

10324-110

11/10/2010

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UNITED STATES ENVIRONMENTAL PROTECTION AGENCY

NOV 10 2010

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

Subject: Maquat 615 SRTU
EPA Reg. No: 10324-110
Amendment Date: June 1, 2010
EPA Receipt Date: June 8, 2010

Dear Ms. Tannehill,

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

Proposed Amendment

- Addition of microorganisms, use directions and marketing claims

Conditions (Please revise the label as follow):

- 1) Revise page 2 by updating the page numbers on the "Table of Contents."
2) Add the following statement immediately following the heading "Organisms List" on page 2: "(Note to Reviewer: Brackets [ ] indicate that one option within the brackets must be used if that marketing statement is for use in the final label text. Each option within the brackets is enclosed in a set of parenthesis ( ).)"
3) On page 5 of the proposed label in the left column delete the term "germs" from the 4th and 5th statements from the bottom of the page. These are sanitizer claim which are not allowed to be used in conjunction with germ claims.
4) There are no AOAC efficacy standards for food contact sanitizers. There is an ASTM testing method. As such, delete the following incorrect claim on page 5: "[ (This product) (Product Name)] meets AOAC efficacy standards for hard non-porous (inanimate) (environmental) surfaces non-food contact sanitizers."

CONCURRENCES

Table with 8 columns and 3 rows. Rows are labeled SYMBOL, SURNAME, and DATE. The table is currently empty.

5) The Container Handling/Residue Removal section for refillable containers up to and including 5 gallons on page 18 is incorrect. Delete the "Triple rinse or equivalent." statement from this container disposal section. In addition, add the following text immediately after the statement: "Cleaning before refilling is the responsibility of the refiller. *To clean the container before final disposal, empty the remaining contents from this container and store for later disposal. Fill container 1/4 full with water. Replace and tighten closures. Tip container on its side and roll it back and forth, ensuring at least one complete revolution, for 30 seconds. Stand the container on its end and tip it back and forth several times. Store rinsate for later disposal. Repeat this procedure two more times. Then offer for recycling if available or puncture and dispose of in a sanitary landfill or by incineration.*"

#### General Comments

A stamped copy of the accepted labeling with conditions is enclosed. Submit 1 copy of your final printed label before distributing or selling the product bearing the revised labeling.

Submit and/or cite all data required for registration/reregistration of your product under FIFRA section 3 (c) (5) and section 4 (a) when the Agency requires all registrants of similar products to submit such data.

If the above conditions are not complied with, the registration will be subject to cancellation in accordance with FIFRA section 6 (e). Your release for shipment of the product bearing the amended labeling constitutes acceptance of these conditions. Should you have any questions concerning this letter, please contact Velma Noble at (703) 308-6233

Sincerely,



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

Enclosure: Stamped Label



**MASON CHEMICAL COMPANY**

**"The Quaternary Specialists"**

721 W. Algonquin Road | Arlington Heights, IL 60005 | 847-290-1621 or 800-362-1855

E.P.A. Reg. No. 10324-110

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

**MAQUAT® 615 SRTU**

Net Contents: ((Batch/Lot) No) (Manufacturing Date)

**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 larger the following statement must appear on the label.)*

**ENVIRONMENTAL HAZARD**

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

*(If container is equal to or less than 5 gallons use the following as an alternate to the above statement.)*

**ENVIRONMENTAL HAZARD**

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

**PHYSICAL OR CHEMICAL HAZARDS**

Do not use or store near heat or open flame.  
Do not mix with oxidizers, anionic soaps and detergents.

*(Note to Reviewer: It is NOT required to be on the label but is being requested by a customer.)*

**TRANSPORTATION INFORMATION**

DOT Hazard Class: Not Applicable  
DOT Proper Shipping Name: Not Applicable

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

ACCEPTED  
with COMMENTS  
in EPA Letter Dated:

NOV 10 2010  
Under the Federal Insecticide,  
Fungicide, and Rodenticide Act as  
amended, for the pesticide,  
registered under EPA Reg. No. 10324-110

Food Contact Surface Sanitizer, Cleaner, Disinfectant, Deodorizer, For Home, 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%

**INERT INGREDIENTS:** ..... 99.96500%

**TOTAL** ..... 100.00000%

**KEEP OUT OF REACH OF CHILDREN**

**CAUTION CUIDADO**

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

**First Aid**

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.

30x12

(Note to reviewer: The Table of Contents will not be on any label. This is for our customer's reference only. The page numbers will change when the label changes.)

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#### ORGANISM LIST

(Note: For reference use only. This is a list of all organisms covered by this label. Please see appropriate Directions for Use for proper use.)

**GENERAL DISINFECTION PERFORMANCE IN NON-MEDICAL FACILITIES (Households, Schools, Restaurants, Food Services, Dairies, Farm, Beverage and Food Processing Plants and Other Non-Medical Facilities):** [(This product) (Product Name)] is bactericidal according to the AOAC Use Dilution Test method on hard nonporous (inanimate) (environmental) surfaces modified in the presence of 5% organic serum against:

*Salmonella enterica* (ATCC 10708)  
*Staphylococcus aureus* (ATCC 6538)

**NON-FOOD CONTACT SANITIZING PERFORMANCE:** [(This product) (Product Name)] is an effective one-step sanitizer on hard, non-porous (inanimate) (environmental) surfaces against:

*Staphylococcus aureus* (ATCC 6538)  
*Klebsiella pneumoniae* (ATCC 4352)

**FOOD CONTACT SANITIZING PERFORMANCE:** [(This product) (Product Name)] was evaluated in water up to 500-ppm hardness and found to be an effective food-contact surface sanitizer against:

*Aeromonas hydrophila* (ATCC 23213)  
*Campylobacter jejuni* (ATCC 29428)  
*Clostridium perfringens-vegetative* (ATCC 13124)  
*Escherichia coli* (ATCC 11229)  
*Escherichia coli* O111:H8  
*Escherichia coli* O157:H7 (ATCC 35150)  
*Enterococcus faecalis* Vancomycin resistant (ATCC 51299)  
*Enterobacter sakazakii* (ATCC 29544)  
*Listeria monocytogenes* (ATCC 984)  
*Klebsiella pneumoniae* (ATCC 4352)

*Salmonella enterica* (ATCC 10708)  
*Salmonella enteritidis* (ATCC 4931)  
*Salmonella typhi* (ATCC 6539)  
*Shigella dysenteriae* (ATCC 9361)  
*Shigella sonnei* (ATCC 25931)  
*Staphylococcus aureus* (ATCC 6538)  
*Staphylococcus aureus* Methicillin Resistant (ATCC 33592)  
*Streptococcus pyogenes* (ATCC 12344)  
*Yersinia enterocolitica* (ATCC 23715)

#### MARKETING CLAIMS

[(Maquat® 615-SRTU) (This product) (Product Name)] is for use on hard, non-porous (inanimate) (environmental) surfaces in:

- Housekeeping & janitorial rooms.
- Day care centers and nurseries, sick rooms
- Restaurants, restaurants and bars, bars, kitchens, taverns, cafeterias, institutional kitchens, fast food operations and food storage areas.
- Supermarkets, convenience stores, retail and wholesale establishments, department stores, shopping malls, gift shops, video stores, bookstores, dressing rooms and laundries, photocopy 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, morgues, mortuaries, burial vaults, mausoleums, autopsy rooms, cadaver processing areas.
- Police stations, courthouses, correctional facilities, municipal government buildings, prisons, jails, penitentiaries, correctional institutions, bus stations, train stations.
- Factories, business and office buildings, restrooms, hotels and motels and transportation terminals, maintenance vehicles.
- Public restrooms, public facilities, waysides, travel rest areas, shower rooms, bathrooms, shower and bath areas.
- Hotel, motels, dormitories.
- Kitchens, bathrooms and other household areas.
- Homes (households), condos, apartments, vacation cottages, summer homes.
- Institutions, schools and colleges, commercial and industrial sites, churches, classrooms, community colleges, universities, athletic facilities and locker rooms, exercise rooms, exercise facilities, gyms, gymnasiums, fieldhouses.
- Cosmetic manufacturing facilities, medical device manufacturing facilities, biotechnology firms, pharmaceutical manufacturing facilities, warehouses.
- Health clubs, spas, tanning salons, tanning spas, massage/facial salons, hair/nail/pedicure salons, barber/beauty shops, salons, tattoo parlors. (Not for use on needles or other skin piercing instruments)
- Museums, art galleries, post offices, performance/theater centers, banks, libraries, movie houses, bowling alleys.
- Recycling centers.

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- Campgrounds, playgrounds, recreational facilities, picnic facilities, sports arenas, sports complexes.
- Food (preparation) (and) (storage) areas.
- Food processing plants, USDA inspected food-processing facilities, federally inspected meat and poultry plants, farms, dairy farms, hog farms, equine farms, poultry and turkey farms and egg processing plants, meat/poultry processing plants, meat/poultry producing establishments, mushroom farms, rendering plants, canneries, caterers, bakeries, meat packing plants, hide and leather processing plants.
- Fishery, Milk, Citrus, Wine, Fruit, Vegetable, Ice Cream and Potato Processing Plants and beverage plants.
- Tobacco plant premise and equipment.
- Veterinary clinics, animal life science laboratories, animal laboratories, animal research centers, animal quarantine areas, animal holding areas, equine farms, kennels, dog/cat (animal) kennels, animal breeding facilities, breeding and grooming establishments, pet animal quarters, zoos, pet shops, tack shops, washing areas, and other animal care facilities.
- Household and automotive garages, boats, ships, barges, watercraft, campers, RV's, trailers, mobile homes, cars, automobiles, trucks, delivery trucks, boxcars, tankers, tank trucks, buses, trains, taxis and airplanes, helicopters.
- Cruise lines, cruise ships, airline terminals, airports, shipping terminals, public transportation, transportation terminals.
- Commercial florist and flower shops.
- Basements, cellars, bedrooms, attics, living rooms, and porches.

[(This product) (Product Name) (Maquat® 615-SRTU)] [(when used as directed) (can be used) (is formulated to disinfect) (is formulated for use)] on (washable) hard, non-porous (inanimate) (environmental) surfaces such as:

- Food preparation and storage areas.
- Dishes, glassware, silverware, cooking utensils, eating utensils, plastic and other non-porous cutting boards, plastic and other non-porous chopping blocks, coolers, ice chests, refrigerator bins used for meat, vegetables, fruit and eggs, Tupperware®.
- Kitchen equipment such as food processors, blenders, cutlery, trash compactors and other utensils.
- Countertops(counters), countertop laminates, Slurry® machines, stovetops (stoves), sinks (bathroom, kitchen), tub surfaces, appliances, refrigerators, ice machines, microwave ovens, shelves, racks and carts.
- Interior hard, non-porous surfaces of water softeners, reverse osmosis units, ice machines, water coolers, water holding tanks and pressure tanks.
- Beer fermentation and holding tanks, bottling or pre-mix dispensing equipment.
- Citrus processing equipment and holding tanks.
- Wine processing equipment and holding tanks.
- Dishes, silverware, glasses, cooking utensils, eating utensils and other similar size food processing equipment can be sanitized by immersion.
- Tobacco plant equipment.

- Drinking fountains and breakrooms.
- Highchairs.
- Exhaust fans, refrigerated storage and display equipment, coils and drain pans of air conditioning and refrigeration equipment and heat pumps.
- Kennel runs, cages, kennel/cage floors, conductive flooring.
- Hatchers, setters, trays, racks, egg flats, walls, floors, ceilings, chick boxes, egg cases, vans and trash containers.
- Hair clippers, cutting implements, plastic rollers, washable nail files.
- Shower stalls, shower doors and curtains, bathtubs and glazed tiles, chrome plated intakes, toilets, toilet seats, toilet bowls, toilet bowl surfaces, urinals, empty diaper pails, portable and chemical toilets and latrine buckets, vanity tops, glazed porcelain, glazed tile and restroom fixtures, bathroom fixtures.
- Windows and mirrors.
- Tables, chairs, desks, folding tables, workstations, bed frames, lifts, washable walls, cabinets, doorknobs and garbage cans/pails, trash barrels, trash cans, trash containers, cuspidors and spittoons.
- Sealed foundations, steps, plumbing fixtures, finished baseboards and windowsills.
- Glass, laminated surfaces, metal, stainless steel, glazed porcelain, glazed ceramic, fiberglass, sealed granite, sealed marble, plastic (such as polycarbonate, polyvinylchloride, polystyrene or polypropylene), sealed limestone, sealed slate, sealed stone, sealed terra cotta, sealed terrazzo, chrome and vinyl, Plexiglass®, vanity tops.
- Enameled surfaces, painted (finished) woodwork, Formica®, vinyl and plastic upholstery, washable wallpaper.
- Large inflatable, non-porous plastic and rubber structures such as animals, promotional items, moonwalks, slides, obstacle course play and exercise equipment.
- Hard, non-porous (inanimate) (environmental) surfaces of picnic tables and outdoor furniture or Non-wooden Picnic tables and outdoor furniture except cushions and wood frames. (Note: Only one statement will be used on label.)
- Playground equipment.
- Wrestling and gymnastic mats, athletic training tables, physical therapy tables, exercise equipment.
- Automobile interiors.
- Telephones and telephone booths.
- Humidifier water tanks.

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

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

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

Easy to Use. (675-55)

Economy size. (To be used on applicable container)

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

Cleans without bleaching. (675-55)

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

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

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

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

Use (This product) (Product Name) on finished floors, high speed burnished floors, conductive flooring, washable walls, tables, chairs, bathroom bowls, sinks, basins, shower stalls, tubs, glazed tiles, toilet, countertops, stove tops, exterior surfaces of appliances and refrigerators, cabinets, garbage cans, outdoor furniture (except cushions and wood frames), desks, telephones, door knobs and handles, and glass surfaces including windows and mirrors.

(This product) (Product Name) meets AOAC Use – Dilution Test Standards for non-medical disinfectants.

Disinfects, cleans, and deodorizes the following hard, non-porous inanimate surfaces: floors, walls, (non-medical) metal surfaces, (non-medical) stainless steel surfaces, glazed porcelain, plastic surfaces (such as polypropylene, polystyrene, etc.).

[(This product) (Product Name)] [(is designed for use) (Use daily)] on (the following) hard, non-porous (inanimate) environmental surfaces: vinyl, painted surfaces, plastic (surfaces), glazed ceramic, glazed porcelain, chrome, stainless steel, aluminum, brass, copper, laminated surfaces and baked enamel surfaces associated with floors, walls, ceilings, tables, chairs, countertops, telephones, fixtures, glazed tile, toilets (toilet bowls), urinals, sinks found in food establishments, (restaurants), (commercial kitchens) & restrooms, shower rooms and locker rooms (areas) – any washable (food and non-food contact) surface where disinfection is required. [(This product) (Product Name)]'s non-dulling formula eliminates the time and labor normally required for rinsing. Do not use (This product) (Product Name) to clean or disinfect glasses, dishes, utensils or interior surfaces of appliances.

- Neutral (Neutral pH).
- Disinfects (Disinfectant).
- Cleans (Cleaner).
- Deodorizes (Deodorizer).

(This product) (Product Name) is a complete, chemically balanced disinfectant/sanitizer.

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

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

[(This product) (Product Name)] can be applied through automatic washing systems, immersion tanks, foaming apparatus, low-pressure sprayers. Follow manufacturers' instructions when using this equipment.

Antibacterial.

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

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

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

[(This product) (Product Name)] is for use as a disinfectant on hard, non-porous (inanimate) (environmental) surfaces.

Kills (99.9% of) (any disinfection organism listed) (above) (below) (on hard, non-porous (inanimate) (environmental) surfaces). (5813-91)

Kills (99.9% of) (common) (household) (institutional) (kitchen) bacteria (on (the) floor(s)). (5813-91)

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

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

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

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

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

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

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

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

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

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

For use in [(automated dilution systems) (automated) (dilution systems) (Dilution System trade name)]. (1839-167)

Contains no fragrances.

This product contains no fragrances.

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## Fragrance-Free

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

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

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

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

Effective sanitizer in the presence of soils.

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

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

Effective sanitizer in the presence of 5% serum contamination.

Sanitizes kitchen surfaces (bathroom surfaces and floors).

Non-Food Contact Surface Sanitizer.

Food Contact Surface Sanitizer.

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

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

[(This product) (Product Name)] has been cleared by the EPA in 40CFR180.940(a) and (c) for use on hard non-porous (inanimate) (environmental) food processing equipment, utensils, and other hard non-porous (inanimate) (environmental) food - contact articles at a concentration of 150-350 ppm active.

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

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

[(This product) (Product Name)] is a (RTU) (ready to use) sanitizer for hard nonporous non-food contact surfaces according to the method for Sanitizers - Non-Food Contact Surfaces, modified in the presence of 5% organic serum in 3 minutes against:

[(This product) (Product Name)] is an effective (RTU) (ready-to-use) non-food contact sanitizer against the following on hard non-porous (inanimate) (environmental) surfaces:

*Staphylococcus aureus*

*Klebsiella pneumoniae*

For use in:

Federally inspected meat and poultry plants on all hard, non-porous (inanimate) (environmental) surfaces in inedible product processing areas, non-processing areas and/or exterior areas. All surfaces must be thoroughly rinsed with potable water.

Federally inspected meat and poultry plants as a floor and wall cleaner for use in all departments. Food products and packaging material must be removed from the room or carefully protected. All surfaces must be thoroughly rinsed with potable water.

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

[(This product) (Product Name)] is for use as a disinfectant on hard, non-porous (inanimate) (environmental) surfaces and as a sanitizer on dishes, glassware and utensils, public eating places, dairy processing equipment, and food processing equipment and utensils.

[(This product) (Product Name)] is for use as a sanitizer on dishes, glassware and as a non-medical disinfectant on hard, nonporous surface.

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

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

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

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

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

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

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

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

To prevent cross contamination, kitchenware and food contact surfaces of equipment must be washed, rinsed with potable water and sanitized after each use and following any interruption of operation during which time contamination may have occurred.

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

[(This product) (Product Name)] cleans by removing dirt, grime and food soils in food preparation and processing areas. Its non-abrasive formula will not [(harm) (scratch)]

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surfaces. It cleans, disinfects and eliminates odors leaving surfaces smelling clean and fresh. Use where odors are a problem.

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

[(This product) (Product Name)] is a versatile Disinfectant & Sanitizer for Veterinarian, Veterinary Practice, Animal Care and Agricultural and Farm Premise applications.

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

[(This product) (Product name)] has been designed for veterinarians, animal groomers, hair stylists, barbers and beauticians, for use in disinfecting and maintaining clippers. It acts as a bactericide while also cleaning. Regular use will help to maintain blades that operate with reduced friction and with smoother clipping action. Will help to prolong equipment life. [(This product) (Product Name)] is designed for use in pet salons, barber and beauty shops. When used as directed it will disinfect metal clipper blades as well as many other hard, non-porous (inanimate) (environmental) surfaces.

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

Eliminates odors caused by bacteria (and) (mildew) (and) (non-fresh foods).

[(This product) (Product Name)] is for non-scratch cleaning of showers and tubs, shower doors and shower curtains, fixtures and toilet bowls.

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

[(This product) (Product Name)] is a (concentrated) non-acid (bowl and) bathroom cleaner, which cleans, disinfects and deodorizes. It cleans, disinfects and deodorizes surfaces by killing many odor-causing microorganisms and mold and mildew. [(Its non-abrasive formula is designed for use) (Use daily)] on hard, non-porous (inanimate) (environmental) restroom surfaces: glazed ceramic (restroom) tile, glazed porcelain, chrome, stainless steel and plastic surfaces associated with floors, walls, fixtures, toilets, urinals, sinks, shower rooms and locker rooms.

[(This product) (Product Name)] is for use in work areas such as tool rooms and garages for odor control and light duty cleaning.

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

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

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

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

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

[(This product) (Product Name)] is specially formulated to effectively eliminate offensive odors caused by mold and mildew.

[(This product) (Product Name)] is effective against odors caused by animal waste, septic tank or sewage backup, smoke, bathroom and kitchen odors.

[(This product) (Product Name)] is for use in household and commercial humidifiers. Use (of (this product) (Product Name)) will control unpleasant [(malodors) (odors)].

Humidifier Bacteria-Algae treatment is a bacteriostat which can control the build-up of bacteria and algae in water tanks of portable, (evaporative) humidifiers. (1839-120) (Not for use in CA)

[(This product) (Product Name)] is a ((RTU) (ready-to-use)) cleaner and [(deodorant) (odor counteractant) (odor-neutralizer)] designed for [(general cleaning), (and) (disinfecting), (deodorizing) on hard, non-porous (inanimate) (environmental) surface]

[(This product) (Product Name) (This formulation)] is a one step (ready to use) disinfectant and cleaner.

(This product) (Product Name) cleans, disinfects and deodorizes surfaces by killing odor causing microorganisms. Its non-abrasive formula is designed for use on (restroom surfaces): glazed ceramic (restroom) tile, glazed porcelain, chrome, stainless steel and plastic surfaces associated with floors, walls, fixtures, toilets, urinals, sinks, shower rooms, and locker rooms.

Kills odor causing bacteria in the [(kitchen) (bathroom)].

[(Malodor Activity) (Odor) (Counteractancy)] – [(eliminates) (destroys)] odors and odor-causing bacteria on hard nonporous (inanimate) (environmental) surfaces in restroom areas, behind and under sinks and counters, and storage areas (and other hard nonporous (inanimate) (environmental) surfaces) where bacterial growth can cause malodors.

Cleans everyday kitchen messes.

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

One-step cleaner.

Cleans and shines.

Will not harm most surfaces. For a cleaner, fresher household. Removes stains. Removes dirt. Non-staining. Clear formula.

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

Floor cleaner.

[(This product) (Product Name)] provides effective cleaning strength that will not dull most metal-interlock floor finishes, and does not require a rinse prior to recoat.

[(This product) (Product Name)] is formulated to provide effective cleaning strength that will not dull high gloss floor finishes with repeated use.

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

[(This product) (Product Name)] is a multi-surface cleaner, deodorizer and disinfectant. Use on windows, mirrors, and other non-food contact glass surfaces.

For use in households.

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

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

[(This product) (Product Name)] is an effective antimicrobial cleaner designed for use by wholesale and retail florists, shippers and green houses.

When used as directed, [(this product) (Product Name)] will disinfect hard, non-porous (inanimate) (environmental) surfaces such as flower buckets, floors and walls of coolers, design and packing benches, and countertops.

[(This product) (Product Name)] can be relied on to deodorize coolers, buckets, garbage pails and other areas where obnoxious odors develop.

Use (this product) (Product Name) to clean, disinfect and deodorize flower buckets, walls and floors of coolers, shippers, greenhouse packing areas, garbage pails and other areas where obnoxious odors develop.

[(This product) (Product Name)] can be used as a general purpose antimicrobial detergent in florist shops, wholesale florist, shippers, greenhouse packing areas and other commercial floriculture places for efficient cleaning and antimicrobial action against certain bacteria which cause: (Not for use in California.)

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 can injure blooms of the various sensitive flowers including carnations, snapdragons, some orchids, baby's breath, sweet peas, freesia and alstroemeria.

Use (on) (to clean and disinfect) non-porous athletic mats, wrestling mats, gymnastic mats, exercise equipment and training tables.

### DIRECTIONS FOR USE

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

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

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

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

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

OR

Before use in federally inspected meat and poultry food processing plants and dairies, food products and packaging materials must be removed from room or carefully protected.

OR

Before using [(this product) (Product Name)], food products and packaging materials must be removed from the room or carefully protected.

**GENERAL DISINFECTION PERFORMANCE IN NON-MEDICAL FACILITIES (Households, Schools, Restaurants, Food Services, Dairies, Farms, Beverage and Food Processing Plants and Other Non-Medical Facilities):** With a 10-minute contact time, [(this product) (Product Name)] is bactericidal according to the AOAC Use Dilution Test method on hard non-porous (inanimate) (environmental) surfaces modified in the presence of 5% organic serum against:

*Salmonella enterica* (ATCC 10708)

*Staphylococcus aureus* (ATCC 6538)

**NON-FOOD CONTACT SANITIZING PERFORMANCE:** [(This product) (Product Name)] is an effective one-step sanitizer with a 3-minute contact time against the following on hard non-porous (inanimate) (environmental) surfaces:

*Staphylococcus aureus* (ATCC 6538)

*Klebsiella pneumoniae* (ATCC 4352)

**GENERAL DISINFECTION PERFORMANCE IN NON-MEDICAL FACILITIES (Households, Schools, Restaurants, Food Services, Dairies, Farms, Beverage and Food Processing Plants and Other Non-Medical Facilities):** For heavily soiled areas, a preliminary cleaning is required. For disinfecting hard non-porous surfaces (inanimate) (environmental) surfaces such as walls, sinks, glazed tile, stove tops, glass mirrors and appliances, apply [(this product) (Product Name)] with a brush, cloth, mop, sponge, auto scrubber, mechanical spray device ((hand pump) coarse pump or trigger spray device) or by immersion as to thoroughly wet surfaces. For spray applications, spray 6-8 inches from surface. Do not breathe spray. Treated surfaces must remain wet for 10 minutes. (Rinse) (Wipe up excess liquid) (Allow to air dry). Change cloth, sponge or towels frequently to avoid redeposition of soil. Do not use as a disinfectant on dishes, glasses or utensils.

**CLEANING AND DISINFECTION:** For heavily soiled areas, a pre-cleaning step is required. For all general cleaning and disinfection, use [(this product) (Product name)]. Apply to hard nonporous (inanimate) (environmental) surfaces using a brush, sponge, cloth, mop, auto scrubber or mechanical spray device ((hand pump) coarse pump or trigger spray device) or by immersion so as to thoroughly wet surface. For sprayer applications, spray 6-8 inches from surface. Do not breathe spray. Rub with brush, cloth, or sponge. Allow surfaces to remain wet for 10 minutes. [(Rinse) (Wipe up excess liquid (with a paper towel)) (Allow to air dry)]. Change cloth, sponge or towels frequently to avoid redeposition of soil.

### FOR USE AS A ONE-STEP CLEANER/DISINFECTANT:

1. Pre-clean heavily soiled areas.
2. Apply [(this product) (Product name)] to hard, non-porous (inanimate) (environmental) surfaces using a sponge, brush, cloth, mop, auto scrubber or mechanical spray device ((hand pump) coarse pump or trigger spray device) or by immersion. For spray applications, spray 6-8 inches from surface. Do not breathe spray.
3. Rub with brush, cloth, or sponge.
4. To disinfect, all surfaces must remain wet for ten (10) minutes.
5. [(Rinse) (Wipe up excess liquid (with a paper towel)) (Allow to air dry)].
6. Change cloth, sponge or towels frequently to avoid redeposition of soil.

**TO SANITIZE (AND DEODORIZE):** For heavily soiled areas, a preliminary cleaning is required. Apply [(sanitizer) (this product) (Product name)] to hard, non-porous (inanimate) (environmental) non-food contact surfaces, thoroughly wetting as required. Apply with a brush, cloth, mop, sponge, auto scrubber or mechanical spray device

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((hand pump) coarse pump or trigger spray device) or by immersion. For sprayer applications, spray 6-8 inches from surface. Do not breathe spray. Rub with brush, cloth, or sponge. Let stand for 3 minutes. [(Rinse) (Wipe up excess liquid (with a paper towel)) (Allow to air dry)]. Change cloth, sponge or towels frequently to avoid redeposition of soil.

### FOOD PROCESSING PREMISES

**DIRECTIONS FOR FOOD PROCESSING PLANTS:** For use on non-food contact hard nonporous (inanimate) (environmental) surfaces such as floors, walls, tables, garbage cans and disposal areas. Follow the **GENERAL DISINFECTION PERFORMANCE IN NON-MEDICAL FACILITIES (Households, Schools, Restaurants, Food Services, Dairies, Farms, Beverage and Food Processing Plants and Other Non-Medical Facilities)** use directions.

**DIRECTIONS FOR FOOD STORAGE AREAS:** For use on non-food contact hard nonporous (inanimate) (environmental) surfaces such as shelves, floors, walls and tables. Follow the **GENERAL DISINFECTION PERFORMANCE IN NON-MEDICAL FACILITIES (Households, Schools, Restaurants, Food Services, Dairies, Farms, Beverage and Food Processing Plants and Other Non-Medical Facilities)** use directions.

#### FOR USE AS A CLEANER/DISINFECTANT IN FOOD PROCESSING PLANTS:

1. For heavily soiled areas, thoroughly clean surface prior to disinfecting.
2. Apply [(this product) (Product name)] evenly over hard nonporous (inanimate) (environmental) surfaces using a brush, cloth, mop, sponge, auto scrubber or mechanical spray device ((hand pump) coarse pump or trigger spray device) or by immersion. Be sure to wet all surfaces thoroughly. For spray applications, spray 6-8 inches from surface. Do not breathe spray. Rub with brush, cloth, or sponge.
3. Allow product to remain on surface for ten (10) minutes.
4. [(Wipe with clean cloth, sponge or paper towel) (Wipe up excess liquid (with a paper towel))]. Change cloth, sponge or towels frequently to avoid redeposition of soil.
5. When disinfecting food contact surfaces used for food preparation, rinse surfaces thoroughly with potable water. [(This product) (Product Name)] must not be used to clean the following surfaces: utensils, glassware, dishes or interior surfaces of processing equipment.

**TO DISINFECT FOOD-PROCESSING AND TOBACCO PREMISES:** For heavily soiled areas, a pre-cleaning step is required. For use on floors, walls, storage areas and other hard nonporous (inanimate) (environmental) surfaces, apply ((this product) (Product Name)) with a brush, mop, cloth, sponge, auto scrubber or mechanical spray device ((hand pump) coarse pump or trigger spray device) or by immersion so as to wet all surfaces thoroughly. For spray applications, spray 6-8 inches from surface. Rub with brush, cloth, or sponge. Allow surface to remain wet for 10 minutes. [(Then remove excess liquid (with a paper towel) and rinse the surface with potable water) (After use, all surfaces in the area must be thoroughly rinsed with potable water)]. Change cloth, sponge or towels frequently to avoid redeposition of soil.

#### TO DISINFECT FOOD SERVICE ESTABLISHMENT FOOD CONTACT SURFACES:

For heavily soiled areas, a pre-cleaning step is required. For use on countertops, exterior surfaces of appliances, tables and other hard nonporous (inanimate) (environmental) surfaces, apply ((this product) (Product name)) with a brush, mop, cloth, sponge, auto scrubber or mechanical spray device ((hand pump) coarse pump or trigger spray device) or by immersion so as to wet all surfaces thoroughly. For sprayer applications, spray 6-8 inches from surface. Rub with brush, cloth, or sponge. Allow

surface to remain wet for 10 minutes. [(Wipe with clean cloth, sponge or paper towel) (Wipe up excess liquid (with a paper towel)) (Then remove excess liquid)]. [(Rinse the surface with potable water) (After use, all surfaces in the area must be thoroughly rinsed with potable water)]. Change cloth, sponge or towels frequently to avoid redeposition of soil.

**FOR USE ON NON-FOOD CONTACT SURFACES AS A DISINFECTANT IN THE BREWERY INDUSTRY:** Follow the [(**DIRECTIONS FOR FOOD PROCESSING PLANTS**) (**FOR USE AS A CLEANER/ DISINFECTANT IN FOOD PROCESSING PLANTS**) (**TO DISINFECT FOOD-PROCESSING AND TOBACCO PREMISES**)] use directions.

**DISINFECTING POTATO STORAGE AREA AND EQUIPMENT:** Remove all potatoes prior to disinfection of potato storage area and equipment. Follow the [(**DIRECTIONS FOR FOOD PROCESSING PLANTS**) (**FOR USE AS A CLEANER/DISINFECTANT IN FOOD PROCESSING PLANTS**) (**TO DISINFECT FOOD-PROCESSING AND TOBACCO PREMISES**)] use directions.

#### MUSHROOM FARM INDUSTRY USE DIRECTIONS

**Site Preparation:** The first step in any ongoing sanitation program must be the removal of gross contamination and debris. This may be accomplished by using a shovel, broom, or vacuum, depending on the area to be disinfected.

**Disinfection:** For heavily soiled areas, preclean first. Use [(this product) (Product name)] to wet all hard nonporous (inanimate) (environmental) surfaces thoroughly. Treated surfaces must be allowed to remain wet for 10 minutes. Let air-dry. Prepare a fresh solution for each use.

**DO NOT APPLY TO THE MUSHROOM CROP, COMPOST OR CASING.** Rinse treated surfaces with potable water before they contact the crop, compost or casing.

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

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

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

#### FOOD CONTACT AND TOBACCO PROCESSING EQUIPMENT SANITIZING DIRECTIONS

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

Before use as a sanitizer in public eating places and dairies, food products and packaging materials must be removed from the room or carefully protected. Prior to application, remove gross food particles and soil by a pre-flush or pre-scrape and when necessary, presoak. Then thoroughly wash or flush objects with a good detergent or

compatible cleaner, followed by a potable water rinse before application of the sanitizing solution.

**FOOD CONTACT SANITIZING PERFORMANCE:** [(This product) (Product name) (This Ready-to-Use sanitizer)] eliminates 99.999% of the following bacteria on hard non-porous (inanimate) (environmental) surfaces in (60 seconds) (1 minute) in 500 ppm hard water (calculated as CaCO<sub>3</sub>) according to the AOAC Germicidal and Detergent Sanitizing Action of Disinfectants test:

<i>Aeromonas hydrophila</i> (ATCC 23213)	<i>Salmonella enterica</i> (ATCC 10708)
<i>Campylobacter jejuni</i> (ATCC 29428)	<i>Salmonella enteritidis</i> (ATCC 4931)
<i>Clostridium perfringens-vegetative</i> (ATCC 13124)	
<i>Escherichia coli</i> (ATCC 11229)	<i>Salmonella typhi</i> (ATCC 6539)
<i>Escherichia coli O157:H7</i> (ATCC 35150)	<i>Shigella dysenteriae</i> (ATCC 9361)
<i>Escherichia coli O111:H8</i>	<i>Shigella sonnei</i> (ATCC 25931)
<i>Enterococcus faecalis</i> Vancomycin resistant (ATCC 51299)	<i>Staphylococcus aureus</i> (ATCC 6538)
<i>Enterobacter sakazakii</i> (ATCC 29544)	<i>Staphylococcus aureus</i> Methicillin Resistant (ATCC 33592)
<i>Listeria monocytogenes</i> (ATCC 984)	<i>Streptococcus pyogenes</i> (ATCC 12344)
<i>Klebsiella pneumoniae</i> (ATCC 4352)	<i>Yersinia enterocolitica</i> (ATCC 23715)

[(This product) (Product Name)] is effective with a 1-minute contact time as a food-contact surface sanitizer in water up to 500-ppm hardness against *Escherichia coli* and *Staphylococcus aureus*.

[(This product) (Product name) (This sanitizer)] fulfills the criteria of Appendix F of the Grade A Pasteurized Milk, Ordinance 1978 Recommendations of the U.S. Public Health Services in waters up to 500-ppm of hardness calculated as CaCO<sub>3</sub> when evaluated by the AOAC Germicidal and Detergent Sanitizer Method against *Escherichia coli* and *Staphylococcus aureus*.

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

**SANITIZATION:** When used for sanitization of previously cleaned hard nonporous (inanimate) (environmental) food equipment or food contact items, **NO POTABLE WATER RINSE** is allowed.

**[(TO SANITIZE IMMOBILE HARD NONPOROUS (INANIMATE) (ENVIRONMENTAL) ITEMS) (SANITIZATION FOOD CONTACT IMMOBILE SURFACES)]** (such as tanks, chopping blocks, countertops, refrigerated storage, display equipment, food processing equipment, tables, picnic tables, appliances, stovetops and food work areas):

1. Apply [(sanitizing solution) (this product) (Product name)] with a cloth, brush, sponge, auto scrubber or mechanical spray device ((hand pump) coarse pump or trigger spray device). For spray applications, spray 6 to 8 inches from surface. Do not breathe spray.
2. Rub with brush, sponge, or cloth.  
(Allow surface to remain wet) (Surfaces must remain wet) (Wet surfaces thoroughly) for at least [(60 seconds) (one minute)]. - Hotel Contact time.
4. [(Let surfaces drain) (Drain the use-solution from the surface) (Drain thoroughly before reuse) (Thoroughly drain (non-immersed) (all sanitized) articles) (Allow sanitized surfaces to adequately drain before contact with food) (and then air dry)].
5. [(NO POTABLE WATER RINSE IS ALLOWED) (A potable water rinse is not allowed) (Do not rinse)] ((after use as a sanitizer) (after application of the sanitizing solution) (following the use of ((this product) (Product Name)) as a sanitizer) (on previously cleaned hard, non-porous (inanimate) (environmental) surfaces)

(provided that the surfaces are adequately drained before contact with food so that little or no residue remains)).

6. Change cloth, sponge or towels frequently to avoid redeposition of soil.
7. **FOR MECHANICAL OPERATIONS:** This solution can be used once for sanitizing and re-used for cleaning.

**[(SANITIZATION FOOD CONTACT MOBILE SURFACES) (TO SANITIZE MOBILE HARD NONPOROUS (INANIMATE) (ENVIRONMENTAL) ITEMS)]** (such as glassware, utensils, cookware and dishware, glasses and eating utensils):

1. Immerse all utensils in ((this product) (Product Name)) for at least [(1 minute) (60 seconds) or longer if specified by government sanitary code]], making sure to immerse completely.
2. [(Remove items) (Remove immersed items from solution) (Drain the use-solution from the surface) (Place sanitized utensils on a rack or drain board) (Thoroughly drain (immersed) (all sanitized) articles) (Allow sanitized surfaces to adequately drain before contact with food) (and then air dry)].
3. [(NO POTABLE WATER RINSE IS ALLOWED) (A potable water rinse is allowed) (Do not rinse)] ((after use as a sanitizer) (after application of the sanitizing solution) (following the use of ((this product) (Product Name)) as a sanitizer) (on previously cleaned hard, non-porous (inanimate) (environmental) surfaces) (provided that the surfaces are adequately drained before contact with food so that little or no residue remains)).
4. **FOR MECHANICAL OPERATIONS:** This solution can be used once for sanitizing and re-used for cleaning.

#### **PUBLIC EATING PLACES/DAIRY PROCESSING**

**FOR PUBLIC EATING PLACES, DAIRY PROCESSING EQUIPMENT AND FOOD PROCESSING EQUIPMENT AND UTENSILS:** Apply ((this product) (Product name)) to pre-cleaned, hard nonporous (inanimate) (environmental) food contact surfaces, thoroughly wetting surfaces with a brush, cloth, mop, sponge, auto scrubber, mechanical spray device ((hand pump) coarse pump or trigger spray device) or by immersion. For spray applications, spray 6 to 8 inches from surface. Do not breathe spray. Rub with brush, sponge, or cloth. [(Allow surface to remain wet) (Surfaces must remain wet)] for at least [(1 minute) (60 seconds) (one minute)]. [(Remove items) (Remove immersed items from solution followed by adequate draining) (Let surface drain) (Drain the use-solution from the surface) (Drain thoroughly before reuse) (Place sanitized utensils on a rack or drain board) (Thoroughly drain (immersed) (non-immersed) (all sanitized) articles) (Allow sanitized surfaces to adequately drain before contact with food) (and then air dry)]. [(NO POTABLE WATER RINSE IS ALLOWED) (A potable water rinse is not allowed) (Do not rinse)] ((after use as a sanitizer) (after application of the sanitizing solution) (following the use of ((this product) (Product Name)) as a sanitizer) (on previously cleaned hard, non-porous (inanimate) (environmental) surfaces) (provided that the surfaces are adequately drained before contact with food so that little or no residue remains)). Change cloth, sponge or towels frequently to avoid redeposition of soil. For mechanical application, use solution must not be reused for sanitizing applications.

**SANITIZING OF FOOD PROCESSING EQUIPMENT AND OTHER HARD NONPOROUS (INANIMATE) (ENVIRONMENTAL) FOOD CONTACT SURFACES IN FOOD PROCESSING LOCATIONS, MEAT PLANTS, DAIRIES, BAKERIES, CANNERIES, BEVERAGE PLANTS, RESTAURANTS AND BARS DIRECTIONS:** For sanitizing pre-cleaned food processing equipment, dairy equipment, food utensils, dishes, silverware, eating utensils, glasses, sink tops, countertops, refrigerated storage and display equipment and other hard, non-porous (inanimate) (environmental) food

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contact surfaces, apply ((this product) (Product name)) with a cloth, brush, sponge, mop, auto scrubber, mechanical spray device ((hand pump) coarse pump or trigger spray device) or by immersion, thoroughly wetting surfaces. For spray applications, spray 6 to 8 inches from surface. Do not breathe spray. Rub with brush, sponge, or cloth. Dishes, silverware, glasses, cooking utensils, eating utensils and other similar size food processing equipment must be sanitized (by immersion). [(Allow surface to remain wet) (Surfaces must remain wet)] for at least [((1 minute) (60 seconds) (one minute))]. [(Remove items) (Remove immersed items from solution followed by adequate draining) (Let surfaces drain) (Drain the use-solution from the surface) (Drain thoroughly before reuse) (Place sanitized utensils on a rack or drain board) (Thoroughly drain (immersed) (non-immersed) (all sanitized) articles) (Allow sanitized surfaces to adequately drain before contact with food) (and then air dry)]. [(NO POTABLE WATER RINSE IS ALLOWED) (A potable water rinse is not allowed) (Do not rinse)] ((after use as a sanitizer) (after application of the sanitizing solution) (following the use of ((this product) (Product Name)) as a sanitizer) (on previously cleaned hard, non-porous (inanimate) (environmental) surfaces) (provided that the surfaces are adequately drained before contact with food so that little or no residue remains)). Change cloth, sponge or towels frequently to avoid redeposition of soil. For mechanical application, use solution must not be reused for sanitizing applications.

**DIRECTIONS FOR SANITIZING FOOD CONTACT SURFACES IN PUBLIC EATING PLACES, DAIRY PROCESSING EQUIPMENT AND FOOD PROCESSING EQUIPMENT AND UTENSILS, AND FOOD CONTACT ARTICLES REGULATED BY 40CFR sec 180.940(a):**

1. Sanitize pre-cleaned hard nonporous (inanimate) (environmental) articles using [(this product) (Product name)]. Articles that can be immersed in solution must remain in solution for [(60 seconds) (1 minute)]. Articles too large for immersing must be thoroughly wetted for [(60 seconds) (1 minute)] by rinsing, spraying or swabbing.
2. [(Remove items) (Remove immersed items from solution followed by adequate draining) (Let surfaces drain) (Drain the use-solution from the surface) (Drain thoroughly before reuse) (Place sanitized utensils on a rack or drain board) (Thoroughly drain (immersed) (non-immersed) (all sanitized) articles) (Allow sanitized surfaces to adequately drain before contact with food) (and then air dry)].
3. [(NO POTABLE WATER RINSE IS ALLOWED) (A potable water rinse is not allowed) (Do not rinse)] ((after use as a sanitizer) (after application of the sanitizing solution) (following the use of ((this product) (Product Name)) as a sanitizer) (on previously cleaned hard, non-porous (inanimate) (environmental) surfaces) (provided that the surfaces are adequately drained before contact with food so that little or no residue remains)).
4. For mechanical application, use solution must not be reused for sanitizing applications:

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

1. Thoroughly wash equipment and utensils in a hot detergent solution. Rinse utensils and equipment thoroughly with potable water.
2. Sanitize equipment and utensils by immersion in [(this product) (Product Name)] for at least [(60 seconds) (1 minute)] at a temperature of 75°F.
3. For equipment and utensils too large to sanitize by immersion, apply [(this product) (Product Name)] by rinsing, spraying or swabbing until thoroughly wetted for [(60 seconds) (1 minute)].
4. [(Remove items) (Remove immersed items from solution followed by adequate draining) (Let surfaces drain) (Drain the use-solution from the surface) (Drain

thoroughly before reuse) (Place sanitized utensils on a rack or drain board) (Thoroughly drain (immersed) (non-immersed) (all sanitized) articles) (Allow sanitized surfaces to adequately drain before contact with food) (and then air dry)].

5. [(NO POTABLE WATER RINSE IS ALLOWED) (A potable water rinse is not allowed) (Do not rinse)] ((after use as a sanitizer) (after application of the sanitizing solution) (following the use of ((this product) (Product Name)) as a sanitizer) (on previously cleaned hard, non-porous (inanimate) (environmental) surfaces) (provided that the surfaces are adequately drained before contact with food so that little or no residue remains)).
6. For mechanical application, use solution must not be reused for sanitizing applications.

**WISCONSIN STATE DIVISION OF HEALTH**

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

1. Scrape and pre-wash hard nonporous utensils and glasses whenever possible.
2. Wash with a good detergent or compatible cleaner.
3. Rinse with potable water.
4. Sanitize in (this product) (Product name). Immerse all utensils for at least [(one minute) (60 seconds)] or for contact time specified by governing sanitary code. For equipment and utensils too large to sanitize by immersion, apply ((this product) (Product Name)) by rinsing, spraying or swabbing until thoroughly wetted for [(60 seconds) (one minute)].
5. Place sanitized utensils on a rack or drain board to air-dry.

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

**DIRECTIONS FOR RESTAURANT AND BAR SANITIZER**

For sanitizing pre-cleaned hard nonporous (inanimate) (environmental) dishes, glassware, silverware, eating utensils, and cooking utensils, cookware and dishware, [(immerse in) (saturate using)] [(this product) (Product Name)]. [(Allow surface to remain wet) (Surfaces must remain wet)] for at least [((1 minute) (60 seconds) (one minute))]. [(Remove items) (Remove immersed items from solution followed by adequate draining) (Let surfaces drain) (Drain the use-solution from the surface) (Drain thoroughly before reuse) (Place sanitized utensils on a rack or drain board) (Thoroughly drain (immersed) (non-immersed) (all sanitized) articles) (Allow sanitized surfaces to adequately drain before contact with food) (and then air dry)]. [(NO POTABLE WATER RINSE ALLOWED) (A potable water rinse is not allowed) (Do not rinse)] ((after use as a sanitizer) (after application of the sanitizing solution) (following the use of ((this product) (Product Name)) as a sanitizer) (on previously cleaned hard, non-porous (inanimate) (environmental) surfaces) (provided that the surfaces are adequately drained before contact with food so that little or no residue remains)). Change cloth, sponge or towels frequently to avoid redeposition of soil. For mechanical application, use solution must not be reused for sanitizing applications.

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

1. Turn off refrigeration *(Note: Use this direction only if applicable)*
2. Unit must be washed with a compatible detergent and rinsed with potable water before sanitizing. *(Note: Use this direction only if applicable)*

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

**SANITIZATION OF INTERIOR HARD, NON-POROUS SURFACES OF ICE MACHINES, WATER COOLERS, WATER HOLDING TANKS AND PRESSURE TANKS**

**Ice Machines** – Sanitization must occur after initial installation, after the machine is serviced and periodically during its use.

1. Shut off incoming water line to machine.
2. Unit must be washed with a compatible detergent and rinsed with potable water before sanitizing.
3. Circulate [(this product) (Product name)] through machine making sure to wet all hard nonporous (inanimate) (environmental) surfaces and allow a minimum contact of [(60 seconds) (1 minute)].
4. [(Drain thoroughly before reuse) (Thoroughly drain) (Allow sanitized surfaces to adequately drain before contact with (food) (liquid)) (and then air dry)].
5. [(NO POTABLE WATER RINSE IS ALLOWED) (A potable water rinse is not allowed) (Do not rinse)] ((after use as a sanitizer) (after application of the sanitizing solution) (following the use of ((this product) (Product Name)) as a sanitizer) (on previously cleaned hard, non-porous (inanimate) (environmental) surfaces) (provided that the surfaces are adequately drained before contact with (food) (liquid) so that little or no residue remains)).
6. Return machine to normal operation.

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

1. Shut off incoming water line.
2. [(Units) (Tanks)] must be washed with a compatible detergent and rinsed with potable water before sanitizing.
3. Apply or circulate (if possible) (this product) (Product name) to wet all hard nonporous (inanimate) (environmental) surfaces [(and allow) (for)] a minimum contact of [(one minute) (60 seconds)].
4. [(Drain thoroughly before reuse) (Thoroughly drain) (Allow sanitized surfaces to adequately drain before contact with (food) (liquid)) (and then air dry)].
5. [(NO POTABLE WATER RINSE IS ALLOWED) (A potable water rinse is not allowed) (Do not rinse)] ((after use as a sanitizer) (after application of the sanitizing solution) (following the use of ((this product) (Product Name)) as a sanitizer) (on previously cleaned hard, non-porous (inanimate) (environmental) surfaces) (provided that the surfaces are adequately drained before contact with (food) (liquid) so that little or no residue remains)).
6. Return to service by opening incoming water lines.

**DIRECTIONS FOR FOOD PROCESSING EQUIPMENT AND DAIRIES**

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

**FOOD PROCESSING EQUIPMENT AND UTENSILS**

**FOR FOOD PROCESSING EQUIPMENT AND UTENSILS IN FOOD PROCESSING FACILITIES:** Apply ((this product) (Product name)) to pre-cleaned, hard, non-porous (inanimate) (environmental) surfaces thoroughly wetting surfaces with a brush, cloth, mop, sponge, auto scrubber, mechanical spray device ((hand pump) coarse pump or trigger spray device) or by immersion. For spray applications, spray 6 to 8 inches from surface. Rub with brush, sponge, or cloth. Do not breathe spray. [(Allow surface to remain wet) (Surfaces must remain wet)] for at least [(1 minute) (60 seconds) (one minute)]. [(Remove items) (Remove immersed items from solution followed by adequate draining) (Let surfaces drain) (Drain the use-solution from the surface) (Drain thoroughly before reuse) (Place sanitized utensils on a rack or drain board) (Thoroughly drain (immersed) (non-immersed) (all sanitized) articles) (Allow sanitized surfaces to adequately drain before contact with food) (and then air dry)]. [(NO POTABLE WATER RINSE IS ALLOWED) (A potable water rinse is not allowed) (Do not rinse)] ((after use as a sanitizer) (after application of the sanitizing solution) (following the use of ((this product) (Product Name)) as a sanitizer) (on previously cleaned hard, non-porous (inanimate) (environmental) surfaces) (provided that the surfaces are adequately drained before contact with food so that little or no residue remains)). Change cloth, sponge or towels frequently to avoid redeposition of soil. For mechanical application, use solution must not be reused for sanitizing applications.

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

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

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rinse)] ((after use as a sanitizer) (after application of the sanitizing solution) (following the use of ((this product) (Product Name)) as a sanitizer) (on previously cleaned hard, non-porous (inanimate) (environmental) surfaces) (provided that the surfaces are adequately drained before contact with food so that little or no residue remains)). Change cloth, sponge or towels frequently to avoid redeposition of soil. For mechanical application, use solution must not be reused for sanitizing applications.

#### **DIRECTIONS FOR SANITIZING FOOD CONTACT SURFACES OF FOOD PROCESSING EQUIPMENT AND UTENSILS, AS REGULATED**

**BY 40CFR sec 180.940(c):**

1. Sanitize articles using (this product) (Product Name). Articles that can be immersed in solution must remain in solution for [(1 minute) (60 seconds)]. Articles too large for immersing must be thoroughly wetted by rinsing, spraying or swabbing for [(60 seconds) (1 minute)].
2. [(Remove items) (Remove immersed items from solution followed by adequate draining)].
3. [(Let surfaces drain) (Drain the use-solution from the surface) (Drain thoroughly before reuse) (Place sanitized utensils on a rack or drain board) (Thoroughly drain (immersed) (non-immersed) (all sanitized) articles) (Allow sanitized surfaces to adequately drain before contact with food) (and then air dry)].
4. [(NO POTABLE WATER RINSE IS ALLOWED) (A potable water rinse is not allowed) (Do not rinse)] ((after use as a sanitizer) (after application of the sanitizing solution) (following the use of ((this product) (Product Name)) as a sanitizer) (on previously cleaned hard, non-porous (inanimate) (environmental) surfaces) (provided that the surfaces are adequately drained before contact with food so that little or no residue remains)). Change cloth, sponge or towels frequently to avoid redeposition of soil.
5. For mechanical application, use solution must not be reused for sanitizing applications.

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

For sanitizing of hard non porous (inanimate) (environmental) bottling or pre-mix dispensing equipment after cleaning thoroughly rinse equipment with cold or lukewarm potable water. Fill equipment with (this product) (Product Name). [(Allow surface to remain wet) (Surfaces must remain wet)] for at least [(1 minute) (60 seconds) (one minute)] or until operations resume at which time the sanitizing solution must be drained from the system. To insure the removal of flavors during changeover between products, the system must be cleaned, rinsed and flushed with the sanitizing solution for at least [(60 seconds) (1 minute)]. [(Drain the use-solution from the surface) (Drain thoroughly before reuse) (Thoroughly drain (all sanitized) articles) (Allow sanitized surfaces to adequately drain before contact with liquid) (and then air dry)]. [(NO POTABLE WATER RINSE IS ALLOWED) (A potable water rinse is not allowed) (Do not rinse)] ((after use as a sanitizer) (after application of the sanitizing solution) (following the use of ((this product) (Product Name)) as a sanitizer) (on previously cleaned hard, non-porous (inanimate) (environmental) surfaces) (provided that the surfaces are adequately drained before contact with liquid so that little or no residue remains)). For mechanical application, use solution must not be reused for sanitizing applications

#### **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) (Product Name). The solution must be warmer than the eggs, but not to exceed 130°F. Wet eggs thoroughly and allow solution to drain. Eggs sanitized with [(this product) (Product Name)] must be subjected to a potable water rinse only if they are to be broken immediately for use in the manufacture of egg

products. Eggs must be reasonably dry before casing or breaking. [(Do not reuse the solution for sanitizing eggs) (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 CONVEYORS:** To sanitize the [(conveyor) (belt) (equipment) (line)], apply ((this product) (Product Name)) to conveyors with suitable feeding equipment. Do not allow this solution to be sprayed directly on food. Controlled volumes of sanitizer are applied to return portion of conveyor through nozzles so located as to permit maximum drainage of sanitizer from equipment and to prevent puddles on top of belt. During interruptions in operation, apply solution using coarse spray equipment to peelers, collators, slicers and saws, and other nonporous conveyor equipment. Allow surfaces to remain wet for at least [(60 seconds) (1 minute)]. Conveyor equipment must be free of product when applying this coarse spray.

**FOR SANITIZING IN FISHERIES, MILK, CITRUS, WINE, POTATO & ICE CREAM and BEVERAGE PROCESSING PLANTS:** For use as a sanitizer on conveyor belts, follow the **FOR TREATMENT OF MEAT AND POULTRY OR FRUIT AND VEGETABLE CONVEYORS** directions. For directions to reduce or eliminate odors on the equipment in the processing area, follow the [(FOR FOOD PROCESSING EQUIPMENT AND UTENSILS IN FOOD PROCESSING FACILITIES directions) (DIRECTIONS FOR FOOD PROCESSING EQUIPMENT AND UTENSILS (AS REGULATED BY) (40CFR sec 180.940(c)) (DIRECTIONS FOR FOOD PROCESSING EQUIPMENT AND UTENSILS (AS REGULATED BY) (40CFR sec 180.940(c)) (BEVERAGE DISPENSING EQUIPMENT SANITIZER DIRECTIONS)]. Also, for directions for reducing bacteria associated with condensation on equipment and pipes, follow the **BEVERAGE DISPENSING EQUIPMENT SANITIZER DIRECTIONS**.

**GLOVE DIP SANITIZER DIRECTIONS:** To prevent cross contamination from area to area in animal areas and the packaging and storage areas of food plants, [(dip) (soak)] pre-washed (plastic, latex or other synthetic rubber) non-porous gloved hands into a suitable clean container that contains enough of [(this product) (Product name)] to cover the gloved area for at least [(one minute) (60 seconds)]. [(NO POTABLE WATER RINSE IS ALLOWED) (DO NOT RINSE)]. Change the sanitizing solution in the bath at least daily or when solution appears visibly [(soiled) (dirty)]. **Do not let sanitizing solution come into contact with exposed skin.**

**GLOVE SPRAY SANITIZER DIRECTIONS:** **Gloves must be sanitized before wearing.** To prevent cross contamination from area to area in animal areas and the packaging and storage areas of food plants, spray pre-washed (plastic, latex or other synthetic rubber) gloves with enough of (this product) (Product name) to cover the gloves. **Do not let sanitizing solution come into contact with the exposed skin.** Apply prior to [(usage) (wearing)] using a coarse spray device, completely covering all glove surfaces and allow gloves to remain wet for at least [(one minute) (60 seconds)]. Let air dry thoroughly before wearing gloves. **NO POTABLE WATER RINSE IS ALLOWED.**

#### **ANIMAL PREMISES**

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

Prior to use (of (this product) (Product Name)), cover or remove all food and packaging material before disinfection and remove all animals 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

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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.

**SITE PREPARATION:** The first step in any on-going sanitation program must be the removal of gross contamination and debris. This can be accomplished using a shovel, broom, or vacuum depending on the area to be disinfected. The efficacy of even the most efficient germicidal cleaner is reduced in the presence of heavy organic matter. Once the heavy debris is eliminated thoroughly clean all surfaces with soap or detergent and rinse with water.

**GENERAL APPLICATION USE DIRECTIONS:** [(Saturate with) (Use) (Apply)] [(this product) (Product name)] on hard nonporous (inanimate) (environmental) surfaces so as to wet thoroughly. Apply by cloth, mop, brush, sponge, auto scrubber or mechanical spray device ((hand pump) coarse pump or trigger spray device) or by immersion. For spray applications, spray 6-8 inches from surface. Do not breathe spray. Rub with brush, cloth, or sponge. Allow surfaces to remain wet for a period of 10 minutes. Immerse all halters, and other types of hard nonporous (inanimate) (environmental) equipment used in handling and restraining animals, as well as forks, shovels, and scrapers used for removing litter and manure in the use solution. Ventilate buildings, coops 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, 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. Change cloth, sponge or towels frequently to avoid redeposition of soil.

**VETERINARY CLINICS/ANIMAL LIFE SCIENCE LABORATORY/ANIMAL CARE FACILITIES/ANIMAL RESEARCH CENTERS/ANIMAL LABORATORY/ANIMAL QUARANTINE AREAS/ANIMAL BREEDING FACILITIES/ZOOS/PET SHOP/ANIMAL HUSBANDRY/KENNELS/BREEDING AND GROOMING ESTABLISHMENTS/TACK SHOPS DISINFECTION DIRECTIONS:** For cleaning and disinfecting (the following) hard, non-porous (inanimate) (environmental) surfaces ((in the following (premises) (areas to be treated)) ((such as) equipment, utensils, instruments, cages, kennels, stables, stalls and catteries, and other hard-nonporous (inanimate) (environmental) surfaces)), [(saturate with) (Use) (Apply)] [(this product) (Product name)] so as to wet thoroughly. Apply by cloth, mop, brush, sponge, auto scrubber or mechanical spray device ((hand pump) coarse pump or trigger spray device) or by immersion. For spray applications, spray 6-8 inches from surface. Do not breathe spray. Rub with brush, cloth, or sponge. Allow surfaces to remain wet for a period of 10 minutes. Immerse all halters and other types of hard, non-porous (inanimate) (environmental) equipment used in handling and restraining animals as well as forks, shovels, scrapers used in removing litter and manure in the use solution. 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 treated equipment that dispenses food or water with soap or detergent, and rinse with potable water before reuse. Change cloth, sponge or towels frequently to avoid redeposition of soil.

**DRESSING PLANT AND RENDERING PLANT DISINFECTANT DIRECTIONS (RENDERING PLANT/DRESSING PLANT DISINFECTANT (VIRUCIDE\*) DIRECTIONS):** [(Saturate with) (Use) (Apply)] [(this product) (Product name)] on-hard nonporous (inanimate) (environmental) surfaces (such as walls, floors, loading platforms, and other hard nonporous (inanimate) (environmental) surfaces) in poultry and animal dressing plants so as to wet thoroughly. Apply by cloth, mop, brush, sponge,

auto scrubber or mechanical spray device ((hand pump) coarse pump or trigger spray device) or by immersion. For spray applications, spray 6-8 inches from surface. Do not breathe spray. Rub with brush, cloth, or sponge. Surfaces must remain wet for 10 minutes then thoroughly rinsed with potable water before operations are resumed. Change cloth, sponge or towels frequently to avoid redeposition of soil.

#### FOR USE IN EQUINE, DAIRY AND HOG FARMS:

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- Saturate all hard nonporous (inanimate) (environmental) surfaces (such as floors, walls, cages and other washable hard, non-porous (environmental) (inanimate) surfaces) with ((this product) (Product name)) so as to wet thoroughly.
  - Apply by cloth, mop, brush, sponge, auto scrubber or mechanical spray device ((hand pump) coarse pump or trigger spray device) or by immersion. For spray applications, spray 6-8 inches from surface. Do not breathe spray. Rub with brush, cloth, or sponge. For smaller surfaces, use a trigger spray bottle to spray all surfaces with solution.
  - Immerse all halters and other types of equipment used in handling and restraining animals as well as forks, shovels and scrapers used in removing litter and manure.
  - Allow all surfaces to remain wet for a period of 10 minutes.
  - Ventilate buildings, cars, trucks, boats and other closed spaces. Do not house livestock or employ equipment until treatment has been absorbed, set or dried.
  - Thoroughly scrub all treated feed racks, mangers, troughs, automatic feeders, fountains and waterers and other treated equipment with soap or detergent and rinse with potable water before reuse. Change cloth, sponge or towels frequently to avoid redeposition of soil.

#### FOR USE IN EQUINE, DAIRY AND HOG FARMS:

- [(Saturate with) (Use) (Apply)] ((this product) (Product name)) to all hard nonporous (inanimate) (environmental) surfaces.
- Apply by cloth, mop, brush, sponge, auto scrubber or mechanical spray device ((hand pump) coarse pump or trigger spray device) or by immersion. For spray applications, spray 6-8 inches from surface. Do not breathe spray.
- Immerse all halters and other types of equipment used in handling and restraining animals as well as forks, shovels, scrapers used in removing litter and manure.
- Allow all surfaces to remain wet for a period of 10 minutes
- Ventilate buildings, cars, trucks, boats and other closed spaces. Do not house livestock or employ equipment until treatment has been absorbed, set and dried.
- Thoroughly scrub all treated feed racks, mangers, troughs, automatic feeders, fountains and waterers and other treated equipment with soap or detergent and rinse with potable water before reuse.
- Change cloth, sponge or towels frequently to avoid redeposition of soil.

#### POULTRY (AND SWINE) PREMISE SANITATION SITE PREPARATION

**Site Preparation:** The first step in any on-going sanitation program must be the removal of gross contamination and debris. This can be accomplished using a shovel, broom, or vacuum depending on the area to be disinfected. The efficacy of even the most efficient germicidal cleaner is reduced in the presence of heavy organic matter. Once the heavy debris is eliminated thoroughly clean all surfaces with soap or detergent and rinse with water.

**DISINFECTION OF POULTRY/TURKEY EQUIPMENT, SWINE QUARTERS, LIVESTOCK FARMS, EQUINE QUARTERS, ANIMAL QUARTERS AND KENNELS DIRECTIONS:** [(Use) (Saturate with) (Apply)] ((this product) (Product name)) to hard nonporous (inanimate) (environmental) surfaces. Apply by cloth, mop, brush, sponge, auto scrubber or mechanical spray device ((hand pump) coarse pump or trigger spray device) or by immersion. For spray applications, spray 6-8 inches from surface. Do not

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breathe spray. Allow surfaces to remain wet for 10 minutes. Immerse all halters and other types of hard nonporous (inanimate) (environmental) equipment used in handling and restraining animals, as well as forks, shovels, and scrapers used for removing litter and manure. After application, ventilate buildings, coops and other closed spaces. Do not house poultry or other animals or employ equipment until treatment has been absorbed, set or dried. Thoroughly scrub [(all treated equipment) (feed racks, mangers, troughs, automatic feeders, fountains and waterers and other treated equipment)] which may contact food and water with soap or detergent and rinse with potable water before reuse. Change cloth, sponge or towels frequently to avoid redeposition of soil.

**HATCHERIES:** Apply ((this product) (Product name)) to hard, non-porous (inanimate) (environmental) surfaces such as hatcher, setters, trays, racks, egg flats, walls, floors, ceilings, chickboxes, egg cases, trash containers, carts, sexing tables, delivery trucks, vans and other hard non-porous (inanimate) (environmental) surfaces. Apply by cloth, mop, brush, sponge, auto scrubber or mechanical spray device ((hand pump) coarse pump or trigger spray device) or by immersion. For spray applications, spray 6-8 inches from surface. Do not breathe spray. Leave all treated surfaces (exposed to solution) (wet) for 10 minutes or more. Rinse treated surfaces with potable water before reuse. Allow surface to air dry. Change cloth, sponge or towels frequently to avoid redeposition of soil.

**VEHICLES:** Clean and disinfect all vehicle hard nonporous (inanimate) (environmental) surfaces including mats, crates, cabs, and wheels with high-pressure water and [(this product) (Product name)]. Apply ((this product) (Product name)) with cloth, mop, brush, sponge, auto scrubber or mechanical spray device ((hand pump) coarse pump or trigger spray device) or by immersion. For spray applications, spray 6-8 inches from surface. Do not breathe spray. Leave all treated surfaces [(exposed to solution) (wet)] for 10 minutes or more and allow to air dry. Change cloth, sponge or towels frequently to avoid redeposition.

**DISINFECTANT/VIRUCIDAL\* DIRECTIONS FOR CHICK VANS, EGG TRUCKS HATCHERY and FARM VEHICLES:** Clean all vehicle surfaces including mats, crates, cabs, and wheels, and other hard nonporous (inanimate) (environmental) surfaces with high-pressure water and [(this product) (Product name)]. [(Saturate with) (Use) (Apply) ((this product) (Product name))] to treat the vehicle's hard nonporous (inanimate) (environmental) surfaces. Leave all treated surfaces [(exposed to disinfectant solution) (wet)] for 10 minutes or more. Apply by cloth, mop, brush, sponge, auto scrubber or mechanical spray device ((hand pump) coarse pump or trigger spray device) or by immersion. For spray applications, spray 6-8 inches from surface. Do not breathe spray. Change cloth, sponge or towels frequently to avoid redeposition of soil.

**DISINFECTANT/VIRUCIDAL\* DIRECTIONS TO TREAT HARD NON-POROUS, NON-FOOD CONTACT SURFACES OF AUTOMATED TRAY, RACK AND BUGGY WASHERS:** Treat all hard non-porous, non-food contact (inanimate) (environmental) surfaces of automated trays, racks and buggy washers with [(this product) (Product name)] for 10 minutes. Apply by cloth, mop, brush, sponge, auto scrubber, mechanical spray device ((hand pump) coarse pump or trigger spray device) or by immersion. For spray applications, spray 6-8 inches from surface. Do not breathe spray. Thoroughly clean all surfaces with soap or detergent and rinse with water before reuse. Change cloth, sponge or towels frequently to avoid redeposition of soil.

**DISINFECTANT/VIRUCIDAL\* DIRECTIONS TO TREAT HARD NON-POROUS, NON-FOOD CONTACT SURFACES IN EGG RECEIVING AND EGG HOLDING AREAS:** [(Saturate with) (Use) (Apply)] ((this product) (Product name)) to hard nonporous (inanimate) (environmental) surfaces and allow to remain wet for a period of 10 minutes. Apply by sponge, cloth, mop, brush, auto scrubber, mechanical spray device ((hand

pump) coarse pump or trigger spray device) or by immersion. For sprayer applications, spray 6-8 inches from surface. Do not breathe spray. Thoroughly clean all surfaces with soap or detergent and rinse with water before reuse. Change cloth, sponge or towels frequently to avoid redeposition of soil.

**MEAT PACKING PLANTS:** [(Use) (Apply)] [(this product) (Product name)] to disinfect hard, non-porous (inanimate) (environmental) surfaces associated with the following sites: 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, surfaces of equipment for hide operations consisting of brine curing, hide transfer bin surfaces, chutes, conveyors, tallow and animal feed production surfaces, processed products and offal equipment surfaces, fabrication and processing areas covering cold storage areas, all stainless steel cut out and prep tables, counter tops, conveyors, chains, tables, floors, walls and all stainless surfaces. Apply by cloth, mop, brush, sponge, auto scrubber or mechanical spray device ((hand pump) coarse pump or trigger spray device) or by immersion. For spray applications, spray 6-8 inches from surface. Do not breathe spray. Rub with brush, cloth, or sponge. Surfaces must remain wet for 10 minutes then thoroughly rinsed with potable water before operations are resumed. All treated equipment that will contact animal feed or food surfaces must be thoroughly scrubbed with soap or detergent then rinsed with potable water before reuse. Change cloth, sponge or towels frequently to avoid redeposition of soil.

**HIDE/LEATHER PROCESSING PLANTS:** This product can be used on 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, etc. Apply use solution with a brush, cloth, mop, sponge, auto scrubber, mechanical spray device ((hand pump) coarse pump or trigger spray device) or by immersion thoroughly wetting surfaces. For sprayer applications, spray 6-8 inches from surface. Do not breathe spray. Treated surfaces must remain wet for 10 minutes. [(Wipe up excess liquid (with a paper towel)) (allow to air dry)]. Change cloth, sponge or towels frequently to avoid redeposition of soil. [(A fresh solution must be prepared) (Prepare a fresh solution)] at least daily or when use solution becomes visibly [(soiled) (dirty)].

#### SANITIZER DIRECTIONS FOR NON-FOOD CONTACT SURFACES IN ANIMAL PREMISES

**TO SANITIZE HOOF TRIMMING EQUIPMENT:** Prior to application, preclean hoof trimming equipment before and after use on each animal with detergent and warm water or compatible cleaner to remove soil using a pre-scrape, pre-flush, or when necessary, pre-soak followed by a potable water rinse. To sanitize, apply ((this product) (Product name)) to pre-cleaned hard nonporous (inanimate) (environmental) surfaces using a brush, cloth, mop, sponge, auto scrubber or mechanical spray device ((hand pump) coarse pump or trigger spray device) or by immersion to thoroughly wet surfaces. For spray applications, spray 6-8 inches from surface. Rub with brush, cloth, or sponge. Allow surfaces to remain wet for at least 3 minutes followed by [(adequate draining) (air drying)]. Change cloth, sponge or towels frequently to avoid redeposition of soil.

#### BARBER/SALON

**DISINFECTION FOR BARBER/SALON TOOLS DIRECTIONS:** Immerse pre-cleaned hard nonporous (inanimate) (environmental) barber/salon tools such as combs, brushes, plastic rollers, razors, manicure/pedicure tools, clippers and trimmer blades, tweezers and scissors, and other hard non-porous (inanimate) (environmental) salon instruments and tools, in [(this product) (Product name)]. Completely immerse

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instruments and tools for at least 10 minutes. Rinse thoroughly and dry before use. (Use fresh solution at least daily or more often if solution becomes visibly [(soiled) (dirty)]).

**FOR USE TO CLEAN AND DISINFECT BARBER AND BEAUTY/MANICURE INSTRUMENTS AND TOOLS:**

1. Preclean heavily soiled items.
2. Completely immerse precleaned combs, scissors, plastic rollers, clipper blades, razors, manicure implements and other hard non-porous (inanimate) (environmental) instruments in [(this product) (Product name)] so that surfaces remain wet for ten (10) minutes.
3. Rinse surfaces thoroughly and let air dry before reuse.
4. Use fresh solution at least daily or more often if solution becomes visibly [(soiled) (dirty)].

**DISINFECTING GROOMING CLIPPERS:** Remove hair, dandruff and dust particles prior to disinfecting the blades. Turn the clipper off occasionally during use and spray between the teeth of blades with [(this product) (Product name)]. Allow hard nonporous (inanimate) (environmental) surface to remain wet for at least 10 minutes. Rinse surfaces thoroughly. Then wipe dry with a clean soft cloth.

**CLEANING HAIR CLIPPERS AND ELECTRIC SHEARS:** While clipper/shear is running, hold in the downward position and spray ((this product) (Product name)) directly onto the blades two or three times to thoroughly wet the blades. Do not spray on the clipper case or drip into clipper housing. Turn off clipper/shear. Rub with brush, cloth, or sponge. Rinse surfaces thoroughly. Then wipe dry with a clean soft cloth. Lubricate as per clipper/shear manufacturer's instructions. Use fresh solution at least daily or more often if solution becomes visibly [(soiled) (dirty)].

**CLEANING BARBER/SALON SHEARS AND OTHER IMPLEMENTS:** Spray shear/implement until thoroughly wet. Wipe away visible debris using a soft bristle brush or cloth. Turn off clipper/shear. Immerse precleaned shear/implement into a container (this product) (Product name). Rub with brush, cloth, or sponge. Rinse surfaces thoroughly. Remove shear/implement and wipe dry. Use fresh solution at least daily or (when (immersion (tank) (bowl) (sink)) use solution becomes visibly [(soiled) (dirty)]).

*(Note to Reviewer: The following statement will be used with all above Barber/Salon Directions for Use).*

**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.

**DISINFECTION OF HARD, NON-POROUS (INANIMATE) (ENVIRONMENTAL) SURFACES IN FOOTBATHS:** To remove body oils, dead tissue, soil and all other buildups or organic matter on (hard nonporous (inanimate) (environmental)) footbath surfaces after using the unit, drain the water and thoroughly clean all (hard, non-porous (inanimate) (environmental)) surfaces with soap or detergent, then rinse with water. [(Saturate with) (Use) (Apply)] ((this product) (Product name)) on all hard nonporous (inanimate) (environmental) surfaces with a brush, cloth, mop, sponge, auto scrubber or mechanical spray device ((hand pump) coarse pump or trigger spray device). Brush or swab thoroughly and allow solution to stand for 10 minutes. For spray applications, spray 6-8 inches from surface. Do not breathe spray. After the unit has been thoroughly disinfected, rinse all [(cleaned) (treated)] surfaces with fresh water. Do not use equipment until treatment has been absorbed, set or dried. Change cloth, sponge or towels frequently to avoid redeposition of soil. Use fresh solution at least daily or when use solution becomes visibly [(soiled) (dirty)].

**SANITIZER DIRECTIONS FOR NON-FOOD CONTACT SURFACES  
IN BARBER/SALON FACILITIES**

**SALON/BARBER INSTRUMENTS AND TOOLS SANITIZER DIRECTIONS** *(Not applicable in California):* Pre-clean soiled instruments and tools. Completely immerse water safe hard nonporous (inanimate) (environmental) instruments and tools in (this product) (Product name) for at least 3 minutes. Rinse thoroughly and dry before use. Use fresh solution at least daily or more often if solution becomes visibly [(soiled) (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.

**RESTROOM/BATHROOM**

**NON-ACID TOILET BOWL (AND URINAL) (& BATHROOM)  
DISINFECTANT/CLEANER DIRECTIONS**

**FOR USE AS A NON-ACID BOWL CLEANER/DISINFECTANT IN TOILET BOWLS  
(AND URINALS) FROM USE-DILUTION:**

1. Preclean heavily soiled areas.
2. Empty toilet bowls by forcing water through the trap.
3. Apply ½ to 1 ounce (of (this product) (Product name)) to exposed surfaces in toilet bowls and urinals.
4. Swab entire surface area especially under the rim.
5. Allow entire surface to remain wet for ten (10) minutes.
6. Flush toilet and rinse swab applicator thoroughly.
7. Refill toilet bowl or urinal with water.

*(Or)*

**TOILET BOWLS/URINALS:** Swab bowl with brush to remove heavy soil prior to cleaning or disinfecting. Clean by applying use-solution around the bowl and up under the rim. Stubborn stains may require brushing. To disinfect, first preclean to remove heavy soil, then remove or expel the residual bowl water over the inner trap. Pour in ½ to 1 oz. [of (this product) (Product name)] to thoroughly cover surfaces. Swab the bowl completely using a scrub brush or mop, making sure to get under rim. Let stand for minutes or overnight, then flush. Refill toilet bowl or urinal with water. Change cloth, sponge or towels frequently to avoid redeposition of soil.

*(Or)*

**TOILET BOWL (AND URINAL) DISINFECTION/CLEANER DIRECTIONS:** Remove gross filth prior to disinfection. Empty toilet bowl or urinal of water and apply ½ to 1 ounce of (this product) (Product name) directly to exposed surfaces including under the rim. Brush or swab thoroughly with a brush, cloth, mop, sponge, auto scrubber or mechanical spray device ((hand pump) coarse pump or trigger spray device) and allow solution to stand for 10 minutes and flush. For spray applications, spray 6-8 inches from surface. Allow toilet bowl to fill with water. Change cloth, sponge or towels frequently to avoid redeposition of soil.

*(Or)*

**TO CLEAN AND DISINFECT URINALS:** Flush to remove heavy soil. Remove screens and strainers. Empty urinal of water. Then squirt ½ to 1 ounce of (this product) (Product name) around the edges and top. Allow solution to flow down over surfaces. Allow it to stand several minutes before scrubbing, then flush and rinse. To disinfect, allow solution to remain in urinal at least 10 minutes after scrubbing. Refill toilet bowl or urinal with water. Change cloth, sponge or towels frequently to avoid redeposition of soil

*(Or)*

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#### TO DISINFECT URINAL:

1. Remove gross filth and heavy soil deposits.
2. Empty urinal of water.
3. Apply ½ to 1 ounce of (this product) (Product name) directly to urinal surfaces including water outlets area for general cleaning.
4. Then pour additional solution on applicator.
5. Clean entire unit, especially under rim at water outlets, with applicator.
6. Remove screen trap to deodorize drain and apply ½ ounce directly on edge and into drain.
7. Wait 10 minutes, flush and rinse applicator.
8. Refill urinal with water.

(Or)

#### DISINFECTION AND CLEANING TOILET BOWLS AND URINALS:

1. Preliminary cleaning is required for heavily soiled surfaces.
2. With a swab mop applicator, remove water from bowl by forcing out trap.
3. Press swab mop against side of bowl to remove excess water from applicator.
4. Apply ½ to 1 oz of (this product) (Product name) evenly onto surface to be cleaned and disinfected.
5. Swab entire surface area especially under the rim where outlets are located.
6. Allow surface to remain wet for at least 10 minutes.
7. Flush toilet and rinse applicator thoroughly.
8. Refill bowl with water.

#### DEEP CLEANING/DISINFECTING WATERFREE (WATERLESS) URINALS:

Preliminary cleaning is required for heavily soiled surfaces. Remove and properly dispose of cartridge according to manufacturer's directions. Deep clean or disinfect the entire urinal by applying ½ to 1 ounce of (this product) (Product name) directly onto surface. [(Brush) (Scrub)] surfaces and let solution stand for 10 minutes. Dry surface with a soft cloth. Do not pour excess or soiled water down waterless urinal trap.

**GENERAL CLEANING TOILET BOWL:** [(Apply) (Open cap) (Squeeze gently, directing)] ½ to 1 oz of bowl cleaner under the rim and on sides of bowl (inside only). Brush, clean and flush toilet. (Close cap). Rinse brush with clean water. Do not use on any other surfaces including toilet seat, toilet lid, countertops, tubs and sinks. Do not allow solution to remain on surfaces without immediately rinsing thoroughly with water.

**TO CLEAN WATERFREE (WATERLESS) URINALS:** Remove any debris from the bowl. Spray ½ - 1 oz. of (this product) (Product name) onto urinal surface. DO NOT spray product directly onto cartridge. Wipe surface to clean. Change cartridge as needed.

**FOR HEAVY DUTY CLEANING:** Preclean heavily soiled areas. Empty toilet bowl or urinal of water and apply 1-2 ounces [of (this product) (Product name)] to exposed surfaces including under the rim with a brush, cloth, mop, sponge, auto scrubber or mechanical spray device ((hand pump) coarse pump or trigger spray device). For spray applications, spray 6-8 inches from surface. Allow solution to soak to aid in soil removal. Brush or swab thoroughly and allow solution to stand for 10 minutes and flush. Refill toilet bowl or urinal with water. Change cloth, sponge or towels frequently to avoid redeposition of soil.

#### OTHER INSTRUCTIONS

**TO DISINFECT TUBS, SHOWER STALLS, SINKS, FAUCETS:** Swab area and remove gross filth and heavy soil. Apply of (this product) (Product name) directly onto surface to be cleaned or apply with a brush, cloth, sponge, auto scrubber or mechanical spray device ((hand pump) coarse pump or trigger spray device) to wet all surfaces thoroughly. For spray applications, spray 6-8 inches from surface. Wipe surfaces. Allow

surface to remain wet for at least 10 minutes. Do not allow solution to dry on surface. Rinse thoroughly with water. Change cloth, sponge or towels frequently to avoid redeposition of soil.

#### FOR USE TO CLEAN AND DISINFECT SHOWER ROOMS, LOCKER ROOMS AND OTHER LARGE, OPEN AREAS WITH FLOOR DRAINS:

1. Preclean heavily soiled areas.
2. Apply [(this product) (Product name)] to floors, walls and ceilings making sure not to over spray. To disinfect, all hard nonporous (inanimate) (environmental) surfaces must remain wet for [(ten) (10)] minutes.
3. Scrub surface using a deck brush or other coarse material as necessary.
4. Rinse surfaces thoroughly and let air dry.

#### DEODORIZATION/CLEANING

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

**GENERAL DEODORIZATION:** To deodorize, use [(this product) (Product name)]. [(Rinse) (wet surfaces thoroughly)]. [(Excess liquid material must be wiped up) (Wipe up excess liquid (with a paper towel)) (Allow to air dry)].

**FOR USE AS A (GENERAL) CLEANER AND/OR DEODORIZER:** Apply ((this product) (Product name)) to clean hard, non-porous (inanimate) (environmental) surfaces. [(Rinse) (Wipe up excess liquid (with a paper towel)) (Allow to air dry)].

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

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

**FOR ODORS CAUSED BY DOGS, CATS AND OTHER DOMESTIC ANIMALS:** Use on rugs, floors, walls, tile, cages, crates, litter boxes, mats, floor coverings, or any surface soiled by a pet. Test a small inconspicuous area first. Blot problem area. Then follow directions for "General Deodorization".

#### OTHER USES

**FOR DISINFECTING BAGLESS VACUUM CLEANERS:** Turn off and unplug vacuum cleaner. Remove the hard, non-porous container that houses collected material from vacuum cleaner. Empty contents into a waste receptacle. Rinse collection container with water and wipe clean to remove any additional collected material. Apply [(this product) (Product name)] to collection container with a brush, cloth, sponge, mechanical spray device ((hand pump) coarse pump or trigger spray device) so as to wet all surfaces thoroughly. For sprayer applications, spray 6-8 inches from surface. Allow surfaces to remain wet for 10 minutes. [(Wipe up excess liquid (with a paper towel))

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(Allow to air dry)). Reattach container to vacuum cleaner. Change cloth, sponge or towels frequently to avoid redeposition of soil.

**FOR DISINFECTING NON-POROUS VACUUM CLEANER BRUSHES:** Turn off and unplug vacuum cleaner. Remove the non-porous brushes from vacuum cleaner. Submerge brush in [(this product) (Product name)] so as to wet all surfaces thoroughly. Allow surfaces to remain wet for 10 minutes. [(Wipe up excess liquid (with a paper towel)) (Allow to air dry)]. Reattach brushes to vacuum cleaner.

**COMMERCIAL FLORIST USE DIRECTIONS:** To clean, disinfect and deodorize hard non-porous (inanimate) (environmental) surfaces in one step, apply [(this product) (Product name)]. For heavily soiled areas, a preliminary cleaning is required. Remove all leaves, petals, garbage and refuse. Preclean surfaces using pressurized water where possible. Apply [(this product) (Product name)] to hard (inanimate) (environmental) non-porous surfaces, thoroughly wetting surfaces as required, with a cloth, mop, brush, sponge, auto scrubber or mechanical spray device ((hand pump) coarse pump or trigger spray device). For sprayer applications, spray 6-8 inches from surface. Rub with brush, sponge, mop or cloth. Do not breathe spray. Treated surfaces must remain wet for 10 minutes. [(Wipe up excess liquid (with a paper towel)) (Allow to air dry)]. Change cloth, sponge or towels frequently to avoid redeposition of soil.

**WORK AREAS AND BENCHES:** Spray or swab hard nonporous (inanimate) (environmental) working surfaces with [(this product) (Product name)] before each work period and again after each plant is completed to help control transfer of diseases such as *Botrytis*, crown rot, downy mildew, *Erwinia* and root-rot. Allow surface to remain wet for 10 minutes. To apply solution as a sprayer application, use as a coarse spray only and spray 6-8 inches from surface. [(Wipe up excess liquid (with a paper towel)) (Allow to air dry)]. Change cloth, sponge or towels frequently to avoid redeposition of soil.

**POTS, FLATS AND FLOWER BUCKETS:** Brush or wash used pots and flats, then soak in (this product) (Product name) for 10 minutes to help control transfer of diseases such as anthracnose, blight, *Botrytis*, crown rot, *Erwinia*, mildew, root rot, and rust. [(Wipe up excess liquid (with a paper towel)) (Allow to air dry)]. Change cloth, sponge or towels frequently to avoid redeposition of soil.

**CUTTING TOOLS:** Soak cutting edge of tool for 10 minutes in (this product) (Product name) before use to help control transfer of diseases such as *Botrytis*, *Erwinia*, root and stem rots, and Tobacco Mosaic Virus (TMV). [(Wipe up excess liquid (with a paper towel)) (Allow to air dry)].

#### DIRECTIONS FOR HOUSEHOLD USE

**KITCHEN/BATHROOM/HOUSEHOLD CLEANING:** Apply (this product) (Product name) with a brush, cloth, sponge, mop, paper towel, auto scrubber, foam gun (device) or mechanical spray device ((hand pump) coarse pump or trigger spray device) directly onto hard, non-porous (inanimate) (environmental) surface. For spray applications, hold container 6 inches to 8 inches from surface and spray until thoroughly wet. Wipe the soiled area clean. [(Wipe up excess liquid (with a paper towel)) (Allow to air dry)]. [(This product) (Product name)] is not to be used on dishware, glasses or eating utensils. Change cloth, sponge or towels frequently to avoid redeposition of soils.

**DISINFECT/DEODORIZE:** To disinfect hard, non-porous (inanimate) (environmental) surfaces such as floors, walls, counters, sinks, tubs, toilets, glazed tile, exterior surfaces of appliances, refrigerators or freezers, microwave exteriors, stove tops and hoods, tables, garbage pails and faucets, apply [(this product) (Product name)] with brush, cloth, sponge, mop, paper towel, auto scrubber or foam gun (device) or mechanical spray device ((hand pump) coarse pump or trigger spray device). For spray applications, hold container 6 inches to 8 inches from surface and spray until thoroughly

wet. Treated surface must remain wet for 10 minutes before wiping. For heavily soiled areas a pre-cleaning step is required. The pre-cleaning step must be done according to the instructions under Kitchen/Bathroom/Household Cleaning directions. Rinse with potable water after use on surfaces that come in contact with food. Change cloth, sponge or towels frequently to avoid redeposition of soil.

**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.

#### SANITIZER DIRECTIONS FOR NON-FOOD CONTACT SURFACES

**SANITIZATION OF HARD, NON-POROUS (INANIMATE) (ENVIRONMENTAL) SURFACES IN WHIRLPOOL UNITS:** To remove body oils, dead tissue, soil and all other buildups or organic matter on inanimate surfaces after using the whirlpool unit, drain and refill with fresh water to just cover the intake valve. Add [(this product) (Product name)] at this point. Briefly start the pump to circulate the solution. Turn off the pump. Wash down the unit sides, seat of the chair, lift and (any) (all) other related equipment with a clean swab, brush or sponge. Treated surfaces must remain wet for 3 minutes. After the unit has been thoroughly sanitized, drain the solution from the unit and rinse any/all cleaned surfaces with fresh water. Repeat for heavy soiled units

#### SANITIZATION OF EXTERIOR HOUSEHOLD SURFACES DIRECTIONS

**Preparation of Use Solution:** Add [(this product) (Product name)] to sanitize hard, non-porous (inanimate) (environmental) exterior surfaces such as vinyl, plastic, sealed concrete, painted or sealed woodwork, and sealed stucco. Surfaces to be treated include house siding, decks, patios, walkways and driveways.

**Application:** Preclean heavily soiled areas. Apply solution with a brush, mop, cloth, sponge, auto scrubber, mechanical spray device ((hand pump) coarse pump or trigger spray device), or with a low-pressure (less than 60 psi) airless sprayer so as to wet all surfaces thoroughly. Treated surfaces must remain wet for 60 seconds. Wearing suitable respiratory protective equipment and protective eyewear to control exposure to spray, pressure wash surfaces to thoroughly clean all treated areas using a high-pressure spray. Do not breathe spray. Change cloth, sponge or towels frequently to avoid redeposition of soil. One-half gallon of product will treat 200-300 sq ft of surface

#### DIRECTIONS FOR ALTERNATE CONTAINERS/DELIVERY SYSTEMS

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

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

#### REFILLS

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

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

## STORAGE AND DISPOSAL

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

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

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

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

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

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

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

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

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

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

Non-refillable container. Do not reuse this container to hold materials other than pesticides or diluted pesticides (rinsate). Offer for recycling if available or puncture and dispose in a sanitary landfill, or by other procedures approved by state and local authorities. If rinsate cannot be used, follow pesticide disposal instructions.

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

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

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

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

*(FOR USE ON REFILLABLE CONTAINERS)*

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

Cleaning the container before final disposal is the responsibility of the person disposing of the container. Cleaning before refilling is the responsibility of the refiller.

**PESTICIDE STORAGE:** Open dumping is prohibited. Store only in original container. If a leaky container must be contained within another, mark the outer container to identify the contents. Store pesticides away from food, pet food, feed, seed, fertilizers, and veterinary supplies. Keep [(This

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

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

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

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

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

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

**RESIDUE REMOVAL INSTRUCTIONS:** To clean the container before final disposal, empty remaining contents from this container into application equipment or a mix tank. Empty remaining contents into application equipment or a mix tank. Fill the container ¼ full with water. Replace and tighten closures. [(Tip container on its side and roll it back and forth, ensuring at least one complete revolution for 30 seconds) (Agitate vigorously or recirculate water for 30 seconds)]. Stand the container on its end and tip it back and forth several times. Turn the container over onto its other end and tip it back and forth several times. Empty the rinsate into application equipment or a mix tank or store rinsate for later use or disposal. Repeat this procedure two more times.

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

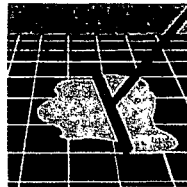
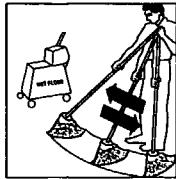
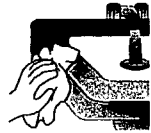
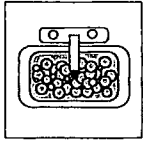
**RESIDUE REMOVAL INSTRUCTIONS:** To clean the container before final disposal, Triple rinse as follows: Fill container ¼ full with water. [(Tip container on its side and roll it back and forth, ensuring at least one complete revolution for 30 seconds) (Agitate vigorously or recirculate water for 30 seconds)]. Stand the container on its end and tip it back and forth several times. Turn the container over its other end and tip it back and forth several times. Follow Pesticide Disposal instructions for rinsate disposal. Repeat this procedure two more times.

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

**CONTAINER HANDLING/RESIDUE REMOVAL:** Refillable container. Triple rinse (or equivalent). Refill this container with [(this brand) (This product) (Product Name) (pesticide)] only. Do not reuse this container for any other purpose. Cleaning the container before final disposal is the responsibility of the person disposing of the container. Cleaning before refilling is the responsibility of the refiller.

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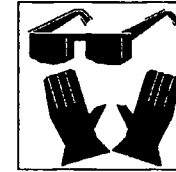
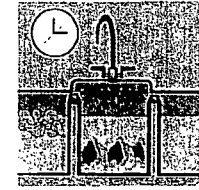
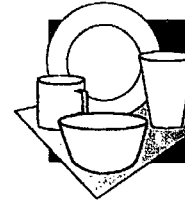
(Note to Reviewer: These icons have been requested by our customers and will appear on the label with the appropriate directions.)



**WARNING**  
**AVISO**

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

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



**DISINFECTANT**



**DESINFECTANTE**

**KSA**

**KOSHER**

## TRIGGER SPRAYER LABEL

THE PRODUCT IN THIS CONTAINER IS TO BE USED AS DIRECTED ON THE PESTICIDE PRODUCT LABEL.

# MAQUAT 615-SRTU

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

### 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%

INERT INGREDIENTS: ..... 99.96500%

TOTAL ..... 100.00000%

**KEEP OUT OF REACH OF CHILDREN**

**CAUTION CUIDADO**

SEE OUTER CONTAINER FOR PRECAUTIONARY STATEMENTS,  
FIRST AID AND USE DIRECTIONS

It is a violation of Federal Law to use this product in a manner inconsistent with its labeling. Follow Directions for Use on the pesticide label when mixing and applying this product.

### MASON CHEMICAL COMPANY

"THE QUATERNARY SPECIALISTS"

721 W. Algonquin Road  
Arlington Heights, IL 60005

847-290-1621

Toll Free:  
1-800-362-1855

**NOT FOR RESALE**



## SECONDARY CONTAINER LABEL

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

# MAQUAT 615-SRTU

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

The product in this container is to be used as directed on the pesticide product label.

### 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%

INERT INGREDIENTS: ..... 99.96500%

TOTAL ..... 100.000%

**KEEP OUT OF REACH OF CHILDREN**

**CAUTION CUIDADO**

**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.

Follow the directions for use on the pesticide label when applying this product.

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