

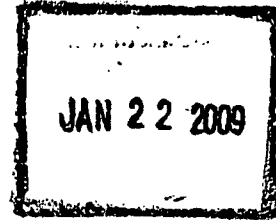
10324-111

01/22/2009

1/29

UNITED STATES ENVIRONMENTAL PROTECTION AGENCY

Ms. Erin Tesch
Regulatory Consultant to Mason Chemical Company
Technology Sciences Group, Inc.
1150 18th Street, N.W., Suite 1000
Washington, D.C. 20036



Subject: Maquat 1412-10% FCS
EPA Registration No.: 10324-111
Amendment Date: September 5, 2008
EPA Receipt Date: September 5, 2008

Dear Ms. Tesch,

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

- Review of Toxicity Data

Acceptable Data

Acute Toxicity

Data Requirement	Means of Support	Status/Tox Category
Acute Oral Toxicity	Submitted study, MRID 47531201	Acceptable/III
Acute Dermal Toxicity	Submitted study, MRID 47531202	Acceptable/III
Acute Inhalation Toxicity	Cite-all	?
Primary Eye Irritation	Submitted study, MRID 47531203	Waived/I
Primary Skin Irritation	Submitted study, MRID 47531203	Waived/I
Dermal Sensitization	Submitted study, MRID 47531204	Non-sensitizer

CONCURRENCES

SYMBOL	7510P							
SURNAME	J. Fink							
DATE	1/22/09							

Conditions

- 1) Delete the "Keep Out of Reach of Children" statement from the Precautionary Statements in the left panel of the first page. As per the Label Review Manual, this statement is already listed in the appropriate location with the signal word in the right column of the same page.
- 2) Correct the Precautionary Statements to include the following: "...Causes irreversible eye and skin burnse..." and "before eating, drinking, chewing gum, using tobacco and using the toilet."
- 3) Correct the "If Inhaled" statement on the first page to be in agreement with the Label Review Manual as follows: "**If Inhaled:** Move person to fresh air. If person is not breathing, call 911 or an ambulance, then give artificial respiration, preferably mouth-to-mouth, if possible. Call a poison control center or doctor for further treatment advice."
- 4) Revise the 8th statement in the left column of page four by deleting the reference to the use of this product as a non-food contact sanitizer at 400 ppm. Your label does not include directions for use as a non-food contact sanitizer at 400 ppm.
- 5) Revise the 13th statement in the left column of page six to be in agreement with the similar statement on page three by indicating "sealed marble" and "sealed terrazzo."
- 6) As per the last stamped label for this product (page eight, left column), revise the contact time for "Non-Food Contact Sanitizing" on page six, two occurrences, to indicate a contact time of 5 minutes, deleting the reference to 2 minutes. Make this same correction to the "Ultrasonic Bath Sanitizer Directions" on page seven, the "Shoe (Boot) Bath Sanitizer Directions" on page eight, the "Salon/Barber Instruments and Tools Sanitizer Directions" on page fourteen and the "Sanitization of Hard, Non-Porous Surfaces in Whirlpool Units" on page sixteen.
- 7) Since conveyor surfaces are not treated while product is on the conveyor, the use of the word "Continuous" in the heading for this section is not appropriate. These surfaces are treated during interruptions in service, primarily at the end of a shift or end of the work day, thus continuous is not accurate. Revise the heading on page twelve to read: "For Treatment of Meat and Poultry or Fruit and Vegetable Conveyors."
- 8) Revise the directions For Sanitizing In Fisheries, Milk, Citrus, Wine, Potato & Ice Cream Processing Plants on page twelve to include: "...under *For Treatment of Meat and Poultry or Fruit and Vegetable Conveyors* ..."
- 9) Add the following statement immediately following the contact time to the directions for "Veterinary Clinics/Animal Life Science Laboratories..." on page thirteen: "*Immerse all halters, ropes and other types of equipment using in handling and restraining animals as well as forks, shovels, scrappers used in removing litter and manure.*"

CONCURRENCES

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10) Correct the "Directions for Food Processing Equipment..." on page eleven by deleting the alternative statement: "Allow sanitized surfaces to adequately drain before contact with food." This statement is not acceptable as it does not include a contact time and could be used to replace a statement with the contact time.

11) Correct the directions "From Concentrate" to disinfect toilet bowls on page fifteen to include the correct rate: "Add 1 ounce to the toilet bowl and mix..."

12) Since the Air Freshener/Automotive section on page fifteen refers only to application of the product on auto surfaces, delete the references to storage areas, basements, closets, bathrooms, and A/C filters. In addition, change cooking odors to food odor as cooking is typically not done in an automobile.

13) Use of a product to sanitize hands is regulated by the FDA and is not acceptable on an EPA label. Thus delete the entire "Hand Sanitizing" section on page sixteen.

General Comments

A stamped copy of the accepted labeling is enclosed. Submit one (1) copy of your final printed labeling before distributing or selling the product bearing the revised labeling.

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

If the above conditions are not complied with, the registration will be subject to cancellation in accordance with FIFRA section 6 (e). Your release for shipment of the product bearing the amended labeling constitutes acceptance of these conditions. Should you have any questions concerning this letter, please contact Tracy Lantz at (703) 308-6415.

Sincerely,

for

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

Enclosure: Stamped Label, DER D356831
7510P:T.Lantz:1/21/09:10324-111

CONCURRENCES

SYMBOL	SURNAME	DATE					



MASON CHEMICAL COMPANY

"The Quaternary Specialists"

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

E.P.A. Reg. No. 10324-111

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

MAQUAT® 1412-10% FCS

Net Contents:

Batch No:

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

DANGER. Corrosive. Causes irreversible eye and/or skin burns. Harmful if swallowed, inhaled or absorbed through the skin. Avoid breathing vapor or spray mist. Do not get into eyes, on skin or on clothing. Wear goggles or face shield, protective clothing, and rubber gloves. Wash thoroughly with soap and water after handling and before eating, drinking, chewing gum, using tobacco. Remove contaminated clothing and wash clothing before reuse.

ENVIRONMENTAL HAZARD

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

PHYSICAL OR CHEMICAL HAZARDS

Do not use or store near heat or open flame.

Do not mix with soap, anionic detergents or oxidizers.

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

STORAGE AND DISPOSAL

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

PESTICIDE STORAGE: Open dumping is prohibited. Store only in original container. Store in a dry place no lower in temperature than 50°F or higher than 120°F. Do not reuse empty 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 DISPOSAL (Larger than 1 gal.): Triple rinse (or equivalent). Then offer for recycling or reconditioning, or puncture and dispose of in a sanitary landfill, or by other procedures approved by state and local authorities. In addition, plastic containers may be disposed of by incineration, or if allowed by state and local authorities, by burning. If burned, stay out of smoke.

(If container is one gallon or less use the following storage and disposal statements.)

STORAGE AND DISPOSAL

Store in original container in areas inaccessible to small children. Do not store on side. Avoid creasing or impacting of side walls. Do not reuse empty container. Wrap and discard in trash (or recycle).

PACKET DISPOSAL: Do not reuse. Discard empty container and put in trash.

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

Disinfectant, Sanitizer, Food Contact Sanitizer, Deodorizer, Mildewstat, Fungicide, Virucide*, With Organic Soil Tolerance For Hospitals, Nursing Homes, Whirlpool, Home, Institutional, Industrial, School, Dairy, Equine, Poultry/Turkey, Farm, Veterinary, Restaurant, Food Handling and Process Areas, Wineries, Federally Inspected Meat and Poultry Plants, Bar and Institutional Kitchen Use and for Sanitizing Ice Machines.

Small Fly Ovicidal Treatment.

Formulated for effective Poultry Sanitation.

Formulated for effective Swimming Pool, Premise Sanitation, and Rodenticide.

Formulated for effective Potato and Fruit Sanitation.

ACTIVE INGREDIENTS registered under EPA Reg. No. 10324-111

Alkyl (50% C₁₄, 40% C₁₂, 10% C₁₆) dimethyl benzyl ammonium chloride 10.0%

INERT INGREDIENTS: 90.0%

TOTAL: 100.0%

KEEP OUT OF REACH OF CHILDREN
DANGER PELIGRO
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 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.

IF INHALED: Remove victim to fresh air. If person is not breathing call 911 or an ambulance, then give artificial respiration, preferably mouth-to-mouth if possible.

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

(Note to Reviewer: This information has been verified per DOT regulations. It is NOT required to be on the label but is being requested by a customer.)

Transportation Information

DOT Hazard Class: 8 Corrosive

DOT Proper Shipping Name: Disinfectant Liquid Corrosive (Quaternary Ammonium Compound), 8, UN1903, PGIII

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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. The page numbers will change as the label changes.)

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ORGANISM LIST

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

DISINFECTION PERFORMANCE IN INSTITUTIONS (Hospitals, Dental Offices, Nursing Homes, and Other Health Care Institutions) and NON-MEDICAL FACILITIES (Households, Schools, Restaurants, Food Services, Dairies, Farms, Beverage and Food Processing Plants and Other Non-Medical Facilities): This product is bactericidal according to the AOAC Use Dilution Test method on hard inanimate surfaces modified in the presence of 5% organic serum against:

- Pseudomonas aeruginosa* (ATCC 15442)
- Salmonella enterica* (ATCC 10708)
- Staphylococcus aureus* (ATCC 6538)

VIRUCIDAL PERFORMANCE: This product was evaluated in the presence of 5% serum and found to be effective against the following viruses on hard, non-porous environmental surfaces:

- Herpes Simplex Type 1 virus (ATCC VR-733)
- Herpes Simplex Type 2 virus (ATCC VR-734)
- HIV-1

NON-FOOD CONTACT SANITIZING PERFORMANCE: This product was evaluated in the presence of 5% serum and found to be effective one-step sanitizer against the following:

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

FOOD CONTACT SANITIZING PERFORMANCE: This product is effective in 500 ppm hard water (calculated as CaCO₃) according to the AOAC Germicidal and Detergent Sanitizing Action of Disinfectants test against the following bacteria:

- Campylobacter jejuni* (ATCC 29428)
- Escherichia coli* (ATCC 11229)

- Escherichia coli* 0157:H7 (ATCC 43895)
- Listeria monocytogenes* (ATCC 19117)
- Shigella dysenteriae* (ATCC 11835)
- Staphylococcus aureus* (ATCC 6538)

FUNGICIDAL PERFORMANCE: This product is highly effective against the following:

- Aspergillus niger* (ATCC 16404)
- Trichophyton mentagrophytes* (ATCC 9533)

FUNGICIDAL ACTIVITY: This product is effective against *Trichophyton mentagrophytes* (athlete's foot fungus) (a cause of Ringworm) on inanimate surfaces in the presence of 5% blood serum in locker rooms, dressing rooms, shower and bath areas and exercise facilities.

MARKETING CLAIMS

Maquat® 1412-10% FCS for use in:

- Hospitals, nursing homes, medical and dental offices and clinics, healthcare facilities, physician offices, operating rooms, radiology rooms, isolation wards, hospices, and medical research facilities.
- Patient care rooms & facilities, recovery rooms, anesthesia, Emergency Rooms, X-ray cat labs, exam rooms, newborn nurseries, neonatal units, orthopedics, whirlpool surfaces, footbath surfaces, respiratory therapy, surgi-centers, labs, blood collection rooms, central supply, housekeeping & janitorial rooms, ophthalmic/optometric facilities.
- EMS & fire facilities, emergency vehicles, ambulance(s), ambulance equipment/surfaces, carts, gurneys, stretchers, police cars, fire trucks.
- Day care centers and nurseries, sick rooms, elder care centers, kindergartens, and preschools.
- Acute care institutions, alternate care institutions, home healthcare institutions.
- Life care retirement communities.
- Restaurants, restaurants and bars, bars, kitchens, taverns, cafeterias, institutional kitchens, fast food operations and food storage areas.
- Supermarkets, convenience stores, retail and wholesale establishments, department stores, shopping malls, gift shops, video stores, bookstores, dressing rooms and laundries, photocopy centers, bicycle shops, auto repair centers.
- Computer manufacturing sites, toy factories.
- Food establishments, coffee shops, donut shops, bagel stores, pizza parlors, liquor stores.
- Crime scenes and funeral homes, morgues, mortuaries, burial vaults, mausoleums, autopsy rooms, cadaver processing areas.
- Police stations, courthouses, correctional facilities, prisons, jails, municipal government buildings, penitentiaries, correctional institutions, bus stations, train stations.
- Institutional facilities, laboratories, factories, business and office buildings, restrooms, hotels and motels and transportation terminals.
- Public restrooms, public facilities, waysides, travel rest areas, shower rooms, shower stalls, bathrooms, shower and bath areas.
- Hotel, motels, dormitories.

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- Kitchens, bathrooms and other household areas.
 - Homes (households), condos, apartments, vacation cottages, summer homes.
 - Institutions, schools and colleges, commercial sites, churches, classrooms, community colleges, universities, athletic facilities and locker rooms, exercise rooms, exercise facilities, exercise equipment, gyms, gymnasiums, fieldhouses.
 - Cosmetic manufacturing facilities, medical device manufacturing facilities, biotechnology firms, pharmaceutical manufacturing facilities, warehouses.
 - Heath clubs, spas, tanning salons, tanning spas, tanning beds, tanning equipment, footbath surfaces, massage/facial salons, hair/nail/pedicure salons, barber/beauty shops, salons, tattoo parlors.
 - Museums, art galleries, post offices, performance/theater centers, banks, libraries, movie houses, bowling alleys.
 - Recycling centers.
 - Campgrounds, playgrounds, playground equipment, recreational facilities, picnic facilities, sports arenas, sports complexes.
 - Food processing plants, USDA inspected food-processing facilities, food storage areas, federally inspected meat and poultry plants, farms, dairy farms, hog farms, equine farms, poultry and turkey farms and egg processing plants, meat/poultry processing plants, meat/poultry producing establishments, mushroom farms, rendering plants, canneries, caterers, bakeries, meat packing plants, hide and leather processing plants.
 - Processing facilities for Fish, Milk, Citrus, Fruit, Vegetable, Wine, Ice Cream, and Potatoes, and beverage plants.
 - Tobacco plant premise and equipment.
 - Veterinary clinics, animal life science laboratories, kennels, dog/cat animal kennels, breeding and grooming establishments, pet animal quarters, zoos, pet shops, tack shops and other animal care facilities.
 - Household and automotive garages, boats, ships, barges, watercraft, campers, RV's, trailers, mobile homes, cars, automobiles, automobile interiors, trucks, delivery trucks, boxcars, tankers, tank trucks, buses, trains, taxis and airplanes, helicopters.
- Cruise lines, cruise ships, airline terminals, airports, shipping terminals, public transportation, transportation terminals.

- Basements, cellars, bedrooms, attics, living rooms, and porches.

This product may be used on washable hard, non-porous surfaces such as:

- Food preparation and storage areas.
- Dishes, glassware, silverware, cooking utensils, eating utensils, plastic and other non-porous cutting boards, plastic and other non-porous chopping blocks, coolers, ice chests, refrigerator bins used for meat, vegetables, fruit and eggs, Tupperware®.
- Kitchen equipment such as food processors, blenders, cutlery, trash compactors and other utensils.
- Countertops (counters), Slurpee® machines, stovetops (stoves), sinks (bathroom, kitchen), tub surfaces, appliances, refrigerators, ice machines, and countertop laminates.
- Microwave ovens, range hoods, burner trays, oven doors, bottom of pots and pans.

- Interior hard, non-porous surfaces of water softeners, reverse osmosis units, ice machines, water coolers, water holding tanks and pressure tanks.
- Beer fermentation and holding tanks, bottling or pre-mix dispensing equipment.
- Citrus processing equipment and holding tanks.
- Wine processing equipment and holding tanks.
- Dishes, silverware, glasses, cooking utensils, eating utensils and other similar size food processing equipment can be sanitized by immersion. NO POTABLE WATER RINSE IS ALLOWED.
- Hospital beds, bed railings, bedpans, gurneys, traction devices, MRI, CAT, examining tables, scales, paddles, wheelchairs, cervical collars, neck braces, spine backboards, stretchers, unit stools, CPR training mannequins, curing lights, light lens covers, slit lamps, operating room lights, operating tables, oxygen hoods, dental chairs/countertops, examination tables, X-ray tables, washing areas.
- Ultrasonic baths, whirlpools, whirlpool bathtubs.
- Highchairs, diaper pails, plastic laundry hampers (baskets), baby furniture (cribs, changing tables, laundry pails.
- Shower stalls, shower doors and curtains, bathtubs and glazed tiles, chrome plated intakes, toilets, toilet seats, toilet bowls, toilet bowl surfaces, urinals, empty diaper pails, portable and chemical toilets and latrine buckets, glazed porcelain, glazed tile and restroom fixtures, bathroom fixtures.
- Glass, laminated surfaces, metal, stainless steel, glazed porcelain, glazed 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 and vinyl, , Plexiglass®, vanity tops, glass-topped furniture.
- Tables, chairs, desks, folding tables, bed frames, lifts, washable walls, cabinets, doorknobs and garbage cans, trash barrels, trash cans, trash containers, cuspidors and spittoons.
- Enameled surfaces, painted woodwork (finished), Formica®, vinyl and plastic upholstery, washable wallpaper.
- 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; animals, promotional items, moonwalk, 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.)
- Telephones and telephone booths.
- Hair clippers, cutting implements, plastic rollers, washable nail files.
- Drinking fountains.
- Kennels, kennel runs, cages, kennel/cages floors, conductive flooring.
- Hatchers, setters, trays, racks, egg flats, walls, floors, ceilings, chick boxes, egg cases, vans and trash containers.

- Tires, tools auto surfaces.

This product contains no phosphorous.

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

This product is an economical concentrate that can be used with a mop and bucket, trigger sprayers, sponge or by soaking.

This product may be applied through automatic washing systems, foaming apparatus, low-pressure sprayers, and fogging (wet misting) systems. Follow manufacturers' instructions when using this equipment.

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

This product is for use as a disinfectant on hard, non-porous surfaces (at 800 ppm active). A potable water rinse is required after application on food contact surfaces.

This product is for use as a sanitizer on hard, non-porous, non-food contact surfaces (200-400 ppm active). A potable water rinse is required.

This product meets AOAC efficacy standards for hard surface non-food contact sanitizers.

This product meets AOAC efficacy standards for hard, non-porous food contact surface sanitizers.

Antibacterial.

This product delivers non-acid disinfection performance in an economical concentrate.

Cross-contamination is of major housekeeping concern. This product has been formulated to aid in the reduction of cross-contamination on treated surfaces not only in hospitals, but also in schools, institutions and industry.

This product is an effective sanitizer in the presence of soils on non-food contact surfaces.

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

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

This product is a multi-surface cleaner, deodorizer and disinfectant. Use on windows, mirrors, and other non-food contact glass surfaces.

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

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

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

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

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

Kills common kitchen (bathroom) germs (bacteria) (and viruses*).

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

This product is a concentrated Hospital Use disinfectant that is effective against a broad spectrum of bacteria, is virucidal*, fungicidal, and eliminates odor causing bacteria when used as directed.

For larger areas, such as operating rooms and patient care facilities, this product is designed to provide both general cleaning and disinfection.

This product is a versatile sanitizer and broad-spectrum disinfectant formulated for use in Ultrasonic Baths (Ultrasonic cleaning units).

This product is a one-step disinfectant that is effective against a broad spectrum of bacteria, is virucidal* (including HIV-1) and inhibits the growth of mold and mildew and their odors when used as directed.

Hospital Use Disinfectant. Institutional Disinfectant.

Efficacy tests have demonstrated that this product is an effective bactericide, virucide and fungicide in the presence of organic soil (5% blood serum).

This product meets AOAC Use – Dilution Test Standards for hospital disinfectants.

Use this product to clean, sanitize and disinfect non-porous ambulance equipment and surfaces by rinsing all equipment that comes in prolonged contact with skin before reuse with clean warm water (about 120°F), and allow to air dry. (Precaution: Cleaning at 120°F temperature will avoid overheating and distortion of the ambulance equipment and surfaces that would necessitate replacement.)

This product is a versatile cleaner, sanitizer and broad-spectrum disinfectant formulated for use on bath and therapy equipment (Whirlpools).

This product maximizes (improves) labor results by effectively controlling odors.

This product maximizes labor results by effectively controlling odor for a long lasting clean.

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

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

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

This product is specially formulated to effectively eliminate offensive odors caused by mold and mildew.

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

This product inhibits bacterial growth on moist surfaces and deodorizes by killing microorganisms that cause offensive odors. (Statement not for use in California.)

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

This product is effective at controlling mold and mildew odor on shower curtains.

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

This product inhibits the growth of mildew, leaving kitchens, bathrooms, and households clean and smelling fresh.

This product will not leave a grit or soap scum.

Kills Athlete's Foot fungus on bathroom surfaces.

This product kills *Trichophyton mentagrophytes*, the fungus that causes Athletes Foot, on hard non-porous environmental surfaces such as shower room floors, bath mats or locker room benches.

This product maximizes labor results by effectively controlling and eliminating industrial, institutional, recreational, farm and waste odors.

This product eliminates odors caused by bacteria, mildew and non-fresh foods on hard non-porous surfaces. It is not a masking agent.

This industrial strength odor destroyer (eliminator) is effective at neutralizing odors caused by mildew, pets, smoke, urine, vomit, garbage, restrooms and organic matter.

Use this product in basements to eliminate odors caused by mold and mildew and to prevent the growth of mold and mildew.

This product eliminates foul back draft odors from sink disposals and floor drains.

This product cleans and deodorizes pet stains.

This product is a versatile Disinfectant & Sanitizer for Veterinarian, Veterinary Practice, Animal Care, Animal Laboratory, and Agricultural and Farm Premise applications.

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

This product can be used to disinfect, clean and deodorize terrarium and small animal cages, hot rock, substrate and cage furniture (plastic terrarium ornaments, driftwood, heat caves and water dishes. *(Use on rocks and driftwood not allowed for use in California.)*)

This product 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.

This product is for use in Swine Premise Sanitation, Waterers and Feeders, Hauling Equipment, Dressing Plants, Loading Equipment, Farrowing Barns and Areas, Nursery, Blocks, Creep Area, Chutes.

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

This product is for use as a sanitizer on dishes, glassware and utensils (at 200-400 ppm active) and as a disinfectant on hard, non-porous surfaces (at 800 ppm active). A potable water rinse is not allowed when used as a sanitizer on food contact surfaces.

OR

This product is for use as a sanitizer in public eating places, dairy processing equipment and food processing equipment and utensils (at 200-400 ppm active) and as a disinfectant on hard, non-porous surfaces (at 800 ppm active). A potable water rinse is not allowed when used as a sanitizer on food contact surfaces.

This product is for use as a sanitizer on food processing equipment and utensils (at 200-400 ppm active) and as a disinfectant on hard, non-porous surfaces (at 800 ppm active). A potable water rinse is not allowed when used as a sanitizer on food contact surfaces.

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

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

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

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

This product is for use as a sanitizer in wineries for use on holding tanks, floors and processing equipment.

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

This product kills harmful germs and helps prevent the spread of food-borne contamination on all treated hard kitchen, bathroom and household surfaces.

Use this product to clean and disinfect kitchen surfaces.

Cleans everyday kitchen messes.

Cleans kitchen surfaces and food preparation areas.

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

This product has been cleared by the EPA in 40CFR Section 180.940(a) for use on food processing equipment, utensils, and other food – contact articles at a concentration of 200-400 ppm active.

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

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 may be present on equipment and utensils after cleaning, and reduces the potential for the transfer, either directly through tableware such as glasses, cups and flatware or indirectly through food.

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

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

This product 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.

This product removes dirt, grime and food soils in food preparation and processing areas. Its non-abrasive formula will not harm (Scratch) surfaces. It cleans, disinfects and eliminates odors leaving surfaces smelling clean and fresh. Use where odors are a problem.

This product is a complete, chemically balanced disinfectant/sanitizer that provides clear use solutions even in the presence of hard water.

This product reduces the surface tension of water, improving its wet ability. Microbes are capable of mass production in sub-visible pore and cracks of surfaces.

Contains no abrasives (Non-abrasive).

Cleans without bleaching.

Non-chlorine formula. Will not bleach clothing or colored surfaces.

Contains no bleach.

Non-acid bathroom (Cleaner) (disinfectant).

Non-acid shower room (Cleaner) Disinfectant).

This product is safe for most washable surfaces. Test a small area on surface first.

The excellent wet ability of this product improves penetration into areas that otherwise might not be reached.

When used as directed, this product mixes with water to form clear, stable use solutions that are non-corrosive and non-staining to most common metals, plastics and tile.

This product rinses spot free. Its superior rinsing qualities makes it particularly suitable for linoleum, rubber, sealed cork, vinyl and asphalt tile floors, marble and terrazzo.

DIRECTIONS FOR USE

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

PREPARATION OF DISINFECTION/FUNGICIDAL/VIRUCIDAL USE SOLUTION:

Before using this product, food products and packaging materials must be removed from the room or carefully protected. Add 1 fluid ounces per 1 gallon of water (or equivalent use dilution) (800 ppm active quat) to disinfect hard non-porous surfaces. Apply this product with a cloth, mop or mechanical spray device. When applied with a mechanical spray device, surfaces must be sprayed until thoroughly wetted. Treated surfaces must remain wet for 10 minutes. For sprayer applications, use a coarse pump or trigger sprayer. Spray 6-8 inches from surface. Rub with brush, sponge or cloth. Do not breathe spray. Rinse or allow to air dry. Rinse all surfaces that come in contact with food such as countertops, appliances, tables and stovetops with potable water before reuse. Do not use this product to disinfect utensils, glassware, dishes or interior surfaces of appliances. Prepare a fresh solution at least daily or when use solution becomes visibly dirty.

NOTE: With spray applications, cover or remove all food products. For heavily soiled areas, a preliminary cleaning is required.

DISINFECTION PERFORMANCE IN INSTITUTIONS (Hospitals, Dental Offices, Nursing Homes, and Other Health Care Institutions) and NON-MEDICAL FACILITIES (Households, Schools, Restaurants, Food Services, Dairies, Farms, Beverage and Food Processing Plants and Other Non-Medical Facilities): Add 1 ounce of this product per gallon of water (800 ppm active quat) OR mix a 1-ounce packet per gallon of water. Treated surfaces must remain wet for 10 minutes. At this use

level, this product is bactericidal according to the AOAC Use Dilution Test method on hard inanimate surfaces modified in the presence of 5% organic serum against:

Pseudomonas aeruginosa
Salmonella enterica

Staphylococcus aureus

(OR)

***VIRUCIDAL PERFORMANCE:** At 1 ounce per gallon use level (800 ppm active quat), this product was evaluated in the presence of 5% serum with a 10-minute contact time and found to be effective against the following viruses on hard, non-porous environmental surfaces:

Herpes Simplex Type 1
HIV-1

Herpes Simplex Type 2

NON-FOOD CONTACT SANITIZING PERFORMANCE: Add 1 ounce of this product to 4 gallons of water (or equivalent use dilution) (200 ppm active) to sanitize hard, non-porous surfaces with a 7 minute contact time. At 200 ppm active, this product is an effective one-step sanitizer against the following:

Klebsiella pneumonia (ATCC 4352)

Staphylococcus aureus (ATCC 6538)

PREPARATION OF NON-FOOD CONTACT SANITIZER USE SOLUTION: For floors, walls, tables, etc. Add 1 ounce of this product to 4 gallons of water (or equivalent use dilution) (200 ppm active) to sanitize hard non-porous environmental surfaces. At this dilution, this product is an effective one-step sanitizer against *Staphylococcus aureus* and *Klebsiella pneumoniae*.

Apply sanitizer use solution to pre-cleaned, hard, non-porous surfaces with a cloth, mop, sponge, sprayer or by immersion.

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

NOTE: With spray applications, cover or remove all food products.

Treated surfaces must remain wet for 7 minutes. Then wipe with sponge, mop or cloth or allow to air dry.

FUNGICIDAL ACTIVITY: At 1 ounce per gallon use-level, (or equivalent use dilution) (800 ppm active quat) this product is effective against *Trichophyton mentagrophytes* (athlete's foot fungus) (a cause of Ringworm) on inanimate surfaces in the presence of 5% blood serum in locker rooms, dressing rooms, shower and bath areas and exercise facilities. Treated surfaces must remain wet for at least 10 minutes.

CLEANING AND DISINFECTION: For heavily soiled areas, a pre-cleaning step is required. For one step cleaning and disinfection, use 1 fluid ounces of this product per gallon of water (or equivalent use dilution) (800 ppm active quat). Apply use solution using a cloth, mop or pressure sprayer so as to thoroughly wet surface to be cleaned/disinfected. For sprayer applications, use a coarse spray device. Allow surfaces to remain wet for 10 minutes and then air dry. Prepare a fresh solution at least daily or when solution becomes visibly dirty or diluted.

Note: All food contact surfaces such as appliances and kitchen countertops must be rinsed with potable water. Do not use this product to clean or disinfect glassware, utensils, dishes or interior surfaces of appliances.

Dilution Chart for Disinfection, Virucidal and Fungicidal Activity

Ounces of Product	Amount of Water
¼ ounce	1 quart
½ ounce	½ gallon
1.0 ounce	1 gallon

2½ ounces	2 ½ gallons
5.0 ounces	5 gallons
10.0 ounces	10 gallons

DILUTION CHART:

For Hospital or Medical Environment claims 1oz/1 gal. water
 For General or Broad Spectrum claims 1oz/1 gal. water
 For Virucidal claims 1oz/1 gal. water
 For Non-Food Contact Sanitizing claims 1oz/4 gal. water
 For Food Contact Sanitizing claims at 200 ppm 1oz/4 gal. water
 For Food Contact Sanitizing claims at 400 ppm 2oz/4 gal. water
 For Fungicide claims 1oz/1 gal. water

HOSPITAL/HEALTH CARE/INSTITUTIONAL

(Note for reviewer: For labels that list medical premises and metal and/or stainless steel surfaces, one of the following FDA/EPA Memorandum of Understanding statements must be used:)

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

(Or)

This product is not for use on medical device surfaces.

INSTITUTIONAL DISINFECTANT DIRECTIONS (Hospitals, Dental Offices, Nursing Homes and other Health Care Institutions): For disinfecting floors, walls, countertops, bathing areas, lavatories, bed frames, tables, chairs, garbage pails and other hard non-porous surfaces. This product is not to be used as a disinfectant on glassware, dishes, and eating utensils. Apply 1 ounce of this product per 1 gallon of water with a cloth, mop, or mechanical spray device. When applied with a mechanical spray device, surfaces must be sprayed until thoroughly wetted. Treated surfaces must remain wet for 10 minutes. For sprayer applications, use a coarse pump or trigger sprayer. Spray 6-8 inches from surface. Rub with brush, sponge or cloth. Do not breathe spray. Prepare a fresh solution at least daily or when use solution becomes visibly dirty.

Note: With spray applications, cover or remove all food products. For heavily soiled areas, a preliminary cleaning is required.

***KILLS HIV ON PRECLEANED ENVIRONMENTAL SURFACES/OBJECTS PREVIOUSLY SOILED WITH BLOOD/BODY FLUIDS** in health care setting or other settings in which there is an expected likelihood of soiling of inanimate surfaces/objects with body fluids and in which the surfaces/objects likely to be soiled with blood or body fluids can be associated with the potential for transmission of human immunodeficiency virus Type I (HIV-1) (associated with AIDS).

“SPECIAL INSTRUCTIONS FOR CLEANING AND DECONTAMINATION AGAINST HIV-1 ON SURFACES/OBJECTS SOILED WITH BLOOD/BODY FLUIDS.”

Personal Protection: Specific barrier protection items to be used when handling items soiled with blood or body fluids are disposable latex gloves, gowns, masks and eye coverings. *(Alternate statement: Clean up must always be done wearing protective latex gloves, gowns, masks and eye protection.)*

Cleaning Procedure: Blood and other body fluids must be thoroughly cleaned from surfaces and objects before application of the disinfectant.

Disposal of Infectious Materials: Blood and other body fluids, cleaning materials and clothing must be autoclaved and disposed of according to federal, state and local regulations for infectious waste disposal.

Contact Time: Leave surfaces wet for ten minutes with 1 ounce per gallon (or equivalent use dilution) (800 ppm active quat) use solution.

SURGICAL INSTRUMENT PRESOAK: Add 1 ounce of this product to 1 gallon of water (or equivalent use dilution) (800 ppm active quat). Place pre-cleaned instruments in solution to presoak surgical instruments for a minimum of 10 minutes, then proceed with normal sterilization procedure. Prepare a fresh solution at least daily or more often if solution becomes cloudy or soiled.

ULTRASONIC BATH DISINFECTANT/FUNGICIDAL DIRECTIONS: Use this product to disinfect hard, (inanimate) non-porous, non-critical objects compatible with Ultrasonic cleaning units. Pour a fresh solution of 1 ounce per gallon of water (or equivalent use dilution) (800 ppm active quat) directly into bath chamber. Pre-clean soiled objects. Place objects into unit and operate for a minimum of 10 minutes, according to manufacturers' use directions. Remove objects and rinse with sterile water (sterile water for injection), or allow to air dry. Replace solution at least daily or when solution becomes visible dirty or discolored.

FOR DISINFECTING/FUNGICIDAL HARD, NON-POROUS BATH (FIBERGLASS) AND THERAPY EQUIPMENT: To remove body oils, dead tissue, soil and all other buildups or organic matter on inanimate surfaces after using the unit, drain the water and refill with fresh water to just cover the intake valve. Add 1 ounce of this product for each gallon of water (or equivalent use dilution) (800 ppm active quat) in the unit at this point. Briefly start the pump to circulate the solutions. Turn off pump. Wash down the unit sides, seat of the chair lift, and any/all related equipment with a clean swab, brush or sponge. Treated surfaces must remain wet for 10 minutes for proper disinfection. After the unit has been thoroughly disinfected, drain solutions from the unit and rinse any/all (disinfected) surfaces with fresh water. The unit is ready for reuse.

CLEANING AND DISINFECTING HARD, NON-POROUS SURFACES ON PERSONAL PROTECTIVE EQUIPMENT (RESPIRATORS): Pre-clean equipment if heavily soiled to ensure proper surface contact. Add 1 ounce of this product to 1 gallon of water (or equivalent use dilution) (800 ppm active quat). Gently mix for uniform solution. Apply solution to hard, non-porous surfaces of the respirator with a brush, coarse spray device, sponge or by immersion. Thoroughly wet all surfaces to be disinfected. Treated surfaces must remain wet for ten (10) minutes. Remove excess solution from equipment prior to storage. The user must comply with all OSHA regulations for cleaning respiratory protection equipment (29 CFR § 1910.134).

SANITIZER DIRECTIONS FOR NON-FOOD CONTACT SURFACES IN INSTITUTIONAL FACILITIES

ULTRASONIC BATH SANITIZER DIRECTIONS: Use this product to sanitize hard, (inanimate) non-porous, non-critical objects compatible with Ultrasonic cleaning units. Pour a fresh solution of ¼ ounce per gallon of water (or equivalent use dilution) (200 ppm active quat) directly into bath chamber. Pre-clean soiled objects. Place objects into unit and operate for a minimum of X minutes, according to manufacturers' use directions. Remove objects and rinse with sterile water (sterile water for injection), or allow to air dry. Replace solution at least daily or when solution becomes visibly dirty or discolored.

FOOD PROCESSING PREMISES

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

DIRECTIONS FOR FOOD PROCESSING PLANTS: For use on non-food contact surfaces such as floors, walls, tables, garbage cans and disposal areas. Before using this product, food products and packaging materials must be removed from the room or carefully protected. Follow Disinfection directions.

DIRECTIONS FOR FOOD STORAGE AREAS: For use on non-food contact surfaces such as shelves, floors, walls and tables. Before using this product, food products and packaging materials must be removed from the room or carefully protected. Then follow Disinfection directions.

OR USE AS A CLEANER/DISINFECTANT IN FOOD PROCESSING PLANTS:

1. Before using this product in food processing areas, food products and packaging materials must be removed from the room or carefully protected.
2. Apply use solution of one ounce of this product per gallon of water evenly over surface using a cloth, mop, sponge or coarse spray device. Be sure to wet all surfaces thoroughly. Do not breathe spray.
3. Allow product to remain on surface for ten (10) minutes.
4. Wipe with clean cloth, sponge or paper towel.
5. For heavily soiled areas, thoroughly clean surface prior to disinfecting.
6. When disinfecting food contact surfaces used for food preparation, rinse surfaces thoroughly with potable water. This product must not be used to clean the following surfaces: utensils, glassware, dishes or interior surfaces of processing equipment.

TO DISINFECT FOOD-PROCESSING AND TOBACCO PREMISES: Before using this product, food products and packaging materials must be removed from area or carefully protected. To disinfect previously cleaned floors, walls, storage areas ceiling board, chopping blocks, pallets, rubber conveyor belts in meat poultry and other food processing operations, use a solution of 1 ounce of this product to 1 gallon of water (or equivalent use dilution) (800 ppm active quat). Apply solution with a mop, cloth, sponge or hand pump trigger sprayer so as to wet all surfaces thoroughly. For sprayer applications, use a coarse spray. Allow to remain wet for 10 minutes. Then remove excess liquid. After use, all surfaces in the area must be thoroughly rinsed with potable water.

TO DISINFECT FOOD SERVICE ESTABLISHMENT FOOD CONTACT SURFACES: Before using this product, food products and packaging materials must be removed from area or carefully protected. For heavily soiled areas, a pre-cleaning step is required. For use on countertops, exterior surfaces of appliances, and tables, add 1 ounce of this product to 1 gallon of water (or equivalent use dilution) (800 ppm active quat). Apply solution with a mop, cloth, sponge or hand pump trigger sprayer so as to wet all surfaces thoroughly. For sprayer applications, use a coarse spray device. Allow surface to remain wet for 10 minutes. Then remove excess liquid and rinse the surface with potable water. (Alternate statement: After use, all surfaces in the area must be thoroughly rinsed with potable water.)

FOR USE ON NON-FOOD CONTACT SURFACES AS A GENERAL DISINFECTANT IN THE BREWERY INDUSTRY: Use 1 ounce of this product per gallon of water (or equivalent use dilution) (800 ppm active quat). Follow the disinfectant directions above.

DIRECTIONS FOR FOGGING IN DAIRIES, BEVERAGE AND FOOD PROCESSING PLANTS: Prior to fogging, food products and packaging material must be removed from the room or carefully protected. After cleaning, fog desired areas using one quart per 1000 cubic feet of room area with a product solution containing 1.5 ounces product to 1 gallon of water (or equivalent use dilution) (1,200 ppm). Wear a dust mist respirator when mixing the use solution and pouring it into the fogging apparatus. Vacate the area of all personnel during fogging and for a minimum of 2 hours after fogging. All food contact surfaces must be sanitized with an EPA approved food contact sanitizer solution of 200-400 ppm active quaternary (1 to 2 ounces of this product per 4 gallons of water) (or equivalent use dilution) prior to reuse. Allow food contact surfaces to drain thoroughly before operations are resumed.

NOTE: The fog generated is irritating to the eyes, skin and mucous membranes. Under no circumstances must a room or building be entered by anyone within two hours of the actual fogging and a minimum of 4 air exchanges (ACH) per hour in the facility. If the building must be entered, then the individuals entering the building must wear a self-contained respirator approved by NIOSH/MSHA, goggles, long sleeves and long pants.

FOGGING IS TO BE USED AS AN ADJUNCT TO ACCEPTABLE MANUAL CLEANING AND DISINFECTING OF ROOM AND MACHINE SURFACES.

DISINFECTING POTATO STORAGE AREA AND EQUIPMENT: Remove all potatoes prior to disinfection of potato storage area and equipment. Pre-clean hard surfaces by removing heavy soils or gross filth. Follow general disinfecting directions as outlined in that section. All treated surfaces must be thoroughly rinsed with potable water prior to reuse.

FOR CONTROL OF SMALL FLIES ON NON-FOOD CONTACT SURFACES: For control of small flies: *Drosophila* spp. and the Phoridae family. To control flies on non-food contact surfaces such as floors, walls, 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. Remove food and food packaging prior to use. Cover exposed food-handling surfaces. After removing gross filth, apply a solution of 1 ounce of this product per 1 gallon of water (or equivalent use dilution) (800 ppm active quat) to surfaces and locations where flies may breed. Spray surfaces thoroughly or apply by pouring, mopping or sponging onto the surface. 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 pour solution of 1 ounce per 1 gallon of water (or equivalent use dilution) (800 ppm active quat) into drain during time of lowest level of drain use. Add 14 ounces of solution daily to each drain to maintain fly control. Apply around the edge of the drain and coat all sides of inside of drain.

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 freshly made sanitizing solution must be placed at all entrances to buildings, hatcheries and at all the entrances to the production and packaging rooms. Scrape waterproof shoes and place in a 0.25 oz. of this product per gallon of water (or equivalent use dilution) (200 ppm active) solution for **X** minutes prior to entering area. Change the sanitizing solution in the bath at least daily or when solution appears dirty.

SHOE FOAM DIRECTIONS: To prevent cross contamination from area to area in animal areas and the packaging and storage areas of food plants, apply a foam layer approximately 0.5 to 2 inches thick made from a solution of 1 to 1.5 ounces per gallon of water (or equivalent use dilution) (781 to 1172 ppm active) at all entrances to buildings, hatcheries, production and packaging rooms by using a foam generating machine or aerator to apply foam layer. Follow the foaming directions as specified by the manufacture of the foam generator/aerator. Scrape waterproof shoes. Stand and/or walk through foamed area for 2 minutes prior to entering area. Foam area must be washed and replaced at least daily or when it appears dirty.

(For food processing or other facilities that have installed entryway sanitizing systems.)

ENTRYWAY SANITIZING SYSTEMS: To prevent cross contamination from area to area, set the system to deliver (0.51 – 1.02 oz. per gallon of water) (1.5 – 3 oz. per 2 7/8 oz per gallon of water) (or equivalent use dilution) (400 – 800 ppm active) of sanitizing solution. The (spray) (foam) must cover the entire path of the doorway. Set the system so that a continuous wet blanket of sanitizer solution is delivered to the floor.

Do not mix other foam additives to the sanitizing solution.

FOOD PROCESSING PLANTS USING FOGGING DEVICES

For use in dairies, beverage and food processing plants. Prior to fogging, food products and packaging material must be removed from the room or carefully protected. After cleaning, fog desired areas using 1 quart per 1000 cubic feet of room area with a solution containing 1½ ounces of product to 1 gallon of water (or equivalent use dilution) (1,200 ppm). Wear a dust mist respirator when mixing the use solution and pouring it into the fogging apparatus. Vacate the area of all personnel during fogging and for a minimum of 2 hours after fogging. All food contact surfaces must be thoroughly rinsed prior to reuse with potable water.

NOTE: The fog generated is irritating to the eyes, skin and mucous membranes. Under no circumstances must a room or building be entered by anyone within two hours of the actual fogging and a minimum of 4 air exchanges (ACH) per hour in the facility. If the building must be entered, then the individuals entering the building must wear a self-contained respirator approved by NIOSH/MSHA, goggles, long sleeves and long pants.

FOGGING IS TO BE USED AS AN ADJUNCT TO ACCEPTABLE MANUAL CLEANING AND DISINFECTING OF ROOM AND MACHINE SURFACES.

MUSHROOM FARM INDUSTRY USE DIRECTIONS

Site Preparation: The first step in any on-going 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: Use 1 ounce of this product per 1 gallon of water (or equivalent dilution). Wet all surfaces thoroughly. Treated surfaces must be allowed to remain wet for 10 minutes. Let air-dry. For heavily soiled areas, preclean first. Prepare a fresh solution for each use.

For Heavy Duty Cleaning: When greater cleaning is desired, use 2 ounces of this product per 1 gallon of water (or equivalent use dilution). Heavily soiled areas may require repeated cleaning before treatment.

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

FOOD CONTACT AND TOBACCO PROCESSING EQUIPMENT SANITIZING DIRECTIONS

FOOD CONTACT SANITIZING PERFORMANCE: At 1 per 4 gallons this product (200 ppm active) eliminates 99.999% of the following bacteria in 60 seconds in 500 ppm hard

water (calculated as CaCO₃) according to the AOAC Germicidal and Detergent Sanitizing Action of Disinfectants test.

Campylobacter jejuni
Escherichia coli
Escherichia coli 0157:H7

Listeria monocytogenes
Shigella dysenteriae
Staphylococcus aureus

SANITIZING DILUTION CHART

To prepare a 200, 300 or 400 ppm active quaternary solution, use the following dilution tables. Prepare correct dilution rate based upon the appropriate use site.

PUBLIC EATING PLACES, DAIRY PROCESSING EQUIPMENT AND FOOD PROCESSING EQUIPMENT AND UTENSILS SANITIZING DILUTION CHART

Active quat solution	1 gallon	4 gallons	10 gallons	20 gallons
200 ppm	¼ ounce	1.0 ounce	2 ½ ounces	5.0 ounces
300 ppm	0.375 ounces	1 ½ ounces	3 ¾ ounces	7 ½ ounces
400 ppm	½ ounce	2.0 ounces	5.0 ounces	10.0 ounces

SANITIZING OF FOOD PROCESSING EQUIPMENT AND OTHER HARD SURFACES IN FOOD PROCESSING LOCATIONS, MEAT PLANTS, DAIRIES, BAKERIES, CANNERIES, BEVERAGE PLANTS, RESTAURANTS AND BARS DIRECTIONS: For sanitizing food processing equipment, dairy equipment, food utensils, dishes, silverware, eating utensils, glasses, sink tops, countertops, refrigerated storage and display equipment, and other hard, non-porous surfaces. NO POTABLE WATER RINSE IS ALLOWED.

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.

Before use as a sanitizer in federally inspected meat and poultry plants and dairies, food products and packaging materials must be removed from the room or carefully protected. A potable water rinse is not allowed (Do not rinse) 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.

Apply to sink tops, countertops, refrigerated storage and display equipment and other stationary hard surfaces by cloth or brush or mechanical spray device. NO POTABLE WATER RINSE IS ALLOWED after use as a sanitizer.

Dishes, silverware, glasses, cooking utensils, eating utensils and other similar size food processing equipment can be sanitized by immersion in a 1 to 2 ounces per 4 gallons solution of this product (or equivalent use dilution) (200-400 ppm active) with a 1 minute contact time. NO POTABLE WATER RINSE IS ALLOWED.

Prepare a fresh solution at least daily or when use solution becomes visibly dirty. For mechanical application, use solution cannot be reused for sanitizing applications.

TO SANITIZE IMMOBILE ITEMS (such as tanks, chopping blocks, countertops, refrigerated storage and display equipment and food processing equipment): Flood the area with 200-400 ppm active quaternary solution for at least 1 minute, making sure to wet all surfaces completely. Remove excess, drain the use-solution from the surface and air dry. No potable water rinse is allowed.

TO SANITIZE MOBILE ITEMS (such as drinking glasses and eating utensils): Immerse in 200-400 ppm active quaternary solution for at least 1 minute, making sure to immerse

completely. Remove items, drain the use-solution from the surface and air dry. Prepare a fresh solution at least daily or more frequently as soil is apparent. No potable water rinse is allowed.

PUBLIC EATING PLACES/DAIRY PROCESSING

FOR PUBLIC EATING PLACES, DAIRY PROCESSING EQUIPMENT AND FOOD PROCESSING EQUIPMENT AND UTENSILS: Apply a solution of 1-2 ounces of this product in 4 gallons of water, (or equivalent use dilution) (200-400 ppm active) OR mix (one) (two) 1-ounce packet(s) with 4 gallons of water, to pre-cleaned, hard surfaces thoroughly wetting surfaces with a cloth, mop, sponge, sprayer or by immersion. For spray applications, use a coarse pump or trigger sprayer. Spray 6 to 8 inches from surface. Rub with brush, sponge, or cloth. Do not breathe spray. With spray applications cover or remove all food products. From a Closed Loop Dilution Center, apply 200-400 ppm active solution to the surface to be sanitized. Surfaces must remain wet for at least 1 minute followed by adequate draining and air drying. A fresh solution must be prepared at least daily or when use solution becomes visibly dirty. For mechanical application, use solution cannot be reused for sanitizing applications. **NO POTABLE WATER RINSE IS ALLOWED (AFTER USE AS A SANITIZER) AFTER APPLICATION OF THE SANITIZING SOLUTION.**

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

1. Scrape, flush or presoak articles (whether mobile or stationary) to remove gross food particles and soil.
2. Thoroughly wash articles with an appropriate detergent or cleaner.
3. Rinse articles thoroughly with potable water.
4. Sanitize articles using a solution of ¼ to ½ ounce of this product per gallon of water (or equivalent use dilution) (200-400 ppm active). Articles that can be immersed in solution must remain in solution for 60 seconds. Articles too large for immersing must be thoroughly wetted by rinsing, spraying or swabbing.
5. Remove immersed items from solution. Thoroughly drain and then air dry. No potable rinse allowed. Thoroughly drain non-immersed items and air dry.

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

Equipment and utensils shall be thoroughly preflushed or prescraped, and when necessary, presoaked to remove gross food particles and soil.

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 1-2 ounces of this product per 4 gallons of water solution for at least 60 seconds at a temperature of 75°F. This dilution is equivalent to a solution containing 50 ppm available chlorine.
3. For equipment and utensils too large to sanitize by immersion, apply use solution of 0.5 to 1 ounce of this product per 2 gallons of water (200-400 ppm active) (or equivalent use dilution) by rinsing, spraying or swabbing until thoroughly wetted.
4. Allow sanitized surfaces to drain and air dry. No potable water rinse is allowed.

WISCONSIN STATE DIVISION OF HEALTH DIRECTIONS FOR EATING ESTABLISHMENTS

1. Scrape and pre-wash utensils and glasses whenever possible.
2. Wash with a good detergent or compatible cleaner.
3. Rinse with potable water.

4. Sanitize in a solution of 1 ounce of this product per 4 gallons water (200 ppm active quaternary.) Immerse all utensils for at least two minutes or for contact time specified by governing sanitary code.
5. Place sanitized utensils on a rack or drain board to air-dry.
6. Prepare a fresh sanitizing solution at least daily or when visibly soiled or diluted.

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

(Alternative language for clean in place, closed loop dilution centers.)

WISCONSIN STATE DIVISION OF HEALTH DIRECTIONS FOR EATING ESTABLISHMENTS

1. Scrape and pre-wash utensils and glasses whenever possible.
2. Wash with a good detergent or compatible cleaner.
3. Rinse with potable water.
4. Sanitize in a solution from the Closed Loop Dilution Center (200 ppm active quaternary). Immerse all utensils for at least two minutes or for contact time specified by governing sanitary code.
5. Place sanitized utensils on a rack or drain board to air-dry.
6. Prepare a fresh sanitizing solution at least daily or when visibly soiled or diluted.

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

DIRECTIONS FOR RESTAURANT AND BAR SANITIZER

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

For pre-cleaned dishes, glassware, silverware, eating utensils, and cooking utensils, immerse in a solution containing 1 to 2 ounces of this product per 4 gallons of water (or equivalent use dilution) (200-400 ppm active quaternary). Allow surface to remain wet for at least 60 seconds. Drain thoroughly before reuse. No potable water rinse is allowed.

(Alternative language for clean in place, closed loop dilution centers.)

FOR USE AS A SANITIZER ON DISHES, GLASSWARE, SILVERWARE, EATING UTENSILS, COOKING UTENSILS: Remove gross food particles by preflush, prescrape, and presoak when necessary. Wash thoroughly with detergent or compatible cleaner then rinse with potable water prior to application of this product. Then immerse in a sanitizing solution from Closed Loop Dilution Center (200-400 ppm active quaternary). Allow surface to remain wet for at least 60 seconds. Drain thoroughly and air dry before reuse. No potable water rinse is allowed.

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

1. Turn off refrigeration
2. Unit must be washed with a compatible detergent and rinsed with potable water before sanitizing.
3. Apply a solution of 1-2 ounces this product in 4 gallons of water (or equivalent use dilution) (200-400 ppm active) by mechanical spray, directly pouring or by recirculating through the system. Surfaces must remain wet for at least one minute followed by complete draining and drying. Prepare a fresh solution for each cleaning. No potable water rinse is allowed when product is used as directed.

- Return machine to service.

SANITIZATION OF INTERIOR HARD, NON-POROUS SURFACES OF WATER SOFTENERS AND REVERSE OSMOSIS (RO) UNITS

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

- Tank must be washed with a compatible detergent and rinsed with potable water before sanitizing. Backwash the softener and add 2 to 4 ounces of sanitizer per 8 gallons of water (or equivalent use dilution) (200-400 ppm active) to the brine tank well. (The brine tank must have water in it to permit the solution to be carried into the softener.) (NOTE: Standard system capacity is 48 gallons.)
- Unit must be washed with a compatible detergent and rinsed with potable water before sanitizing.
- Proceed with the normal regeneration or interrupt the cycle after the brining step and let the softener soak for a minimum of 60 seconds.
- Backwash the softener with potable water to make sure all sanitizing solution is thoroughly rinsed from the unit before returning the system to service. Return system to service.

Reverse Osmosis (RO) Units – Sanitization must occur after initial installation, after the system is serviced and periodically during its use.

- Turn off RO system, drain storage tank and remove membrane element and pre-filters. Put membrane element in a plastic bag so it remains wet. Do not use this product to sanitize the membrane element. Membrane element must be sterilized separately.
- Unit must be washed with a compatible detergent and rinsed with potable water before sanitizing.
- Fill empty pre-filter housing with 2 to 4 ounces of sanitizer per 8 gallons of water (or equivalent use dilution) (200-400 ppm active) and turn on raw water. (NOTE: Standard system capacity is 1 to 2 gallons).
- After holding tank is full, let system stand idle for a minimum of 60 seconds. Turn off water. Drain holding tank.
- Before the system is put back into service, flush system with potable water to assure sanitizing solution is rinsed thoroughly from system. Return unit(s) to normal operation. Follow the manufacturer's directions for re-installation of new pre-filters, membrane element and post filter.

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

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

- Shut off incoming water line to machine.
- Unit must be washed with a compatible detergent and rinsed with potable water before sanitizing.
- Prepare a solution of 2 to 4 ounces of sanitizer per 8 gallons of water (or equivalent use dilution) (200-400 ppm active).
- Circulate solution through machine making sure to wet all surfaces and allow a minimum contact of 60 seconds.
- Drain and completely flush machine twice with potable water.
- 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.

- Shut off incoming water line.

- Units/tanks must be washed with a compatible detergent and rinsed with potable water before sanitizing.
- Prepare a solution of 2 to 4 ounces of sanitizer per 8 gallons of water (or equivalent use dilution) (200-400 ppm active).
- Apply or circulate (if possible) to wet all surfaces and allow a minimum contact of 60 seconds.
- Drain and completely flush system twice with potable water.
- Return to service by opening incoming water lines.

FOOD PROCESSING EQUIPMENT AND UTENSILS

At 1 oz. per 4 gallons this sanitizer fulfills the criteria of Appendix F of the Grade A Pasteurized Milk, Ordinance 1978 Recommendations of the U.S. Public Health Services in waters up to 500 ppm of hardness calculated as CaCO_3 when evaluated by the AOAC Germicidal and Detergent Sanitizer Method against *Escherichia coli* and *Staphylococcus aureus*.

DIRECTIONS FOR FOOD PROCESSING EQUIPMENT AND UTENSILS IN FOOD PROCESSING FACILITIES:

Prior to application, remove gross food particles and soil by pre-flush, or pre-scrape, and when necessary, pre-soak. Then thoroughly wash or flush objects with a compatible detergent followed by a potable water rinse before application of sanitizing solutions. Apply a solution of 1 to 2 ounce(s) of this product in 4 gallons of water (or equivalent use dilution) (200-400 ppm active) to pre-cleaned, hard, non-porous surfaces thoroughly wetting surfaces with a cloth, mop, sponge, sprayer or by immersion. For spray applications, use a coarse pump or trigger sprayer. Spray 6 to 8 inches from surface. Rub with brush, sponge, or cloth. Do not breathe spray. With spray applications cover or remove all food products. From a Closed Loop Dilution Center, apply 200-400 ppm active solution to the surface to be sanitized. Surfaces must remain wet for at least 1 minute followed by adequate draining (and air drying).

~~(Alternate statement: Allow sanitized surfaces to adequately drain before contact with food.)~~ Prepare a fresh solution at least daily or when use solution becomes visibly dirty. For mechanical application, use solution cannot be reused for sanitizing applications. **NO POTABLE WATER RINSE IS ALLOWED (DO NOT RINSE) AFTER APPLICATION OF THE SANITIZING SOLUTION (after use as a sanitizer).**

(OR)

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

Equipment and utensils must be thoroughly preflushed or prescraped and, when necessary, presoaked to remove gross food particles. Clean and rinse equipment thoroughly. Then apply sanitizing solution containing 1 to 2 ounce(s) of this product per 4 gallons of water (or equivalent use dilution) (200-400 ppm active quaternary). Allow surfaces to remain wet for at least 60 seconds. Prepare a fresh solution at least daily or when use solution becomes visibly dirty. For mechanical operation, use solution may not be reused for sanitizing applications. No potable water rinse is allowed (Do not rinse). (Alternate statement: Allow sanitized surfaces to adequately drain before contact with food.)

(OR)

DIRECTIONS FOR SANITIZING FOOD CONTACT SURFACES IN FOOD PROCESSING EQUIPMENT, UTENSILS AND FOOD CONTACT ARTICLES AS REGULATED BY 40CFR sec 180.940(c):

- Scrape, flush or presoak articles (whether mobile or stationary) to remove gross food particles and soil.
- Thoroughly wash articles with an appropriate detergent or cleaner.
- Rinse articles thoroughly with potable water.

4. Sanitize articles using a solution of 0.25-0.5 ounces of this product per gallon of water (or equivalent use dilution) (200 to 400 ppm active). Articles that can be immersed in solution must remain in solution for 60 seconds. Articles too large for immersing must be thoroughly wetted by rinsing, spraying or swabbing.
4. Remove immersed items from solution to drain and then air dry. Non-immersed item must be allowed to air dry also. (Alternate statement: Remove immersed and non-immersed items from solution to (and) make certain all surfaces are adequately drained before contact with food.) No potable water rinse is allowed. (Do not rinse). (Alternate statement: Allow sanitized surfaces to adequately drain before contact with food).

DIRECTIONS FOR FOOD PROCESSING EQUIPMENT AND DAIRIES

Equipment and utensils must be thoroughly preflushed or prescraped and, when necessary, presoaked to remove gross food particles. Clean and rinse equipment thoroughly. Then apply sanitizing solution containing 1-2 ounces of this product per 4 gallons of water (or equivalent use dilution) (200-400 ppm active quaternary). Apply solution to pre-cleaned, hard, non-porous surfaces thoroughly wetting surfaces with a cloth, mop, sponge, sprayer or by immersion. For spray applications, use a coarse pump or trigger sprayer. Spray 6-8 inches from surface. Rub with brush, sponge, or cloth. Do not breathe spray. With spray applications, cover or remove all food products. Prepare a fresh solution at least daily or when use solution becomes visibly dirty. For mechanical operation, use solution may not be reused for sanitizing applications. No potable water rinse is allowed after application of the sanitizing solution.

BEVERAGE DISPENSING EQUIPMENT SANITIZER DIRECTIONS

For sanitizing of bottling or pre-mix dispensing equipment, after cleaning thoroughly rinse equipment with a potable water rinse. Fill equipment with a solution of 1 to 2 ounces of this product per 4 gallons of water (or equivalent use dilution) (200-400 ppm active). Allow solution to remain in equipment for at least 60 seconds, or until operations resume at which time the sanitizing solution must be drained from the system. To insure the removal of flavors, it is suggested that during changeover between products the system must be cleaned, rinsed and flushed with the sanitizing solution for at least 1 minute. Drain thoroughly and allow surface to air dry before reuse. No potable water rinse is allowed. (Alternate statement: Allow sanitized surfaces to adequately drain before contact with food).

SANITARY FILLING EQUIPMENT SANITIZER DIRECTIONS

For use in sanitizing bottles or cans in the final rinse application. The product is to be proportioned into the final rinse water line of the container washer or rinser in the concentration of 200 ppm active quat. Prepare a solution of 1 to 2 ounces of this product per 4 gallons of water (or equivalent use dilution) (200-400 ppm active) for the exterior application for the filler and closing machine. Allow surfaces to remain wet for at least 60 seconds. Drain thoroughly and allow surface to air dry before reuse. No potable water rinse is allowed. (Alternate statement: Allow sanitized surfaces to adequately drain before contact with food).

STORAGE TANK SANITIZER DIRECTIONS

For sanitizing beer fermentation and holding tanks, beverage processing, storage and holding tanks, citrus and food processing storage and holding tanks. Remove gross filth and soil by preflush or pre-scrape and when necessary presoak. Then wash surfaces with a compatible detergent and rinse with potable water prior to sanitizing. Prepare a solution of 1 to 2 ounces of this product per 4 gallons of water (or equivalent use dilution) (200-400 ppm active) for mechanical or automated systems. Allow surfaces to remain wet for at least 60 seconds. Drain thoroughly before reuse. No potable water rinse is allowed.

For mechanical operations or automated systems, the used sanitizing solution cannot be used for sanitizing, but can be reused for other purposes such as cleaning.

Bulk Tank Sanitizing:

1. The pick-up tank truck driver (Milk Man) must rinse out the (farm's) bulk tank with tepid water after finishing pumping the milk into the milk truck.
2. Turn the compressor off.
3. Remove all detachable equipment to gain easy access to the tank.
4. Thoroughly pre-clean all surfaces with compatible cleaner.
5. After cleaning, make certain to rinse thoroughly with potable water and allow to drain.
6. Use a properly approved acid rinse, following the directions by the manufacturer, to prevent milkstone buildup and water spotting.
7. Reassemble and thoroughly rinse all surfaces with potable water and allow equipment to drain.
8. Sanitize equipment using 1 to 2 ounces per 4 gallons of this product (or equivalent use solution) (200-400 ppm active) and apply to all surfaces with a cloth, brush or mechanical spray device. For spray applications, use a coarse spray, pump or trigger sprayer. Spray 6 to 8 inches from surface. Do not breathe spray. Rub thoroughly with brush, sponge, or cloth.
9. Surfaces must remain wet for at least 1 minute (followed by adequate draining) (and drain the used solution from the equipment) (and air-drying).
10. Prepare a fresh solution at least daily or when use solution becomes visibly dirty. For mechanical applications, use solution cannot be reused for sanitizing applications.
11. No potable water rinse is allowed after application of the sanitizing solution (Do not rinse).

SANITIZING EGG SHELLS INTENDED FOR FOOD DIRECTIONS

To sanitize previously cleaned food-grade eggs in shell egg and egg product processing plants, spray with a solution of 1 to 2 ounces of this product per 4 gallons of warm water (or equivalent use dilution) (200-400 ppm active). The solution must be warmer than the eggs, but not to exceed 130°F. Wet eggs thoroughly and allow to drain. Eggs sanitized with this product must be subjected to a potable water rinse only if they are to be broken immediately for use in the manufacture of egg products. Eggs must be reasonably dry before casing or breaking. The solution must not be re-used for sanitizing eggs.

NOTE: Only clean, whole eggs can be sanitized. Dirty, cracked or punctured eggs cannot be sanitized.

FOR CONTINUOUS TREATMENT OF MEAT AND POULTRY OR FRUIT AND VEGETABLE CONVEYORS:

Remove gross food particles and excess soil by a pre-flush or pre-scrape, wash with a good detergent or compatible cleaner, rinse equipment thoroughly with potable water, then rinse equipment with a sanitizing solution. To sanitize the belt apply this product at a 200-400 ppm quat level (1 to 2 ounces per 4 gallons) (or equivalent use dilution) to conveyors with suitable feeding equipment. Controlled volumes of sanitizer are applied to return portion of conveyor through nozzles so located as to permit maximum drainage of sanitizer from equipment and to prevent puddles on top of belt. During interruptions in operation, coarse spray equipment, peelers, collators, slicers and saws with this product at a dilution of 200-400 ppm active quat. Conveyor equipment must be free of product when applying this coarse spray. Do not allow this solution to be sprayed directly on food.

FOR SANITIZING IN FISHERIES, MILK, WINE, CITRUS, POTATO & ICE CREAM and BEVERAGE PROCESSING PLANTS: For use as a sanitizer on conveyor belts follow the "For ~~Continuous~~ Treatment of Meat and Poultry or Fruit and Vegetable

Conveyors" directions. For directions to reduce or eliminate odors on the equipment in the processing area, follow the "Food Processing Equipment" directions. Also, for directions for reducing bacteria associated with condensation on equipment and pipes, follow directions for "Sanitizing Filling Equipment Sanitizer Directions".

GLOVE DIP SANITIZER DIRECTIONS: To prevent cross contamination from area to area in animals areas and the packaging and storage areas of food plants, dip pre-washed (plastic, latex or other synthetic rubber) non-porous gloved hands into a suitable clean container that contains enough freshly made sanitizing solution to cover the gloved area. Make up the sanitizing solution by adding ¼ ounce of this product per gallon of water (or equivalent use dilution) (200 ppm active). Dip (Soak) in solution for 2 minutes. NO POTABLE WATER RINSE IS ALLOWED. Change the sanitizing solution in the bath at least daily or when solution appears dirty. **Do not let sanitizing solution come into contact with exposed skin.**

ANIMAL PREMISES

VETERINARY CLINICS/ANIMAL LIFE SCIENCE LABORATORY/ANIMAL CARE FACILITIES/ANIMAL RESEARCH CENTERS/ANIMAL LABORATORY/ANIMAL QUARANTINE AREAS/ANIMAL BREEDING FACILITIES/ZOOS/PET SHOP/ANIMAL HUSBANDRY/ KENNELS/BREEDING AND GROOMING ESTABLISHMENTS/TACK SHOPS DISINFECTION DIRECTIONS:

For cleaning and disinfecting the following hard, non-porous surfaces: equipment, utensils, instruments, cages, kennels, stables, stalls and catteries. Remove all animals and feeds from premises, animal transportation vehicles, crates etc. Remove all litter, droppings and manure from floors, walls and surfaces of facilities occupied or traversed by animals. Thoroughly clean all surfaces with soap or detergent and rinse with water. Saturate surfaces with a use solution of 1 ounce per 1 gallon of water (or equivalent dilution) (800 ppm active quat) for a period of 10 minutes. Ventilate buildings and other closed spaces. Do not house animals or employ equipment until treatment has been absorbed, set or dried. Thoroughly scrub all treated feed racks, automatic feeders, waterers and other equipment that dispenses food or water with soap or detergent, and rinse with potable water before reuse.

RENDERING PLANT/DRESSING PLANT DISINFECTANT/FUNGICIDE/VIRUCIDE DIRECTIONS: Cover or remove all food packaging material before disinfection. Remove gross soils. Apply to walls and floors in poultry and animal dressing plants with a solution of 1 ounce of this product per gallon of water (or equivalent use dilution) (800 ppm active quat). Surfaces must remain wet for 10 minutes, then thoroughly rinsed with potable water before operations are resumed. Disinfect all rooms, exterior walls and loading platforms of dressing plants. Rinse all surfaces which contact food with potable water before reuse.

TERRARIUM AND SMALL ANIMAL CAGE AND CAGE FURNITURE DISINFECTION: Animals frequently defecate on hot rocks and other hard non-porous cage furniture items inside your terrarium. This can result in high bacteria and ammonia levels that can lead to possible infection/disease in your animals. When used regularly this product can eliminate these high bacteria/ammonia levels in your cage and on your cage furniture items. *(Use on rocks and driftwood not allowed for use in California.)*

1. Remove all animals.
2. Thoroughly clean all surfaces and objects (hot rocks, caves, cage furniture, feeding and watering dishes, and appliances) including the substrate in the terrarium or cage with soap or detergent and rinse with water.
3. Saturate all surfaces (floors, walls, cages and other washable hard, non-porous environmental surfaces) with the disinfecting and virucidal solution (1 ounce per gallon of water or equivalent use dilution) (800 ppm active quat) for a period of 10

minutes. For smaller surfaces, use a trigger spray bottle to spray all surfaces with solution until wet. Then wipe surfaces dry.

4. Saturate gravel as above and let stand for 10 minutes. Place in bucket of clean water and swirl for 15-30 seconds. Thoroughly air dry before returning to terrarium.
5. Do not return animals to the habitat until it is dry and ventilated.
6. Thoroughly scrub all treated surfaces with soap or detergent and rinse with potable water before reuse.
7. Clean terrarium at least once weekly or more as needed.

Note: Do not apply this product directly onto the small animal. If this product comes into contact with the small animal's skin, then immediately wash the material off of the animal with lukewarm water. If the small animal ingests this product, contact your veterinarian immediately. Substrates for desert terrariums (i.e. gravel) must be completely dry before returning to terrarium to avoid high humidity levels. Always replace substrate if a foul odor persists.

FOR USE IN THE TREATMENT OF ANIMAL HOUSING FACILITIES:

1. Remove all animals and feed from premises, vehicles and enclosures.
2. Remove all litter and manure from floors, walls and surfaces of barn, pens, stalls, chutes and other facilities and fixtures occupied or traversed by animals.
3. Empty all troughs, racks and other feeding and watering appliances.
4. Thoroughly clean all surfaces with soap or detergent and rinse with water.
5. Saturate all surfaces (floors, walls, cages and other washable hard, non-porous environmental surfaces) with the disinfecting and virucidal solution (1 ounce per gallon of water or equivalent use dilution) (800 ppm active quat) for a period of 10 minutes. For smaller surfaces, use a trigger spray bottle to spray all surfaces with solution until wet.
6. Immerse all halters, ropes and other types of equipment used in handling and restraining animals as well as forks, shovels, scrappers used in removing litter and manure.
7. Ventilate buildings, cars, trucks, boats and other closed spaces. Do not house livestock or employ equipment until treatment has been absorbed, set and dried.
8. Thoroughly scrub all treated feed racks, mangers, troughs, automatic feeders, fountains and waterers with soap or detergent and rinse with potable water before reuse.

DISINFECTION/FUNGICIDE/VIRUCIDE OF POULTRY/TURKEY EQUIPMENT, SWINE QUARTERS, ANIMAL QUARTERS AND KENNELS DIRECTIONS: Prior to use, remove all poultry, other animals and their feeds from premises vehicles (trucks and cars) and enclosures (coops and 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 all surfaces with soap or detergent and rinse with water. Use 1 ounce of this product per gallon of water (or equivalent use dilution) (800 ppm active quat). Saturate surfaces with the disinfecting solution for a period of 10 minutes. Immerse all halters, ropes and other types of equipment used in handling and restraining animals, as well as forks, shovels, and scrapers used for removing litter and manure.

After application, ventilate buildings, coops and other closed spaces. Do not house poultry, or other animals or employ equipment until treatment has been absorbed, set or dried.

All treated equipment that will contact feed or drinking water (racks, troughs, automatic feeders, fountains and waterers) must be thoroughly scrubbed with soap or detergent then rinsed with potable water before reuse.

HATCHERIES: For disinfection/fungicide/virucide, use 1 ounce of this product per gallon of water (or equivalent use dilution) (800 ppm active quat). Apply to hatchers, setters, trays, racks, carts, sexing tables, delivery trucks, vans and other hard surfaces. Leave all treated surfaces exposed to solution for 10 minutes or more. Rinse surfaces with potable water before reuse. Then allow surface to air dry.

VEHICLES: Clean all vehicles including mats, crates, cabs, and wheels with high-pressure water and this product. For sprayer applications, use a coarse spray. Use 1 ounce of this product per gallon of water (or equivalent use dilution) for disinfection/fungicide/virucide. Leave all treated surfaces exposed to solution for 10 minutes or more and allow to air dry.

DISINFECTANT DIRECTIONS FOR CHICK VANS, EGG TRUCKS HATCHERY and FARM VEHICLES: Clean all vehicles including mats, crates, cabs, and wheels with high-pressure water and this product. Use 1 oz. per gallon of water (or equivalent dilution) (800 ppm active quat) to treat all vehicles. Leave all treated surfaces exposed to disinfectant solution wet for 10 minutes or more. For sprayer applications, use a coarse spray device.

DISINFECTANT/VIRUCIDAL* DIRECTIONS TO TREAT HARD NON-POROUS, NON-FOOD CONTACT SURFACES OF AUTOMATED TRAY, RACK AND BUGGY WASHERS: Mix a solution containing 1 oz. per gallon of water (or equivalent dilution) (800 ppm active quat). Remove all litter and manure from surfaces to be treated. Treat hard non-porous, non-food contact surfaces of automated trays, racks and buggy washers into solution for 10 minutes. Thoroughly clean all surfaces with soap or detergent and rinse with water before reuse. Change the disinfecting solution at least daily or when solution appears dirty.

DISINFECTANT/VIRUCIDAL* DIRECTIONS TO TREAT HARD NON-POROUS, NON-FOOD CONTACT SURFACES IN EGG RECEIVING AND EGG HOLDING AREAS: Mix a solution containing 1 oz. per gallon of water (or equivalent dilution) (800 ppm active). Remove all litter and manure from surfaces to be treated. Saturate hard non-porous, non-food surfaces with the solution for a period of 10 minutes. Apply by mop, brush or sprayer. Thoroughly clean all surfaces with soap or detergent and rinse with water before reuse. Change the disinfecting solution at least daily or when solution appears dirty.

SANITIZER DIRECTIONS FOR NON-FOOD CONTACT SURFACES IN ANIMAL PREMISES

SANITIZING HATCHERY ROOMS USING FOGGING DEVICES

Remove all animals and feed from premises, vehicles and enclosures. Remove all litter and manure from floors, walls and surfaces of the room to be treated. Empty all troughs, racks and other feeding and watering appliances. Thoroughly clean all surfaces with soap or detergent and rinse with water. Close room off so fog is confined to room to be treated. Mix 96 ounces of this product to 320 ounces of water (or equivalent use dilution). Wear a dust mist respirator when mixing the use solution and pouring it into the fogging apparatus. Insert the nozzle of the fogger through a suitable opening into the room. With the setting in maximum output, fog for one minute for each 4000 cubic feet of space in the room. When fogging is completed, ventilate buildings and other closed spaces. Do not allow people to contact or breathe this fog and do not enter until 2 hours after fogging is complete. Do not house livestock or employ equipment until treatment has been absorbed or dried. Thoroughly clean all surfaces with soap or detergent and rinse with water.

SANITIZING INCUBATORS AND HATCHERS USING FOGGING DEVICES

Mix 10 ounces of this product to 125 ounces of water (or equivalent use dilution). Wear a dust mist respirator when mixing the use solution and pouring it into the fogging

apparatus. Fog 3-8 ounces of this into setters and hatchers immediately after transfer. Repeat daily in setters and every 12 hours in hatchers. Discontinue hatcher treatments at least 24 hours prior to pulling the hatch. It is acceptable to fog setters and hatchers with a 1 ounce per gallon solution of this product (or equivalent use dilution) on an hourly or every other hour basis. If this is done, fog for 30-90 seconds once per hour or once every two hours. When fogging is complete, ventilate buildings and other closed spaces. Do not house livestock or employ equipment until treatment has been absorbed or dried. Thoroughly scrub all treated feed racks, mangers, troughs, automatic feeders, fountains and waterers with soap or detergent, and rinse with potable water before reuse. Only for treatment of setters and hatchers after poultry/chicks/eggs have been removed. Not for treatment of hatchers which contain chicks/eggs.

Note: The fog generated is irritating to the eyes, skin and mucous membranes. Under no circumstances must a room or building be entered by anyone within two hours of the actual fogging and a minimum of 4 air exchanges (ACH) per hour in the facility. If the building must be entered, then the individuals entering the building must wear a self-contained respirator approved by NIOSH/MSHA, goggles, long sleeves and long pants.

FOGGING IS TO BE USED AS AN ADJUNCT TO ACCEPTABLE MANUAL CLEANING AND DISINFECTING OF ROOM AND MACHINE SURFACES.

BARBER/SALON

DISINFECTION/FUNGICIDE/VIRUCIDE FOR BARBER/SALON TOOLS DIRECTIONS: Immerse pre-cleaned barber/salon tools, such as combs, brushes, plastic rollers, razors, clippers and trimmer blades, tweezers, manicure/pedicure tools and scissors, in 1 ounce per gallon solution of this product (or equivalent use dilution) (800 ppm active quat). Completely immerse instruments and tools for at least 10 minutes. Rinse thoroughly and dry before use. Prepare a fresh solution at least daily or more often if solution becomes cloudy or soiled.

NOTE: Plastic instruments can remain immersed until ready to use. Stainless steel shears and 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/FUNGICIDE/VIRUCIDE OF HARD, NON-POROUS SURFACES IN FOOTBATHS: To remove body oils, dead tissue, soil and all other buildups or organic matter on inanimate surfaces after using the footbath, drain the water and thoroughly clean all hard, non-porous surfaces with soap or detergent, then rinse with water. Saturate surfaces with a use solution of 1 ounce per gallon of water (or equivalent use dilution) (800 ppm active quat) to exposed surfaces with a cloth, mop, sponge or sprayer. Brush or swab thoroughly and allow solution to stand for 10 minutes. For spray applications, use a coarse spray device. Do not breathe spray. After the unit has been thoroughly disinfected, rinse all cleaned surfaces with fresh water. Do not use equipment until treatment has been absorbed, set or dried.

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

SALON/BARBER INSTRUMENTS AND TOOLS SANITIZER DIRECTIONS: Pre-clean soiled instruments and tools. Completely immerse water safe non-porous instruments and tools in a solution of ¼ ounce per gallon (or equivalent use dilution) (200 ppm active) of water for at least 2 minutes. Rinse thoroughly and dry before use. Prepare a fresh solution at least daily or more often if solution becomes cloudy or soiled.

NOTE: Plastic instruments can remain immersed until ready to use. Stainless steel shears and 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 (& URINAL) (& BATHROOM) DISINFECTANT/CLEANER DIRECTIONS

Remove gross filth prior to disinfection.

From Concentrate: Add $\frac{1}{2}$ oz. to the toilet bowl and mix. Brush thoroughly over exposed surfaces and under the rim with a cloth, mop, or sponge. Repeat for disinfection and allow to stand for 10 minutes and flush.

From Use-solution: Preclean surface. Empty toilet bowl or urinal and apply use solution to exposed surfaces including under the rim with a cloth, mop, sponge or sprayer. Brush or swab thoroughly over exposed surfaces including under the rim and flush. Repeat for disinfection and allow to stand for 10 minutes and flush. For spray application, use a coarse spray device.

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 Use Solution of 1 ounce per gallon of water (800 ppm quat active) to floors, walls and ceilings making sure not to over spray. To disinfect, all surfaces must remain wet for 10 minutes. **Special instructions for foam guns:** Pour concentrate into foam gun bottle and attach to spray nozzle and ensure gun is attached to hose. **Note:** See foam gun instructions for more information. Make sure setting is set for 1:128 dilution. Once in place, squeeze the handle to dispense foam solution. To disinfect, all surfaces must remain wet for ten (10) minutes.
3. Scrub using deck brush or other coarse material as necessary.
4. Rinse surfaces thoroughly and let air dry.

Note: Rinsing is not necessary unless floors are to be coated with finish or restorer. All food contact surfaces, such as appliances and kitchen countertops, must be rinsed with potable water. Do not use this product to clean or disinfect glassware, utensils, dishes or interior surfaces of appliances.

RV HOLDING TANKS/RECREATIONAL VEHICLES: Toilet Waste Holding Tanks (Black Water): Cover bottom of holding tank with water and 2-4 ounces per 5 gallons of water (or equivalent dilution) to deodorize. If odors return before time to empty, add 1-2 ounces per 5 gallons of water (or equivalent use dilution) to the tank. For kitchen waste, add 1-2 ounces per 5 gallons of water (or equivalent use dilution) to gray water tank as needed to control malodors created by dirty dishwater.

FUNGICIDAL/DEODORIZATION / MOLD & MILDEW

FUNGICIDAL PERFORMANCE:

Aspergillus niger (ATCC 16404)
Trichophyton mentagrophytes (ATCC 9533)

FUNGICIDAL ACTIVITY: At 1 ounce per gallon use-level, (or equivalent use dilution) (800 ppm active quat) this product is effective against *Trichophyton mentagrophytes* (athlete's foot fungus) (a cause of Ringworm) (a cause of Ringworm of the foot) on inanimate surfaces in the presence of 5% blood serum in locker rooms, dressing rooms, shower and bath areas and exercise facilities. Saturate surfaces with use solution. Treated surfaces must remain wet for at least 10 minutes. Allow solution to dry on surface and repeat treatment every seven days or when new growth appears.

MOLD AND MILDEW CONTROL: At 1 ounce per gallon of water (or equivalent use dilution) (800 ppm active quat), this product will effectively inhibit the growth of mold and mildew and the odors caused by them when applied to hard, non-porous surfaces (bathroom fixtures, shower area, storage area, boat cushions, lawn furniture and as indicated in general instructions above). Allow solution to dry on surface and repeat treatment every seven days or when new growth appears. Allow surface to remain wet for ten (10) minutes.

CLEANING/DEODORIZING DIRECTIONS: Add 1 to 2 ounces per gallon (or equivalent dilution) of water to clean and deodorize windows, mirrors and glass surfaces. Use a coarse spray device. Spray 6-8 inches from surface. Rub with sponge or cloth. Do not breathe spray.

GENERAL DEODORIZATION: To deodorize, add 1 ounce of this product to a gallon of water (or equivalent use dilution) (800 ppm active quat). Excess material must be wiped up or allowed to air dry.

FOR DEODORIZING GARBAGE CANS, GARBAGE TRUCKS, INDUSTRIAL WASTE RECEPTACLES AND GARBAGE HANDLING EQUIPMENT: It is especially important to preclean for the product to perform properly. Then, apply a wetting concentration of 2 ounces of this product per gallon of water (or equivalent use dilution) (1,600 ppm quat active). Treated surfaces must remain wet for 10 minutes.

AIR FRESHENER/AUTOMOTIVE USES: A solution of one ounce per gallon of water will effectively neutralize damp musty odors caused by mildew in ~~basements, bedrooms, bathrooms, and closets~~. Effective on smoking and cooking odors (garlic, fish, onions, etc.), automobile odors from tobacco, musty carpet smell, and beverage smells will be eliminated. Spray or apply onto seats, carpets, headliner and ashtray or into trunk and all vents to eliminate odors from tobacco, beverage spills and musty carpet. For sprayer applications, use a coarse spray device. Allow surfaces to air dry.

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

TO CONTROL THE GROWTH OF MOLD AND MILDEW ON LARGE, INFLATABLE, NON-POROUS PLASTIC AND RUBBER STRUCTURES (animals, promotional items, moonwalk, slides, obstacle course play and exercise equipment): Thoroughly clean all surfaces with soap or detergent and rinse with water. Saturate surfaces with a use solution of 1 ounce per gallon (800 ppm active quat) of water (or equivalent dilution) for a period of 10 minutes. Ventilate buildings and other closed spaces. Do not use equipment until treatment has been absorbed, set or dried.

HUMIDIFIER DIRECTIONS: Thoroughly clean water tank and filters. Add $\frac{1}{4}$ ounces of this product per gallon of refill water (or equivalent use dilution). Not for use in heat or atomizing type humidifiers.

(OR)

HUMIDIFIER BACTERIA/ALGAE TREATMENT: Formulated for use in portable humidifiers. Thoroughly clean water tank and filters before each heating season, or sooner if necessary. For every gallon of water in the humidifier tank add $\frac{1}{4}$ ounces of this product (or equivalent use dilution). When you refill the tank, add $\frac{1}{4}$ ounce of this product for every gallon of water added in the tank (or equivalent use dilution).

Not for use in heat vaporizing or atomizing type humidifiers.

OTHER USES

DISINFECTION/FUNGICIDE OF HARD, NON-POROUS SURFACES IN WHIRLPOOL UNITS:

After using the whirlpool unit, drain and refill with fresh water to just cover the intake valve. Add 1 ounce of this product for each gallon of (or equivalent use dilution) (800 ppm active quat) water 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 related equipment with a clean swab, brush or sponge. Treated surfaces must remain wet for 10 minutes. After the unit has been thoroughly disinfected, drain the solution from the unit and rinse any/all cleaned surfaces with fresh water. Repeat for heavy soiled units.

FOR USE ON FINISHED FLOORS: To limit gloss reduction, use 1 ounce of this product per 1 gallon of water. Apply with a damp mop or auto scrubber. Allow surface to air dry.

DIRECTIONS FOR HOUSEHOLD USE

KITCHEN/BATHROOM/HOUSEHOLD CLEANING: Apply 1 oz per 1 gallon of water (800 ppm active) (or equivalent use dilution) solution with a cloth, sponge, mop or directly on surface with a mechanical spray. If a mechanical spray is used spray must be coarse. Hold container 6 inches to 8 inches from surface and spray until thoroughly wet. Wipe the soiled area clean. This product is not to be used on dishware, glasses or eating utensils.

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 1 oz per 1 gallon of water (800 ppm active) (or equivalent use dilution) with cloth, sponge, mop or mechanical spray. If a mechanical spray is used, spray must be coarse. Hold container 6 inches to 8 inches from surface and spray until thoroughly wet. Treated surface must remain wet for 10 minutes before wiping. For heavily soiled areas a pre-cleaning step is required. The pre-cleaning step must be done according to the Kitchen/Bathroom/Household Cleaning directions. Rinse with potable water after use on surfaces that come in contact with food.

SANITIZER DIRECTIONS FOR NON-FOOD CONTACT SURFACES

Sanitization of Hard, Non-Porous Surfaces in Whirlpool Units: After using the whirlpool unit, drain and refill with fresh water to just cover the intake valve. Add ¼ ounce of this product for each gallon of (or equivalent use dilution) (200 ppm active quat) water 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 related equipment with a clean swab, brush or sponge. Treated surfaces must remain wet for 2 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.

Hand Sanitizing: After hands have been washed and rinsed, apply solution containing not more than 150 ppm (1 oz. per 5.2 gallons of water) (or equivalent use dilution) (150 ppm active) active quaternary. The hands need not be rinsed after use of solution.

DIRECTIONS FOR ALTERNATE CONTAINERS

BAG-IN BOX CONTAINERS

How to use this package: This package is designed to be used with dilution control systems only. Open package and connect to dispense according to directions on the box.

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

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

PACKETS (For pre-measured tear open packets)

(For Disinfection packet only) Pour contents of packet into 1 gallon of water. Keep packets in box until ready to use.

(For Food Contact Sanitization packet only) Pour contents of packet into 4 gallons of water. Keep packets in box until ready to use.

REFILLS

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

**ONE OUNCE PACKET LABEL TO BE USED WITH MASTER
CONTAINER LABEL FOR DISINFECTION**

FOR DISINFECTION

MIX EACH PACKET WITH 1 GALLON OF WATER

MAQUAT[®] 1412-10% FCS

E.P.A. Reg. No. 10324-111 E.P.A. Est. No. 10324-IL-1

NET CONTENTS: 1.0 FLUID OZ.

ACTIVE INGREDIENTS:

Alkyl (50% C₁₄, 40% C₁₂, 10% C₁₆) dimethyl benzyl ammonium
chloride 10.0%

INERT INGREDIENTS: 90.0%

TOTAL: 100.0%

KEEP OUT OF REACH OF CHILDREN

DANGER

SEE OUTER CONTAINER FOR PRECAUTIONARY STATEMENTS AND USE
DIRECTIONS

DISPOSAL: Do not reuse container. Wrap and put in trash collection.

MASON CHEMICAL COMPANY

"THE QUATERNARY SPECIALISTS"

721 W. Algonquin Road
Arlington Heights, IL 60005

847-290-1621

Toll Free:
1-800-362-1855



**ONE OUNCE PACKET LABEL TO BE USED WITH MASTER
CONTAINER LABEL FOR FOOD CONTACT SANITIZER**

FOR FOOD CONTACT SANITIZER

MIX EACH PACKET WITH 4 GALLONS OF WATER

MAQUAT[®] 1412-10% FCS

E.P.A. Reg. No. 10324-111 E.P.A. Est. No. 10324-IL-1

NET CONTENTS: 1.0 FLUID OZ.

ACTIVE INGREDIENTS:

Alkyl (50% C₁₄, 40% C₁₂, 10% C₁₆) dimethyl benzyl ammonium
chloride 10.0%

INERT INGREDIENTS: 90.0%

TOTAL: 100.0%

KEEP OUT OF REACH OF CHILDREN

DANGER

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DISPOSAL: Do not reuse container. Wrap and put in trash collection.

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