



UNITED STATES ENVIRONMENTAL PROTECTION AGENCY  
WASHINGTON, DC 20460

OFFICE OF CHEMICAL SAFETY  
AND POLLUTION PREVENTION

September 18, 2015

Kresti A. Lyddon  
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Mason Chemical Company  
723 W. Algonquin RD, Suite B  
Arlington Heights, IL 60005

Subject: PRIA Label and CSF Amendment – Modifying marketing claims, directions for use, and storage and disposal. Updating Basic and Alternate CSFs.  
Product Name: Maquat 615 SRTU  
EPA Registration Number: 10324-110  
Application Date: April 24, 2015  
Decision Number: 503806

Dear Ms. Lyddon:

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

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

Please note that the record for this product currently contains the following CSFs:

- Basic CSF dated 4/24/2015
- Alternate CSF 2 dated 4/24/2015
- Alternate CSF 3 dated 4/24/2015
- Alternate CSF 4 dated 4/24/2015

Should you wish to add/retain a reference to the company's website on your label, then please be aware that the website becomes labeling under the Federal Insecticide Fungicide and Rodenticide Act and is subject to review by the Agency. If the website is false or misleading, the product would be misbranded and unlawful to sell or distribute under FIFRA section 12(a)(1)(E). 40 CFR 156.10(a)(5) list examples of statements EPA may consider false or misleading. In addition,

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regardless of whether a website is referenced on your product's label, claims made on the website may not substantially differ from those claims approved through the registration process. Therefore, should the Agency find or if it is brought to our attention that a website contains false or misleading statements or claims substantially differing from the EPA approved registration, the website will be referred to the EPA's Office of Enforcement and Compliance.

Your release for shipment of the product constitutes acceptance of these conditions. If these conditions are not complied with, the registration will be subject to cancellation in accordance with FIFRA section 6. If you have any questions, please contact John Cowden by phone at 703-347-0259, or via email at Cowden.johnc@epa.gov.

Sincerely,

A handwritten signature in black ink, appearing to read "Eric Miederhoff", with a small "for" written at the end.

Eric Miederhoff, Product Manager 31  
Regulatory Management Branch 1  
Antimicrobials Division (7510P)  
Office of Pesticide Programs

Enclosures: DP 427326, DP 427327

# MAQUAT<sup>®</sup> 615 SRTU

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

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

**ACTIVE INGREDIENTS:**

Alkyl (50% C <sub>14</sub> , 40% C <sub>12</sub> , 10% C <sub>16</sub> )	
Dimethyl Benzyl Ammonium Chloride .....	0.014%
Octyl Decyl Dimethyl Ammonium Chloride .....	0.011%
Didecyl Dimethyl Ammonium Chloride.....	0.005%
Dioctyl Dimethyl Ammonium Chloride.....	0.005%
<b>INERT INGREDIENTS:</b> .....	<u>99.965%</u>
<b>TOTAL:</b> .....	100.000%

**KEEP OUT OF REACH OF CHILDREN**  
**CAUTION {CUIDADO}**  
 {See [{left} {back} {side} {right} {panel} {of label}] {below}] for {additional} {precautionary statements}{and}{first aid}}.

*(Note to Reviewer: First Aid may only appear on different area of the container label if the Front Panel is less than 12 square inches in total.)*

**FIRST AID**

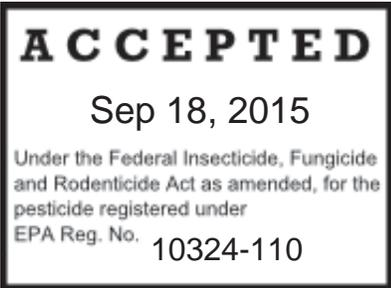
In case of emergency, call a poison control center or doctor for treatment advice. Have the product container or label with you when calling a poison control center or doctor, or going for treatment.

**IF ON SKIN:** Take off contaminated clothing. Rinse skin immediately with plenty of water for 15-20 minutes.

{For [{chemical}{and}{or}{medical}{and}{or}{environmental}] emergencies, call {insert name and/or number of emergency contact} {hours of operation}{24 hours a day}{7 days a week}}.



{See {additional} {sheet} {insert} for {other} {directions for use} {information} {claims} {organisms}.}



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

# MAQUAT<sup>®</sup> 615 SRTU

## ORGANISM LIST

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

**GENERAL DISINFECTION PERFORMANCE {IN NON-MEDICAL FACILITIES {(Households, Schools, Restaurants, Food Services, Beverage and Food Processing Plants and Other Non-Medical Facilities)}}:** This product kills the following bacteria in 10 minutes on hard, non-porous surfaces:

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

**NON-FOOD CONTACT SANITIZING PERFORMANCE:** This product is an effective one-step sanitizer in 3 minutes on hard, non-porous surfaces against:

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

**FOOD CONTACT SANITIZING PERFORMANCE:** This product is an effective food contact sanitizer in 1 minute on hard, non-porous surfaces against:

*Aeromonas hydrophila* {(ATCC 23213)}  
*Campylobacter jejuni* {(ATCC 29428)}  
*Clostridium perfringens-vegetative* {(ATCC 13124)}  
*Escherichia coli* {(ATCC 11229)}  
*Escherichia coli* O111:H8 {(ATCC BAA-184)}  
*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)}

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(Note to Reviewer: The Table of Contents will not be on any label. This is for our customer's reference only. )

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## MARKETING CLAIMS

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

### {LOCATIONS/SURFACES}

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

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

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

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

### {LOCATIONS}

- Airline terminals, airports, bus stations, train stations, transportation terminals, public facilities, shipping terminals, travel rest areas, waysides
- Automobiles, cars, trucks, campers, RV's, trailers, automotive garages, auto repair centers, bicycle shops
- Boats, ships, barges, cruise lines, cruise ships, watercraft
- Boxcars, tankers, and tank trucks
- Buses, public transportation, trains, taxis, airplanes, helicopters
- Delivery trucks, garbage trucks, maintenance vehicles
- Police stations, crime scenes, courthouses, correctional facilities, municipal government buildings, prisons, jails, penitentiaries, correctional institutions
- Recycling centers
  
- Athletic facilities, locker rooms, exercise rooms, exercise facilities, gyms, gymnasiums, field houses
- Banks, churches, libraries, post offices
- Campgrounds, playgrounds, recreational facilities, picnic facilities
- Day care centers, {children} nurseries, kindergartens, and preschools
- Funeral homes, morgues, mortuaries, burial vaults, mausoleums, autopsy rooms, cadaver processing areas

- Health clubs, spas, tanning salons, tanning spas, tanning beds, massage/facial salons, hair/nail/pedicure salons, barber/beauty shops, salons, foot spas
- Hotels, motels
- Museums, art galleries, performance/theater centers, movie houses, bowling alleys
- Schools, colleges, dormitories, classrooms, community colleges, universities
- Sports arenas, sports complexes
- Supermarkets, convenience stores, retail and wholesale establishments, department stores, shopping malls, gift shops, video stores, bookstores, dressing rooms, photocopy centers
- Restaurants, bars, kitchens, taverns, cafeterias, institutional kitchens, fast food operations, food storage areas, catering, bakeries
- Businesses, office buildings, workstations, break rooms, public restrooms, housekeeping, janitorial rooms
- Commercial florist and flower shops
- Factories, computer manufacturing sites, toy factories, warehouses
- Institutional, commercial, industrial, institutions, commercial sites, industrial sites, institutional facilities, public places
- Laboratories
- Basements, cellars, bedrooms, attics, garages, living rooms, and porches
- Bathrooms, restrooms, shower rooms, shower and bath areas
- Homes, households, condos, apartments, mobile homes, vacation cottages, summer homes
- Kitchens, bathrooms and other household areas
- Federally inspected meat and poultry plants
- Food establishments, coffee shops, donut shops, bagel stores, pizza parlors, liquor stores, wineries
- Food handling and processing areas
- Food processing plants, USDA inspected food-processing facilities, federally inspected meat and poultry plants, meat/poultry processing plants, rendering plants, poultry and animal dressing plants, canneries, meat packing plants, hide and leather processing plants
- Processing facilities for Fish, Fishery, Milk, Citrus, Wine, Fruit, Vegetable, Ice Cream and Potato and beverage plants.
- Tobacco plant premise

#### {SURFACES}

- {Countertops} {counters}, countertop laminates, stovetops {stoves}, sinks {bathroom, kitchen}, tub surfaces, shelves, racks, carts, appliances, refrigerators, ice machines, microwave ovens
- Dishes, glassware {glasses}, silverware, cooking utensils, eating utensils, plastic and other non-porous cutting boards, plastic and other non-porous chopping blocks, Tupperware®, coolers, ice chests, refrigerator bins used for meat, vegetables, fruit and eggs
- Floors, finished floors, high speed burnished floors, conductive flooring, walls, ceilings, fixtures
- Glass surfaces, aluminum, brass, copper, laminated surfaces, metal, plated steel, stainless steel, glazed porcelain, glazed {restroom} tile, glazed {restroom} ceramic, sealed granite, sealed marble, plastic {such as polycarbonate, polyvinylchloride, polystyrene or polypropylene}, sealed limestone, sealed slate, sealed stone, sealed terra cotta, sealed terrazzo, chrome, Plexiglass®, enameled surfaces, painted {finished} woodwork, Formica®, vinyl and plastic upholstery, washable wallpaper, windows, mirrors, painted surfaces
- Highchairs, baby cribs, diaper changing stations, infant bassinets/cribs/warmers/incubators/care equipment, folding tables, hampers, laundry pails, empty diaper pails
- Shower stalls, shower doors and curtains, bathtubs and glazed tiles, chrome plated intakes, toilets, toilet seats, toilet bowls, toilet bowl surfaces, urinals, portable and chemical toilets and latrine buckets, vanity tops, and restroom fixtures, bathroom fixtures, bathroom bowls, basins, tubs
- Tables, chairs, desks, folding tables, bed frames, lifts, washable walls, cabinets, doorknobs 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
- And other hard, non-porous surfaces
- Automobile interiors, mats, crates, cabs, and wheels
- Footbath surfaces
- Hair clippers, cutting implements, plastic rollers, washable nail files
- Hard hats, headphones
- Hard, non-porous surfaces of picnic tables and outdoor furniture
- Kennel runs, cages, kennel/cage floors, conductive flooring, examination tables, veterinary x-ray tables, loading platforms, animal equipment
- Large inflatable, non-porous plastic and rubber structures such as animals, promotional items, moonwalks, slides, obstacle course play and exercise equipment
- Maintenance equipment

- Non-wooden picnic tables and outdoor furniture except cushions and wood frames
- Playground equipment.
- Slurpee® machines, drinking fountains
- Tanning spas/beds, tanning equipment
- Telephones and telephone booths
- 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}
- Beer fermentation and holding tanks, bottling or pre-mix dispensing equipment
- Citrus processing equipment and holding tanks
- Food {preparation} {and} {storage} areas
- Harvesting & Handling Equipment
- Ice Machines
- Kitchen equipment such as food processors, blenders, cutlery, trash compactors and other utensils
- Meat packing plant surfaces such as livestock vehicles and holding pens, receiving areas and delivery chutes, slaughter areas and conveyors, hand, rub and guide rails, post knock cabinets, stands and flooring surfaces, chains and moving process lines, chutes, conveyors, tallow and animal feed production surfaces, processed product and ofal equipment surfaces, fabrication and processing areas covering cold storage areas, stainless steel cut out and prep tables, and other stainless surfaces
- Tobacco plant equipment
- Wine processing equipment and holding tanks

### DISINFECTION MARKETING CLAIMS

**(Note to Reviewer:** The following marketing claims may be used with the pre-fix “This product”).

- Athletic surface disinfectant.
- {Cleans,} disinfects and deodorizes on hard, non-porous surfaces.
- {Cleans,} disinfects and deodorizes hard, non-porous surfaces by killing many odor-causing microorganisms
- {Cleans,} disinfects and eliminates odors leaving hard, non-porous surfaces smelling clean and fresh.
- {Cleans,} shines, deodorizes and disinfects all hard, non-porous {household} surfaces {listed on the label}.
- Disinfects {Disinfectant}.
- Disinfects {and sanitizes} kitchen surfaces {bathroom surfaces and floors}.
- Has been designed for veterinarians, animal groomers, hair stylists, barbers and beauticians, for use in disinfecting and maintaining clippers.
- Is a multi-surface {cleaner,} deodorizer and disinfectant.
- 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.
- Is an effective [{bactericide} {and} {disinfectant} {non-food contact sanitizer}]
- Is for use as a disinfectant on hard, non-porous surfaces at 350 ppm
- 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 at 350 ppm
- 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 disinfectant agent for use in all departments.
- Is used to disinfect non-porous salon/barber tools and instruments such as combs, clippers, plastic rollers, brushes, trimmers, razors, scissors, blades, tweezers, baths, manicure instruments, pedicure instruments and footbath surfaces.
- Kills {99.9% of}
  - {any disinfection organism listed} {on hard, non-porous surfaces}.
  - {kitchen} {bathroom} {household} {institutional} bacteria {on {the} sealed and non-porous floor{s}} {ordinary dish soap can't}.
- Kills bacteria and helps prevent cross-contamination on {treated} non-food contact kitchen surfaces listed on this label.
- Kills {common} {kitchen} {bathroom} {household} bacteria.
- When used as directed, will disinfect metal clipper blades as well as many other hard, non-porous surfaces.

### SANITIZATION MARKETING CLAIMS

**(Note to Reviewer:** The following marketing claims may be used with the pre-fix “This product”).

- *Escherichia coli* {{*E. coli*}}, *Salmonella enterica* {{(*Salmonella*)}, and *Staphylococcus aureus* {{(*Staph*)}} are common germs found where food is prepared and stored.
- [{Eliminates} {kills}] 99.999% of bacteria commonly found on kitchen surfaces {in 60 seconds}.
- Has been cleared by the EPA in 40CFR180.940 for use on hard, non-porous food processing equipment, utensils, and other hard, non-porous food-contact articles at a concentration of 350 ppm
- Is a non-food contact surface sanitizer.
- Is a food contact surface sanitizer.

- Is an effective non-food contact 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}] non-food contact sanitizer {and cleaner} on hard, non-porous, non-food contact surfaces {(350 ppm active)}.
- 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 a {RTU} {ready-to-use} sanitizer for hard, non-porous [{non-food} {food}] contact surfaces.
- 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.
- Meets efficacy standards for hard, non-porous, non-food contact surface sanitizers.
- 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.
- Sanitizes hard, non-porous [{kitchen} {bathroom}] surfaces and floors).
- Sanitizes ice machines.
- 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.
- Use this product to sanitize hard, non-porous surfaces of food processing equipment, dairy equipment, food utensils, dishes, silverware, glasses, sink tops, countertops, refrigerated storage areas and display equipment and other hard surfaces.
- Where equipment and utensils are used for preparation of foods on a continuous or production line basis, utensils and 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.

#### HOUSEHOLD MARKETING CLAIMS

**(Note to Reviewer:** The following marketing claims may be used with the pre-fix “This product”.

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

#### GENERAL MARKETING CLAIMS

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

- Antibacterial.
- Contains no fragrances. **(Note to Reviewer:** to be used only with non-fragrance formulas)
- Contains no phosphorous.
- Contains no [{abrasives} {bleach} {harsh acids} {phosphates}] {so it won't scratch surfaces}.
- Has been designed specifically where housekeeping is of prime importance.
- Helps to maintain blades that operate with reduced friction and with smoother clipping action.
- Is an economical {ready to use} solution that can be used with a bucket, trigger sprayers, sponge or by soaking.
- Is designed for use in pet salons, animal hospitals, barber and beauty shops.
- Is fragrance-free.
- Is non-staining.
- Non-abrasive formula will not [{harm} {scratch}] surfaces.
- Non-dulling formula eliminates the time and labor normally required for rinsing floors.
- Will not harm sealed stone, sealed grout, or glazed tile.
- Will not harm most surfaces.
- Will not leave grit or soap scum.
- Use this product on the multi-touch hard, non-porous surfaces responsible for cross-contamination.

#### CLEANING AND DEODORIZATION MARKETING CLAIMS

**(Note to Reviewer:** The following marketing claims may be used with the pre-fix “This product”.)

- {Also} eliminates odors leaving surfaces smelling clean and fresh.
- {Also} [{removes} {eliminates}] odors {caused by} [{bacteria} {and} {and} {non-fresh foods}] {leaving {restroom} {kitchen} surfaces smelling clean and fresh}.
- Can be used where odors are a problem.
- {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}.
- [{Controls} {reduces} {eliminates} {neutralizes} {destroys}] odors to make your [{home} {kitchen} {bathroom}] sanitary.
- Cross-contamination is of major housekeeping concern not only in schools, institutions and industry.

- {Deodorizes} {Deodorant}
- Has been formulated to aid in the reduction of cross-contamination on treated surfaces in schools, institutions and industry.
- Inhibits bacterial growth on moist surfaces and deodorizes by killing microorganisms that cause offensive odors
- Is for use in work areas such as tool rooms and garages for odor control and light duty cleaning.
- Kills odor causing bacteria in the [{kitchen} {bathroom} {household}].
- [{Malodor Activity} {Odor} {Counteractancy}] – [{eliminates} {destroys}] odors {and odor-causing bacteria on hard, non-porous surfaces in restroom and toilet areas, behind and under sinks and counters, garbage cans and garbage storage areas {and other {hard, non-porous} surfaces} where bacterial growth can cause malodors.}
- [{Maximizes} {improves}] labor results by effectively controlling odors.
- Neutralizes musty odors and tough odors from smoke, pet accidents, and spills on contact.
- Removes stains.
- Use of this product will control unpleasant [{malodors} {odors}].
- Use this product on the multi-touch surfaces responsible for cross-contamination.

#### {PACKAGING CLAIMS}

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

#### DIRECTIONS FOR USE

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

**(Note to Reviewer (General Considerations):** Numbered instructions will be used if label space permits, otherwise may appear in paragraph format. The list of organisms can be formatted into paragraph form using a comma to separate organisms. Unit abbreviations can be spelled out. When choosing optional text, appropriate punctuation can be inserted or deleted.)

**(Note to Reviewer:** The following statement is to be used if any food premise locations are listed on the final label.)  
{Before using this product {in federally inspected meat and poultry food processing plants and dairies}, food products and packaging materials must be removed from the room or carefully protected.}

#### GENERAL DISINFECTION

**FOR USE AS A GENERAL DISINFECTANT {CLEANER} {TO KILL *Salmonella enterica* {(ATCC 10708)} and *Staphylococcus aureus* {(ATCC 6538)} ON HARD, NON-POROUS SURFACES:**

1. Pre-clean surfaces.
2. Apply this product {(350 ppm active)} to hard, non-porous surfaces using a sponge, brush, cloth, {by immersion}, {{{hand pump} coarse pump or trigger spray device}. For spray applications, spray 6-8 inches from surface. Do not breathe spray.}
3. Treated surfaces must remain wet for 10 minutes.
4. [{Wipe dry} {with a clean cloth} {or} {allow to air dry}.]

#### SANITIZING

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

{When using this 350 ppm quaternary ready-to-use solution for sanitization of previously cleaned food contact surfaces, no potable water rinse is allowed.}

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

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.

*(Note to Reviewer: One of the following two headers will be used.)*

**FOOD CONTACT SANITIZING PERFORMANCE {FOR PUBLIC EATING PLACES, DAIRY PROCESSING EQUIPMENT AND FOOD PROCESSING EQUIPMENT, UTENSILS AND OTHER HARD, NON-POROUS FOOD CONTACT SURFACES IN FOOD PROCESSING LOCATIONS, MEAT PLANTS, DAIRIES, BAKERIES, CANNERIES, BEVERAGE PLANTS, RESTAURANTS AND BARS} DIRECTIONS {(REGULATED BY 40 CFR 180.940(a)(c)):**

(OR)

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

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

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

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

**{WISCONSIN STATE DIVISION OF HEALTH} DIRECTIONS FOR EATING ESTABLISHMENTS**

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

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

**SANITIZING OF {REFRIGERATED} FOOD PROCESSING EQUIPMENT AND OTHER HARD, NON-POROUS SURFACES IN FOOD CONTACT LOCATIONS:** For sanitizing {{food processing equipment,} {dairy equipment,} {refrigerated storage and display equipment} {and} {other}} hard, non-porous food contact surfaces, surfaces must be thoroughly pre-flushed or pre-scraped and, when necessary, presoaked to remove 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. Apply this product by {coarse pump or trigger spray device,} direct pouring or by circulating through the system. For spray applications, spray 6-8 inches from surface. Do not breathe spray. Surfaces must remain wet for at least 1 minute.
4. [{Drain thoroughly before reuse} {Allow sanitized surfaces to adequately drain}] before contact with food/liquid. Do not rinse. Return machine to service.

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

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

1. Shut off incoming water line to machine and turn off refrigeration.
2. Wash with a compatible detergent and rinse with potable water before sanitizing. *(Note: Use this direction only if applicable.)*
3. Apply this product by mechanical spray, direct pouring, or by circulating through the system.
4. Allow surfaces to remain wet or solution to remain in equipment for at least 1 minute. Drain thoroughly before reuse and allow sanitized surfaces to adequately drain {and then air dry} before contact with food/liquid.
5. Return machine to normal operation.

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

1. Shut off incoming water line.
2. [[Units] [Tanks]] must be washed with a compatible detergent and rinsed with potable water before sanitizing. (**Note:** Use this direction only if applicable.)
3. Apply and/or circulate this product to wet all hard, non-porous surfaces for a minimum contact of 1 minute.
4. Allow sanitized surfaces to adequately drain {and then air dry} before contact with food/liquid. Do not rinse.
5. Return to service by opening incoming water lines.

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

**{BEER FERMENTATION AND} STORAGE TANK SANITIZER DIRECTIONS:** For sanitizing hard, non-porous beer fermentation and holding tanks, wine, citrus and food processing storage and holding tanks. Wash with a compatible detergent and rinse with potable water before sanitizing. Use this product for mechanical or automated systems. {Follow manufacturers' directions for use for application equipment.} Surfaces must remain wet for at least 1 minute. Allow sanitized surfaces to adequately drain before contact with [[food] {liquid}]. Do not rinse. For mechanical operations or automated systems, the used sanitizing solution must not be reused.

**FOR TREATMENT OF [{MEAT} {AND} {POULTRY} {OR} {FRUIT AND VEGETABLE}] [[CONVEYOR{S}] {BELTS}]:** Remove gross food particles and excess soil by a pre-flush or pre-scrape. Wash with a good detergent or compatible cleaner. Rinse equipment thoroughly with potable water and then rinse equipment with a sanitizing solution. During processing apply this product to conveyors with suitable feeding equipment. Do not allow this solution to be sprayed directly on food. Controlled volumes of sanitizer are applied to return portion of conveyor through nozzles so located as to permit maximum drainage of sanitizer from equipment and to prevent puddles on top of belt. During interruptions in operation, apply solution using coarse spray equipment to peelers, collators, slicers and saws, and other non-porous conveyor equipment. Allow surfaces to remain wet for at least 1 minute. Conveyors and other equipment must be free of product when applying this coarse spray.

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

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

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

### **NON-FOOD CONTACT SANITIZING DIRECTIONS**

**NON-FOOD CONTACT SANITIZING:** Pre-clean heavily soiled surfaces. Apply this product to hard, non-porous surfaces with a sponge, brush, cloth, {by immersion}, {{hand pump} coarse pump or trigger spray device}. For spray applications, spray 6-8 inches from surface. Do not breathe spray.} Treated surfaces must remain wet for 3 minutes.

**[[{SHOE} {BOOT} {ENTRYWAY}] {BATH} SANITIZER DIRECTIONS:** To prevent cross contamination [[{from} {area to area,} {in} {animal areas,} {and} {entryways} {the packaging and storage areas of food plants}], shoe baths containing one inch of this product 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 {or allow to remain wet} for 3 minutes prior to entering area. Prepare a fresh solution daily or when visibly dirty.

**FOR FOOT DIP OF WATER PROOF FOOTWEAR:** Use this product in foot dip tray. Shoe baths must contain at least 1 inch of this product and be placed at the entrances to buildings. Scrape waterproof shoes and place in this product {or allow to remain wet} for 3 minutes before entering building.

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

1. Hold product 4-6 inches away from sole of {waterproof} [{work boot} {shoe} {footwear}].
2. Lightly spray sole 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}}].

## BARBER/SALON

**FOR USE AS A DISINFECTANT OF GROOMING CLIPPERS, HAIR CLIPPERS, ELECTRIC SHEARS, BARBER/SALON SHEERS AND OTHER IMPLEMENTS {, [{BARBER} {MANICURE} {NAIL} {SALON}] INSTRUMENTS AND TOOLS:**

{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,} manicure/pedicure tools, scissors, and other salon instruments and tools in this product for at least 10 minutes. Rinse thoroughly and dry before 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.

**FOR USE AS A DISINFECTANT 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 surfaces with soap or detergent, then rinse with water. Apply this product on all surfaces with a brush, cloth, sponge, {{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 surfaces with fresh water. The unit is then ready for reuse.

## RESTROOM/BATHROOM

**NON-ACID TOILET BOWL {AND URINAL} DISINFECTANT {/CLEANING} DIRECTIONS:** Pre-clean heavily soiled surfaces. Empty water out of toilet bowl {or urinal} and apply this product to exposed surfaces, including under the rim with a toilet [brush, mop], cloth, or sponge, {{hand pump} coarse pump or trigger spray device}. {For spray applications, spray 6-8 inches from surface. Do not breathe spray.} Brush or swab thoroughly, then allow solution to stand for 10 minutes and flush. {Refill toilet bowl or urinal with water.}

**{DEEP} CLEANING/DISINFECTING [{WATERFREE} {WATERLESS}] URINALS:** Pre-clean heavily soiled surfaces. Remove and properly dispose of cartridge according to manufacturer's directions. Deep clean or disinfect the entire urinal by applying this product directly onto surface. [{Brush} {Scrub}] surfaces and let product stand for 10 minutes Wipe surface to clean. Change cartridge as needed. Then the unit is ready for use.

**TO CLEAN WATERFREE {WATERLESS} URINALS:** Remove any debris from the bowl. Spray this product onto urinal surface. DO NOT spray product directly onto cartridge. Wipe surface to clean. Change cartridge as needed. Then the unit is ready for use.

**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 using a deck brush or other coarse material as necessary.
4. Rinse surfaces thoroughly and let air dry.

## DEODORIZATION/CLEANING

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

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

**AUTOMOTIVE USES:** This product will effectively neutralize {damp musty} odors. Spray or apply onto seats, carpets, headliner and ashtray or into trunk and all vents to eliminate odors from tobacco, food, beverage spills and musty carpet. For sprayer applications, use a coarse spray device. [{Wipe up excess liquid {with a paper towel}} {and} {or} {Allow to air dry}}]. (Not for use in CA.)

**AIR FRESHENER:** This product will effectively neutralize {damp musty} odors caused by mildew in storage areas, basements, closets, bathrooms and A/C filters. Spray to eliminate odors from tobacco, food, beverage spills and musty carpet. For sprayer applications, use a coarse spray device. [{Wipe up excess liquid {with a paper towel}} {and} {or} {Allow surface to air dry}]. (Not for use in CA.)

## 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, {{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 clean cloth or sponge or allow to air dry. Reattach container to vacuum cleaner.

**FOR DISINFECTING NON-POROUS VACUUM CLEANER BRUSHES:** Turn off and unplug vacuum cleaner. Remove the non-porous brushes from vacuum cleaner. Remove any dirt or debris from brushes. 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 clean cloth or sponge or allow to air dry. Reattach brushes to vacuum cleaner.

## RESIDENTIAL/HOUSEHOLD USE

**CLEAN/DISINFECT/DEODORIZE {KITCHEN/BATHROOM/HOUSEHOLD} SURFACES:** Pre-clean surfaces. Apply this product with brush, cloth, sponge, {{hand pump} coarse pump or trigger spray device}. For spray applications, hold container 6 to 8 inches from surface and spray until thoroughly wet. For disinfection, treated surfaces must remain wet for 10 minutes. Wipe up excess liquid or allow to air dry. Rinse with potable water after use on surfaces that come in contact with food. This product is not to be used to clean or disinfect dishware, glasses or eating utensils.

## STORAGE AND DISPOSAL

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

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

**PESTICIDE DISPOSAL:** Pesticide wastes 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 HANDLING:

**{Note to Reviewer: One or more of the following paragraphs for Container Disposal will be selected, depending on packaging use/type.}**

*{For residential/household use ONLY}*

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

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

*{For non-refillable containers equal to or less than 5 gal. or 50 lbs.}*

Non-Refillable Container. Do not reuse or refill this container. Triple rinse container (or equivalent) promptly after emptying. Triple rinse as follows: Fill container ¼ full with water and recap. Shake for 10 seconds. Drain for 10 seconds after the flow begins to drip. Follow Pesticide Disposal instructions for rinsate disposal. Repeat procedure two more times. Then offer for recycling if available or puncture and dispose of in a sanitary landfill, or by incineration.

*{For non-refillable containers greater than 5 gal. or 50 lbs.}*

Non-Refillable Container. Do not reuse or refill this container. Triple rinse container (or equivalent) promptly after emptying. Triple rinse as follows: Fill the container ¼ full with water. Replace and tighten closures. Tip container on its side and roll it back and forth, ensuring at least one complete revolution, for 30 seconds. Stand the container on its end and tip back and forth several times. Turn the container over onto its other end and tip back and forth several times. Follow Pesticide Disposal instructions for rinsate disposal. Repeat this procedure two more times. Then offer for recycling if available or puncture and dispose of in a sanitary landfill, or by incineration.

*{For non-refillable packets, Bag in the Box, and other sealed containers}*

**{Note to Reviewer: sealed containers are designed to reduce worker exposure to the concentrate. None of these types of containers can be triple rinsed because they are closed, welded, sealed containers.}**

Non-Refillable Container. Do not reuse or refill this container. {Wrap empty container and} Put in trash or offer for recycling.

{Refillable Containers}

Refillable Container. Refill this container with this product only. Do not reuse this container for any other purpose. Cleaning the container before final disposal is the responsibility of the person disposing of the container. Cleaning before refilling is the responsibility of the refiller. To clean the container before final disposal empty the remaining contents from this container into application equipment or a mix tank. Fill container about 10 percent full with water. Agitate vigorously or recirculate water with the pump for 2 minutes. Pour or pump rinsate into application equipment or rinsate collection system. Repeat this rinsing procedure two more times.

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

**CAUTION.** Harmful if absorbed through skin. Avoid contact with skin, eyes or clothing. Wash thoroughly with soap and water after handling and before eating, drinking, chewing gum, using tobacco or using the toilet. Remove and wash contaminated clothing before reuse.

**ENVIRONMENTAL HAZARDS**

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

This product is toxic to fish 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 gal. use the following as an alternate to the above statement.)*

This product is toxic to fish and aquatic invertebrates.

**{SPANISH ADVISORY STATEMENTS}**

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

{SI USTED NO ENTIENDE LA ETIQUETA, BUSQUE A ALGUIEN PARA QUE SE LA EXPLIQUE A USTED EN DETALLE.

IF YOU DO NOT UNDERSTAND THE LABEL, FIND SOMEONE TO EXPLAIN IT TO YOU IN DETAIL.}

**GRAPHICS AND ICONS**

*(Note to Reviewer: These are representative icons for use sites/application methods that may appear on the label with the appropriate directions for use, PPE or package type.)*

{Picture of Bathroom}

{Picture of Toilet}

{Picture of Urinal}

{Picture of Sink}

{Picture of Dishes}

{Picture of Three  
Compartment Sink}

{Picture of Laboratory  
Equipment}

{Picture of Toilet Brush}

{Disinfectant Logo}

{Picture of Gloved Hand and  
Spray Bottle}

{Picture of Gloved Hand and  
Towel}

{Made in USA Logo/Flag}

{Baby Drowning in Bucket  
Warning Graphic}

{Recycling Logo}

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

{Kosher Logo}

{NSF Logo}

{NSF Listed}

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