

10324-110

5/13/2013

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



United States  
Environmental Protection  
Agency

Office of Pesticide Programs

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

MAY 13 2013

Subject: Maquat 615-SRTU, Maquat 750-M and Maquat 710-M  
Registration No.: ~~10324-110~~, 10324-115 and 10324-117  
Application Dated: November 9, 2012  
EPA Receipt Date: November 30, 2012  
E-Submission #s: 3686, 3690 and 3736

Dear Ms. Tannehill:

The following amendment, submitted in connection with registration under the section 3 (c)(7)(A) of the Federal Insecticide, Fungicide, and Rodenticide Act (FIFRA) as amended, is acceptable.

- To add an organism.
- To reformat label.

**General Comments**

A stamped copy of the accepted labeling is enclosed. Submit 1 copy of your final printed label before distributing or selling the product bearing the revised labeling. Should you have any questions concerning this letter, please contact Velma Noble at (703) 308-6233 or Jamil Mixon at (703) 308-8032.

Sincerely,

*DKE*

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 1.847.290.1621 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 and before eating, drinking, chewing gum, using tobacco, or using the toilet.

*(If container is 5 gallons or larger the following statement must appear on the label.)*

**ENVIRONMENTAL HAZARD**

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

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

**ENVIRONMENTAL HAZARD**

This product 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.**

**CAUTION: IF YOU CANNOT READ ENGLISH, ASK YOUR SUPERVISOR TO EXPLAIN THE APPROPRIATE DIRECTIONS FOR USE BEFORE WORKING WITH this product.**

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:**

- Ocyl Decyl Dimethyl Ammonium Chloride..... 0.01050%
- Didecyl Dimethyl Ammonium Chloride..... 0.00525%
- Diocetyl 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**

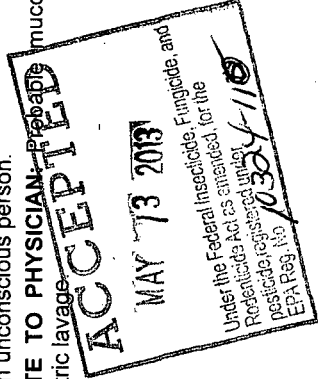
Have the product container or label with you when calling a poison control center or doctor, or going for treatment.

**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:** Stomach mucosal damage may contraindicate the use of gastric lavage.



**ESUBMISSION**

(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.)

**Table of Contents**

Description	Page No.
Organism Guide	2
Marketing Claims	2
Disinfection	7
General	7
Food Processing	8
Disinfection	8
Non-Food Contact Sanitization	8
Food Contact Sanitization	8
Animal Premises	13
Disinfection	13
Non-Food Contact Sanitization	14
Barber/Salon	15
Disinfection	15
Non-Food Contact Sanitization	15
Restroom/Bathroom	15
Deodorization/Cleaning	16
Other	16
Disinfection	17
Non-Food Contact Sanitization	17

**ORGANISM LIST**

(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 ( ).)

(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 is bactericidal according to the AOAC Use Dilution Test method on hard, non-porous 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 is an effective one-step sanitizer on hard, non-porous surfaces against:

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

**FOOD CONTACT SANITIZING PERFORMANCE:** This product 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)
- Escherichia coli* O45:K:H (ECL 1001)
- Escherichia coli* O103:K:H8 (ATCC 23982)
- Escherichia coli* O121:K:H10 (ECL 39W)

- Escherichia coli* O26:H11 (ATCC BAA-1653)
- 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

(Note to reviewer: All deodorizing marketing statements are not allowed in CA.)  
(Note to reviewer: The following is considered optional marketing language.)

- Housekeeping & janitorial rooms.
- Day care centers and nurseries, sick rooms.
- Restaurants, restaurants and bars, bars, kitchens, taverns, kitchens, fast food operations and food storage areas.
- Supermarkets, convenience stores, retail and wholesale establishments, gift shops, video stores, bookstores, 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, workstations and breakrooms.
- 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, tanning beds, massage/ facial salons, hair/nail/pedicure salons, barber/beauty shops, salons, foot spas, tattoo parlors. (Not for use on needles or other skin piercing instruments)
- Museums, art galleries, post offices, performance/theater centers, banks, libraries, movie houses, bowling alleys.
- Recycling centers.
- Campgrounds, playgrounds, recreational facilities, picnic facilities, sports arenas, sports complexes.
- Food (preparation) (and) (storage) areas.
- Food processing plants, USDA inspected food-processing facilities, federally inspected meat and poultry plants, egg processing plants, poultry and turkey farms, farms, dairy farms, hog farms, meat/poultry processing plants, mushroom farms,

rendering plants, poultry, and animal dressing plants, canneries, meat packing plants, hide and leather processing plants.

- Fishery, Milk, Citrus, Wine, Fruit, Vegetable, Ice Cream and Potato Processing Plants and beverage plants.
- Tobacco plant premise.
- Veterinary clinics, animal life science laboratories, animal laboratories, animal research centers, animal quarantine areas, animal holding areas, equine farms (Dog) (Cat) (animal) kennels, animal breeding facilities, breeding establishments, animal husbandry establishments, grooming establishments, pet animal quarters, animal housing facilities, zoos, tack shops, pet shops, operating rooms, washing areas, waiting rooms, examination rooms and other animal care facilities.
- Farmhouses, barns, sheds, tool sheds, (cattle) (swine) (sheep) (horse) barns, pens and stalls, swine quarters, livestock farms, equine quarters, brooder houses, seed houses and veal, calving, hog, cattle and horse operations, chick vans, egg trucks, hatchery and farm vehicles.
- 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 and garbage trucks.
- 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 [(when used as directed) (can be used) (is formulated to [(clean) (sanitize) (deodorize)]] (is formulated for use)] on (washable) hard, non-porous surfaces such as:

- Food (preparation) (and) (storage) areas.
- Dishes, glassware (glasses), 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, Slurppy® 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.
- Tobacco plant equipment.
- Drinking fountains and breakrooms.
- Highchairs, baby cribs, diaper changing stations, infant bassinets/cribs/warmers/incubators/care equipment, folding tables, hampers, laundry pails, empty diaper pails.

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13 2019  
EPA Reg No 10324-10

- Shower stalls, shower doors and curtains, bathtubs and glazed tiles, chrome plated intakes, toilets, toilet seats, toilet bowls, toilet bowl surfaces, urinals, portable and chemical toilets and latrine buckets, vanity tops, and restroom fixtures, bathroom fixtures, bathroom bowls, basins, tubs.
- Glass surfaces, aluminum, brass, copper, laminated surfaces, metal, plated, or stainless steel, glazed porcelain, glazed (restroom) tile, glazed (restroom) ceramic, sealed granite, sealed marble, plastic (such as polycarbonate, polyvinylchloride, polystyrene or polypropylene), sealed limestone, sealed slate, sealed stone, sealed terra cotta, sealed terrazzo, chrome, Plexiglass®, enameled surfaces, painted (finished) woodwork, Formica®, vinyl and plastic upholstery, washable wallpaper, windows, and mirrors, painted surfaces.
- Tables, chairs, desks, folding tables, bed frames, lifts, washable walls, cabinets, doorknobs and garbage cans/pails, trash barrels, trash cans, trash containers, cuspidors spittoons, industrial waste receptacles and garbage handling equipment, shelves, racks and carts, door knobs and handles.
- Sealed foundations, steps, plumbing fixtures, finished baseboards and windowsills.
- Exhaust fans, refrigerated storage and display equipment, coils and drain pans of air conditioning and refrigeration equipment and heat pumps.
- Large inflatable, non-porous plastic and rubber structures such as animals, promotional items, moonwalks, slides, obstacle course play and exercise equipment.
- Hard, non-porous surfaces of picnic tables and outdoor furniture or Non-wooden Picnic tables and outdoor furniture except cushions and wood frames. (Note: Only one statement will be used on label.)
- Tanning spas/beds, tanning equipment.
- Footbath, surfaces.
- Tattoo equipment. (Not for use on needles or other skin piercing instruments)
- Playground equipment.
- Automobile interiors, mats, crates, cabs, and wheels.
- Maintenance equipment.
- Telephones and telephone booths.
- Hair clippers, cutting implements, plastic rollers, washable nail files.
- Hard hats, headphones.
- Kennel runs, cages, kennel/cage floors, conductive flooring, examination tables, veterinary x-ray tables, loading platforms, animal equipment.
- Hatches, setters, trays, racks, egg flats, chick boxes, egg cases, vans and trash containers seed houses, poultry/turkey equipment, carts, sexing tables, and automated tray rack and buggy washers, egg receiving and egg holding areas.
- Wrestling and gymnastic mats, athletic mats, athletic training tables, physical therapy tables, exercise equipment, athletic helmets, wrestling/boxing headgear, athletic shoe soles, and locker rooms (areas).

**This product -**

- (Note to reviewer: The following marketing claims all begin with the above language.)
- contains no phosphorous.

- 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.
- contains no [(abrasives) (bleach) (harsh acids) (phosphates)] (so it won't scratch surfaces).
- has been formulated to aid in the reduction of cross-contamination on treated surfaces in schools, institutions and industry.
- will not harm sealed stone, sealed grout, or glazed tile.
- non-dulling formula eliminates the time and labor normally required for rinsing.
- is an economical (ready to use) solution that can be used with a mop and bucket, trigger sprayers, sponge or by soaking.
- can be applied through automatic washing systems, immersion tanks, foaming apparatus, low-pressure sprayers. Follow manufacturers' instructions when using this equipment.
- is effective against household [(germs) (bacteria)].
- contains no fragrances. (Note: to be used only with non-fragrance formulas)
- is fragrance-free (Note: to be used only with non-fragrance formulas)
- non-abrasive formula will not [(harm) (scratch)] surfaces.
- inhibits bacterial growth on moist surfaces and deodorizes by killing microorganisms that cause offensive odors. (Not for use in CA)
- is great for use: [(on) (in:the)] [(kitchen) (bathroom) (floors) (and) (other household areas)].
- will not harm most surfaces.
- is a one step (ready to use) disinfectant and cleaner.
- kills germs.
- kills odor causing bacteria in the [(kitchen) (bathroom) (household)].
- is non-staining.
- is a multi-surface cleaner, deodorizer and disinfectant.
- Will help to prolong equipment life.
- will not leave a grit or soap scum.
- is a no-rinse disinfectant cleaner that disinfects, cleans and deodorizes in one labor-saving step.
- disinfects.
- is a complete, chemically balanced disinfectant/sanitizer that provides clear use solutions.
- cleans, shines, deodorizes and disinfects all hard, non-porous (household) surfaces listed on the label.
- cleans, disinfects and deodorizes in one step.
- is a proven one-step disinfectant, cleaner and sanitizer.
- disinfects (and sanitizes) kitchen surfaces (bathroom surfaces and floors).
- kills (common) (kitchen) (bathroom) (household) bacteria.

- is an effective [(bactericide) (and) (disinfectant) (non-food contact sanitizer)] in the presence of (organic soil) (5% blood serum).
- meets AOAC Use - Dilution Test Standards for non-medical disinfectants.
- is for use as a disinfectant on hard, non-porous surfaces.
- Kills (99.9% of) (any disinfection organism listed) (above) (below) (on hard, non-porous surfaces) (common) (household) (institutional) (kitchen) germs (on the floor(s)).
- (household) (institutional) (kitchen) bacteria -and/or- germs ((that get tracked into your -or- home) (by shoes -and/or- pets -and/or- kids) (from outside) (every day). (kitchen) (bathroom) (household) (institutional) bacteria (on the floor(s)) (ordinary dish soap can't).
- 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) (household) (list use site/surface) (((bacteria -and/or- viruses) (and other germs)) -or- germs) (list disinfectant organism) ((the) flu (influenza) virus) ((in your home -and/or- (office -or- work (place) (area) (environment)) (school) (classroom) (kitchen) (commonly) found in -or- on (the) (list use site/surface) (surfaces your kids -and/or- pets (may) touch every day) ((on) (from) (your) (children's) toys)) (this season -or- flu season). (Use of: "Influenza" or "flu" allowed only when Influenza virus listed on label).
- cleans without bleaching.
- cleans, disinfects and eliminates odors leaving surfaces smelling clean and fresh.
- cleans, disinfects and deodorizes surfaces by killing many odor-causing microorganisms.
- is a ((RTU) (ready-to-use)) cleaner and [(deodorant) (odor counteractant) (odor-neutralizer)] designed for [(general cleaning), (and) (disinfecting), (deodorizing) on hard, non-porous surfaces.
- acts as a bactericide while also cleaning.
- is designed to provide both general cleaning and disinfection.
- is an effective sanitizer (in the presence of ((soils) (5% serum contamination))) on hard non-porous non-food contact surfaces.
- is ((for use as a), (an effective one-step)) sanitizer (and cleaner) on hard non-porous non-food contact surfaces.
- meets efficacy standards for hard non-porous non-food contact surface sanitizers.
- is a food Contact Surface Sanitizer.
- meets AOAC Germicidal and Detergent Test Standards for hard non-porous food contact surfaces.
- is a (RTU) (ready to use) sanitizer for hard, non-porous [(non-food) (food) contact surfaces.
- has been cleared by the EPA in 40CFR180.940(a) and (c) for use on hard non-porous food processing equipment, utensils, and other hard non-porous food contact articles.
- eliminates (kills) 99.999% of bacteria commonly found on kitchen surfaces (seconds).

- kills 99.999% of bacteria like *Escherichia coli*, *Campylobacter jejuni*, *Escherichia coli* O157:H7, *Staphylococcus aureus*, *Listeria monocytogenes*, *Yersinia enterocolitica* and *Shigella dysenteriae* on food contact kitchen surfaces in 60 seconds.
- is for use as a disinfectant on hard, non-porous surfaces and as a sanitizer on dishes, glassware and utensils, public eating places, dairy processing equipment, and food processing equipment.
- is for use as a sanitizer in bottling and beverage dispensing equipment, beer fermentation and holding tanks, sanitary filling of bottles and cans (in the final rinse application), and for external spraying of filling and closing machines and in wineries for use on holding tanks, floors and processing equipment.
- is for use as a Food Grade Egg Shell sanitizer, with best results achieved in water temperatures ranging from 78°-110°F.
- cleans by removing dirt, grime and food soils in food preparation and processing areas
- sanitizes kitchen surfaces (bathroom surfaces and floors).
- is for use in federally inspected meat and poultry plants on all hard, non-porous surfaces in inedible product processing areas, non-processing areas and/or exterior areas, federally inspected meat and poultry plants as a floor and wall cleaner for use in all departments, and federally inspected meat and poultry plants as a disinfectant agent for use in all departments.
- kills these bacteria and helps prevent cross-contamination on (treated) non-food contact kitchen surfaces listed on this label.
- is effective against the control of small flies on non-food contact surfaces such as floors, walls, drains, countertops, metal surfaces, painted surfaces, glazed porcelain, glazed tile, glass, chrome, rubber, and plastic in restaurants, kitchens, dishwashing areas, and bar and wait station areas.
- is a versatile Disinfectant & Sanitizer for Veterinarian, Veterinary Practice, Animal Care, Animal Laboratory, and Agricultural and Farm Premise applications.
- cleans by removing dirt, grime, mold, mildew, blood, urine, fecal matter and other common soils found in animal housing facilities, livestock, swine or poultry facilities, grooming facilities, farms, kennels, pet stores, veterinary clinics, laboratories or other small animal facilities.
- (also) eliminates odors leaving surfaces smelling clean and fresh.
- 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.
- is designed for use in pet salons, animal hospitals, barber and beauty shops.

**ACCEPTE**

has been designed for veterinarians, animal groomers, hair stylists, barbers and  
 will help to maintain blades that operate with reduced friction and with smoother  
 clipping action.

When used as directed, will disinfect metal clipper blades as well as many other  
 non-porous surfaces.

MADE IN THE U.S.A.  
 (U.S. Patent No. 4,000,000)  
 EPA Reg. No. 18324-110

- is used to disinfect non-porous salon/barber tools and instruments such as combs, clippers, plastic rollers, brushes, trimmers, razors, scissors, blades, tweezers, manicure instruments, pedicure instruments, and footbath surfaces.
- is used to disinfect and sanitize non-porous salon/barber tools and instruments such as combs, clippers, plastic rollers, brushes, trimmers, razors, scissors, blades, tweezers, baths and manicure instruments, and pedicure instruments.
- is a (concentrated) non-acid (bowl and) bathroom cleaner, which cleans, disinfects and deodorizes.
- is an effective antimicrobial cleaner designed for use by wholesale and retail florists, shippers and greenhouses.
- is used to clean, disinfect and deodorize hard, non-porous surfaces such as flower buckets, walls, floors of coolers, shippers, greenhouse packing areas, garbage pails, design and packing benches, and countertops, and other areas where obnoxious odors develop.
- 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:
  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. *(Not for use in California.)*
- cleans, disinfects and deodorizes surfaces by killing odor causing microorganisms.
- (also) [(removes) (eliminates)] odors (caused by) ((bacteria) (and) (non-fresh foods)) (leaving (restroom) (kitchen) surfaces smelling clean and fresh).
- can be used where odors are a problem.
- provides long lasting freshness against tough (pet) odors such as odors from litter boxes and pet accidents.
- [(maximizes) (improves)] labor results by effectively controlling odors.
- deodorizes.
- is for use in work areas such as tool rooms and garages for odor control and light duty cleaning.
- [(controls) (reduces) (eliminates) (neutralizes) (destroys)] odors to make your [(home) (kitchen) (bathroom)] sanitary.
- neutralizes musty odors and tough odors from smoke, pet accidents, and spills on contact.
- is effective against odors caused by animal waste, septic tank or sewage backup, smoke, bathroom and kitchen odors.
- will deodorize hard non-porous 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.
- cleans (and shines) (without bleaching) (by removing dirt, grime and food soils in food preparation and processing areas) (everyday kitchen messes) (non-food contact kitchen surfaces and food preparation areas) (like dirt, grease and food stains).

- is for non-scratch cleaning of showers and tubs, shower doors and shower curtains, fixtures and toilet bowls.
  - is a one-step cleaner.
  - removes stains.
  - removes dirt.
  - cuts through tough grease and grime.
  - is a floor cleaner.
  - provides effective cleaning strength that will not dull most metal-interlock floor finishes, and does not require a rinse prior to recoat.
  - is formulated to provide effective cleaning strength that will not dull high gloss floor finishes with repeated use.
  - is for use in [(automated dilution systems) (automated) (dilution systems) (Dilution System trade name)].
  - is efficient and stable in use dilution.
- Fewer products – no need for separate deodorizer.
- Use this product on the multi-touch surfaces responsible for cross-contamination.
- Cross-contamination is of major housekeeping concern in schools, institutions and industry.
- Neutral (Neutral pH).
- Antibacterial.
- 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.
- [(Malodor Activity) (Odor) (Counteractancy)] – [(eliminates) (destroys)] odors (and odor-causing bacteria on hard non-porous surfaces in restroom areas, behind and under sinks and counters, and storage areas (and other hard non-porous surfaces) where bacterial growth can cause malodors.
- For a cleaner, fresher household.
- Clear formula. *(Note: To be used only when no dyes are present).*
- This [(container) (bottle)] is made of (at least) (X)% post-consumer recycled plastic.
- Convenient Trigger Spray. *(To be used on applicable container)*
- Easy to Use.
- Economy size. *(To be used on applicable container)*
- Use where odors are a problem.
- Use of this product will control unpleasant [(malodors) (odors)].
- For use in households.



## DIRECTIONS FOR USE

*(Note to reviewer: All deodorizing claims not allowed in CA.)*  
*(Note to reviewer: The following statement will be used on all labels.)*

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

*(Note to reviewer: One of the following statements will be used on all labels where food is processed, stored, or eaten and have disinfection use sites, except for Fogging directions for use and animal premises sites.)*

Before using this product, food products and packaging materials must be removed from the room or carefully protected. Do not use this product 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.

*(Note to reviewer: The following statement will be used on all labels with use directions for animal premises except terrarium and small animal cage, reptile tank and fogging directions.)*  
Prior to use of this product, 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 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. Do not use in milking stalls, milking parlors or milk houses.

**[GENERAL DISINFECTION IN NON-MEDICAL FACILITIES] (AND/OR) (NON-FOOD CONTACT SANITIZING PERFORMANCE):**

*(Note to reviewer: The following paragraph must be used for disinfection and non-food contact sanitizing. However, the contact time does not apply to Non-Food Contact Sanitizing claims. Instead, use the contact time as stated above.)*

(For use with water hardness up to 400 ppm.) For heavily soiled areas, a preliminary cleaning is required. *(Note to Reviewer: The following must be used with all use sites unless noted below.)* Apply use solution to hard non-porous surfaces with a brush, cloth, mop, sponge, auto scrubber, mechanical spray device (hand pump) coarse pump or trigger spray device) or by immersion, so as to thoroughly wet surfaces. For sprayer applications, spray 6-8 inches from surface. Do not breathe spray.)

*(Note to Reviewer: The following must be used with animal premise use sites only.)*

Immerse all halters and other types of equipment used in handling and restraining animals, as well as forks, shovels, and scrapers used for removing litter and manure in the use solution. After application, ventilate buildings, coops and other closed spaces. Do not house (animals) (poultry) (livestock) 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 contact contact food or water with soap or detergent, and rinse with potable water before reuse.)

*(Note to Reviewer: The following must be used with all use sites unless noted below.)*

Rub with brush, cloth, mop, or sponge. Treated surfaces must remain wet for 10 minutes. (Rinse) (Wipe up excess liquid with a paper towel) and (or) (Allow to air dry) (dry) (Rinse) (Rinse) of floors is not necessary unless they are to be used with food. (Rinse all treated surfaces that come in contact with food such as countertops, use sites.)

appliances, tables and stovetops with potable water before reuse). Change cloth fresh solution frequently to avoid redeposition of soil. (Change the solution) (fresh solution must be prepared) (Prepare a fresh solution) at least daily or (more often if use solution) (when use solution) becomes visibly (dirty) (soiled). *(Note to reviewer: This statement must be used on all labels with food contact surface uses.)*

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

1. Pre-clean heavily soiled areas.
2. Apply this product to hard, non-porous 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) and (or) (Allow to air dry).
6. Change cloth, sponge or towels frequently to avoid redeposition of soil.

### FOOD PROCESSING PREMISES

**FOR CONTROL OF DROSOPHILA SPP. AND PHORIDAE FAMILY OF FLIES ON NON-FOOD CONTACT SURFACES:** To control flies on hard non porous non-food contact surfaces such as floors, walls, countertops, metal surfaces, painted surfaces, glazed porcelain, glazed tile, glass, chrome, rubber, and plastic in restaurants, bars, kitchens, dishwashing areas, and bar and wait station areas and other food storage areas. After removing gross filth, apply this product to surfaces and locations where flies breed. Spray surfaces thoroughly or apply by pouring, mopping or sponging onto the surface. Allow surface to remain wet for 10 minutes. Repeat application 1-2 times per week or as needed. Do not contaminate food and food packaging.

**FOR CONTROL OF SMALL FLIES IN DRAINS:** For control of small flies: Drosophila spp. and the Phoridae family. Spray or this product into drain during time of lowest level of drain use. Add 14 ounces of product daily to each drain to maintain fly control. Apply around the edge of the drain and coat all sides of inside of drain. Repeat application 1-2 times per week or as needed. Do not contaminate food and food packaging.

### 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, pre-clean first. Use this product to wet all hard, non-porous 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 production and packaging rooms. Scrape waterproof shoes and place in this product for 3 minutes prior to entering area. Change the sanitizing solution in the bath at least daily. *(Note to reviewer: This statement must be used on all labels with use directions.)*

**ACCEPTED**  
EPA Reg. No. 1524



**FOR FOOT DIP OF WATER PROOF FOOTWEAR:** Use this product 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.

**SHOE SPRAY-SANITIZING DIRECTIONS:** For heavily soiled (work boots (shoes) (footwear)). [(scrape) (wipe)] with brush, sponge or cloth or Neat Feet Clean Solution Welcome Mat to remove excess (filth) (dirt):

1. Hold product 4-6 inches away from sole of (waterproof) [(work boot) (shoe) (footwear)].

2. Lightly spray to thoroughly wet entire surface.

3. Repeat procedure on other sole.

4. Treated surfaces must remain wet for 3 minutes.

5. [(Allow to air dry) (Wipe up) (Absorb) excess product (with clean cloth) (by stepping on Neat Feet Clean Shoe Solution Welcome Mat)]:

### FOOD CONTACT AND TOBACCO PROCESSING EQUIPMENT SANITIZING DIRECTIONS

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.

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

This product 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.

*(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.)*

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

**FOOD CONTACT SANITIZING PERFORMANCE (FOR PUBLIC EATING PLACES, DAIRY PROCESSING EQUIPMENT AND FOOD PROCESSING EQUIPMENT, UTENSILS AND OTHER HARD NONPOROUS FOOD CONTACT SURFACES IN FOOD PROCESSING LOCATIONS, MEAT PLANTS, DAIRIES, BAKERIES, CANNERIES, BEVERAGE PLANTS, RESTAURANTS AND BARS DIRECTIONS (REGULATED BY 40CFR sec 180.940(a)(c)):** Apply this product as is to sanitize hard nonporous food contact surfaces with a brush, cloth, mop, sponge, auto scrubber, mechanical spray device ((hand pump) coarse pump or trigger spray device) or by immersion. For spray applications, spray 6-8 inches from surface. Do not breathe spray. Rub with brush, cloth, or sponge. (From a Closed Loop Dilution Center, apply 200-400 ppm active solution to the surface to be sanitized.) [(Allow surface to remain wet) (Surfaces must remain wet) (Let stand) (Articles that can be immersed in solution must

remain in solution)] for at least 1 minute (Articles too large for immersing must be thoroughly wetted for 1 minute by rinsing, spraying or swabbing). [(Remove items) (Remove immersed items from solution) (Remove excess solution) (Place sanitized utensils on a rack or drain board) (Wipe with clean cloth, sponge or paper towel) (Wipe up excess liquid (with a paper towel) (Drain the use-solution from the surface) (Let surfaces drain) (Drain thoroughly before reuse) (Thoroughly drain (immersed) (non-immersed) (all sanitized articles) (Allow sanitized surfaces to adequately drain before contact with food) (and then air dry) (Allow surfaces to air dry). [(Do not rinse (before contact with food)) (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 as a sanitizer) (on previously cleaned hard, non-porous surfaces) (provided that the surfaces are adequately drained before contact with food so that little or no residue remains)). Change cloth, sponge or towels frequently to avoid redeposition of soil. For mechanical application, use solution must not be reused for sanitizing applications.

**TO SANITIZE IMMOBILE HARD NONPOROUS ITEMS** (such as tanks, chopping blocks, countertops, refrigerated storage and display equipment, food processing equipment): Flood the area with this product for at least 1 minute, making sure to wet all surfaces completely. [(Remove items) (followed by adequate draining) (Let surfaces drain) (Drain thoroughly before reuse) (Place sanitized utensils on a rack or drain board) (Thoroughly drain (all sanitized) articles) (Allow sanitized surfaces to adequately drain before contact with food) (and then air dry). [(Do not rinse (before contact with food)) (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 as a sanitizer) (on previously cleaned hard, non-porous surfaces) (provided that the surfaces are adequately drained before contact with food so that little or no residue remains)). Change cloth, sponge or towels frequently to avoid redeposition of soil. For mechanical application, use solution must not be reused for sanitizing applications.

**TO SANITIZE MOBILE HARD NONPOROUS ITEMS** (such as glassware, utensils, cookware and dishware, drinking glasses and eating utensils): Immerse in this product for at least 1 minute, making sure to immerse completely. [(Remove items) (followed by adequate draining) (Let surfaces drain) (Drain thoroughly before reuse) (Place sanitized utensils on a rack or drain board) (Thoroughly drain (all sanitized) articles) (Allow sanitized surfaces to adequately drain before contact with food) (and then air dry). [(Do not rinse (before contact with food)) (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 as a sanitizer) (on previously cleaned hard, non-porous surfaces) (provided that the surfaces are adequately drained before contact with food so that little or no residue remains)). 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 for at least 1 minute at a temperature of 75°F.
3. For equipment and utensils too large to sanitize by immersion, apply this product by rinsing, spraying or swabbing until thoroughly wetted for 1 minute.
4. [(Remove items) (followed by adequate draining) (Let surfaces drain) (Drain thoroughly before reuse) (Place sanitized utensils on a rack or drain board)

- 5. (Thoroughly drain (all sanitized) articles) (Allow sanitized surfaces to adequately drain before contact with food) (and then air dry). [(Do not rinse before contact with food)] (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 as a sanitizer) (on previously cleaned hard, non-porous surfaces) (provided that the surfaces are adequately drained before contact with food so that little or no residue remains))
- 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, non-porous utensils and glasses whenever possible.
- 2. Wash with a good detergent or compatible cleaner.
- 3. Rinse with potable water.
- 4. Sanitize in this product. Immerse all utensils for at least 1 minute or for contact time specified by governing sanitary code. For equipment and utensils too large to sanitize by immersion, apply this product by rinsing, spraying or swabbing until thoroughly wetted for 1 minute.
- 5. 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.

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

- 1. Turn off refrigeration (Note: Use this direction only if applicable)
- 2. Unit must be washed with a compatible detergent and rinsed with potable water before sanitizing. (Note: Use this direction only if applicable)
- 3. Wash and rinse all surfaces thoroughly.
- 4. Apply this product 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). [(Do not rinse before contact with food)] (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 as a sanitizer) (on previously cleaned hard, non-porous surfaces) (provided that the surfaces are adequately drained before contact with food so that little or no residue remains)).
- 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 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 through machine making sure to wet all hard, non-porous surfaces and allow a minimum contact of 1 minute.
- 4. [(Drain thoroughly before reuse) (Thoroughly drain) (Allow sanitized surfaces to adequately drain before contact with food) (liquid)] (and then air dry). [(Do not rinse before contact with food)] (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 as a sanitizer) (on previously cleaned hard, non-porous 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, non-porous surfaces [(and allow) (for)] a minimum contact of 1 minute.
- 7. [(Drain thoroughly before reuse) (Thoroughly drain) (Allow sanitized surfaces to adequately drain before contact with food) (liquid)] (and then air dry). [(Do not rinse before contact with food)] (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 as a sanitizer) (on previously cleaned hard, non-porous surfaces) (provided that the surfaces are adequately drained before contact with food) (liquid) so that little or no residue remains)).
- 5. Return to service by opening incoming water lines.

**BEVERAGE DISPENSING AND SANITARY FILLING EQUIPMENT SANITIZER DIRECTIONS**

For sanitizing of hard non porous bottling or pre-mix dispensing equipment after cleaning thoroughly rinse equipment with cold or lukewarm potable water. Fill equipment with this product. [(Allow solution to remain in equipment) (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 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)]. [(Do not rinse before contact with liquid)] (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 as a sanitizer) (on previously cleaned hard, non-porous 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. 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

**MADE IN U.S.A.**  
**MAY 73 2003**  
**NO PORS**  
 Federal Insecticide, Fungicide, and Rodenticide Act as amended for the purpose of this machine is registered with the EPA Reg. No. 10324-110

product must be subjected to a potable water rinse only if they are to be broken immediately for use in the manufacture of egg products. Eggs must be reasonably dry before casing or breaking. [(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 (EAT AND POULTRY OR FRUIT AND VEGETABLE) ((CONVEYOR(S)) (BELT(S)):** To sanitize the [(conveyor) (belt) (equipment) (line)], apply this product to conveyors with suitable feeding equipment. Do not allow this solution to be sprayed directly on food. Controlled volumes of sanitizer are applied to return portion of conveyor through nozzles so located as to permit maximum drainage of sanitizer from equipment and to prevent puddles on top of belt. During interruptions in operation, apply solution using coarse spray equipment to peelers, collators, slicers and saws, and other non-porous conveyor equipment. Allow surfaces to remain wet for at least 1 minute. Conveyor equipment must be free of product when applying this coarse spray.

**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 to cover the gloved area for at least 1 minute. [(Dip) (Soak)] in solution for [(one) (two)] minute. [(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. After applying solution, allow gloves to remain wet for at least 1 minute. Let air dry thoroughly before wearing gloves. NO POTABLE WATER RINSE IS ALLOWED.

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

**TO SANITIZE HOOF TRIMMING EQUIPMENT:** Prior to application, pre-clean hoof trimming equipment before and after use on each animal with detergent and warm water or compatible cleaner to remove soil using a pre-scraper, pre-flush, or when necessary, pre-soak followed by a potable water rinse. To sanitize, follow the **NON-FOOD CONTACT/SANITIZING PERFORMANCE DIRECTIONS**.

**BARBERS/SALON**  
**DISINFECTING/VIRUCIDE\* GROOMING CLIPPERS, HAIR CLIPPERS, ELECTRIC SHEARS, BARBERS/SALON SHEERS AND OTHER IMPLEMENTS:** 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) (While clipper/shear is running, hold in the downward position and spray)] with this product. Do not spray on the clipper case or drip into clipper housing. Immerse pre-cleaned barber/salon tools such as combs, brushes, plastic rollers, razors, clipper and trimmer blades, tweezers, manucure/pedicure tools, clippers, scissors, and other salon instruments and tools.

Treated surfaces must remain wet for at least 10 minutes. [(Rinse) (Wipe up excess liquid) (with a paper towel)] (and) or [(Allow to air dry)].

**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 SURFACES IN FOOTBATHS:** To remove body oils, dead tissue, soil and all other buildups or organic matter on surfaces after using the footbath, 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 on all hard, non-porous 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 [(more often) (if use solution) (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. Follow **NON-FOOD CONTACT/SANITIZING PERFORMANCE Use directions**.

**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**

Pre-clean surface. Empty water out of toilet bowl or urinal and apply ½ to 1 ounce of this product 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. Do not breathe spray. Allow solution to stand for 10 minutes and flush. Swab all areas after spraying. Refill toilet bowl or urinal with water. Change cloth, sponge or towels frequently to avoid redeposition of soil.

**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 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 1/2 - 1 oz. of this product onto urinal surface. DO NOT spray product directly onto cartridge. Wipe surface to clean. Change cartridge as needed.

#### **OTHER INSTRUCTIONS**

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

1. Pre-clean heavily soiled areas.
2. Apply this product to floors, walls and ceilings making sure not to over spray. To disinfect, all hard, non-porous surfaces must remain wet for 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: Use as a deodorizer is not allowed in CA.)*

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

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

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

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

**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.

#### **OTHER USES**

**FOR DISINFECTING BAGLESS VACUUM CLEANERS:** Turn off and unplug vacuum cleaner. Remove the hard, non-porous container that houses collected material from the 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 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)) (and) (or) (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:** Remove the non-porous brushes from unplug vacuum cleaner. Remove the non-porous brushes from vacuum cleaner. Turn off the pump. Wash down the unit sides, seat of the chair, lift and (any)

Submerge brush in this product so as to wet all surfaces thoroughly. Allow surfaces to remain wet for 10 minutes. [(Wipe up excess liquid (with a paper towel)) (and) (or) (Allow to air dry)]. Reattach brushes to vacuum cleaner.

**COMMERCIAL FLORIST USE DIRECTIONS:** To clean, disinfect and deodorize hard, non-porous surfaces in one step, apply this product. For heavily soiled areas, a preliminary cleaning is required. Remove all leaves, petals, garbage and refuse. Pre-clean surfaces using pressurized water where possible. Apply this product to hard 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)) (and) (or) (Allow to air dry)]. Change cloth, sponge or towels frequently to avoid redeposition of soil.

**WORK AREAS AND BENCHES, POTS, FLATS AND FLOWER BUCKETS, CUTTING TOOLS:** [(Spray or swab hard nonporous working surfaces) (Soak cutting edge of tool)] with this product 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)) (and) (or) (Allow to air dry)]. Change cloth, sponge or towels frequently to avoid redeposition of soil. (Dry and oil tools at the end of each workday.)

#### **DIRECTIONS FOR HOUSEHOLD USE**

**KITCHEN/BATHROOM/HOUSEHOLD CLEANING:** Apply this product 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 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)) (and) (or) (Allow to air dry)]. This product is not to be used to clean or disinfect dishware, glasses or eating utensils. Change cloth, sponge or towels frequently to avoid redeposition of soils.

**DISINFECT/DEODORIZE:** To disinfect hard, non-porous 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 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. For disinfection, treated surfaces 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 for use. [(Rinse with potable water after use on surfaces that come in contact with food) (Wipe up excess liquid (with a paper towel)) (and) (or) (Allow to air dry)]. Change cloth, sponge or towels frequently to avoid redeposition of soil.

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

**SANITIZATION OF HARD, NON-POROUS 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 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 to sanitize hard, non-porous exterior surfaces such as vinyl, plastic, sealed concrete, painted or sealed woodwork, and sealed stucco. Surfaces to be treated include house siding, decks, patios, walkways and driveways.

**Application:** Pre-clean 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. For sprayer applications, spray 6 inches to 8 inches from surface. Treated surfaces must remain wet for 1 minute. 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. User must wear protective eyewear as well as respiratory protective equipment.

#### DIRECTIONS FOR ALTERNATE CONTAINERS/DELIVERY SYSTEMS

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

#### SPRAY USE INSTRUCTIONS (Spray container language)

##### How to Assemble Extendable Trigger

- 1) Remove cap from bottle
- 2) Insert end of tube into bottle until new cap meets bottle
- 3) Twist cap onto bottle until secure

##### How to Spray

- 1) Adjust nozzle to ON. (Note to reviewer: There will be an ON symbol here) position as indicated on nozzle.
- 2) To prime sprayer, direct nozzle toward surface to be treated and squeeze trigger several times until liquid is seen through the length of the tube. **NOTE:** Keeping sprayer head below the level of liquid in bottle will make priming easier. (Alternate sprayer language: When priming, hold sprayer level to the ground. If held at an angle, sprayer will not prime.)

##### After Use

- 1) Turn nozzle to OFF. (Note to reviewer: There will be an OFF symbol here) position.

##### (Spray Cap container language)

**Shake Well:** Remove sticker. Open flip cap. Firmly insert red hose tip.

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

**(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)

(Note: For use on containers of 5 gallons or less.)

**PESTICIDE STORAGE/CONTAINER HANDLING/RESIDUE REMOVAL/PESTICIDE DISPOSAL/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 USES)

(Note: To be used with either Nonpublic health or Public health uses in this section.)  
(Note: For use on containers up to and including 5 gallons.)

**CONTAINER HANDLING/PESTICIDE STORAGE:** 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.

**RESIDUE REMOVAL:** Triple rinse as follows: Fill the container 1/4 full with water and [(reclose) (recap)]. Agitate vigorously and drain for 10 seconds after the flow begins to drip. Follow Pesticide Disposal instructions for rinsate disposal. Repeat two more times. Wrap (container) and put in trash or offer for recycling if available.

**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. 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 and will be used as Container Disposal and in place of Residue Removal statement NO. Residue Removal statement is needed for a non-refillable sealed container.)

Non-refillable container. Do not reuse or refill this container. Wrap empty container and put in trash.

(Note: The following text will be used on the BAG in BOX container types only. No Residue Removal instructions are used when BAG in BOX container disposal instructions are used.)

**BAG in BOX CONTAINER DISPOSAL:** Non-refillable container. Completely empty bag into application equipment. Then offer for recycling if available or dispose of in a sanitary landfill, or by incineration, or by other procedures allowed by state and local authorities.

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

(Note: To be used with either Nonpublic health or Public health uses in this section.)  
(Note: For use on containers greater than 5 gallons.)

**CONTAINER HANDLING/PESTICIDE STORAGE/CONTAINER DISPOSAL:** Non-refillable container. Open dumping is prohibited. Store only in original container. Do not reuse empty container. If a leaky container must be contained within another, mark the outer container to identify the contents. Store pesticides away from food, pet food, feed, seed, fertilizers, and veterinary supplies. Keep this product under locked storage sufficient to make it inaccessible to children or persons unfamiliar with its proper use. Offer for recycling if available, puncture and dispose in a sanitary landfill, or by other procedures approved by state and local authorities.

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



**RESIDUE REMOVAL INSTRUCTIONS:** To clean the container before final disposal, empty the remaining contents from this container into [application equipment] (a mix tank). Fill the container 1/2 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 then 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. Follow Pesticide Disposal Instructions for rinsate disposal.

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

*(Note: To be used with either Nonpublic health or Public health uses in this section.)*  
*(Note: For containers up to and including 5 gallons. Refillable containers only)*

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.

**CONTAINER HANDLING/RESIDUE REMOVAL:** Refillable container. Triple rinse (or equivalent). Refill this container with [this brand] (this product) (Product Name) (pesticide) only. Refill this container with [this brand] (this product) (Product Name) (pesticide) only. Do not reuse this container for any other purpose. To clean the container before final disposal, empty the remaining contents from this container into application equipment or a mix tank. Fill the container about 10 percent full with water. Agitate vigorously or recirculate water with the pump for 2 minutes. Pour or pump rinsate into rinsate collection system and follow pesticide disposal instructions. Repeat this rinsing procedure two more times.

**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.

**CONTAINER DISPOSAL:** Offer for recycling, if available or puncture and dispose in a sanitary landfill, or by other procedures approved by state and local authorities.

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

*(Note: To be used with either Nonpublic health or Public health uses in this section.)*  
*(Note: For containers greater than 5 gallons. Refillable containers only)*

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.

**CONTAINER HANDLING/PESTICIDE STORAGE:** Refillable container. Refill this container with [this brand] (this product) (Product Name) (pesticide) only. Do not reuse this container for any other purpose. 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.

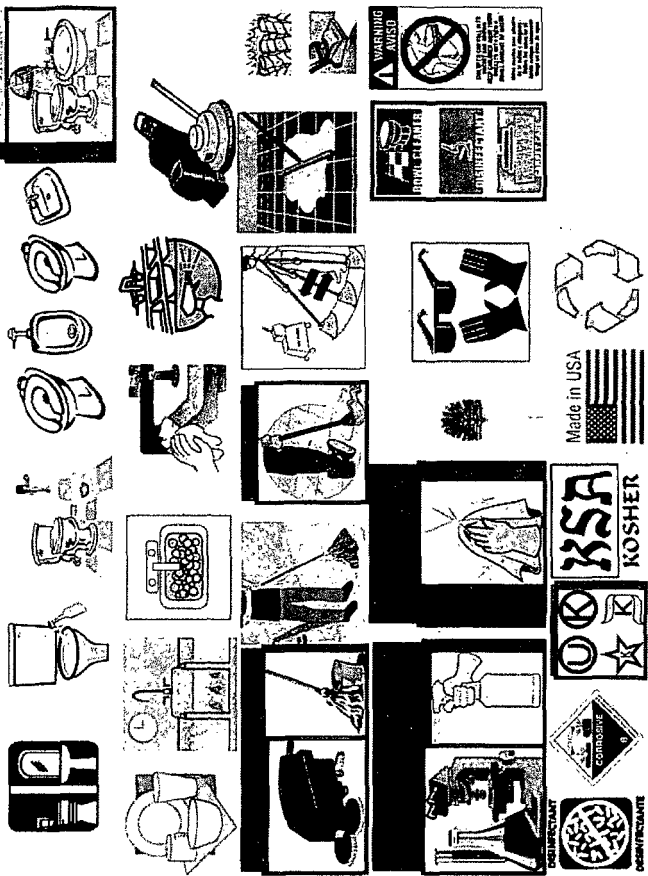
**PESTICIDE DISPOSAL:** Pesticide wastes are acutely hazardous. Improper disposal of excess pesticide, spray mixture or rinsate is a violation of Federal Law. If these wastes cannot be disposed of by use according to label instructions, contact your State Pesticide or Environmental Control Agency, or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

**RESIDUE REMOVAL INSTRUCTIONS:** To clean the container before final disposal, empty the remaining contents from this container into [application equipment] (a mix tank). Fill the container 1/2 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 then turn the container over onto its other end and tip it back and forth several times). Empty the rinsate into

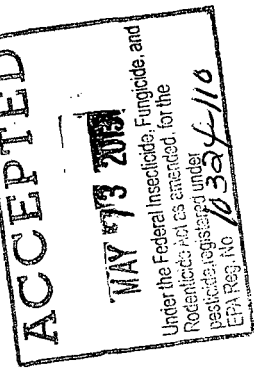
application equipment or a mix tank or store rinsate for later use or disposal. Repeat this procedure two more times. Follow Pesticide Disposal Instructions for rinsate disposal.

**CONTAINER DISPOSAL:** Offer for recycling, if available or puncture and dispose in a sanitary landfill, or by other procedures approved by state and local authorities.

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



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



### 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%
Diocetyl Dimethyl Ammonium Chloride .....	0.00525%
Alkyl (C <sub>14</sub> , 50%; C <sub>12</sub> , 40%; C <sub>16</sub> , 10%) dimethyl benzyl ammonium chloride .....	0.01400%
<b>INERT INGREDIENTS:</b> .....	99.96500%
<b>TOTAL</b> .....	100.00000%

**KEEP OUT OF REACH OF CHILDREN**

**CAUTION 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 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%
Diocetyl Dimethyl Ammonium Chloride .....	0.00525%
Alkyl (C <sub>14</sub> , 50%; C <sub>12</sub> , 40%; C <sub>16</sub> , 10%) dimethyl benzyl ammonium chloride .....	0.01400%
<b>INERT INGREDIENTS:</b> .....	99.96500%
<b>TOTAL</b> .....	100.0000%

**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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