



UNITED STATES ENVIRONMENTAL PROTECTION AGENCY
WASHINGTON, DC 20460

OFFICE OF CHEMICAL SAFETY
AND POLLUTION PREVENTION

August 21, 2018

Lisa Amadio
Principal Regulatory Consultant
Mason Chemical Company
2744 E Kemper Road
Cincinnati, OH 45241

Subject: Notification per PRN 98-10 – Dilution table corrections
Product Name: Maquat 1412-10-FCS
EPA Registration Number: 10324-111
Application Date: July 25, 2018
Decision Number: 543220

Dear Ms. Amadio:

The Agency is in receipt of your Application for Pesticide Notification under Pesticide Registration Notice (PRN) 98-10 for the above referenced product. The Antimicrobials Division (AD) has conducted a review of this request for its applicability under PRN 98-10 and finds that the action requested falls within the scope of PRN 98-10.

The label submitted with the application has been stamped “Notification” and will be placed in our records.

Should you wish to add/retain a reference to the company’s website on your label, then please be aware that the website becomes labeling under the Federal Insecticide Fungicide and Rodenticide Act and is subject to review by the Agency. If the website is false or misleading, the product would be misbranded and unlawful to sell or distribute under FIFRA section 12(a)(1)(E). 40 CFR 156.10(a)(5) list examples of statements EPA may consider false or misleading. In addition, regardless of whether a website is referenced on your product’s label, claims made on the website may not substantially differ from those claims approved through the registration process. Therefore, should the Agency find or if it is brought to our attention that a website contains false or misleading statements or claims substantially differing from the EPA approved registration, the website will be referred to the EPA’s Office of Enforcement and Compliance.

If you have any questions, you may contact Tara Flint via email at flint.tara@epa.gov or Eric Miederhoff at Miederhoff.eric@epa.gov.

Sincerely,

A handwritten signature in blue ink, appearing to read "E. Miederhoff", is placed above the printed name.

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

MAQUAT® 1412-10-FCS**NOTIFICATION**

10324-111

The applicant has certified that no changes, other than those reported to the Agency have been made to the labeling. The Agency acknowledges this notification by letter dated:

08/21/2018

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

Cleaner • Disinfectant • {Food Contact} {Non-Food Contact} Sanitizer
• Deodorizer • Mildewstat • Virucide*

ACTIVE INGREDIENTS:Alkyl (50% C₁₄, 40% C₁₂, 10% C₁₆)

Dimethyl Benzyl Ammonium Chloride 10.0%

OTHER INGREDIENTS: 90.0%**TOTAL:** 100.0%**KEEP OUT OF REACH OF CHILDREN****DANGER {PELIGRO}**

{See [{left} {back} {side} {right} {insert} {panel} {of label}] {below}] for {additional}
 {precautionary statements}{and}{or}{first aid}}.

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

FIRST AID

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

IF IN EYES: Hold eye open and rinse slowly and gently with water for 15-20 minutes. Remove contact lenses, if present, after the first 5 minutes, then continue rinsing eye.

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

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.

IF SWALLOWED: 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. Call a poison control center or doctor immediately for treatment advice.

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

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



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

Net Contents:

{{Batch} {Lot} No} {Manufacturing Date}:

{Product of USA} {Made in the USA}

MAQUAT® 1412-10-FCS

ORGANISM LIST

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

DISINFECTION PERFORMANCE: This product kills the following bacteria in 10 minutes at 2 oz. per gal. of 200 ppm hard water {(1550 ppm active)} and 5% soil on hard, non-porous surfaces:

Pseudomonas aeruginosa {(ATCC 15442)}
Salmonella enterica {(ATCC 10708)}
Staphylococcus aureus {(ATCC 6538)}

VIRUCIDAL* PERFORMANCE: This product kills the following viruses in 5 minutes at 2 oz. per gal. of 200 ppm hard water {(1550 ppm active)} and 5% soil on hard, non-porous surfaces:

Herpes Simplex Type 1 Virus {(VR-733)}
Herpes Simplex Type 2 Virus {(VR-734)}
Human Immunodeficiency Virus Type 1 {(HIV-1)} {(AIDS Virus)}
{(Strain III_B)}

NON-FOOD CONTACT SANITIZING PERFORMANCE: This product is an effective one-step sanitizer in 2 minutes at 1 oz. per 4 gal. of 200 ppm hard water {(200 ppm active)} and 5% soil on hard, non-porous surfaces:

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

FOOD CONTACT SANITIZING PERFORMANCE: This product is an effective food contact sanitizer in 1 minute at 1 oz. per 3 gal. of 500 ppm hard water {(260 ppm active)} on hard, non-porous surfaces:

Escherichia coli {(ATCC 11229)}
Staphylococcus aureus {(ATCC 6538)}
Campylobacter jejuni {(ATCC 33560)}
Escherichia coli O157:H7 {(ATCC 43888)}
Listeria monocytogenes {(ATCC 19117)}
Shigella dysenteriae {(ATCC 11835)}

MILDEWSTATIC PERFORMANCE: This product controls the following mold/mildew at 2 oz. per gal. of 200 ppm hard water {(1550 ppm active)} on hard, non-porous surfaces for up to 7 days:

Aspergillus niger {(ATCC 6275)}

TABLE OF CONTENTS

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

ORGANISM LIST	2
TABLE OF CONTENTS	2
MARKETING CLAIMS	3
HOSPITAL/HEALTH CARE/MEDICAL/NON-MEDICAL	9
SANITIZING	10
MOLD/MILDEW	15
ANIMAL PREMISES	15
FOGGING	16
BARBER/SALON	17
RESTROOM/BATHROOM	17
DEODORIZATION/CLEANING	18
OTHER USES	18
RESIDENTIAL/HOUSEHOLD USE	19
ALTERNATE CONTAINER/DELIVERY SYSTEMS	19
STORAGE AND DISPOSAL	2024
PRECAUTIONARY STATEMENTS	21

MARKETING CLAIMS

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

{LOCATIONS/SURFACES}

(Note to Reviewer: The locations/surfaces have been grouped for space purposes only; they can be used individually or grouped together in any order. In the case where one or more location/surface is chosen, an “and” “&” “or” may be used to link locations/surfaces. In the case where the location/surface is not registered in the State of California the statement “(Not for use in CA.)” may be added to the location/surface.)

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

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

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

{With Organic Soil {Load} } {For} *(insert location)*

{LOCATIONS}

- Airline terminals, airports, bus stations, train stations, transportation terminals, public facilities, shipping terminals, travel rest areas, waysides
- Automobiles, cars, trucks, campers, RV's, trailers, automotive garages, auto repair centers, bicycle shops
- Boats, ships, barges, cruise lines, cruise ships, watercraft
- Boxcars, tankers, tank trucks
- Buses, public transportation, trains, taxis, airplanes, helicopters
- Delivery trucks, garbage trucks, maintenance vehicles
- EMS & fire facilities, emergency vehicles, ambulances, police cars, fire trucks
- Police stations, crime scenes, courthouses, correctional facilities, municipal government buildings, prisons, jails, penitentiaries, correctional institutions
- Recycling centers
- Athletic facilities, locker rooms, exercise rooms, exercise facilities, gyms, gymnasiums, field houses
- Banks, churches, libraries, post offices
- Campgrounds, playgrounds, recreational facilities, picnic facilities
- Day care centers, {children} nurseries, kindergartens, and preschools
- Funeral homes, morgues, mortuaries, burial vaults, mausoleums, cadaver processing areas
- Health clubs, spas, tanning salons, tanning spas, tanning beds, massage/facial salons, hair/nail/pedicure salons, barber/beauty shops, salons, spas, tattoo parlors. *(Not for use on needles or other skin piercing instruments)*
- Hotels, motels
- Museums, art galleries, performance/theater centers, movie houses, bowling alleys
- Schools, colleges, dormitories, classrooms, community colleges, universities
- Sports arenas, sports complexes
- Supermarkets, convenience stores, retail and wholesale establishments, department stores, shopping malls, gift shops, video stores, bookstores, dressing rooms, photocopy centers
- Restaurants, bars, kitchens, taverns, cafeterias, institutional kitchens, fast food operations, food storage areas, catering, bakeries
- Veterinary, veterinary clinics, animal life science laboratories, animal laboratories, animal research centers, animal quarantine areas, animal holding areas, equine farms, {dog} {cat} {animal} kennels, animal breeding facilities, breeding establishments, animal husbandry establishments, grooming establishments, pet animal quarters, animal housing facilities, zoos, tack shops, pet shops, operating rooms, washing areas, waiting rooms, examination rooms and other animal care facilities
- Businesses, office buildings, workstations, break rooms, public restrooms, housekeeping, janitorial rooms
- Cosmetic manufacturing facilities, medical device manufacturing facilities, biotechnology firms, pharmaceutical manufacturing facilities
- Factories, computer manufacturing sites, toy factories, warehouses
- Institutional, commercial, industrial, institutions, commercial sites, industrial sites, institutional facilities, public places
- Laboratories
- Basements, cellars, bedrooms, attics, garages, living rooms, and porches
- Bathrooms, restrooms, shower rooms, shower and bath areas
- Homes, households, condos, apartments, mobile homes, vacation cottages, summer homes
- Kitchens, bathrooms and other household areas

- Breweries, canneries, cheese factories
- Bottle washing premises
- Dairy, equine, poultry/turkey farms
- Farmhouses, barns, sheds, tool sheds, {cattle} {swine} {sheep} {horse} barns, pens and stalls, swine quarters, livestock farms, equine quarters, brooder houses, seed houses and veal, calving, hog, cattle and horse operations, chick vans, egg trucks, hatchery and farm vehicles
- Federally inspected meat and poultry plants
- Food establishments, coffee shops, donut shops, bagel stores, pizza parlors, liquor stores, wineries
- Food handling and processing areas
- Food processing plants, USDA inspected food-processing facilities, federally inspected meat and poultry plants, egg processing plants, poultry and turkey farms, farms, dairy farms, hog farms, meat/poultry processing plants, mushroom farms, rendering plants, poultry and animal dressing plants, canneries, meat packing plants, hide and leather processing plants
- Poultry Premises {(Hatcheries)}:

Egg Receiving Area	Tray Dumping Area	Chick Processing Area
Egg Holding Area	Chick Holding Area	Chick Loading Area
Setter Room	Hatchery Room	Poultry Buildings
- Processing facilities for fish, milk, citrus, wine, fruit, vegetable, ice cream and potato and beverage plants
- Swine Premises:

Farrowing Barns and Areas	Dressing Plants	Blocks
Waterers and Feeders	Loading Equipment	Creep Area
Hauling Equipment	Nursery	Chutes
- Tobacco plant premises
- Hospitals, nursing homes, medical and dental offices and clinics, healthcare facilities, physician offices, operating rooms/theaters, radiology rooms, isolation wards, quarantine areas, hospices, medical research facilities, washing areas, ICU areas, autopsy rooms, acute care institutions, alternate care institutions, home healthcare institutions sick rooms
- Life care retirement communities, elder care centers, elder care facilities
- Patient care rooms & facilities, recovery rooms, Emergency Rooms, x-ray CAT labs, exam rooms, newborn nurseries, neonatal units, orthopedics, respiratory therapy, surgical centers, out-patient surgical centers, labs, blood collection rooms, central supply, housekeeping & janitorial rooms, ophthalmic/optometric facilities

{SURFACES}

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

- Non-wooden picnic tables and outdoor furniture except cushions and wood frames
- Playground equipment
- Slurpee® machines, drinking fountains
- Tanning spas/beds, tanning equipment
- Tattoo equipment (Not for use on needles or other skin piercing instruments)
- Telephones and telephone booths
- Ultrasonic baths, whirlpools, whirlpool bathtubs
- Wrestling and gymnastic mats, athletic mats, athletic training tables, physical therapy tables, exercise equipment, athletic helmets, wrestling/boxing headgear, athletic shoe soles, and locker rooms {areas}
- Beer fermentation and holding tanks, bottling or pre-mix dispensing equipment
- Citrus processing equipment and holding tanks
- Hard, non-porous [{non-food} {or} {food}] contact surfaces in food {preparation} {and} {storage} areas
- Hatchers, setters, trays, racks, egg flats, chick boxes, egg cases, vans and trash containers seed houses, poultry/turkey equipment, carts, sexing tables, and automated tray, rack and buggy washers, egg receiving and egg holding areas
- Harvesting & handling equipment
- Hide/leather processing surfaces such as hide storage bins, holding tanks, chill tanks, serpentine tanks and chains, machine and tannery equipment surfaces, conveyors and trolleys, hide press, grading and storage areas and scales
- Ice machines
- Kitchen equipment such as food processors, blenders, cutlery, trash compactors and other utensils
- Meat packing plant surfaces such as livestock vehicles and holding pens, receiving areas and delivery chutes, slaughter areas and conveyors, hand, rub and guide rails, post knock cabinets, stands and flooring surfaces, chains and moving process lines, chutes, conveyors, tallow and animal feed production surfaces, processed product and offal equipment surfaces, fabrication and processing areas covering cold storage areas, stainless steel cut out and prep tables, and other stainless surfaces
- Tobacco plant equipment
- Wine processing equipment and holding tanks
- External lenses, vision correction devices including eyeglasses, protective eyewear, goggles, light lens covers, optical instruments/implements (Not for use on contact lenses.)
- Hospital beds, bed railings, bedpans, gurneys, traction devices, MRI, CAT, examining tables, scales, paddles, wheelchairs, hard, non-porous surfaces of cervical collars and 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, ambulance equipment/surfaces, medical equipment surfaces
- Exhaust fans, refrigerated storage and display equipment, coils and drain pans of air conditioning, refrigeration equipment and heat pumps
- Interior hard, non-porous surfaces of water softeners, reverse osmosis units, ice machines, water coolers, water holding tanks and pressure tanks

DISINFECTION MARKETING CLAIMS

(Note to Reviewer: *The following marketing claims may be used with the prefix "This product".*)

- Can be used to disinfect, clean and deodorize terrarium and small animal cages, substrate and other hard, non-porous cage [{equipment} {furniture} {plastic terrarium ornaments} {heat caves} {and} {water dishes}]. (Do not use on porous rocks, hot rocks, and driftwood.)
- Cleans, disinfects and deodorizes on hard, non-porous surfaces.
- Cleans, disinfects and eliminates odors leaving hard, non-porous surfaces smelling clean and fresh.
- Cleans, disinfects and deodorizes hard, non-porous surfaces by killing odor causing microorganisms.
- Cleans, disinfects and deodorizes hard, non-porous [{hospital} {medical} surfaces] in one step {with no rinsing required}.
- Cleans and disinfects non-medical (i.e. industrial and firefighting) respirators in industrial, commercial and institutional premises.
- Cleans, sanitizes and disinfects hard, non-porous surfaces of personal protective safety equipment, protective headgear, athletic helmets, wrestling/boxing headgear, athletic shoe soles, hard hats, headphones, half mask respirators, full face breathing apparatus, gas masks, goggles, spectacles, face shields, hearing protectors and ear muffs. Rinse 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 personal safety equipment that would necessitate replacement.)
- Cleans, sanitizes and disinfects hard, non-porous ambulance equipment and surfaces. Cleans, shines, deodorizes and disinfects all hard, non-porous {non-food contact household} surfaces {listed on the label}.
- Delivers non-acid disinfection performance in an economical concentrate.
- Disinfects {Disinfectant}.
- Disinfects {and sanitizes} hard, non-porous [{non-food contact kitchen} {and} {bathroom}] surfaces {and floors}.
- Is a concentrated hospital use disinfectant that is effective against a broad spectrum of bacteria, is virucidal*, {and} mildewstatic, and eliminates odor causing bacteria when used as directed.
- Is a {concentrated} non-acid {bowl and} bathroom cleaner, which cleans, disinfects and deodorizes.

- Is a disinfectant and non-food contact surface sanitizer for cleanroom and laboratory areas to disinfect washable, hard, non-porous non-food contact surfaces such as: laminar-airflow equipment and BioSafety cabinet work surfaces and exterior surfaces of the following: countertops, sinks, plumbing fixture surfaces, and incubators, refrigerators and centrifuge surfaces of metal, stainless steel, glass, plastic {such as polystyrene or polypropylene}, Formica®, and vinyl.
- Is a multi-surface cleaner, deodorizer and disinfectant.
- Is a one-step {hospital-use} germicidal {disinfectant} cleaner and deodorant {odor counteractant} {odor neutralizer} designed for general cleaning, {and} disinfecting, {deodorizing} {of} hard, non-porous non-food contact surfaces.
- 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 hard, non-porous surfaces.
- Is a one-step disinfectant that is effective against a broad spectrum of bacteria, is virucidal* {including HIV-1} and inhibits the odors caused by bacteria when used as directed.
- Is a proven disinfectant, cleaner, sanitizer, mildewstat, and virucide*.
- Is a versatile cleaner, sanitizer and broad-spectrum disinfectant formulated for use on bath and therapy equipment {(Whirlpools)}.
- Is a versatile disinfectant & sanitizer for veterinarian, veterinary practice, animal care, animal laboratory, and agricultural and farm premise applications.
- Is an effective {{bactericide} {and} {virucide*} {disinfectant} {non-food contact sanitizer}} in the presence of [{organic soil} {5% {blood} serum}}.
- Is designed to provide both general cleaning and disinfection.
- Is for use as a disinfectant on hard, non-porous surfaces {at 1550 ppm active}.
- Is for use as a disinfectant on hard, non-porous surfaces {at 1550 ppm active} and as a sanitizer on dishes, glassware and utensils, public eating places, dairy processing equipment, and food processing equipment {at 200-400 ppm active}.
- Is for use in federally inspected meat and poultry plants on all hard, non-porous surfaces in inedible product processing areas, non-processing areas and/or exterior areas, federally inspected meat and poultry plants as a floor and wall cleaner for use in all departments, and federally inspected meat and poultry plants as a disinfectant agent for use in all departments.
- Is used to disinfect hard, non-porous salon/barber tools and instruments such as combs, clippers, plastic rollers, brushes, trimmers, razors, scissors, blades, tweezers, baths, and manicure instruments.
- Is a versatile sanitizer and broad-spectrum disinfectant formulated for use in Ultrasonic Baths {Ultrasonic cleaning units}.
- Kills {insert virus* name from approved organism listing for this product}.
- Kills bacteria and helps reduce cross-contamination on treated non-food non-porous contact kitchen surfaces listed on this label.
- Kills {kitchen} {bathroom} {household} {bacteria} {and} {viruses*}}.
- {One-Step} {Detergent} Disinfectant {Cleaner}
- When used as directed, will disinfect metal clipper blades as well as many other hard, non-porous surfaces.

SANITIZATION MARKETING CLAIMS

(Note to Reviewer: The following marketing claims may be used with the prefix "This product".)

- At 1 oz. of this product per 3 gal. of water, 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 CaCO₃ when evaluated by the AOAC Germicidal and Detergent Sanitizer Method against *Escherichia coli* and *Staphylococcus aureus*.
- At 1 oz. of this product per 3 gal. of water, this product is effective with a 1 minute contact time as a food contact sanitizer in water up to 500 ppm hardness against *Escherichia coli* and *Staphylococcus aureus* on hard, non-porous surfaces.
- *Escherichia coli* {(E. coli)}, *Salmonella enterica* {(Salmonella)}, and *Staphylococcus aureus* {(Staph)} are germs found where food is prepared and stored.
- {{Eliminates} {kills}} 99.999% of bacteria found on hard, non-porous food contact kitchen surfaces {in 60 seconds}.
- For use as a food contact sanitizer at {0.35 oz. per gal. {(260 ppm active)}} {0.50 oz. per gal. {(400 ppm active)}} {0.35-0.4 oz. per gal. {(260-300 ppm active)}} {0.35-0.50 oz. per gal. {(260-400 ppm active)}} {0.4-0.50 oz. per gal. {(300-400 ppm active)}} on hard, non-porous surfaces.
- Is a hard, non-porous non-food contact surface sanitizer.
- Is a hard, non-porous food contact surface sanitizer.
- Is an effective sanitizer {in the presence of {{soils} {5% serum contamination}}} on hard, non-porous non-food contact surfaces.
- Is {{for use as a} {an effective one-step}} non-food contact sanitizer {and cleaner} on hard, non-porous, non-food contact surfaces {(260 ppm active)}.
- Is for use as a sanitizer in bottling and beverage dispensing equipment, beer fermentation and holding tanks, sanitary filling of bottles and cans {in the final rinse application}, and for external spraying of filling and closing machines and in wineries for use on holding tanks, floors and processing equipment.
- Is for use as a food grade egg shell sanitizer, with best results achieved in water temperatures ranging from 78°-110°F.
- Kills 99.999% of bacteria like *Escherichia coli*, *Campylobacter jejuni*, *Escherichia coli* O157:H7, *Staphylococcus aureus*, *Listeria monocytogenes*, and *Shigella dysenteriae* on hard, non-porous food contact kitchen surfaces in 60 seconds.
- Kills {99.9% of}:
 - {
 - {household} {institutional} {kitchen} bacteria --{that get} tracked into your home} {by shoes --and/or-- pets --and/or-- kids} {from outside} {every day}.
 - {kitchen} {bathroom} {household} {institutional} bacteria {on {the} sealed and non-porous floor{s}} {ordinary dish soap can't}.

- Regular, effective cleaning and sanitizing of equipment utensils and work or dining surfaces which could harbor food poisoning microorganisms minimizes the probability of contaminating food during preparation, storage or service. Effective cleaning will remove soil and prevent the accumulation of food residues, which may decompose or support the rapid development of food poisoning organisms or toxins. Application of effective sanitizing procedures reduces the number of those microorganisms that {which} are present on equipment and utensils after cleaning, and reduces the potential for the transfer, either directly through tableware such as glasses, cups and flatware or indirectly through food.
- Sanitizes hard, non-porous [{kitchen} {bathroom}] surfaces {and floors}.
- Sanitizes ice machines.
- To reduce cross contamination on treated surfaces, kitchenware and food contact surfaces of equipment must be washed, rinsed with potable water and sanitized after each use and following any interruption of operation during which time contamination may have occurred.
- Use this product to sanitize hard, non-porous surfaces of food processing equipment, dairy equipment, food utensils, dishes, silverware, glasses, sink tops, countertops, refrigerated storage areas and display equipment and other hard surfaces.
- Where equipment and utensils are used for preparation of foods on a continuous or production line basis, utensils and hard, non-porous food contact surfaces of equipment must be washed, rinsed and sanitized at intervals throughout the day on a schedule based on food temperature, type of food and amount of food particle accumulation.

HOUSEHOLD MARKETING CLAIMS

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

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

GENERAL MARKETING CLAIMS

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

- Antimicrobial
- Can be applied through foaming apparatus and low-pressure sprayer systems. Follow manufacturers’ instructions when using this equipment.
- Clear formula. **(Note to Reviewer:** To be used only when no dyes are present)
- Contains no fragrances. **(Note to Reviewer:** To be used only when no fragrances are present)
- Contains no phosphorous.
- Contains no [{abrasives} {bleach} {harsh acids} {phosphates}] {so it won’t scratch surfaces}.
- Formulated for effective Mushroom Farm Sanitation.
- Formulated for effective Poultry Sanitation.
- Formulated for effective Swine Premise Sanitation.
- Has been designed specifically where housekeeping is of prime importance.
- Helps to maintain blades that operate with reduced friction and with smoother clipping action.
- Is an economical concentrate that can be used with a mop and bucket, trigger sprayers, sponge or by soaking.
- Is designed for use in pet salons, animal hospitals, barber and beauty shops.
- Is effective against the control of small flies on non-food contact surfaces such as floors, walls, drains, countertops, metal surfaces, painted surfaces, glazed porcelain, glazed tile, glass, chrome, rubber, and plastic in restaurants, kitchens, dishwashing areas, and bar and wait station areas.
- Is for use in [{automated dilution systems} {automated} {dilution systems}] {(Dilution System trade name)}.
- Is for larger areas such as operating rooms and patient care facilities.
- Is fragrance-free. **(Note to Reviewer:** To be used only when no fragrances are present)
- Is non-staining.
- Non-abrasive formula will not [{harm} {scratch}] surfaces.
- Non-dulling formula eliminates the time and labor normally required for rinsing floors.
- Small {fruit} fly ovicidal treatment.
- {To Control Mold and Mildew} {controls and prevents {inhibits} the growth of mold and mildew} {(Aspergillus niger)} {(ATCC 6275)} {and the odors caused by them when applied to hard, non-porous surfaces.}
- Use this product to treat hard, non-porous multi-touch surfaces responsible for cross-contamination.
- Will not harm sealed stone, sealed grout, or glazed tile.
- Will not harm most surfaces.
- Will not leave grit or soap scum.

CLEANING AND DEODORIZING MARKETING CLAIMS

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

- {Also} eliminates odors leaving surfaces smelling clean and fresh.
- {Also} [{removes} {eliminates}] odors {caused by} [{bacteria} {and} {mildew} {mold and mildew} {and} {non-fresh foods}] {leaving {restroom} {kitchen} surfaces smelling clean and fresh}.
- Cleans {and shines} {without bleaching} {by {removing} {dirt} {grime} {and food soils in food preparation and processing areas}} {everyday kitchen messes} {non-food contact kitchen surfaces and food preparation areas} {like dirt, grease and food stains}.
- Cleans by removing dirt, grime, mold, mildew, blood, urine, fecal matter and other common soils found in animal housing facilities, livestock, swine or poultry facilities, grooming facilities, farms, kennels, pet stores, veterinary clinics, laboratories or other small animal facilities.

- Cleans rodent soiled areas.
- Cleans without bleaching.
- Cleans quickly by removing dirt, grime, mold, mildew, food residue, body oils, dead skin, blood and other organic matter commonly found in *(insert site from Locations)*.
- Cuts {through tough} grease and grime.
- Deodorizes {Deodorant}.
- Deodorizes moist hard, non-porous surfaces by killing microorganisms that cause offensive odors. (Not for use in CA.)
- Is for use as a cleaner {deodorizer} on rugs, floors, walls, tile, cages, crates, mats, litter boxes, floor coverings, or any hard, non-porous surfaces soiled by a pet.
- Is a cleaner and [{deodorant} {odor counteractant} {odor neutralizer}] designed for [{general cleaning}, {and} {disinfecting}, {deodorizing} {and controlling mold and mildew}] on hard, non-porous surfaces.
- Is a floor cleaner.
- Is effective against odors caused by animal waste, bathroom and kitchen odors.
- Is effective at controlling [{mold and mildew} {odor}] on shower curtains.
- Is for non-scratch cleaning of showers and tubs, shower doors and shower curtains, fixtures and toilet bowls.
- Is formulated to provide effective cleaning strength that will not dull high gloss floor finishes with repeated use.
- Is for use in work areas such as tool rooms and garages for odor control and light duty cleaning.
- Kills odor causing bacteria in the [{kitchen} {bathroom} {household}].
- [{Malodor Activity} {Odor} {Counteract}] – [{eliminates} {destroys}] odors {and odor-causing bacteria on hard, non-porous surfaces in restroom areas, behind and under sinks and counters, and storage areas {and other {hard, non-porous} surfaces} where bacterial growth can cause malodors.}
- [{Maximizes} {improves}] labor results by effectively controlling odors.
- Neutralizes musty odors and tough odors from smoke, pet accidents, and spills on contact.
- Non-acid bathroom cleaner.
- Provides effective cleaning strength that will not dull most metal-interlock floor finishes, and does not require a rinse prior to recoat.
- Provides long lasting freshness against tough {pet} odors such as odors from litter boxes and pet accidents.
- Removes dirt.
- Removes stains.
- Use of this product will control unpleasant [{malodors} {odors}].

PACKAGING CLAIMS

- Concentrate{d}.
- Convenient Trigger Spray. *(Note to Reviewer: To be used on applicable container)*
- Easy to Use.
- Economy size. *(Note to Reviewer: To be used on applicable container)*
- Fewer products – no need for separate deodorizer.
- Makes *(insert value)* [{Gallons} {Quarts}{Containers}]
- Squeeze {measure} and pour
- This [{container} {bottle}] is made of {at least} (x) % post-consumer recycled plastic.

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

DIRECTIONS FOR USE

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

{Please read entire label and use strictly in accordance with precautionary statements and directions.}

(Note to Reviewer: This statement is required if food contact surfaces are referenced for disinfection or non-food contact sanitization.)
{Rinse hard, non-porous food contact surfaces with potable water after application of product.}

(Note to Reviewer: The following statement is to be used if any food premise locations are listed on the final label.)

{Before using this product {in federally inspected meat and poultry food processing plants and dairies}, food products and packaging materials must be removed from the room or carefully protected.}

(Note to Reviewer: For labels that list medical devices 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 can 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.

(Note to Reviewer: Appropriate dilution rates may be substituted as long as they are equivalent dilution rates.)

{DILUTION TABLE: (Note to Reviewer: This DILUTION TABLE is optional.)}

Use	Dilution	Contact Time
For {General} {Hospital} {or} {Medical Environment} Disinfectant claims	2 oz. /gal. water	10 minutes
For {Public Health} Virucidal* claims	2 oz. /gal. water	5 minutes
For Non-Food Contact Sanitizing claims	12 oz. / 4 gal. water	2 minutes
For Food Contact Sanitizing claims at 260 ppm	1 oz. /3 gal. water	1 minute
For Food Contact Sanitizing claims at 300 ppm	1.25 oz. /3 gal. water	1 minute
For Food Contact Sanitizing claims at 400 ppm	1.5 oz. /3 gal. water	1 minute
For Mold and Mildew	2 oz. /gal. water	Reapply every 7 days

HOSPITAL/HEALTH CARE/MEDICAL/NON-MEDICAL

FOR USE AS A {ONE-STEP} {GENERAL} {HOSPITAL} {MEDICAL} DISINFECTANT {VIRUCIDE*} {DEODORIZER} {CLEANER}:

1. Pre-clean heavily soiled areas.
2. Apply use solution of 2 oz. of this product per gal. of water {(or equivalent use dilution)} to disinfect hard, non-porous surfaces with a sponge, brush, cloth, mop, {by immersion}, {auto scrubber}, {{mechanical spray device}, {[hand pump} {coarse}] trigger spray device}. For spray applications, spray 6-8 inches from surface. Do not breathe spray.}
3. Treated surfaces must remain wet for 10 minutes.
4. [{Wipe dry} {with a clean cloth} {or} {allow to air dry}].[Rinsing of floors is not necessary unless they are to be waxed or polished.}
5. Prepare a fresh solution daily or when visibly dirty.

BLOODBORNE PATHOGEN INSTRUCTIONS (Note to Reviewer: Heading is optional. If instructions used, all indented text must be included.):

***KILLS HIV ON PRE-CLEANED HARD, NON-POROUS SURFACES/OBJECTS PREVIOUSLY SOILED WITH BLOOD/BODY FLUIDS** in health care settings or other settings in which there is an expected likelihood of soiling of hard, non-porous surfaces/objects with blood or 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 1 {(HIV-1)} {(associated with AIDS)}.

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

Personal Protection: [{Wear protective latex gloves, gowns, masks and eye protection} {Specific barrier protection items to be worn when handling items soiled with blood or body fluids are disposable latex gloves, gowns, masks and eye protection}].

Cleaning Procedure: Blood and other body fluids {containing HIV-1} must be thoroughly cleaned from hard, non-porous surfaces and objects before application of this product.

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: Allow hard, non-porous surface to remain wet for 10 minutes to kill all bacteria and 5 minutes to kill all viruses listed on the label.

SURGICAL INSTRUMENT PRESOAK: ~~[[Add]]~~ ~~[[Mix]]~~ 2 oz. of this product per gal. of water ~~[(or equivalent use dilution)]~~ ~~[(1550 ppm active)]~~. Place pre-cleaned instruments in solution to presoak surgical instruments for a minimum of 10 minutes, then proceed with normal sterilization procedure.

Note: Plastic instruments can remain immersed until sterilization procedure. Metal instruments must be removed after 10 minutes, rinsed, dried, and kept in a clean non-contaminated receptacle until sterilization procedure. Prolonged soaking will cause damage to metal instruments. Surgical instruments must be sterilized before use. Prepare a fresh solution daily or when visibly dirty.

ULTRASONIC BATH DISINFECTANT DIRECTIONS: Pre-clean heavily soiled areas. Use this product to disinfect hard, non-porous non-critical objects compatible with Ultrasonic cleaning units. Pour a fresh solution of 2 oz. of this product per gal. of water ~~[(or equivalent use dilution)]~~ ~~[(1550 ppm active)]~~ directly into bath chamber. Place objects into unit and operate ~~[(according to manufacturers' use directions)]~~ for a minimum of 10 minutes. Remove objects and rinse with sterile water. Allow to air dry. Prepare a fresh solution daily or when visibly dirty.

FOR DISINFECTING USE ON HARD, NON-POROUS {SEALED FIBERGLASS} BATH AND THERAPY EQUIPMENT: Drain the water from the unit. Pre-clean heavily soiled hard, non-porous surfaces ~~[(to remove body oils, dead tissue, soil and all other buildups)]~~. Prepare a use solution by adding 2 oz. of this product per every gal. of water ~~[(or equivalent use dilution)]~~ ~~[(1550 ppm active)]~~. Refill the unit with the use solution to just cover the intake valve. Briefly start the pump to circulate the solution. Turn off pump. Wash down the unit sides, seat of the chair lift, and 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 solution from the unit and rinse 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. Prepare a use solution by adding 2 oz. of this product per gal. of water ~~[(or equivalent use dilution)]~~ ~~[(1550 ppm active)]~~. Gently mix for uniform use solution. Apply use solution to surfaces of the respirator with a sponge, brush, cloth, ~~[(by immersion)]~~, ~~[(mechanical spray device)]~~, ~~[(hand pump)]~~ ~~[(coarse)]~~ trigger spray device}. For spray applications, spray 6-8 inches from surface. Do not breathe spray.} Rub with brush, cloth, or sponge. Treated surfaces must remain wet for 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). Prepare a fresh solution daily or when visibly dirty.

SANITIZING

FOOD CONTACT {AND TOBACCO PROCESSING EQUIPMENT}
SANITIZING DIRECTIONS

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

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

(Note to Reviewer: On the final printed label either the dilution table and/or one of the dilution lists (or equivalent use dilution) will be used. If the dilution table is used then the 260 – 400 ppm dilution instruction from the dilution list will be used.)

FOOD CONTACT SANITIZING DILUTION TABLE {FOR HARD, NON-POROUS FOOD CONTACT SURFACES, PUBLIC EATING PLACES, DAIRY PROCESSING EQUIPMENT FOOD PROCESSING EQUIPMENT AND UTENSILS}: To prepare a 260, 300, or 400 ppm active solution use the following dilution ~~[[table]]~~ ~~[(and)]~~ ~~[(or)]~~ ~~[[list]]~~. Prepare the correct dilution rate based upon the appropriate use site.

Active solution	1 gal.	3 gal.	6 gal.	18 gal.
260 ppm	0.35 oz.	1 oz.	2 oz.	6 oz.
300 ppm	0.4 oz.	1.25 oz.	2.43 oz.	7.9 oz.
400 ppm	0.5 oz.	1.52 oz.	3.4 oz.	9.242 oz.

(OR)

{DILUTION LIST}

1 oz. of this product per 3 gal. of water {(0.35 oz. per gal. of water)} {(260 ppm active quat)} {(or equivalent use dilution)}

(OR)

1.~~25~~ oz. of this product per 3 gal. of water {(0.4 oz. per gal. of water)} {(300 ppm active quat)} {(or equivalent use dilution)}

(OR)

1.~~52~~ oz. of this product per 3 gal. of water {(0.5 oz. per gal. of water)} {(400 ppm active quat)} {(or equivalent use dilution)}

(OR)

1-1.~~25~~ oz. of this product per 3 gal. of water {(0.35-0.4 oz. of per gal. of water)} {(260-300 ppm active quat)} {(or equivalent use dilution)}

(OR)

1-1.~~52~~ oz. of this product per 3 gal. of water {(0.35-0.5 oz. per gal. of water)} {(260-400 ppm active quat)} {(or equivalent use dilution)}

(OR)

1.~~25~~-1.~~52~~ oz. of this product per 3 gal. of water {(0.4-0.5 oz. per gal. of water)} {(300-400 ppm active quat)} {(or equivalent use dilution)}

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

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

(OR)

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

Immerse pre-cleaned glassware, dishes, silverware, cooking utensils and other similar size food processing equipment in a solution of (Insert appropriate food contact dilution from list) {(or equivalent use dilution)} for at least 1 minute. Allow sanitized surfaces to adequately drain {and then air dry} before contact with food {so that little or no residue remains}. Do not rinse.

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

Prepare a fresh solution daily or when visibly dirty. For mechanical application, use solution must not be reused for sanitizing applications.

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

1. Thoroughly wash equipment and utensils in a hot detergent solution.
2. Rinse utensils and equipment thoroughly with potable water.
3. Sanitize equipment and utensils by immersion in (Insert appropriate food contact dilution from list) {(or equivalent use dilution)} for at least 1 minute at a temperature of 75°F.
4. For equipment and utensils too large to sanitize by immersion, apply use solution of (Insert appropriate food contact dilution from list) {(or equivalent use dilution)} of this product by rinsing, spraying or swabbing until thoroughly wetted for 1 minute.
5. {Allow sanitized surfaces to adequately drain {and then air dry} before contact with food.} Do not rinse.
6. Prepare a fresh solution daily or when visibly dirty.

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

1. Scrape and pre-wash hard, non-porous utensils and glasses whenever possible.
2. Wash with a good detergent or compatible cleaner.
3. Rinse with potable water.
4. Sanitize in a solution of (Insert appropriate food contact dilution from list) {(or equivalent use dilution)}. Immerse all utensils for at least 1 minute or for contact time specified by governing sanitary code.
5. Place sanitized utensils on a rack or drain board to air-dry.
6. Prepare a fresh solution daily or when visibly dirty.

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

CLOSED LOOP {CIRCULATION} SANITIZING {– FOOD PROCESSING EQUIPMENT FLOW/PRESSURE METHOD}:

1. Disassemble equipment and thoroughly clean after use.
2. Assemble equipment into operational position prior to sanitizing.
3. Prepare a sanitizing solution equal to 110% of the volume capacity of the equipment by diluting (*Insert appropriate food contact dilution from list*) {(or equivalent use dilution)}.
4. Pump the solution through the system until full flow is obtained at all extremities and the system is completely filled with sanitizer and all air is removed. Surfaces must remain wet for at least 1 minute.

CLEAN-IN-PLACE (CIP) METHOD {FOR} {DAIRY}, {DAIRY FARM} AND {FOOD PROCESSING FACILITIES}:

1. Thoroughly flush, clean and potable water rinse the system.
2. Prepare required volume of sanitizer solution needed by diluting (*Insert appropriate food contact dilution from list*) {(or equivalent use dilution)}.
3. To sanitize entire system by circulation methods, run pumps for at least 2 minutes to thoroughly wet and sanitize all parts of the system.

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

1. Turn off refrigeration. Allow surfaces to come to room temperature prior to treatment of the product. (**Note:** Use this direction only if applicable.)
2. Unit must be washed with a compatible detergent and rinsed with potable water before sanitizing. (**Note:** Use this direction only if applicable.)
3. Apply a solution of (*Insert appropriate food contact dilution from list*) {(or equivalent use dilution)} by direct pouring or by recirculating through the system, {{{hand pump} {coarse}} trigger spray device}. For spray applications, spray 6-8 inches from surface. Do not breathe spray.} Surfaces must remain wet for at least 1 minute.
4. {{Drain thoroughly before reuse} {Allow sanitized surfaces to adequately drain}} before contact with food/liquid. Do not rinse. Return machine to service.
5. Prepare a fresh solution daily or when visibly dirty.

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

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

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

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

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

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

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

1. Unit must be washed with a compatible detergent and rinsed with potable water before sanitizing. (**Note:** Use this direction only if applicable.)
2. Backwash the softener and add a solution of (Insert appropriate food contact dilution from list) {(or equivalent use dilution)} 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 gal.)
3. Proceed with the normal regeneration or interrupt the cycle after the brining step and let the softener soak for a minimum of 1 minute.
4. 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. Follow the manufacturer's directions for re-installation of new pre-filters, membrane element and post filter.

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

1. 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.
2. Tank must be washed with a compatible detergent and rinsed with potable water before sanitizing. (**Note:** Use this direction only if applicable.)
3. Fill empty pre-filter housing with a solution of (Insert appropriate food contact dilution from list) {(or equivalent use dilution)} and turn on raw water. (**Note:** Standard system capacity is 1 to 2 gal.)
4. After holding tank is full, let system stand idle for a minimum of 1 minute. Turn off water. Drain holding tank.
5. 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.

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

{BEER FERMENTATION AND} {MILK} STORAGE TANK SANITIZER DIRECTIONS: For sanitizing hard, non-porous beer fermentation and holding tanks, wine, citrus, {milk} and food processing storage and holding tanks. Prepare a solution of (Insert appropriate food contact dilution from list) {(or equivalent use dilution)} for mechanical or automated systems. {Follow manufacturers' directions for use for application equipment.} Surfaces must remain wet for at least 1 minute. Allow sanitized surfaces to adequately drain before contact with [{food} {liquid}]. Do not rinse. For mechanical operations or automated systems, the used sanitizing solution must not be reused for sanitizing, but can be reused for other purposes such as cleaning.

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 (Insert appropriate food contact dilution from list) {(or equivalent use dilution)}. The solution must be warmer than the eggs, but not to exceed 130°F. Wet eggs thoroughly and allow solution to drain. Eggs sanitized with this product 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 TREATMENT OF {MEAT} {AND} {POULTRY} {OR} {FRUIT AND VEGETABLE} [{CONVEYOR(S)} {BELTS}]: Remove gross food particles and excess soil by a pre-flush or pre-scrape. Wash with a good detergent or compatible cleaner. Rinse equipment thoroughly with potable water and then rinse equipment with a sanitizing solution. During processing, apply (Insert appropriate food contact dilution from list) {(or equivalent use dilution)} to conveyors with suitable feeding equipment. Do not allow this solution to be sprayed directly on food. Controlled volumes of sanitizer are applied to return portion of conveyor through nozzles so located as to permit maximum drainage of sanitizer from equipment and to prevent puddles on top of belt. During interruptions in operation, apply solution using coarse spray equipment to peelers, collators, slicers and saws, and other non-porous conveyor equipment. Allow surfaces to remain wet for at least 1 minute. Conveyors and other equipment must be free of product when applying this coarse spray.

GLOVE DIP SANITIZER DIRECTIONS: To reduce cross contamination on treated surfaces [{from} {area to area} {in} {animal areas,} {and} {the packaging and storage areas of food plants,}] dip or soak pre-washed [{plastic}, {latex} {or} {other} {synthetic} {rubber}] non-porous gloved hands in a suitable clean container that contains enough freshly made sanitizing solution to cover the gloved hand area. Do not let sanitizing solution come into contact with exposed skin. Gloved hands must remain wet for at least 1 minute. Do Not Rinse. Prepare sanitizing solution by adding (Insert appropriate food contact dilution from list) {(or equivalent use dilution)}. Prepare a fresh solution daily or when visibly dirty.

GLOVE SPRAY SANITIZER DIRECTIONS: To reduce cross contamination on treated surfaces [{from} {area to area} {in} {animal areas,} {and} {the packaging and storage areas of food plants,}] spray pre-washed [{plastic}, {latex} {or} {other} {synthetic} {rubber}]

gloves thoroughly to ensure sanitizing solution covers the exterior surfaces of the gloves prior to {{usage} {wearing}} using a coarse spray device. Do not let sanitizing solution come into contact with exposed skin. After applying solution, allow gloves to remain wet for at least 1 minute. Let air dry thoroughly before wearing gloves. Do not rinse. Prepare sanitizing solution by adding (*Insert appropriate food contact dilution from list*) {(or equivalent use dilution)}. Prepare a fresh solution daily.

GLOVE DIP/SPRAY SANITIZER DIRECTIONS: To reduce cross contamination on treated surfaces {{from} {area to area,} {in} {animal areas} {and} {the packaging and storage areas of food plants,}} dip, soak or spray pre-washed {{plastic}, {latex} {or} {other} {synthetic} {rubber}} non-porous gloves thoroughly to ensure sanitizing solution covers the exterior surfaces of the gloves prior to {{usage} {wearing}}. For spray applications, use a coarse spray device. Do not let sanitizing solution come into contact with exposed skin. After applying solution, allow gloves to remain wet for at least 1 minute. Let air dry thoroughly before wearing gloves. Do not rinse. Prepare sanitizing solution by adding (*Insert appropriate food contact dilution from list*) {(or equivalent use dilution)}. Prepare a fresh solution daily or when visibly dirty.

{{NON-FOOD CONTACT SURFACE SANITIZING DIRECTIONS}}

NON-FOOD CONTACT SURFACE SANITIZING: Pre-clean heavily soiled surfaces. Add {{1 oz.} {one - 1-oz. packet}} of this product per 4 gal. of water {(200 ppm active)} {(or equivalent use dilution)}. Apply solution to hard, non-porous surfaces a sponge, brush, cloth, mop, {by immersion}, {auto scrubber}, {{mechanical spray device,} {{hand pump} {coarse}} trigger spray device}. For spray applications, spray 6-8 inches from surface. Do not breathe spray.} Treated surfaces must remain wet for 2 minutes. Prepare a fresh solution daily or when visibly dirty.

ULTRASONIC BATH SANITIZER DIRECTIONS: Pre-clean heavily soiled surfaces. Use this product to sanitize hard, non-porous, non-critical objects compatible with ultrasonic cleaning units. Pour a fresh solution of {{1 oz.} {one - 1-oz. packet}} of this product per 4 gal. of water {(or equivalent use dilution)} {(200 ppm active)} directly into bath chamber. Place objects into unit and operate for a minimum of 2 minutes, {according to manufacturers' use directions}. Remove objects and rinse with {sterile} water. {Allow to air dry.} Prepare a fresh solution daily or when visibly dirty.

Note: This product in its use solution is compatible with stainless steel, aluminum and most other hard, non-porous surfaces. Before product use, it is recommended that you apply product to a smaller test area to determine compatibility before proceeding with its use.

SANITIZATION OF HARD, NON-POROUS SURFACES ON PERSONAL PROTECTIVE EQUIPMENT {{(RESPIRATORS)}}: Add {{1 oz.} {one - 1 oz. packet}} of this product per 4 gal. of water {(or equivalent use dilution)} {(200 ppm active)}. Gently mix for uniform solution. Apply solution to surfaces of the respirator with a sponge, brush, cloth, {by immersion}, {{mechanical spray device,} {{hand pump} {coarse}} trigger spray device}. For spray applications, spray 6-8 inches from surface. Do not breathe spray.} Thoroughly wet surfaces to be sanitized. Treated surfaces must remain wet for 2 minutes. Remove excess solution from equipment prior to storage. Prepare a fresh solution daily or when visibly dirty.

{{SHOE} {BOOT}{ENTRYWAY}} {BATH} SANITIZER DIRECTIONS: To reduce cross contamination on treated surfaces {{from} {area to area,} {in} {animal areas,} {entryways} {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 1 oz. of this product per 4 gal. of water {(or equivalent use dilution)} {(200 ppm active)} use solution {{or} allow to remain wet}} for 2 minutes prior to entering area. Prepare a fresh solution daily or when visibly dirty.

FOR FOOT DIP OF WATERPROOF FOOTWEAR: Use this product at 1 oz. per 4 gal. of water {(or equivalent use dilution)} in foot dip tray. Shoe baths must contain at least 1 inch of freshly made solution and be placed at the entrances to buildings. Scrape shoes {{and} {place in diluted solution} {or} {allow to remain wet}} for 2 minutes before entering building {or in entryways}. Prepare a fresh solution daily or when visibly dirty.

SHOE FOAM DIRECTIONS: To reduce cross contamination on treated surfaces {{from} {area to area,} {in} {animal areas,} {entryways,} {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 oz. of this product per gal. of water {(or equivalent use dilution)} {(800-1100 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 manufacturer of the foam generator/aerator. Scrape waterproof shoes. {{Stand and/or walk through foamed area} {or} {Allow to remain wet}} for 2 minutes prior to entering area. Foam area must be washed and replaced daily or when it appears visibly soiled or dirty.

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

1. Prepare a spray bottle by adding 1 oz. of this product per 4 gal. of water {(or equivalent use dilution)} {(200 ppm active)}.
2. Spray sole of {waterproof} {{work boot} {shoe} {footwear}} 4-6 inches away from surface to thoroughly wet entire surface.
3. Repeat procedure on other sole.
4. Treated surfaces must remain wet for 2 minutes.
5. {{Allow to air dry} {{Wipe up} {Absorb} excess product {with clean cloth} {by stepping on Neat Feet Clean Shoe Solution Welcome Mat}}}.

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

ENTRYWAY SANITIZING SYSTEMS: To reduce cross contamination on treated surfaces from area to area, set the system to deliver 0.5 to 1 oz. of this product per gal. 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 with the sanitizing solution.

MOLD/MILDEW

TO CONTROL MOLD/MILDEW {(MILDEWSTATIC ACTIVITY)}: Pre-clean hard, non-porous surfaces. Prepare use solution by adding 2 oz. of this product per gal. of water {(or equivalent use dilution)}. Apply use solution to hard, non-porous surfaces which will effectively inhibit the growth of mold and mildew and their odors. Repeat treatment every seven days, or more often if new growth appears.

TO CONTROL THE GROWTH OF MOLD AND MILDEW ON LARGE, INFLATABLE, NON-POROUS PLASTIC AND RUBBER STRUCTURES: For use on non-porous plastic and rubber surfaces such as inflatable animals, promotional items, moonwalks, slides, obstacle course play and exercise equipment. Thoroughly clean surfaces with soap or detergent and rinse with water. Apply a use solution of {(2 oz.)} {(one - 2-oz. packet)} of this product per gal. of water {(or equivalent use dilution)} by sponge, brush, cloth, mop, {(mechanical spray device,)} {(hand pump)} {(coarse)} trigger spray device}. For spray applications, spray 6-8 inches from surface. Do not breathe spray.} Do not use equipment until treatment has dried. Repeat treatment every seven days, or more often if new growth appears.

TO CONTROL THE GROWTH OF MOLD AND MILDEW ON NON-POROUS ATHLETIC EQUIPMENT: For use on wrestling and gymnastic mats, athletic mats, exercise equipment, athletic training tables, physical therapy tables, athletic helmets, wrestling/boxing headgear, athletic shoe soles, and other hard, non-porous surfaces. Thoroughly clean surfaces with soap or detergent and rinse with water. Prepare a use solution of 2 oz. of this product per gal. of water {(or equivalent use dilution)}. Apply use solution by sponge, brush, cloth, mop, {by immersion}, {(mechanical spray device,)} {(hand pump)} {(coarse)} trigger spray device}. For spray applications, spray 6-8 inches from surface. Do not breathe spray.} Ventilate buildings and other closed spaces. Do not use equipment until treatment has been absorbed, set or dried. Repeat treatment every seven days, or more often if new growth appears.

ANIMAL PREMISES

{ANIMAL PREMISES:}

(Note to reviewer: The following statement will be used on all labels with use directions for animal premises except terrariums and small animal cages.)

Prior to use of this product, remove all animals {poultry} and feeds from [{premises} {areas to be treated}], animal transportation [{vehicles} {trucks,} {cars,}] and enclosures {coops,} {crates,} {kennels,} {stables}. Remove all litter, droppings and manure from floors, walls and surfaces of barns, pens, stalls, chutes and other surfaces of facilities and fixtures occupied or traversed by {poultry or other} animals. Empty all troughs, racks and other feeding and watering appliances. Thoroughly clean surfaces with soap or detergent and rinse with water.

FOR USE AS AN ANIMAL PREMISE DISINFECTANT: Prepare a use solution of 2 oz. of this product per gal. of water {(or equivalent use dilution)}. Apply use solution to disinfect hard, non-porous surfaces with a sponge, brush, cloth, mop, {by immersion}, {(mechanical spray device,)} {(hand pump)} {(coarse)} trigger spray device}. For spray applications, spray 6-8 inches from surface. Do not breathe spray.} Immerse all halters and other types of equipment used in handling and restraining animals, as well as forks, shovels, and scrapers used for removing litter and manure in the use solution. Treated surfaces must remain wet for 10 minutes. Ventilate buildings, coops and other closed spaces. Do not house [{animals} {poultry} {livestock}] or employ equipment until treatment has been absorbed, set or dried. Thoroughly scrub all treated feed racks, troughs, automatic feeders, fountains and waterers and other treated equipment which can contact food or water with soap or detergent, and rinse with potable water before reuse.

HATCHERIES: Use to treat hatchers, setters, trays, racks, carts, sexing tables, delivery trucks and other hard, non-porous surfaces. Use 2 oz. of this product per gal. of water {(or equivalent use dilution)}. Leave all treated surfaces wet for 10 minutes or more. Allow to air dry.

VEHICLES: To clean all hard, non-porous surfaces on vehicles including mats, crates, cabs, and wheels, use 2 oz. of this product per gal. of water {(or equivalent use dilution)}. Apply use solution to hard, non-porous surfaces on vehicles. Leave treated surfaces wet for 10 minutes. Allow to air dry.

DRESSING {/RENDERING} PLANTS: Disinfect hard, non-porous equipment, utensils, walls and floors in poultry and animal dressing plants. Disinfect offal rooms, exterior walls and loading platforms of dressing plants. Cover or remove all food and packaging materials. Remove all heavy soils prior to application. Saturate surfaces with a solution of 2 oz. per gal. of water {(or equivalent use dilution)} and scrub to loosen all soils. Surfaces must remain wet for 10 minutes, and then be thoroughly rinsed with potable water before operations are resumed.

TERRARIUM AND SMALL ANIMAL CAGE AND CAGE FURNITURE DISINFECTION: {Animals frequently defecate on 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.} (Do not use on porous rocks, hot rocks, and driftwood.)

1. Remove all animals.
2. Thoroughly clean surfaces and objects {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 hard, non-porous surfaces {such as floors, walls, cages and other washable hard, non-porous surfaces} with the disinfecting solution of 2 oz. of this product per gal. of water {(or equivalent use dilution)} {(1550 ppm active)} so as to wet thoroughly.
4. Apply by cloth, mop, brush, sponge, {by immersion} {[mechanical spray device,] {[hand pump} {coarse}] trigger spray device}. For spray applications, spray 6-8 inches from surface. Do not breathe spray.} Rub with brush, cloth, or sponge. For smaller surfaces, use a trigger spray bottle to spray surfaces with solution.
5. Allow surfaces to remain wet for a period of 10 minutes.
6. 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.
7. Thoroughly scrub all treated surfaces (except gravel) with soap or detergent and rinse with potable water before reuse.
8. Do not return animals to the habitat until it is dry and ventilated.
9. Clean terrarium at least once weekly or more as needed. Change cloth, sponge or towels frequently to avoid redeposition of soil.
10. Prepare a fresh solution daily or more often if use solution becomes visibly soiled or dirty.

Note: 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. 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.

SANITIZER DIRECTIONS FOR HARD, NON-POROUS NON-FOOD CONTACT SURFACES IN ANIMAL PREMISES

TO SANITIZE HOOF TRIMMING EQUIPMENT: Prior to application, pre-clean hoof trimming equipment before and after use on each animal with detergent and warm water or compatible cleaner to remove soil using a pre-scrape, pre-flush, or when necessary, pre-soak followed by a potable water rinse. To sanitize, add 2 oz. of this product per 4 gal. of water {(200 ppm active)} {(or equivalent use dilution)} and apply to hard, non-porous trimmer surfaces with a sponge, brush, cloth, {by immersion}, {[hand pump} {coarse}] trigger spray device}. For spray applications, spray 6-8 inches from surface. Do not breathe spray.} Treated surfaces must remain wet for 2 minutes. Prepare a fresh solution daily or when visibly dirty.

FOGGING

{FOGGING IN FOOD PREMISES}

ALL SURFACES MUST BE CLEANED AND DISINFECTED IN ACCORDANCE WITH LABEL DIRECTIONS PRIOR TO FOGGING.

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 disinfecting, fog desired areas using 1 quart per 1,000 cubic feet of room area with a solution containing 1.5 oz. of product per gal. of water {(1,200 ppm active)} {(or equivalent use dilution)}. 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 and a minimum of 4 air exchanges (ACH) per hour in the facility. When fogging is complete, ventilate buildings, and other closed spaces. All food contact surfaces must be sanitized with an EPA approved food contact sanitizer solution prior to use. All food contact surfaces must be thoroughly rinsed with potable water prior to sanitizing.

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, goggles, long sleeves, gloves and long pants.

{FOGGING IN POULTRY HOUSES}

ALL SURFACES MUST BE CLEANED AND DISINFECTED IN ACCORDANCE WITH LABEL DIRECTIONS PRIOR TO FOGGING.

TREATMENT OF 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 surfaces with soap or detergent and rinse with water. Close room off so fog is confined to room to be treated. Mix 2.25 gal. of this product per 5 gal. 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. Vacate the area of all personnel during fogging and for a minimum of 2 hours after fogging and a minimum of 4 air exchanges (ACH) per hour in the facility. When fogging is completed ventilate buildings and other closed spaces. Do not house {[livestock} {animals}] or employ equipment until treatment has been absorbed or dried. Thoroughly clean all treated surfaces with soap or detergent and rinse with water.

TREATMENT OF INCUBATORS AND HATCHERS USING FOGGING DEVICES: Only for treatment of setters and hatchers after poultry/chicks/eggs have been removed. Not for treatment of hatchers which contain chicks/eggs. Mix 16 oz. of this product per gal. 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 oz. 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. Do not allow people to contact or breathe this fog. It is acceptable to fog setters and hatchers with a 2 oz. of this product per gal. of water solution {(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. Vacate the area of all personnel during fogging and for a minimum of 2 hours after fogging and a minimum of 4 air exchanges (ACH) per hour in the facility. 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, and other treated equipment with soap or detergent, and rinse with potable water before reuse.

(Note to Reviewer: *The following statement must be used with either of the previous two (2) fogging directions for use.)*

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, goggles, gloves, long sleeves and long pants.

BARBER/SALON

FOR USE AS A DISINFECTANT, VIRUCIDE* OF GROOMING CLIPPERS, HAIR CLIPPERS, ELECTRIC SHEARS, BARBER/SALON SHEARS AND OTHER IMPLEMENTS {, [{BARBER} {MANICURE} {NAIL} {SALON}] INSTRUMENTS AND TOOLS: {Remove hair, dandruff and dust particles prior to disinfecting the blades. [{Turn the clipper off occasionally during use and spray between the teeth of blades} {While clipper/shear is running, hold in the downward position and spray}] with a use solution of 2 oz. of this product per gal. of water {(or equivalent use dilution)}. Do not spray on the clipper case or drip into clipper housing.} Immerse pre-cleaned barber/salon tools such as combs, brushes, {plastic rollers,} razors, {{clipper and/or trimmer} blades}, {tweezers,} manicure/pedicure tools, scissors, and other salon instruments and tools in a use solution of 2 oz. of this product per gal. of water {(or equivalent use dilution)} for at least 10 minutes. Rinse thoroughly and dry before use. Prepare a fresh solution daily or when visibly dirty.

Note: Plastic instruments can remain immersed until ready to use. Stainless steel shears and other metal instruments must be removed after 10 minutes, rinsed, dried and kept in a clean, non-contaminated receptacle. Prolonged soaking will cause damage to metal instruments.

RESTROOM/BATHROOM

NON-ACID TOILET BOWL {AND URINAL} DISINFECTANT {CLEANING} DIRECTIONS:

Remove heavy soil prior to disinfection.

From a Concentrate: Add 2 oz. of this product directly into the water in the toilet bowl. Brush thoroughly over exposed surfaces and under the rim with a toilet [{brush} {mop}], cloth, or sponge. Allow solution to stand for 10 minutes and flush.

From a Use Solution: Empty water out of toilet bowl {or urinal} and apply a use solution prepared by adding 2 oz. of this product per gal. of water {(or equivalent use dilution)} {(1550 ppm active)} to exposed surfaces, including under the rim with a toilet [{brush} {mop}], cloth, or sponge, {{{hand pump} {coarse}} trigger spray device}. For spray applications, spray 6-8 inches from surface. Do not breathe spray.} Brush or swab thoroughly, then allow solution to stand for 10 minutes and flush.

FOR HEAVY DUTY CLEANING OF TOILET BOWLS {AND URINALS}: Pre-clean heavily soiled areas. Empty toilet bowl {or urinal} and apply a use solution of 2 oz. of this product per gal. of water to exposed surfaces including under the rim with toilet [{brush} {mop}], cloth, or sponge, or {{mechanical spray device,} {{{hand pump} {coarse}} trigger spray device}. For sprayer application, spray 6-8 inches from surface. Do not breathe spray.} To aid in soil removal, allow to soak. Brush or swab thoroughly and allow solution to stand for 10 minutes and flush.

{DEEP} CLEANING/DISINFECTING [{WATERFREE} {WATERLESS}] URINALS: Pre-clean heavily soiled surfaces. Remove and properly dispose of cartridge according to manufacturer's directions. Deep clean or disinfect the entire urinal by applying a use solution of 2 oz. of this product per gal. of water {(or equivalent use dilution)} {(1550 ppm active)} directly onto surface. [{Brush} {Scrub}] surfaces and let solution stand for 10 minutes. Wipe surface to clean. Change cartridge as needed. The unit is ready for use.

TO CLEAN WATERFREE {WATERLESS} URINALS: Remove any debris from the urinal. Spray 0.5 to 1 oz. of use solution onto urinal surface. To prepare use-solution: Add 2 oz. of this product per gal. of water {(or equivalent use dilution)} {(1550 ppm active)}. DO NOT spray product directly onto cartridge. Wipe surface to clean. Change cartridge as needed. The unit is ready for use.

TO DISINFECT TUBS, SHOWER STALLS, SINKS, AND FAUCETS: Pre-clean heavily soiled areas. Apply a use solution of 2 oz. of this product per gal. of water {(or equivalent use dilution)} on all hard, non-porous surfaces with a brush, cloth, mop, sponge, {{{hand pump} {coarse}} trigger spray device.} For spray applications, spray 6-8 inches from surface. Do not breathe spray.} Wipe surfaces. Allow surface to remain wet for at least 10 minutes. [{Rinse} {Wipe up excess liquid {with a paper towel}} {and} {or} {Allow to air dry}]. Change cloth, sponge or towels frequently to avoid redeposition of soil. Prepare a fresh solution daily or when visibly dirty.

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 a use solution of 2 oz. of this product per gal. of water {(1550 ppm active)} {(or equivalent use dilution)} to hard, non-porous surfaces including floors, walls and ceilings making sure not to over spray. To disinfect, all hard, non-porous surfaces must remain wet for 10 minutes.
3. Scrub using a deck brush or other coarse material as necessary.
4. Rinse surfaces thoroughly and let air dry.
5. Prepare a fresh solution daily or when visibly dirty.

DEODORIZATION/CLEANING

FOR USE AS A {GENERAL} CLEANER {AND/OR DEODORIZER}: Prepare use solution of 2 oz. of this product per gal. of water {(or equivalent use dilution)} apply to hard, non-porous surfaces. [{Rinse} {Wipe up excess liquid {with a paper towel}} {and} {or} {Allow to air dry}]. For heavy-duty use, [{add} {mix} {apply}] 2 oz. of this product per gal. of water to clean hard, non-porous surfaces.

GENERAL DEODORIZATION: To deodorize, apply 2 oz. of this product per gal. of water {(or equivalent use dilution)} to hard, non-porous surfaces. [{Rinse} {Wipe up excess liquid {with a paper towel}} {and} {or} {Allow to air dry}].

AUTOMOTIVE USES: A solution of 2 oz. of this product per gal. of water will effectively neutralize {damp musty} odors. Spray or apply onto seats, carpets, headliner and ashtray or into trunk and all vents to eliminate odors from tobacco, food, beverage spills and musty carpet. For sprayer applications, use a coarse spray device. [{Wipe up excess liquid {with a paper towel}} {and} {or} {Allow to air dry}]. (Not for use in CA.)

AIR FRESHENER: A solution of 2 oz. of this product per gal. of water will effectively neutralize {damp musty} odors caused by mildew in storage areas, basements, closets, bathrooms and A/C filters. Spray to eliminate odors from tobacco, food, beverage spills and musty carpet. For sprayer applications, use a coarse spray device. [{Wipe up excess liquid {with a paper towel}} {and} {or} {Allow surface to air dry}]. (Not for use in CA.)

GLASS CLEANING/{DEODORIZING} DIRECTIONS: Use a 2 oz. of this product per gal. of water use solution to clean and deodorize windows, mirrors, and glass surfaces. Use a coarse spray device. For spray applications, spray 6-8 inches from surface. Do not breathe spray. Rub with sponge or cloth. Change cloth, sponge or towels frequently to avoid re-deposition of soil.

FOR ODORS CAUSED BY PETS: Use a solution of 2 oz. of this product per gal. of water on rugs, floors, walls, tile, cages, crates, litter boxes, mats, floor coverings, or any surface soiled by a pet. Spray to eliminate odors from pets using a coarse spray device. Do not breathe spray. [{Wipe up excess liquid {with a paper towel}} {and} {or} {Allow surface to air dry}]. (Not for use in CA.)

FOR USE AS A CLEANER ON FINISHED FLOORS: To limit gloss reduction, use 2 oz. of this product per gal. of water. Apply with a damp mop or auto scrubber. Allow surface to air dry.

OTHER USES

DISINFECTION/VIRUCIDE* OF HARD, NON-POROUS SURFACES IN WHIRLPOOL UNITS: After using the whirlpool unit, drain unit. Prepare a use solution of 2 oz. of the product per gal. of water {(or equivalent use dilution)} and refill with use solution to just cover the intake valve {or 2 inches above the highest jet}. Briefly start the pump to circulate the solution. Turn off the pump. Wash down the unit sides, seat of the chair lift and any other 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 disinfected surfaces with fresh water. Wipe dry with a clean sponge or cloth or allow to air dry. Repeat for heavy soiled units.

SANITIZATION OF HARD, NON-POROUS SURFACES IN WHIRLPOOL UNITS: To remove body oils, dead tissue, soil and all other buildups or organic matter on surfaces after using the whirlpool unit, drain and refill with a solution of 2 oz. of this product per 4 gal. of water {(or equivalent use dilution)} {(200 ppm active)} to just cover the intake valve {or 2 inches above the highest jet}. Briefly start the pump to circulate the solution. Turn off the pump. Wash down the unit sides, seat of the chair lift and any other 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 all with fresh water. Repeat for heavy soiled units. Then the unit is ready for reuse.

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

FOR CONTROL OF SMALL FLIES IN DRAINS: For control of small flies: Drosophila spp. and the Phoridae family. Spray or pour solution of 2-oz. of this product per gal. of water {(1550 ppm active)} {(or equivalent use dilution)} into the drain during time of lowest level of drain use. Add 14 oz. of use solution daily to each drain to maintain fly control. Apply product around the edge of the drain and thoroughly coat inside of drain. Repeat application 1-2 times per week or as needed. Do not contaminate food and food packaging.

MUSHROOM FARM INDUSTRY USE DIRECTIONS

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

Disinfection: For heavily soiled areas, pre-clean first. Use 2-oz. of this product per gal. of water {(or equivalent use dilution)} use solution. Wet all hard, non-porous surfaces thoroughly. Treated surfaces must remain wet for 10 minutes. Let air-dry. Prepare a fresh solution for each use.

For Heavy Duty Cleaning: When heavy duty cleaning is desired, use 4 oz. of this product per gal. of water {(or equivalent use dilution)}. Heavily soiled areas will 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.

RESIDENTIAL/HOUSEHOLD USE

CLEAN/DISINFECT/DEODORIZE {KITCHEN/BATHROOM/HOUSEHOLD} HARD, NON-POROUS NON-FOOD CONTACT SURFACES: Pre-clean heavily soiled surfaces. Apply a solution of 2 oz. of this product per gal. of water {(or equivalent use dilution)} to hard, non-porous non-food contact surfaces with a brush, cloth, mop, sponge, {(mechanical spray device,} {(hand pump} {coarse}} trigger spray device}. For spray applications, hold container 6 to 8 inches from surface and spray until thoroughly wet. Do not breathe spray.} For disinfection, treated surfaces must remain wet for 10 minutes. Wipe up excess liquid or allow to air dry. Prepare a fresh solution daily or when visibly dirty.

Rinse with potable water after use on surfaces that come in contact with food. This product is not to be used to clean or disinfect dishware, glasses or eating utensils.

ALTERNATE CONTAINER/DELIVERY SYSTEMS

AUTOMATED DILUTION SYSTEM {(DILUTION SYSTEMS TRADE NAME)} {CLOSED LOOP DISPENSING} {BAG-IN-BOX} INSTRUCTIONS:

Remove [{cap} {spray nozzle}] from empty container. Fill empty container with a freshly prepared use solution. Replace [{cap} {spray nozzle}]. Place correct use-dilution label on newly filled container.

(OR)

{Remove cap and} Insert [{cartridge} {container}] into dispenser. {See dispenser instructions for proper placement of [{cartridge} {container}].} [{Press button} {or} {turn knob}] to dispense *(Insert appropriate dilution from dilution list)* of this product into a [{bucket}, {bottle}, {scrubber} or {other} {container}].

(OR)

Turn off water to connect [{unit} {cartridge}]. Attach water source. Rotate control knob to fill a [{bottle} {or} {bucket} {other container}]. Squeeze handle to dispense *(Insert appropriate dilution from dilution list)*. {See device instruction manual for more information.}

(OR)

Attach sprayer unit to hose. Secure tightly, Check that the sprayer is in the off position. Turn on water. Turn sprayer to on position to dispense *(Insert appropriate dilution here from dilution list)*. Spray evenly over surface. When finished turn sprayer to off position and then turn water off. Separate mixing of the concentrate or other application equipment is not required. First ensure the hose faucet is turned off.

(OR)

Ensure water source is off. Attach water hose to [{dispensing unit} {sprayer unit}] and attach to container. {See dispenser instructions for proper assembly}. Secure all connections. Ensure that the [{lever} {knob} {dial}] on the [{dispenser} {sprayer}] is in the [{off} {closed}] position. Turn on the water. Turn the [{lever} {knob} {dial}] on the [{dispenser} {sprayer}] to the [{on} {open}] position to [{dispense solution into a {bucket}, {bottle}, or {other} {container}} {spray onto surfaces}]. When finished, turn the [{lever} {knob} {dial}] on the [{dispenser} {sprayer}] to the [{off} {closed}] position and turn the water off.

OR)

{Twist a *(insert package name)* Cap onto *(insert product name)* spout.} Fit ¼" tubing to the automatic dilution system and attach to *(insert package name)* Cap. {Insert an in-line check valve in the run of the tubing between the automatic dilution system and the *(insert package name)* Cap.} Push tubing over the barbs of the *(insert packing name)* Cap. Secure tubing connections with plastic zip ties. [{Place} {Hang}] *(insert package name)* [{upside down} {on its side}]. See automatic dilution system instructions for detailed directions.

(OR)

This package is designed to be used with dilution control systems only. Open package and connect to [{hose} {system}] to dispense according to directions on the box.

DILUTABLE BAGS OR POUCHES: [{Remove} {Unscrew}] [{cap} {spout} {sprayer}] from [{bag} {pouch}]. Fill [{bag} {pouch}] with (insert quantity here) oz. of water. Replace [{cap} {spout} {sprayer}]. [Squeeze [{bag} {small section filled with concentrate}] until the seal between water and concentrate is broken. Shake to mix. [{Open} [{cap} {spout}] to dispense in [{bucket} {bottle} or {other} {container}].] {Spray onto surfaces.} {Pull top on cap and squeeze bag to dispense onto surfaces.} Do not refill [{bag} {pouch}].

PRE-MEASURED CARTRIDGES: Fill {appropriate} [{bottle} {container}] with (insert quantity here) oz. of water. [{Apply} {Insert} {Twist} {Screw}] cartridge [{onto} {into}] [{bottle} {container}] [{finish} {opening}]. {Remove any tamper evident protection.} [{Lift} {Unscrew} {Open}] cap {from the cartridge}. [{Push} {Press} {Twist}] the [{button} {activator} {dial} {knob}] {to release the concentrate into the diluent}. {Replace cap.} Shake to mix. [{Remove cap} {Flip top} {Pull top} {Peel film}] to open. [{Dispense contents into [{bucket}, {bottle}, or {other} {container}]} {Squeeze bottle to dispense contents onto surfaces}]. Keep cartridges in [{box} {dispenser} {holder}] until ready to use.

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

SPRAY USE INSTRUCTIONS:

How to Assemble Extendable Trigger

1. Remove [{cap} {sprayer}] from bottle.
2. Insert end of tube into bottle until new cap meets bottle.
3. Twist cap onto bottle until secure.

How to Spray

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

After Use

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

(Spray Cap container language)

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

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

(**Note to Reviewer:** For pre-measured tear open packets only)

PACKETS: [{Simply} {Tear} open and] pour contents into X gal. of water. Keep packets in box until ready to use.

STOCK SOLUTIONS INSTRUCTIONS:

{For Spray Bottles:}

1. Fill stock [{solution bottle} {mixing container} {insert bottle number}] to indicated line with (X) [{oz.} {gal.}] water.
2. Pour contents of (X) pack{s} [{of this product} {insert packet number}] into stock [{solution bottle} {mixing container}].
3. Fill {quat} [{hand pump} {coarse}] trigger spray bottle {insert bottle number} with (X) oz. to water line.
4. Add (X) pump stroke {(X) oz.} from stock [{solution bottle} mixing container] to create a (XXX) ppm solution.

Note: Empty and rinse bottles before refilling.

For [{Mop} Buckets] {or} [{Soaking} {Wiping} {Cloth} Containers]:

1. Fill [{mop} bucket {insert bucket number}] {container} to indicated line with {X} [{oz.} {gal.}] water.
2. Pour contents of (X) pack{s} [{of this product} {insert packet number}] into stock [{solution bottle} {mixing container}].
3. {Soak clean {wiping} cloths between use.}
4. Prepare a fresh solution daily or when visibly dirty [{or if falls below XXX ppm active quat.} {Use quaternary test strips for testing active level}].

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} {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.

STORAGE AND DISPOSAL

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

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

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

CONTAINER HANDLING:

(Note to Reviewer: One or more of the following paragraphs for Container Handling will be selected, depending on packaging use/type.)

{For residential/household use ONLY}

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

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

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

Non-Refillable Container. Do not reuse or refill this container. Triple rinse container *{(or equivalent)}* promptly after emptying. Triple rinse as follows: Fill the container $\frac{1}{4}$ full with water and recap. Shake for 10 seconds. Drain for 10 seconds after the flow begins to drip. Follow Pesticide Disposal instructions for rinsate disposal. Repeat this procedure two more times. Then offer for recycling if available or puncture and dispose of in a sanitary landfill, or by incineration.

{For non-refillable containers greater than 5 gal.}

Non-Refillable Container. Do not reuse or refill this container. Triple rinse container *{(or equivalent)}* promptly after emptying. Triple rinse as follows: Fill the container $\frac{1}{4}$ full with water. Replace and tighten closures. Tip container on its side and roll it back and forth, ensuring at least one complete revolution, for 30 seconds. Stand the container on its end and tip back and forth several times. Turn the container over onto its other end and tip back and forth several times. Follow Pesticide Disposal instructions for rinsate disposal. Repeat this procedure two more times. Then offer for recycling if available or puncture and dispose of in a sanitary landfill, or by incineration.

{For non-refillable packets, Bag-In Box, and other sealed containers}

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

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

{Refillable containers}

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

PRECAUTIONARY STATEMENTS

HAZARDS TO HUMANS AND DOMESTIC ANIMALS

DANGER. Corrosive. Causes irreversible eye damage and skin burns. May be fatal if inhaled. Harmful if swallowed or absorbed through the skin. Do not breathe spray mist. Do not get in eyes, on skin or on clothing. Wear goggles or face shield and chemical-resistant gloves and protective clothing when handling. Wash thoroughly with soap and water after handling and before eating, drinking, chewing gum, using tobacco or using the toilet. Remove contaminated clothing and wash clothing before reuse.

ENVIRONMENTAL HAZARDS

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

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

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

This product is toxic to fish and aquatic invertebrates, oysters and shrimp.

{SPANISH ADVISORY STATEMENTS}

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

{SI USTED NO ENTIENDE LA ETIQUETA, BUSQUE A ALGUIEN PARA QUE SE LA EXPLIQUE A USTED EN DETALLE.
IF YOU DO NOT UNDERSTAND THE LABEL, FIND SOMEONE TO EXPLAIN IT TO YOU IN DETAIL.}

GRAPHICS AND ICONS

(Note to Reviewer: These are representative icons for use sites/application methods listed in the location/surfaces section of this label that may appear on the label with the appropriate directions for use, PPE or package type.)

{Picture of Bathroom}

{Picture of Toilet}

{Picture of Urinal}

{Picture of Sink}

{Picture of Dishes}

{Picture of Three
Compartment Sink}

{Picture of Mop and Bucket}

{Picture of Toilet Brush}

{Picture of Laboratory
Equipment}

{Picture of Gloved Hand and
Spray Bottle}

{Picture of Gloved Hand and
Towel}

{Made in USA Logo/Flag}

{Disinfectant Logo}

{Baby Drowning in Bucket
Warning Graphic}

{Recycling Logo}

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

{Kosher Logo}

{NSF Logo}

{NSF Listed}

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

(Note to Reviewer: This is optional packet labeling.)

X OZ. PACKET (OR EQUIVALENT USE DILUTION) LABEL TO BE USED WITH MASTER
CONTAINER LABEL

MAQUAT® 1412-10-FCS

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

{{FOR USE AS {A} {HOSPITAL DISINFECTANT} {NON-FOOD CONTACT SANITIZER} {FOOD CONTACT SANITIZER}}
NOT FOR RESALE

ACTIVE INGREDIENTS:

Alkyl (50% C₁₄, 40% C₁₂, 10% C₁₆)

Dimethyl Benzyl Ammonium Chloride 10.0%

OTHER INGREDIENTS: 90.0%

TOTAL: 100.0%

KEEP OUT OF REACH OF CHILDREN
DANGER {PELIGRO}

SEE {{OUTER CONTAINER} {OR} {INSERT}} FOR PRECAUTIONARY STATEMENTS AND USE DIRECTIONS.

Mix {each} (insert oz.) packet with (insert volume) of water {to make (X) ppm solution.} {Keep packets in box until ready to use.}

(Note to Reviewer: The following text is optional.)

{SI USTED NO ENTIENDE LA ETIQUETA, BUSQUE A ALGUIEN PARA QUE SE LA EXPLIQUE A USTED EN DETALLE.
IF YOU DO NOT UNDERSTAND THE LABEL, FIND SOMEONE TO EXPLAIN IT TO YOU IN DETAIL.}

DISPOSAL: Do not reuse or refill this container. {Wrap empty container and} Put in trash.



MASON CHEMICAL COMPANY

"The Quaternary Specialists"

2744 E. Kemper Rd.

Cincinnati, OH 45241

513-326-0600

Toll Free: 800-70-PILOT

EPA Reg. No. 10324-111 EPA Est. No.

NET CONTENTS: X FL. OZ.