handling and restraining animals, as well as forks, shovels, and scrapers used for removing litter and manure in the use solution. Treated surfaces must remain visibly wet for 5 minutes. Ventilate buildings, coops, and other closed spaces. Do not house [{animals} {poultry} {livestock}] or employ equipment until treatment has set or dried. Thoroughly scrub all treated feed racks, troughs, automatic feeders, fountains and waterers and other treated equipment which can contact food or water with soap or detergent, and rinse with potable water before reuse.

HATCHERIES: Use this product to treat hatching, setters, trays, racks, carts, sexing tables, delivery trucks, and other hard, non-porous surfaces. Leave all treated surfaces visibly wet for 5 minutes or more. Allow to air dry.

TO SANITIZE HOOF TRIMMING EQUIPMENT: Prior to application, pre-clean hoof trimming equipment before and after use on each animal with detergent and warm water or compatible cleaner to remove soil using a pre-scrape, pre-flush, or when necessary, pre-soak followed by a potable water rinse. To sanitize, apply this product to hard, non-porous trimmer surfaces with a sponge, brush, cloth, {by immersion}, {{{hand pump} {coarse}} trigger spray device. For spray applications, spray 6 - 8 inches from surface. Avoid breathing spray). Treated surfaces must remain visibly wet for 5 minutes. Change this product out daily or when visibly dirty.

RESTROOM/BATHROOM

TOILET BOWL {AND URINAL} SANITIZATION: Pre-clean visibly soiled areas. Apply this product to exposed surfaces above the water line, including under the rim, with toilet [{brush} {mop}], cloth, {or} sponge, {or {mechanical spray device,} {{{hand pump} {coarse}} trigger spray device}. For sprayer application, spray 6 - 8 inches from surface. Avoid breathing spray). Brush or swab thoroughly. Allow surfaces to remain visibly wet for 5 minutes and flush.

BARBER/SALON (Not for use in CA)

FOR USE AS A SANITIZER OF {BARBER} {MANICURE} {NAIL} {SALON} INSTRUMENTS AND TOOLS: Immerse pre-cleaned barber/salon tools {such as combs, brushes, {plastic rollers,} razors, {{clipper and/or trimmer} blades,} {tweezers,} manicure/pedicure tools, scissors, and other salon instruments and tools} in this product for at least 5 minutes. Rinse thoroughly and dry before use. Change this product {out} daily or when visibly dirty.

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

FOR USE AS A {GENERAL} CLEANER {AND/OR DEODORIZER}: Apply this product to hard, non-porous surfaces. [{Rinse} {Wipe up excess liquid {with a paper towel}} {and} {or} {Allow to air dry}}.

GENERAL DEODORIZATION: To deodorize, apply this product to hard, non-porous surfaces. [{Rinse} {Wipe up excess liquid {with a paper towel}} {and} {or} {Allow to air dry}}.

AUTOMOTIVE USES: This product 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}} {and} {or} {Allow to air dry}}. (Not for use in CA.)

AIR FRESHENER: This product 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}} {and} {or} {Allow surface to air dry}}. (Not for use in CA.)

GLASS CLEANING {/DEODORIZING} DIRECTIONS: Use this product to clean and deodorize windows, mirrors, and glass surfaces. Use a coarse spray device. Spray 6 - 8 inches from surface. Avoid breathing spray. Rub with cloth, sponge, or towel. Change cloth, sponge, or towels frequently to avoid re-deposition of soil.

FOR ODORS CAUSED BY PETS: Use this product on rugs, floors, walls, tile, cages, crates, litter boxes, mats, floor coverings, or any surface soiled by a pet. Spray to eliminate odors from pets using a coarse spray device. Avoid breathing spray. [Wipe up excess liquid with a paper towel] and or Allow surface to air dry. (Not for use in CA.)

RESIDENTIAL/HOUSEHOLD USE

SANITIZATION OF EXTERIOR HOUSEHOLD SURFACES DIRECTIONS

Apply this product to sanitize hard, non-porous exterior surfaces such as vinyl, plastic, sealed concrete, painted or sealed woodwork, and sealed stucco. Surfaces to be treated include house siding, decks, patios, walkways, and driveways. One-half gal. of product will treat 200 - 300 sq. ft. of hard, non-porous surfaces.

APPLICATION: Pre-clean visibly soiled areas. Apply this product with a brush, mop, cloth, sponge, {auto scrubber,} {mechanical spray device,} {hand pump} {coarse} trigger spray device, {or with a low-pressure {(less than 60 psi)} airless sprayer} so as to wet surfaces thoroughly. For sprayer applications, spray 6 - 8 inches from surface. Avoid breathing spray. {If using a pressure washer with high-pressure spray to sanitize hard, non-porous surfaces, wear suitable respiratory protective equipment and protective eyewear to control exposure to spray.} Treated surfaces must remain visibly wet for 5 minutes.

ALTERNATE CONTAINER/DELIVERY SYSTEMS

{COARSE} 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.

STORAGE AND DISPOSAL

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

{PESTICIDE} STORAGE: Store only in original container. Keep this product under locked storage sufficient to make it inaccessible to children or persons unfamiliar with its proper use.

PESTICIDE DISPOSAL: Pesticide wastes may be hazardous. Improper disposal of excess pesticide, spray mixture or rinsate is a violation of Federal law. If these wastes cannot be disposed of by use according to label instructions, contact your State Pesticide or Environmental Control Agency, or the Hazardous Waste Representative at the nearest EPA Regional Office for guidance.

CONTAINER HANDLING:

(Note to Reviewer: One or more of the following paragraphs for Container Handling will be selected, depending on packaging use/type.)

{For residential/household use ONLY}

Non-refillable container. Do not reuse or refill this container. Offer for recycling if available or place in trash.

{For products with industrial, institutional, commercial use - May choose appropriate non-refillable/refillable statement.}

{For non-refillable containers equal to or less than 5 gal.}

Non-Refillable Container. Do not reuse or refill this container. 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. Drain for 10 seconds after the flow begins to drip. Follow Pesticide Disposal instructions for rinsate 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.

{For non-refillable containers greater than 5 gal.}

Non-Refillable Container. Do not reuse or refill this container. Triple rinse container {(or equivalent)} promptly after emptying. Triple rinse as follows: Fill the container ¼ full with water. Replace and tighten closures. Tip container on its side and roll it back and forth, ensuring at least one complete revolution, for 30 seconds. Stand the container on its end and tip back and forth several times. Turn the container over onto its other end and tip back and forth several times. Follow Pesticide Disposal instructions for rinsate 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.

{Refillable containers}

Refillable Container. Refill this container with this product 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. To clean the container before final disposal empty the remaining contents from this container into application equipment or a mix tank. Fill container about 10 percent full with water. Agitate vigorously or recirculate water with the pump for 2 minutes. Pour or pump rinsate into application equipment or rinsate collection system. Repeat this rinsing procedure two more times.

**PRECAUTIONARY STATEMENTS
ENVIRONMENTAL HAZARDS**

(If container is equal to or greater than 5 gal., the following statement must appear on the label.)

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

(If container is less than 5 gal., use the following as an alternate to the above statement.)

This product is toxic to fish, aquatic invertebrates, oysters, and shrimp.

{SPANISH ADVISORY STATEMENTS}

(Note to Reviewer: This statement is optional except when used on labels with agricultural uses.)

{SI USTED NO ENTIENDE LA ETIQUETA, BUSQUE A ALGUIEN PARA QUE SE LA EXPLIQUE A USTED EN DETALLE.
IF YOU DO NOT UNDERSTAND THE LABEL, FIND SOMEONE TO EXPLAIN IT TO YOU IN DETAIL.}

GRAPHICS AND ICONS

(Note to Reviewer: These are representative icons for use sites/application methods listed in the location/surfaces section of this label that may appear on the label with the appropriate directions for use, PPE, or package type.)

{Picture of Bathroom}	{Picture of Toilet}	{Picture of Urinal}	{Picture of Toilet Brush}
{Picture of Dishes}	{Picture of Three Compartment Sink}	{Picture of Mop and Bucket}	{Picture of Sink}
{Picture of Gloved Hand and Spray Bottle}	{Picture of Gloved Hand and Towel}	{Baby Drowning in Bucket Warning Graphic}	{Recycling Logo}
{Picture of Hard, Non-Porous Tables/Chairs}	{Made in USA Logo/Flag}		

(Note to Reviewer: The following may be used only if the supplemental registrant has obtained a Kosher/NSF/SQF listing. Allowed on back or side panel only.)

{Kosher Logo}

{NSF Logo}

{NSF Listed}

{(Insert 6-Digit NSF Listing Number Here)}

{SQF Certified logo}

{(Insert 5-digit SQF Certification Number here)}