

10324-110

UNITED STATES ENVIRONMENTAL PROTECTION AGENCY

5-5-2003

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



OFFICE OF  
PREVENTION, PESTICIDES  
AND TOXIC SUBSTANCES

MAY - 5 2003

Elizabeth Tannehill  
Regulatory Manager  
Mason Chemical Company  
721 Algonquin Rd.  
Arlington heights, IL 60005

Subject: Notification per PR Notice 98-10  
Maquat MQ615-SRTU  
EPA Reg. No. 10324 -110  
Application Dated: April 7, 2003  
Receipt Date: April 9, 2003

Dear Ms Elizabeth Tannehill,

This acknowledges receipt of your notification, submitted under the provision of PR Notice 98-10, FIFRA section 3 (c) 9.

**Proposed Notification**

- Additional marketing statements (page 2)  
" This product (formulation) is a one step (ready to use) disinfectant cleaner"  
" This product is an economical (ready to use) solution that can be used with a mop and bucket, trigger sprayer, or sponge"
- Change potable water rinse statements from "not required" to "not allowed" (pages 2,3,5, and 6)
- Correct spelling of mobile on page 5

**General Comments**

Based on a review of the material submitted, the following comments apply:

This application for notification is acceptable. A copy has been inserted in the file for future reference. Should you have any questions or comments concerning this letter, please contact Velma Noble at (703) 308-6233.

Sincerely,

*Velma Noble*  
Velma Noble

**CONCURRENCES**

YMBOL	7510(C)				Product Manager (31)	
URNAME	APeters				Regulatory Management Branch I	
ATE	4/24/03				Antimicrobial Division (7510C)	



Read instructions on reverse before completing form.

Form Approved, OMB No. 2070-0060, Approval expires 2-28-95

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United States  
Environmental Protection Agency  
Washington, DC 20460

Registration  
 Amendment  
 Other

OPP Identifier Number

### Application for Pesticide - Section I

1. Company/Product Number 10324-110	2. EPA Product Manager Noble	3. Proposed Classification <input checked="" type="checkbox"/> None <input type="checkbox"/> Restricted
4. Company/Product (Name) Maquat 615 SRTU	PM# 31	
5. Name and Address of Applicant (Include ZIP Code) Mason Chemical Company 721 W. Algonquin Rd. Arlington Heights, IL 60005 <input type="checkbox"/> Check if this is a new address	6. Expedited Review. In accordance with FIFRA Section 3(c)(3)(b)(i), my product is similar or identical in composition and labeling to: EPA Reg. No. _____ Product Name _____	

### Section - II

<input type="checkbox"/> Amendment - Explain below.	<input type="checkbox"/> Final printed labels in response to Agency letter dated _____
<input type="checkbox"/> Resubmission in response to Agency letter dated _____	<input type="checkbox"/> "Me Too" Application.
<input checked="" type="checkbox"/> Notification - Explain below.	<input type="checkbox"/> Other - Explain below.

**Explanation:** Use additional page(s) if necessary. (For section I and Section II.)

Add two new marketing statements (page 2).  
Change potable water rinse statements from "not required" to "not allowed" (pages 2, 3, 5 and 6).  
Correct spelling of "MOBILE" on page 5.

### Section - III

1. Material This Product Will Be Packaged In:				2. Type of Container	
Child-Resistant Packaging <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	Unit Packaging <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	Water Soluble Packaging <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	Metal <input checked="" type="checkbox"/> Plastic Glass Paper Other (Specify) _____		
* Certification must be submitted		If "Yes" Unit Packaging wgt.	No. per container	If "Yes" Package wgt	No. per container
3. Location of Net Contents Information <input checked="" type="checkbox"/> Label <input checked="" type="checkbox"/> Container		4. Size(s) Retail Container 1 qt., 1 gal., 5 gal., 55 gal.		5. Location of Label Directions <input checked="" type="checkbox"/> On Label	
6. Manner in Which Label is Affixed to Product <input checked="" type="checkbox"/> Lithograph <input checked="" type="checkbox"/> Paper glued <input checked="" type="checkbox"/> Stenciled			<input type="checkbox"/> Other _____		

### Section - IV

1. Contact Point (Complete items directly below for identification of individual to be contacted, if necessary, to process this application.)					
Name Elizabeth Tannehill		Title Regulatory Manager		Telephone No (Include Area Code) 847-290-1f21	
<b>Certification</b> I certify that the statements I have made on this form and all attachments thereto are true, accurate and complete. I acknowledge that any knowingly false or misleading statement may be punishable by fine or imprisonment or both under applicable law.					6. Date Application Received <b>(Stamp)</b>
2. Signature 		3. Title Regulatory Manager			
4. Typed Name Elizabeth Tannehill		5. Date 4/7/03			



# MASON CHEMICAL COMPANY

**"The Quaternary Specialists"**

This notification is consistent with the provisions of PR Notice 95-2 and EPA regulations at 40 CFR 152.46, and no other changes have been made to the labeling or the confidential statement of formula of this product. I understand that it is a violation of 18 U.S.C. Sec. 1001 to willfully make any false statement to EPA. I further understand that if this notification is not consistent with the terms of PR Notice 95-2 and 40 CFR 152.46, this product may be in violation of FIFRA and I may be subject to enforcement action and penalties under sections 12 and 14 of FIFRA.

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

**CAUTION, Keep Out of Reach of Children.** Causes moderate eye irritation. Avoid contact with eyes or clothing. Harmful if swallowed. Wash thoroughly with soap and water after handling.

*(If container is 5 gallons or more, the following statement must be used)*

**ENVIRONMENTAL HAZARD**

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

**PHYSICAL OR CHEMICAL HAZARDS**

Do not mix with oxidizers, anionic soaps and detergents

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

**STORAGE AND DISPOSAL**

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

**PESTICIDE STORAGE:** Do not store on side. Avoid creasing or impacting of side walls. Store in securely closed original container. Avoid storage at temperature extremes or in sunlight. Avoid shipping or storing below freezing. If product freezes, thaw at room temperature and shake gently to remix components. Use locked storage in an area that will prevent cross-contamination of other pesticides, fertilizer, food and feed. Store in locked area inaccessible to children.

*(Use the above statement for all container sizes.)*

**PESTICIDE DISPOSAL:** Wastes resulting from the use of this product may be disposed of on site or at an approved waste disposal facility.

**CONTAINER DISPOSAL:** *(Plastic containers)* Triple rinse (or equivalent), then offer for recycling or reconditioning or puncture and dispose of in a sanitary landfill or incineration, or if allowed by state and local authorities, by burning. If burned, stay out of smoke.

*(Glass containers)* Triple rinse (or equivalent). Then dispose of in a sanitary landfill or by other approved state and local procedures.

*(If container is 1 gallon or less, the following statement may be used in place of the pesticide disposal and container disposal statements above.)*

**CONTAINER DISPOSAL:** Do not reuse empty container. Replace cap and securely wrap original container in several layers of newspaper and discard container in trash.

# MAQUAT<sup>®</sup> 615 SRTU

Food Contact Surface Sanitizer, Disinfectant, Deodorizer, For Home, Institutional, Industrial, School, Dairy, Equine, Poultry/Turkey, Farm, Veterinary, Restaurant, Food Handling and Process Areas, Federally Inspected Meat and Poultry Plants, Bar and Institutional Kitchen Use and for Sanitizing Ice Machines.

**ACTIVE INGREDIENTS:**

Octyl Decyl Dimethyl Ammonium Chloride .....	0.01050%
Didecyl Dimethyl Ammonium Chloride.....	0.00525%
Dioctyl Dimethyl Ammonium Chloride.....	0.00525%
Alkyl (C <sub>14</sub> , 50%; C <sub>12</sub> , 40%; C <sub>16</sub> , 10%) dimethyl benzyl ammonium chloride.....	0.01400%

<b>INERT INGREDIENTS:</b> .....	99.96500%
<b>TOTAL</b> .....	100.00000%

**KEEP OUT OF REACH OF CHILDREN  
CAUTION**

See left panel for additional precautionary statements

**First Aid**

Have the product container or label with you when calling a poison control center or doctor, or going for treatment

**IF ON SKIN OR CLOTHING:** Take off contaminated clothing. Rinse skin immediately with plenty of water for 15-20 minutes. Call a poison control center or doctor for treatment advice.

**IF IN EYES:** Hold eye open and rinse slowly and gently with water for 15-20 minutes. Remove contact lenses, if present, after the first 5 minutes, then continue rinsing eye. Call a poison control center or doctor for treatment advice

**IF SWALLOWED:** Call a poison control center or doctor immediately for treatment advice. Have person sip a glass of water if able to swallow. Do not induce vomiting unless told to do so by a poison control center or doctor. Do not give anything by mouth to an unconscious person.

**NOTE TO PHYSICIAN:** Probable mucosal damage may contraindicate the use of gastric lavage.

**MASON CHEMICAL COMPANY**  
"THE QUATERNARY SPECIALISTS"

721 W. Algonquin Road  
Arlington Heights, IL 60005  
847-290-1621  
Toll Free:  
1-800-362-1855



E.P.A. Reg. No. 10324-110  
E.P.A. Est. No. 10324-IL-1

NET CONTENTS

BATCH NO

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This product contains no phosphorous.

This product maximizes labor results by effectively controlling odors.

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

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

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

This product (formulation) is a one step (ready to use) disinfectant cleaner.

✓ This product is an economical (ready to use) solution that can be used with a mop and bucket, trigger sprayers, or sponge.

This product is a versatile Disinfectant & Sanitizer for Veterinarian, Animal Care and Agricultural applications.

This product is a complete, chemically balanced disinfectant/sanitizer.

This product inhibits bacterial growth on moist surfaces and deodorizes by killing microorganisms that cause offensive odors.

This product is recommended for use as a sanitizer on dishes, glassware and as a non-medical disinfectant on hard, nonporous surface. A potable water rinse is not allowed when used as a sanitizer on food contact surfaces.

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

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

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

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

This product is recommended for use in household and commercial humidifiers. Use of this product will control a build-up of slime and unpleasant (malodors) odors.

Use this product to sanitize and disinfect non-porous salon/barber tools and instruments: combs, brushes, scissors, blades, and manicure instruments.

This product may be applied through automatic washing systems, immersion tanks, foaming apparatus, low-pressure sprayers.

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

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

This product is effective against household germs and odors by animal waste, septic tank or sewage backup, smoke and bathroom and kitchen odors.

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

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

This product provides long lasting freshness against tough (pet) odors such as odors from litter boxes and pet accidents

This product is an effective antimicrobial cleaner designed for use by wholesale and retail florists, shippers and green houses.

When used as directed, this product will disinfect hard, non-porous surfaces such as flower buckets, floors and walls of coolers, design and packing benches and counter tops.

This product may be relied on to deodorize coolers, buckets, garbage pails and other areas where obnoxious odors may develop.

Use This product to clean, disinfect and deodorize flower buckets, walls floors of coolers, shippers, greenhouse packing areas, garbage pails and other areas where obnoxious odors may develop.

This product may be used as a general purpose antimicrobial detergent in florist shops, wholesale florist, shippers, green house packing areas and other commercial floriculture places for efficient cleaning and antimicrobial action against certain bacteria which cause:

1. Plugging of stems with slime, which reduces uptake of water for various flowers including roses, chrysanthemums, gladioli and tulips.
2. Production of ethylene gas, which may injure blooms of the various sensitive flowers including carnations, snapdragons, some orchids, babies breath, sweet peas, freesia and alstroemeria.

Maquat 615 SRTU for use in:

- Housekeeping & janitorial rooms.
- Day care centers and nurseries, sick rooms
- Restaurants, restaurants and bars, bars, cafeterias, institutional kitchens, fast food operations and food storage areas.
- Supermarkets, convenience stores, retail and wholesale establishments, department stores, shopping malls, gift shops, video stores, bookstores, dressing rooms and laundries, photo copy centers, bicycle shops, auto repair centers
- Computer manufacturing sites, toy factories
- Food establishments, coffee shops, donut shops, bagel stores, pizza parlors, liquor stores
- Crime scenes and funeral homes, mortuaries
- Police stations, courthouses, municipal government buildings, prisons, jails, penitentiaries, correctional institutions, bus stations, train stations.
- Institutional facilities, laboratories, factories, business and office buildings, restrooms, hotels and motels and transportation terminals.
- Public restrooms, travel rest areas, shower rooms, shower stalls, bathrooms
- Hotel, motels, dormitories
- Kitchens, bathrooms and other household areas.
- Institutions, schools and colleges, churches, classrooms, community colleges, universities, athletic facilities and locker rooms, exercise rooms, gyms, gymnasiums

- Cosmetic manufacturing facilities, medical device manufacturing facilities, biotechnology firms, pharmaceutical manufacturing facilities
- Heath clubs, spas, tanning spas, tanning beds, massage/ facial salons, hair/nail/pedicure salons, barber/beauty shops, salons, tattoo parlors
- Museums, art galleries, post offices, performance/theater centers, banks, libraries, movie houses
- Recycling centers
- Camp grounds, play grounds, recreational facilities, picnic facilities, sports arenas, sports complexes
- Food processing plants, USDA inspected food-processing facilities, dairy farms, hog farms, equine farms, poultry and turkey farms and egg processing plants, meat/poultry processing plants, meat/poultry producing establishments, mushroom farms
- Fishery, Milk, Citrus, Ice Cream and Potato Processing Plants
- 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.
- Household and automotive garages, boats, ships, campers, trailers, mobile homes, cars, trucks, buses, trains, taxis and airplanes.
- Cruise lines, airline terminals, shipping terminals, public transportation
- Commercial florist and flower shops

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

- Food preparation and storage areas.
- Dishes, glassware, silverware, cooking utensils, plastic and other nonporous cutting boards, coolers, ice chests, refrigerator bins used for meat, vegetables, and eggs. Tupperware .
- Kitchen equipment such as food processors, blenders, cutlery and other utensils.
- Countertops, Sturppy machines, stovetops, sinks, appliances, refrigerators, ice machines.
- Glass, metal, stainless steel, glazed porcelain, glazed ceramic, fiberglass, granite, marble, plastic, chrome and vinyl.
- Enameled surfaces, painted woodwork, Formica , vinyl and plastic upholstery.
- Tables, chairs, desks, bed frames, lifts, washable walls, cabinets, doorknobs and garbage cans.
- Exhaust fans, refrigerated storage and display equipment, coils and drain pans of air conditioning and refrigeration equipment and heat pumps.
- Large inflatable nonporous plastic and rubber structures: animals, promotional items, moonwalk, slides, obstacle course play and exercise equipment
- Beer fermentation and holding tanks, bottling or pre-mix dispensing equipment.
- Citrus processing equipment and holding tanks.
- Picnic tables and outdoor furniture.
- Telephones and telephone booths

- Highchairs
- Drinking fountains.
- Shower stalls, shower doors and curtains, bathtubs and glazed tiles, chrome plated intakes, toilets, toilet bowl surfaces, urinals, portable toilets, porcelain tile and restroom fixtures.
- Kennels kennel runs, cages floors, conductive flooring.
- Dishes, silverware, glasses, cooking utensils and other similar size food processing equipment can be sanitized by immersion. NO POTABLE WATER RINSE ALLOWED.

This product has been authorized by the USDA as a sanitizer for all food contact surfaces.

This product has been cleared by the FDA in 21 CFR Section 178.1010 for use on food processing equipment, utensils, and other food – contact articles at a concentration of 150-400 ppm active.

This product meets AOAC Use – Dilution Test Standards for non-medical disinfectants.

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

This product meets AOAC efficacy standards for hard surface sanitizers.

Regular, effective cleaning and sanitizing of equipment utensils and work or dining surfaces which could harbor hazardous 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 disease organisms that may be 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 should be washed, rinsed with potable water and sanitized after each use and following any interruption of operation during which time contamination may have occurred.

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

#### DIRECTIONS FOR USE

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

**NOTE:** With spray applications cover or remove all food products. A fresh solution should be prepared at least daily or when use solution becomes visibly dirty. For heavily soiled areas, a preliminary cleaning is required.

**General Deodorization:** To deodorize, wet surfaces thoroughly, excess material should be wiped up or allowed 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

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soiled by a pet. Test a small inconspicuous area first. Blot problem area. Then follow directions for "General Deodorization".

#### GENERAL DISINFECTION

**General Disinfectant-Non-medical (schools, restaurants, food services, dairies, farm, beverage and food processing plants):** For hard non-porous surfaces such as walls, sinks, glazed tile, stove tops, glass mirrors and appliances. Apply this product with a cloth, mop, or mechanical sprayer as to thoroughly wet surfaces. Treated surfaces must remain wet for 10 minutes. Allow to air dry. Rinse food contact surfaces with potable water. Do not use on dishes, glasses or utensils.

For sprayer applications, use a coarse mist pump or trigger spray. Spray 6-8" from surface, then rub with brush, cloth or sponge. Do not breathe spray mist. For heavily soiled areas, a preliminary cleaning is required.

This product is bactericidal according to the AOAC Use Dilution Test method on hard inanimate surfaces modified in the presence of 5% organic serum.

**Disinfection of Barber/Salon Tools Directions:** Precleaned barber/salon tools (such as combs, brushes, razors, manicure/pedicure tools, clippers and scissors) can be disinfected by immersing in this solution. Completely immerse instruments and tools for at least 10 minutes. Rinse thoroughly and dry before use. Fresh solution should be prepared daily or more often if solution becomes cloudy or soiled.

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

**To disinfect food-processing premises:** (floors, walls and storage areas) Before using this product, food products and packaging materials must be removed from area or carefully protected. For heavily soiled areas, a pre-cleaning step is required. Apply solution with a mop, cloth, sponge or hand pump trigger sprayer so as to wet all surfaces thoroughly. For sprayer application use a coarse spray. Allow to remain wet for 10 minutes, then remove excess liquid. After use, all surfaces in the area must be thoroughly rinsed with potable water. Do not use on silver silverware, glasses or dishes.

**To disinfect food service establishment food contact surfaces:** (countertops, appliances, and tables) Before using this product food products and packaging materials must be removed from area or carefully protected. For heavily soiled areas, a pre-cleaning step is required. Apply solution with a mop, cloth, sponge or hand pump trigger sprayer so as to wet all surfaces thoroughly. For sprayer application use a coarse spray. Allow to remain wet for 10 minutes, then remove excess liquid and rinse the surface with potable water. Do not use on silver silverware, glasses, or dishes.

**For use on non-food contact surfaces as a general disinfectant in the brewery industry:** Follow the general disinfectant directions above.

**Disinfection of Poultry/Turkey Equipment, Swine Quarters, Animal Quarters and Kennels:** Prior to disinfection, remove all poultry, other animals and their feed from premises trucks, coops 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. Saturate surfaces with disinfecting solution for a period of 10 minutes. Immerse all halters, ropes and other types of equipment used in handling and restraining animals, as well as forks, shovels, and scrapers used for removing litter and manure.

After disinfection, 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:** For general disinfection saturate surfaces with disinfecting solution. Leave all treated surfaces exposed to solution for 10 minutes or more and allow to air dry. Apply to the following hard, non-porous surfaces: hatchers, setters, trays, racks, carts, sexing tables, delivery trucks and other hard surfaces. Leave treated surfaces wet for ten minutes or more. Rinse surfaces with potable water. Allow to air dry.

**VEHICLES:** Pre-clean all vehicles including mats, crates, cabs, and wheels with high pressure water and compatible detergent. Rinse with potable water. Saturate surfaces with disinfecting solution. For spray applications use a coarse spray device. Leave all treated surfaces exposed to solution for 10 minutes or more and allow to air dry.

#### DRESSING PLANT DISINFECTANT DIRECTIONS

Disinfect equipment, utensils, walls, loading platforms of poultry and animal dressing plants. Cover or remove all food and packaging material before disinfection. Remove gross soils. Saturate all surfaces and allow to soak for 10 minutes then rinse with potable water.

#### FARM PREMISE DISINFECTION DIRECTIONS

**For use in Equine, Dairy and Hog Farms:**

1. Remove all animals and feed from premises, vehicles and enclosures.
2. Remove all litter and manure from floors, walls and surfaces of barn, pens, chutes and other facilities and fixtures occupied or transversed by animals.
3. Empty all troughs, racks and other feeding and watering appliances.
4. Thoroughly clean all surfaces with soap or detergent and rinse with water.
5. Saturate all surfaces with the disinfecting solution for a period of 10 minutes.
6. Immerse all halters, ropes and other types of equipment used in handling and restraining animals as well as forks, shovels, scrapers used in removing litter and manure.
7. Ventilate buildings, cars, trucks, boats and other closed spaces. Do not house livestock or employ equipment until treatment has been absorbed, set and dried.
8. Thoroughly scrub all treated feed racks, mangers, troughs, automatic feeders, fountains and waterers with soap or detergent and rinse with potable water before reuse.

**Veterinary Clinics/Animal Life Science Laboratory/Pet Shop/Kennels/Breeding and grooming Establishment/Tack Shops Disinfection Directions:** For cleaning and disinfecting the following hard nonporous surfaces: Equipment, utensils, instruments, cages, kennels, stables, stalls and catteries. Remove all animals and feeds from premises, animal transportation vehicles, crates etc. Remove all litter, droppings and manure from floors, walls and surfaces of facilities occupied or transversed by animals. Thoroughly clean all surfaces with soap or detergent and rinse with water. Saturate surfaces with solution for a period of 10 minutes. Ventilate buildings and other closed spaces. Do not house animals or employ equipment until treatment has been absorbed, set or dried. Thoroughly scrub all treated feed racks, automatic feeders, waterers and other equipment that dispenses food or water with soap or detergent, and rinse with potable water before reuse.

**COMMERCIAL FLORIST USE DIRECTIONS:** To clean, disinfect and deodorize hard non-porous surfaces in one step.

Remove all leaves, petals, garbage and refuse. Pre-clean surfaces using pressurized water where possible. Apply use solution to hard (inanimate) non-porous surfaces thoroughly wetting surfaces as recommended and required, with a cloth, mop, brush, sponge or sprayer.

For heavily soiled areas, a preliminary cleaning is required.

For sprayer applications, use a coarse mist pump or trigger sprayer. Spray 6-8 inches from surface; rub with brush, sponge or cloth. Do not breathe spray mist.

Treated surfaces must remain wet for 10 minutes. Allow to air dry

Prepare a fresh solution at least daily or sooner if use solution becomes visibly dirty.

#### **SHOE BATH SANITIZER DIRECTIONS**

To prevent tracking harmful organisms into animal areas, and the packaging and storage areas of food plants, shoe baths containing one inch of freshly made sanitizing solution should be placed at all entrances to buildings, hatcheries and at all the entrances to the production and packaging rooms. Scrape waterproof shoes and place in this solution for 60 seconds prior to entering area. Change the sanitizing solution in the bath daily or sooner if solution appears dirty.

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

Preclean soiled instruments and tools. Completely immerse water safe nonporous instruments and tools in solution for at least 60 seconds. Rinse thoroughly and dry before use. Fresh solution should be prepared daily or more often if solution becomes cloudy or soiled.

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

**Dairy Cow Application Directions:** The udders, flanks and teats of dairy cows can be washed with this product. Use a fresh towel for each cow. Avoid contamination of wash solution by dirt and soil. Do not dip used towel back into wash solution. When solution becomes visibly dirty, discard and provide fresh solution.

#### **FOOD CONTACT SANITIZING DIRECTIONS**

**Sanitizing of Food Processing Equipment and Other Hard Surfaces in Food Processing Locations, Dairies, Restaurants and Bars Directions:** For sanitizing food processing equipment, dairy equipment, food utensils, dishes, silverware, glasses, sink tops, countertops, refrigerated storage and display equipment and other hard non-porous surfaces. **NO POTABLE WATER RINSE IS ALLOWED.**

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

To be used in the following areas: Food Service Establishments, Homes, Schools, Institutions, Industries, Meat/Poultry/Food Processing Plants, Dairies, Bars, Restaurants and Cafeterias to sanitize hard, nonporous food contact surfaces as listed and identified in this label.

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

Apply solution to precleaned, hard surfaces thoroughly wetting surfaces with a cloth, mop, sponge, sprayer or by immersion. For spray applications, use a coarse mist, pump or trigger sprayer. Spray 6 to 8 inches from surface, rub with brush, sponge, or cloth. Do not breathe spray mist. With spray applications cover or remove all food products. Surfaces should remain wet for at least 1 minute followed by adequate draining and air drying.

A fresh solution should be prepared at least daily or when use solution becomes visibly dirty. For mechanical application use solution may not be reused for sanitizing applications. **NO POTABLE WATER RINSE IS ALLOWED AFTER APPLICATION OF THE SANITIZING SOLUTION.**

Apply to sink tops, countertops, refrigerated storage and display equipment and other stationary hard surfaces by cloth or brush or mechanical spray device. **NO POTABLE WATER RINSE IS ALLOWED AFTER USE AS A SANITIZER.**

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

This Ready-to-Use sanitizer eliminates 99.999% of the of the following bacteria in 60 seconds in 500 ppm hard water (calculated as CaCO<sub>3</sub>) according to the AOAC Germicidal and Detergent Sanitizing Action of Disinfectants test.

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

*Salmonella enteritidis*  
*Shigella dysenteriae*  
*Staphylococcus aureus*  
*Yersinia enterocolitica*

**SANITIZATION FOOD CONTACT MOBILE SURFACES:** (glassware, utensils, cookware and dishware)

1. Scrape and pre-wash utensil, glassware, cookware, and dishware.
2. Wash with a good detergent.
3. Rinse with potable water.
4. Immerse all utensils for 1 minute or longer if specified by government sanitary code. (350 ppm active solution)
5. Place sanitized utensils on a rack or drain board to air dry. Do not rinse or wipe.

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

1. Remove all gross food particles and soil by pre-flush or pre-scrape.
2. Clean all surfaces thoroughly using a good detergent or cleaner. Tilt movable surfaces for proper drainage. Rinse with potable water.
3. Apply sanitizing solution. (350 ppm active solution)
4. Wet surfaces thoroughly for 1 minute.
5. Let surfaces drain and air dry. Do not rinse or wipe.
6. Fresh sanitizing solution should be prepared daily or more often if solution becomes diluted or soiled.

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When using this 350 ppm quaternary Ready-to-Use solution, sanitization of previously cleaned food contact surfaces. **NO POTABLE WATER RINSE IS ALLOWED.**

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

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

1. Scrape and pre-wash utensils and glasses whenever possible.
2. Wash with a good detergent or compatible cleaner.
3. Rinse with potable water.
4. Sanitize in a solution of this product. (350 ppm active quaternary). Immerse all utensils for at least two minutes or for contact time specified by governing sanitary code.
5. Place sanitized utensils on a rack or drain board to air-dry.

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

**Sanitizing of Food Processing Equipment (Ice Machines) and Other hard Surfaces In Food Contact Locations.** For sanitizing food processing equipment, dairy equipment, refrigerated storage and display equipment and other hard non-porous surfaces. Equipment and utensils must be thoroughly preflushed or prescraped and when necessary presoaked to remove gross food particles. No Potable Water Rinse is allowed.

1. Turn off refrigeration
2. Wash and rinse all surfaces thoroughly.
3. Apply a solution by mechanical spray, direct pouring or by recirculating through the system. Surfaces must remain wet for at least one minute followed by complete draining and drying. Fresh solution should be prepared for each cleaning. No potable water rinse is allowed when product is used as directed.
4. Return machine to service.

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

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

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

#### **DIRECTIONS FOR FOOD PROCESSING EQUIPMENT AND DAIRIES**

Equipment and utensils must be thoroughly preflushed or prescraped and when necessary presoaked to remove gross food particles. Clean and rinse equipment thoroughly, then apply sanitizing solution. Allow surface to remain wet for at least 60 seconds. Drain thoroughly before reuse. No potable water rinse is allowed.

#### **BEVERAGE DISPENSING EQUIPMENT SANITIZER DIRECTIONS**

For sanitizing of bottling or pre-mix dispensing equipment, after cleaning thoroughly rinse equipment with a potable water rinse. Fill equipment with solution. Allow solution to remain in equipment for at least 60 seconds, or until operations resume at which time the sanitizing solution should be drained from the system. To insure the removal of flavors, it is suggested that during changeover between products the

system should be clear, rinsed and flushed with the sanitizing solution for at least 1 minute. Drain thoroughly and allow to air dry before reuse. No potable water rinse allowed.

**FOR CONTINUOUS TREATMENT OF MEAT AND POULTRY OR FRUIT AND VEGETABLE CONVEYORS:** Remove gross food particles and excess soil by a pre-flush or pre-scrape, wash with a good detergent or compatible cleaner, rinse equipment thoroughly with potable water, then rinse equipment with a sanitizing solution. To sanitize the belt apply this product to conveyors with suitable feeding equipment. 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, coarse spray equipment, peelers, collators, slicers and saws with this product. Conveyor equipment should be free of product when applying this coarse spray.

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

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