

10324-117

4/6/2006

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UNITED STATES ENVIRONMENTAL PROTECTION AGENCY

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

APR 6 2006

Subject: Maquat 710M
EPA Registration No.: 10324-117
Amendment Date: November 21, 2005
EPA Receipt Date: December 6, 2005

Dear Ms. Tannehill,

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

- Addition of public health organisms
- Addition of directions for use and marketing claims

Acceptable Data

The cited data supports the addition of the requested organisms. In addition, the submitted data MRID 467058-01 supports the use of this product as a disinfectant with virucidal activity against Laryngotracheitis virus, Strain LT-IVAC on hard, non-porous surfaces at 450 ppm active quat (3 ounces per 5 gallons) in the presence of 5% organic soil load for a contact time of 10 minutes at room temperature. Although you have cited acceptable data for HIV as a laundry additive you may not make this claim on the label until your product meets the DIS/TSS 13 requirements as a laundry disinfectant.

Conditions

Revise the label as follows:

1. Revise the 18th and 19th statements in the left column along with the 1st through 7th, and 12th statements in the right column on page 2 to be in agreement with PR Notice 2000-5 that requires mandatory language. Revise to state: "This product is for use

CONCURRENCES

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2. Delete the claim for sanitization of footbath surfaces in the 10th statement in the right column on page 2 as the contact time in the data provided is not sufficient to kill the microorganisms of concern on this surface. Revise this statement by deleting "and footbath surfaces." Our concerns regarding this surface are addressed in more detail in subsequent comments in this letter.

3. Revise the 13th statement in the right column on page 2 by deleting the methods of application that are not in agreement with the directions for use on this label. Delete "automatic washing systems, immersion tanks, foaming apparatus."

4. Revise the 8th claim in the left column on page 3 by deleting the term, "harmful," because it implies heighten efficacy. Also, you must delete the phrase, "including the HIV virus" because this product does not support a laundry disinfection claim. Before virucidal claims may be made for laundry, the product must establish itself as a laundry disinfectant; laundry sanitization is not sufficient.

5. Delete the 9th claim on page 3 in the left column because it implies heighten efficacy beginning: "This product eliminates..."

6. Delete the 10th claim on page 3 in the left column because it is implying heighten efficacy beginning: "This product kills the bacteria..."

7. Revise the 12th claim on page 3 in the left column to read "This product is to produce ammonia."

8. Revise the 15th claim on page 3 in the right column by deleting the statement, "Kills germs." According to the Agency's germ policy, a product must demonstrate that it effectively mitigates bacteria, enveloped and non-enveloped viruses, and pathogenic fungi before an unqualified germs claim is acceptable. Although this product meets the criteria for both bacteria and viruses, it does not meet the standard for pathogenic fungi. You must submit or cite data supporting this product's effectiveness against *Trichophyton mentagrophytes* to support an unqualified germs claim.

9. Revise the 2nd claim in left panel on page 5 by qualifying the surface, porcelain and tile, as a hard nonporous surface by stating "glazed" porcelain and "glazed" tile.

10. Delete the 9th and 10th claims in the right column on page 5 because some of the organisms claimed on this label were not tested in organic soil (i.e. *Shigella sonnei* for food contact sanitization) which begin: "This product is an effective..."

11. Revise the 13th through 16th statements in the left column on page 5 to be in agreement with PR Notice 2000-5 which requires mandatory language. Revise to state: "... (Precaution: Cleaning at 120°F temperature will avoid...) and "This product is for use..."

12. Revise the 14th claim in the right panel on page 5 by deleting the term, "hazardous," and stating "food poisoning." Also, delete "disease" which appears in the 3rd sentence of the 14th claim. The use of "hazardous" and "disease" are terms that imply heighten efficacy.

13. Under the "Directions for Use," revise the second statement under "Note" to be in agreement with PR Notice 2000-5 that requires mandatory language. Revise to state "A fresh solution *must* be prepared."

14. The animal viruses must be deleted from "Virucidal Performance" section on page 6 because the label's organization implies that hard nonporous surfaces in "hospitals, dental offices, nursing homes, and other health care facilities" when treated will be mitigated of the organisms listed. However, the animal viruses listed under "Virucidal Performance" are not indicative of these use sites. Therefore, you must relocate the following organisms to the "Animal Premise" section:

Avian Influenza/Turkey Wisconsin Virus
Infectious Bovine Rhinotracheitis Virus
Newcastle disease virus
Transmissible Gastroenteritis Virus
Porcine Respiratory & Reproductive Virus

Canine Distemper
Canine Coronavirus
Porcine Rotavirus
Pseudorabies Virus
Bovine Viral Diarrhea Virus

15. Revise the claim in the left column on page 7 that begins, "For HIV, leave surfaces presence of 400 ppm hard water (CaCO₃) and 100% serum," by deleting "400 ppm hard water (CaCO₃) because the HCV and HBV data did not incorporate hard water in the study design.

16. On page 7, revise the claim "Efficacy tests have demonstrated that this product is effective bactericide, virucide, and fungicide in the presence of organic soil," by deleting fungicide. You have not submitted data that supports a fungicidal claim.

17. Revise the last statement under "General Deodorization" on page 7 to state "Excess *liquid must* be wiped up or allowed to air dry."

18. Under "Cleaning of Body Surfaces and Body Orifices of Human Remains" on page 7, revise this section by placing the statement, "Allow a 10 minute contact time for optimal results," to appear after the statement, "A soft brush may be employed on surfaces other than the face." These revisions comply with DIS/TSS 15 by placing mode of application (sponge, washcloth, and soft brush) and surfaces for disinfection (body surfaces, body openings, and entire body) together in the directions.

19. Correct the directions "For Disinfecting Hard, Non-Porous Bath and Therapy Equipment" by deleting the reference to whirlpools such that it reads: "on inanimate surfaces after using the unit, drain the water and refill..."

20. The "Food Processing and Tobacco Premises" directions on page 8 must be revised by placing the 6th statement, "*Before using this product, food products and packaging materials*

must be removed from area or carefully protected," as the first statement in this section because it is consistent with the other food establishment/ processing facility directions on the proposed label, and it must be the first step when disinfecting food processing establishments/facilities.

21. The "Disinfection/Virucide of Poultry/Turkey/Swine Premise, Animal Quarters and Kennels" directions on page 8 must be revised to state "Remove all animals and feeds from premises, *vehicles (trucks and cars), and enclosures (coops, crates, kennels).*"

22. Under the "Veterinary Clinics/Animal Science Laboratory/Zoos/Pet Shops" directions on page 10, add the statement, "immerse all halters, ropes, and other types of equipment used in handling and restraining animals as well as forks, shovels, scrapers using in removing litter and manure." It must appear after the contact time statement.

23. Under "Preparation of sanitizer use solution," directions on page 10, delete "nonporous" from the phrase "on hard porous and non-porous environmental surfaces" because the submitted non-food contact as well as food contact surface data has been performed on hard nonporous surfaces. The Agency does not consider laundry a porous surface.

24. The "Laundry Sanitizer" directions on page 11 section beginning: "When added at the rate of..." must be revised by deleting both HIV claims from the list of organisms mitigated by this product. Before virucidal claims may be made for laundry, the product must establish itself as a laundry disinfectant; laundry sanitization is not sufficient. Also delete the entire section beginning: "Kills HIV 1 on Laundry..."

25. Revise the "Laundry Sanitizer (Against Odor Causing Bacteria)" heading on page 11 by stating "Laundry Bacteriostat."

26. Under the "Shoe Bath Sanitizer Directions" directions on page 11 revise the first statement to begin exactly as follows: "To prevent *cross contamination from area to area* in animal premises, and the packaging and storage..." Revise the "Shoe Foam Directions" and the "Entryway Sanitizing Systems" in the same manner.

27. Delete the "Footbath Sanitizer Directions" that appear on page 11. The Agency is concerned that the reduced contact time is not sufficient to mitigate the microorganisms that may be present in footbaths. If you want to support these directions, you must submit data generated using the Broad Spectrum Performance standard, 91-2(c)(3) and method 91-2(c)(1) of Subdivision G using a minute contact time. It is felt that the non-food sanitizer method is not a sufficient test to demonstrate an appropriate kill for organisms typically found in footbaths.

28. On page 11, you have proposed the additional use: "Dairy Cow Application Directions" for use on udders, flanks, and teats of dairy cows. Approval of this use must be obtained from the Food and Drug Administration (FDA) since this use is considered an animal drug. Delete this use until such time as you are able to supply the Agency with an FDA approval.

29. The heading, "Humidifier Sanitizer Directions" on page 11 must be revised to read "Humidifier Directions" because the term, sanitizer, is inappropriate for this use. The directions state that the product is treating the water not the tank; this product is registered for disinfecting/sanitizing hard, nonporous surfaces.

30. Revise the statement beginning: "Apply to sink tops, countertops, refrigerated storage..." on page 13 by deleting the statement, "Do not rinse." It is not necessary to carry duplicate statements because the section always includes the statement, "No potable water rinse allowed."

31. Revise the 7th statement in the left column on page 13 to state: "Dishes, silverware, glasses ... per 4 gallons of this product (150-200 ppm) *for a contact time of 1 minute. Prepare a fresh sanitizing solution at least daily. No potable rinse is allowed.*" Deleting the statement "Do not rinse." As well as correcting the ppm active to be appropriate for the surface treated as per 40 CFR 180.940(a).

32. Since this product may only be used in Dairies, Restaurants, and Bars at a maximum rate of 200 ppm, delete the table on page 13 that includes directions for additional use rates up to 400 ppm.

33. As per DIS/TSS 17, the following statements, "prior to application, remove gross food particles and soil by pre-flush, or pre-scrape, and when necessary, pre-soak. Then thoroughly wash or flush objects with a compatible detergent followed by a potable water rinse before application of sanitizing solutions," must be incorporated into the directions for "Public Eating Places, Dairy Processing Equipment, and Food Processing Equipment and Utensils," "Food Processing Equipment and Utensils" in the right column on page 13. The statement that the surfaces should be pre-cleaned is not in compliance with DIS/TSS 17.

34. Revise the directions for "Food Processing Equipment and Utensils" in the right column on page 13 by deleting the statement: "(Alternate statement: Allow sanitizer surfaces to adequately drain before contact with food.)" This will bring the directions into agreement with DIS/TSS 17.

35. Revise the directions for "Public Eating Places, Dairy Processing Equipment, and Food Processing Equipment and Utensils," and "Food Processing Equipment and Utensils," on page 13 to agree with PR Notice 2000-5 by stating "Surfaces *must* remain wet for at least 1 minute followed by adequate draining and air drying."

36. Revise the "Food Processing Equipment and Utensils," on page 13 by deleting the statement, "Do not rinse." It is not necessary to carry duplicate statements because the section always includes the statement, "No potable water rinse allowed."

37. Revise the "Directions for Sanitizing Food Contact Surface in Public Eating Places, Dairy Processing Equipment, and Food Processing Equipment, and Utensils regulated by 40 CFR 180.049(a)" on page 13 to agree with PR Notice 2000-5 by stating "...Articles that can be immersed in solution *must* remain in....", "... Articles too large for immersing *must* be....," and

"...Allow non-immersed items to air dry also." Also, you must include the statement, "No potable water rinse is allowed."

38. Revise both sets of directions for the state of Wisconsin on page 14 to be in agreement with 40 CFR 180.940 (a) on the use of a sanitizer at 200 ppm in Public Eating Places. In the first set, revise #4 to indicate: "...0.75 to 1.0 ounces per 4 gallons..." and delete the reference to use at 400 ppm and indicate "150-200 ppm active quaternary." Revise #4 in the second set of directions to state: "...150-200 ppm active quaternary..."

39. Revise the heading, "Sanitizing of Food Processing Equipment (Ice Machines) and Other Hard Surfaces in Food Contact Locations," to read "Sanitizing of Food Processing Equipment (Ice Machines) and Utensils," so that its in agreement with 40 CFR 180.940 (c). The phrase, "other surfaces in food contact locations," is too broad.

40. Revise your label to agree with PR Notice 2000-5 by stating on page 14 in the Directions for Restaurant and Bar Sanitizer" to state: "Equipment and utensils *must* be thoroughly..."

41. Under the alternate directions for "Sanitizing Food Contact Surfaces in Food Processing Equipment and Utensils as Regulated by 40 CFR section 180.940(c)" on page 14, delete step 4 because it is repetitive.

42. Under the "Glove Dip Sanitizer" directions on page 14, revise the first statement to read: "To prevent *cross contamination from area to area* in animal areas"

43. Revise all of the following sets of directions for use on pages 14 and 15 to be in agreement with 40 CFR 180.940 (a) on the use of a sanitizer in public eating premise by deleting all references to the use of 2 ounces and 400 ppm in the following sections: "Directions for Restaurant and Bar Sanitizer," "For use as a Sanitizer on Dishes..." and "Beverage Dispensing Equipment Sanitizer Directions."

44. Revise the "Directions for Food Processing Equipment" by deleting the reference to "and Dairies" as your direction indicate a use rate 170-400 ppm. As per 40 CFR 180.940 (c) this product may not be used in dairies at 400 ppm.

45. The following are typographical errors that must be corrected:

a) On page 2 (left column, 5th claim), you need to add an end parenthesis after "water dishes."

b) On page 3 (left column, 11th claim), revise the last phrase, "treat with this product" to read "*treated* with this product."

Data Matrix Corrections

The End Use Data Matrix in the Agency files has been corrected as follows: MRID 45414005 has been added as a study submitted to support product chemistry data requirements for this product and the citation in support of Herpes virus Type 2 has been corrected to 44233705. Make these same corrections to the Data Matrixes in your files and to any future matrixes submitted for this product.

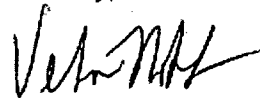
General Comments

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

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

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

Sincerely,



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

Enclosure: Stamped Label
Efficacy Data Evaluation DP 324875
7510C:T.Lantz:4/5/06:10324-117a

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

DANGER. Keep Out of Reach of Children. Corrosive. Causes irreversible eye damage and skin burns. Harmful if swallowed, inhaled or absorbed through the skin. Avoid breathing spray mist. Do not get into eyes, on skin or on clothing. Wear goggles or face shield and rubber gloves and protective clothing when handling. Wash thoroughly with soap and water after handling. Remove contaminated clothing and wash clothing before reuse.

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

ENVIRONMENTAL HAZARD

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

PHYSICAL OR CHEMICAL HAZARDS

Do not mix with oxidizers, anionic soaps and detergents.

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

STORAGE AND DISPOSAL

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

PESTICIDE STORAGE: Open dumping is prohibited. Store only in original container. Do not reuse empty container. Keep this product under locked storage sufficient to make it inaccessible to children or persons unfamiliar with its proper use.

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

CONTAINER DISPOSAL (Larger than 1 gal.): Triple rinse (or equivalent). Then offer for recycling or reconditioning, or puncture and dispose of in a sanitary landfill, or by other procedures approved by state and local authorities. In addition, plastic containers may be disposed of by incineration, or if allowed by state and local authorities, by burning. If burned, stay out of smoke.

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

STORAGE AND DISPOSAL

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

APR -6 2006

Under the Federal Insecticide,
Fungicide, and Rodenticide Act as
amended, for the pesticide,
registered under EPA Reg. No.

10324-117

MAQUAT[®] 710-M

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

Small Fly Ovicidal Treatment.

Non-Acid Bathroom Cleaner

Laundry Sanitizer

Fabric mildew inhibitor & sanitizer

Residual Bacteriostat and Self-Sanitizing Agent under Humid or Wet Contamination Conditions

Formulated for effective Poultry Sanitation.

Formulated for effective Swine Premise Sanitation.

Formulated for effective Mushroom Farm Sanitation.

ACTIVE INGREDIENTS:

Octyl Decyl Dimethyl Ammonium Chloride3.0%

Didecyl Dimethyl Ammonium Chloride1.5%

Dioctyl Dimethyl Ammonium Chloride1.5%

Alkyl (C₁₄, 50%; C₁₂, 40%; C₁₆, 10%)

dimethyl benzyl ammonium chloride4.0%

INERT INGREDIENTS:90.0%

TOTAL100.0%

KEEP OUT OF REACH OF CHILDREN

DANGER PELIGRO

See left panel for additional precautionary statements.

First Aid

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

IF ON SKIN OR CLOTHING: Take off contaminated clothing. Rinse skin immediately with plenty of water for 15-20 minutes. Call a poison control center or doctor for treatment advice.

IF IN EYES: Hold eye open and rinse slowly and gently with water for 15-20 minutes. Remove contact lenses, if present, after the first 5 minutes, then continue rinsing eye. Call a poison control center or doctor for treatment advice.

IF SWALLOWED: Call a poison control center or doctor immediately for treatment advice. Have person sip a glass of water if able to swallow. Do not induce vomiting unless told to do so by a poison control center or doctor. Do not give anything by mouth to an unconscious person.

IF INHALED: Move person to fresh air. If person is not breathing, call 911 or an ambulance, then give artificial respiration, preferably mouth-to-mouth, if possible. Call a poison control center or doctor for further treatment advice.

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

MASON CHEMICAL COMPANY

"THE QUATERNARY SPECIALISTS"

721 W. Algonquin Road

Arlington Heights, IL 60005

847-290-1621

Toll Free:

1-800-362-1855

E.P.A. Reg. No. 10324-117

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

NET CONTENTS

BATCH NO

80423

This product contains no phosphorous.

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

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

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

This product can be used to disinfect, clean and deodorize terrarium and small animal cages, hot rock, substrate and cage furniture (plastic terrarium ornaments, driftwood, heat caves and water dishes.

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

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

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

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

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

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

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

This product will not leave a grit or soap scum.

Will not cause swelling of transducer membrane or harm compressor plates.

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

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

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

This product is recommended for use as a sanitizer on dishes, glassware and utensils (at 200-400 ppm active) and as a disinfectant on hard, non-porous surfaces (at 450 ppm active). A potable water rinse is not allowed (Do not rinse) when used as a sanitizer on food contact surfaces.

OR

This product is recommended for use as a sanitizer in public eating places, dairy processing equipment and food processing equipment and utensils (at 200 ppm active) and as a disinfectant on hard, non-porous surfaces (at 450 ppm active). A potable water rinse is not allowed when used as a sanitizer on food contact surfaces.

This product is recommended for use as a sanitizer on food processing equipment and utensils (at 400 ppm active) and as a disinfectant on hard, non-porous surfaces (at 450 ppm active). A potable water rinse is not allowed when used as a sanitizer on food contact surfaces.

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

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

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

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

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

This product is recommended for use in household and commercial humidifiers. Use of this product will control unpleasant (malodors) odors, *(Not for use in California)*

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

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

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

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

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

This product may be applied through ~~ultrasonic baths~~, ~~low-pressure sprayers~~, and fogging (wet misting) systems.

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

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

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

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

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

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

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

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

90703

This product provides effective cleaning strength that will not dull most metal-interlock floor finishes; and does not require a rinse prior to recoat.

This product cleans, shines, deodorizes and disinfects all hard, non-porous surfaces listed on the label. It inhibits the growth of mold and mildew, leaving bathrooms and kitchens clean and fresh smelling.

This product is a concentrate formulation designed for use in commercial, institutional and industrial laundry operations.

This product is a laundry sanitizer designed for use in commercial, institutional and industrial laundry operations.

At 12 ounces per 100 lbs. of dry laundry, this product provides sanitization against *Staphylococcus aureus*, *Klebsiella pneumoniae*, *Pseudomonas aeruginosa*, Methicillin-resistant *Staphylococcus aureus* (MRSA), and HIV. This product is effective in rinse water up to 200 ppm hard water. For HIV, this product is effective in 400 ppm hard.

At 10 ounces per 100 lbs. of dry laundry, this product imparts to the fabric a residual self-sanitizing and residual bacteriostatic finish under humid or wet contamination conditions (ie. diapers and bed linens of incontinent persons) during normal conditions of use and storage.

When added in the final rinse cycle, this formulation provides fabric with residual self-sanitizing activity under conditions of high relative humidity or wet contamination.

This product works as a laundry sanitizer against ~~harmful~~ bacteria ~~including the following~~

Fabric treated with this product which has become contaminated or soiled through use will inhibit the growth of many organisms not only at the time of exposure, but also through the handling and transportation until the garments are again laundered and treat with this product.

This product is particularly effective in inhibiting the growth of ammonia producing organisms such as *Corynebacterium ammoniagenes*, which acts on urine in the diapers to produce ammonia.

This product sanitizes fabrics, reducing bacterial count by 99.9%.

This product is a highly concentrated, ready to use liquid fabric sanitizer & mildewcide.

Eliminated discoloration, pinholing and tensile strength loss caused by mildew growth.

This product controls musty odors and discoloration on all fabrics due to molds, mildew and fungi.

Especially useful for colored textiles that cannot be bleached.

Perfect for table linens, aprons, towels, coats and diapers.

This product is for use on fabrics, such as: diapers, athletic apparel, table linens, bedding & towels and hospital and institutional linen.

Soiled and contaminated fabrics, such as diapers, hospital and institutional linen, and athletic apparel, is of major housekeeping concern, not only in hospitals, but in institutions, hotels, restaurants and schools.

Used as directed, this product provides effective residual bacteriostatic and self-sanitizing properties for laundered items such as diapers, hospital and institutional linens, and athletic apparel.

For residual bacteriostatic or self-sanitizing activity, conditions of high relative humidity or wet contamination are required.

Laundered fabric may also be treated by soaking in a solution of this product.

Controls the growth of odor-causing and slime-forming bacteria. Prevents bubbles, preserves plasticizers, conditions vinyl interior, sequesters minerals

This product is an effective antimicrobial cleaner designed for use by wholesale and retail florists, shippers and green houses. *(Not for use in California)*

When used as directed, this product will disinfect hard, non-porous surfaces, such as flower buckets, floors and walls of coolers, design and packing benches and countertops. *(Not for use in California)*

This product may be relied on to deodorize coolers, buckets, garbage pails and other areas where obnoxious odors may develop. *(Not for use in California)*

Use this product to clean, disinfect and deodorize flower buckets, walls, floors of coolers, shippers, greenhouse packing areas, garbage pails and other areas where obnoxious odors may develop. *(Not for use in California)*

This product may be used as a general purpose antimicrobial detergent in florist shops, wholesale florist, shippers, green house packing areas and other commercial floriculture places for efficient cleaning and antimicrobial action against certain bacteria which cause: *(Not for use in California)*

1. Plugging of stems with slime, which reduces uptake of water for various flowers including roses, chrysanthemums, gladioli and tulips.
2. Production of ethylene gas, which may injure blooms of the various sensitive flowers including carnations, snapdragons, some orchids, baby's breath, sweet peas, freesia and alstroemeria.

Great for use (on) (in) the (kitchen), (bathroom), (floors) and other household areas. Removes (eliminates) odors. Deodorizes. Safe for most surfaces.

Safe for most surfaces. For a cleaner, fresher household. Removes stains. Removes dirt. Non-staining. Clear formula.

Eliminates odors caused by bacteria (and) (mildew) (and) (non-fresh foods). Kills odor causing bacteria in the kitchen (bathroom).

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

Antibacterial.

Hospital Use Disinfectant. Institutional Disinfectant (Sanitizer).

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

Maquat® 710-M for use in:

- Hospitals, nursing homes, medical and dental offices and clinics, physician offices, operating rooms, isolation wards, and medical research facilities.
- Patient care rooms & facilities, recovery rooms, anesthesia, Emergency Rooms, X-ray cat labs, newborn nurseries, orthopedics, whirlpool surfaces, footbath surfaces, respiratory therapy, surgi-centers, labs, blood collection rooms, central supply, housekeeping & janitorial rooms.
- EMS & fire facilities, emergency vehicles, ambulance(s), ambulance equipment/surfaces, police cars.
- Day care centers and nurseries, sick rooms.

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- Acute care institutions, alternate care institutions, home healthcare institutions.
- Life care retirement communities.
- Restaurants, restaurants and bars, bars, cafeterias, institutional kitchens, fast food operations and food storage areas.
- Supermarkets, convenience stores, retail and wholesale establishments, department stores, shopping malls, gift shops, video stores, bookstores, dressing rooms and laundries, photocopy centers, bicycle shops, auto repair centers.
- Computer manufacturing sites, toy factories.
- Food establishments, coffee shops, donut shops, bagel stores, pizza parlors, liquor stores.
- Crime scenes and funeral homes, mortuaries, burial vaults, mausoleums, autopsy rooms.
- Police stations, courthouses, correctional facilities, municipal government buildings, jails, prisons, penitentiaries, correctional institutions, bus stations, train stations.
- Institutional facilities, laboratories, factories, business and office buildings, restrooms, hotels and motels, and transportation terminals.
- Public restrooms, public facilities, waysides, travel rest areas, shower rooms, shower stalls, bathrooms.
- Hotel, motels, dormitories.
- Kitchens, bathrooms and other household areas.
- Homes (households).
- Institutions, schools and colleges, churches, classrooms, community colleges, universities, athletic facilities and locker rooms, exercise rooms, exercise facilities, gyms, gymnasiums.
- Cosmetic manufacturing facilities, medical device manufacturing facilities, biotechnology firms, pharmaceutical manufacturing facilities.
- Health clubs, spas, tanning spas, tanning beds, footbath surfaces, massage/facial salons, hair/nail/pedicure salons, barber/beauty shops, salons, tattoo parlors.
- Museums, art galleries, post offices, performance/theater centers, banks, libraries, movie houses, bowling alleys.
- Recycling centers.
- Humidifier water tanks. *(Not for use in California)*
- Campgrounds, playgrounds, recreational facilities, picnic facilities, sports arenas, sports complexes.
- Food processing plants, USDA inspected food-processing facilities, dairy farms, hog farms, equine farms, poultry and turkey farms and egg processing plants, meat/poultry processing plants, meat/poultry producing establishments, mushroom farms, rendering plants.
- Fishery, Milk, Citrus, Wine, Fruit, Vegetable, Ice Cream and Potato Processing Plants and beverage plants.
- Tobacco plant premise and equipment.

- Veterinary clinics, animal life science laboratories, kennels, dog/cat animal kennels, breeding and grooming establishments, pet animal quarters, zoos, pet shops, tack shops and other animal care facilities.
- Household and automotive garages, boats, ships, barges, campers, trailers, mobile homes, cars, trucks, buses, trains, taxis and airplanes.
- Cruise lines, airline terminals, airports, shipping terminals, public transportation.
- Commercial florist and flower shops. *(Not for use in California)*
- Basements, cellars, bedrooms, attics, living rooms, and porches.
- Laundry, laundry facilities, washing machines, clothes washing machines, commercial laundries, coin-operated laundries, laundry cleaning facilities.

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

- Food preparation and storage areas.
- Dishes, glassware, silverware, cooking utensils, eating utensils, plastic and other non-porous cutting boards, plastic and other non-porous chopping blocks, coolers, ice chests, refrigerator bins used for meat, vegetables, fruit and eggs, Tupperware®.
- Kitchen equipment such as food processors, blenders, cutlery, trash compactors and other utensils.
- Countertops (counters), Slurpy® machines, stovetops (stoves), sinks (bathroom, kitchen), tub surfaces, appliances, refrigerators, ice machines.
- Glass, metal, stainless steel, glazed porcelain, glazed ceramic, granite, marble, plastic (such as polystyrene or polypropylene), sealed limestone, sealed slate, sealed stone, sealed terra cotta, sealed terrazzo, chrome and vinyl.
- Enameled surfaces, painted woodwork (finished), Formica®, vinyl and plastic upholstery.
- Foundations, steps, plumbing fixtures, finished baseboards and windowsills.
- Tables, chairs, desks, bed frames, lifts, washable walls, cabinets, doorknobs and garbage cans, cuspidors and spittoons.
- Exhaust fans, refrigerated storage and display equipment, coils and drain pans of air conditioning and refrigeration equipment and heat pumps.
- Large inflatable, non-porous plastic and rubber structures: animals, promotional items, moonwalks, slides, obstacle course play and exercise equipment.
- Beer fermentation and holding tanks, bottling or pre-mix dispensing equipment.
- Citrus processing equipment and holding tanks.
- Wine processing equipment and holding tanks.
- Hard, non-porous surfaces of picnic tables and outdoor furniture or Non-wooden Picnic tables and outdoor furniture except cushions and wood frames. (Note: Only one statement will be used on label.)
- Telephones and telephone booths.
- Highchairs.
- Drinking fountains.
- Shower stalls, shower doors and curtains, bathtubs and glazed tiles, chrome plated intakes, toilets, toilet bowls, toilet bowl surfaces, urinals, empty diaper pails, portable and chemical toilets and latrine buckets, porcelain tile and restroom fixtures.

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- Ultrasonic baths, whirlpools, whirlpool bathtubs.
- Kennels, kennel runs, cages, kennel/cages floors, conductive flooring.
- Dishes, silverware, glasses, cooking utensils, eating utensils and other similar size food processing equipment can be sanitized by immersion. NO POTABLE WATER RINSE ALLOWED. (DO NOT RINSE.)

This product may be used as a laundry sanitizer/bacteriostatic/deodorizer on washable fabrics such as:

- Diapers.
- Napkins, tablecloths, curtains, draperies.
- Hospital and institutional linen.
- Commercial linen, hotel/motel linen.
- Athletic apparel, athletic clothing.

Escherichia coli (E. coli), Salmonella choleraesuis (Salmonella), and Staphylococcus aureus (Staph) are common bacteria found where food is prepared and stored. This product kills these bacteria and helps prevent the spread of food borne contamination on treated kitchen surfaces listed on this label. A potable water rinse is required after application on food contact surfaces.

Use this product to clean, sanitize and disinfectant non-porous personal protective safety equipment, protective headgear, athletic helmets, wrestling/boxing headgear, athletic shoe soles, hard hats, 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 the recommended 120°F temperature will avoid overheating and distortion of the personal safety equipment that would necessitate replacement.)

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

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

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

This product has been cleared by the FDA in 40 CFR Section 180.940 for use on food processing equipment, utensils, and other food - contact articles at a concentration of 150-400 ppm active.

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

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

This product meets AOAC efficacy standards for hard surface sanitizers.

This product has passed the Virucidal Efficacy of a Disinfectant for Use on Inanimate Environmental Surfaces Utilizing (Duck) Hepatitis B Virus.

This product has passed the Virucidal Efficacy of a Disinfectant for Use on Inanimate Environmental Surfaces Utilizing Hepatitis C Virus. (Not for use in California)

OR

This product has passed the Virucidal Efficacy of a Disinfectant for Use on Inanimate Environmental Surfaces Utilizing Bovine Viral Diarrhea Virus BVDV (surrogate for human Hepatitis C virus).

This product has passed the Virucidal Efficacy of a Disinfectant for Use on Inanimate Environmental Surfaces Utilizing Human and Canine Coronavirus.

~~This product is an effective disinfectant for use on the processing equipment and surfaces.~~

~~This product is an effective disinfectant for use on the processing equipment and surfaces.~~

This product is effective against the control of small flies on non-food contact surfaces such as floors, walls, drains, countertops, metal surfaces, painted surfaces, glazed porcelain, glazed tile, glass, chrome, rubber, and plastic in restaurants, kitchens, dishwashing areas, and bar and wait station areas.

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

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

Regular, effective cleaning and sanitizing of equipment utensils and work or dining surfaces which could harbor 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 disease organisms that may be present on equipment and utensils after cleaning, and reduces the potential for the transfer, either directly through tableware such as glasses, cups and flatware or indirectly through food.

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

Where equipment and utensils are used for preparation of foods on a continuous or production line basis, utensils and the food contact surfaces of equipment shall 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.

DIRECTIONS FOR USE

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

(Note for reviewer: For labels that list medical premises and metal and/or stainless steel surfaces, one of the following 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

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otherwise enter normally sterile areas of the body. This product may be used to pre-clean or decontaminate critical or semi-critical medical devices prior to sterilization or high-level disinfection.

Or

This product is not for use on Medical device surfaces.

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

Apply this product with a cloth, mop or mechanical spray device. When applied with a mechanical spray device, surfaces must be sprayed until thoroughly wetted. Treated surfaces must remain wet for 10 minutes. For sprayer applications, use a coarse (mist) pump or trigger sprayer. Spray 6-8 inches from surface. Rub with brush, sponge or cloth. Do not breathe spray (mist).

NOTE: With spray applications cover or remove all food products. A fresh solution must be prepared (Prepare a fresh solution) at least daily or when use solution becomes visibly dirty. For heavily soiled areas, a preliminary cleaning is required.

DISINFECTION

Hospitals, Dental Offices, Nursing Homes and other Health Care Institutions: For disinfecting floors, walls, countertops, bathing areas, lavatories, bed frames, tables, chairs, garbage pails and other hard, non-porous surfaces.

Add 3 ounces of this product to 5 gallons of water (0.60 ounces per gallon) (450 ppm active) OR mix a 3 ounce packet with 5 gallons of water. Treated surfaces must remain wet for 10 minutes. At this use level, this product is bactericidal according to the AOAC Use Dilution Test method on hard inanimate surfaces modified in the presence of 5% organic serum against:

Burkholderia cepacia

Campylobacter jejuni

Corynebacterium ammoniagenes

Escherichia coli 0157:H7

Enterococcus faecium (Vancomycin Resistant) (VRE)

Enterococcus faecium (Ciprofloxacin Resistant)

Enterococcus faecium (Penicillin-G Resistant)

Klebsiella pneumoniae

Listeria monocytogenes

Pseudomonas aeruginosa

Salmonella choleraesuis

Salmonella typhi

Shigella sonnei

Staphylococcus aureus

Staphylococcus aureus (Methicillin Resistant)

Virucidal Performance: At 3 ounces per 5 gallons (0.60 ounces per gallon) (450 ppm quat active) use level, this product was evaluated in the presence of 5% serum with a 10 minute contact time and found to be effective against the following viruses on hard, non-porous environmental surfaces:

Avian influenza/Turkey/Wisconsin

Infectious Bovine Rhinotracheitis virus (IBR)

Canine Distemper

Canine Coronavirus

Human Coronavirus

Hepatitis B Virus

Hepatitis C Virus

Herpes Simplex Type 1

Herpes Simplex Type 2

Infectious Laryngotracheitis

Influenza A2/Hong Kong

Influenza A/J305

Newcastle disease virus

Porcine Respiratory & Reproductive Virus (PRRSV)

Porcine Rotavirus

Pseudorabies virus

Transmissible Gastroenteritis (TGE)

Vaccinia virus

General Disinfectant-Non-medical (schools, restaurants, food services, dairies, farm, beverage and food processing plants): Add 1.75 ounces of this product to 5

gallons of water (260 ppm active quat). This product is not to be used as a disinfectant on glassware, dishes and eating utensils.

General Disinfectant-Non-medical Dilution Chart

Ounces of Product	Amount of Water
0.0875 ounces	1 quart
0.175 ounces	½ Gallon
0.35 ounces	1 gallon
0.875 ounces	2 ½ gallons
1.75 ounces	5 gallons
3.5 ounces	10 gallons

Hospitals, Dental Offices, Nursing Homes and other Health Care Institutions Disinfection and Virucidal Dilution Chart

Ounces of Product	Amount of Water
0.15 ounces	1 quart
0.3 ounces	½ Gallon
0.6 ounces	1 gallon
1.5 ounces	2 ½ gallons
3.0 ounces	5 gallons
6.0 ounces	10 gallons

At 3 ounces per 5 gallons (or equivalent use dilution) (450 ppm active quat) in the presence of 5% organic load this product was proven to be effective against (Duck) Hepatitis B Virus (HBV) and Hepatitis C Virus (HCV) with a contact time of 10 minutes. (Not for use in California)

OR

At 3 ounces per 5 gallons (or equivalent use dilution) (450 ppm active quat) in the presence of 5% organic load this product was proven to be effective against (Duck) Hepatitis B Virus (HBV) and Bovine Viral Diarrhea Virus BVDV (surrogate for human Hepatitis C virus) with a contact time of 10 minutes.

At 3 ounces per 5 gallons in the presence of 5% blood serum for a two-minute contact time this product was found to be effective against HIV-1 (AIDS Virus).

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

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

Personal Protection: Specific barrier protection items to be used when handling items soiled with blood or body fluids are disposable latex gloves, gowns, masks, or eye coverings.

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

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

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Contact Time: For HIV, leave surfaces wet for two minutes with 3 ounces per 5 gallons use solution. This contact time will not control other common types of viruses and bacteria.

OR

For HIV, leave surfaces wet for two minutes with 3 ounces per 5 gallons use solution. This contact time will not control other common types of viruses and bacteria. For HBV and HCV, leave surfaces wet for 10 minutes with 3 ounces per 5 gallons (or equivalent use dilution) (450 ppm active quat) in the presence of 400 ppm hard water (CaCO_3) and 100% serum.

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

For Use on Finished Floors: To limit gloss reduction, use 3 ounces of this product per 5 gallons of water. Apply with a damp mop or auto scrubber. Allow to air dry.

General Deodorization: To deodorize, add 1.75 ounces of this product to 5 gallons of water (or equivalent use dilution) (260 ppm active quat). Excess material should be wiped up or allowed to air dry.

For Deodorizing Garbage Cans, Garbage Trucks, Industrial Waste Receptacles and Garbage Handling Equipment: It is especially important to preclean for the product to perform properly. Then, apply a wetting concentration of 3.25 ounces of this product per gallon of water (or equivalent use dilution) (2,500 ppm quat active)

For Odors Caused by Dogs, Cats and Other Domestic Animals: Use on rugs, floors, walls, tile, cages, crates, litter boxes, mats, floor coverings, or any surface soiled by a pet. Test a small inconspicuous area first. Blot problem area. Then follow directions for "General Deodorization".

Mold and Mildew Control: At 3 ounces per 5 gallons, (0.60 ounces per gallon) (450 ppm active quat) this product will effectively inhibit the growth of mold and mildew and the odors caused by them when applied to hard, non-porous surfaces (as indicated in general instructions above). Allow to dry on surface and repeat treatment every seven days or when new growth appears.

Cleansing of Body Surfaces and Body Orifices of Human Remains: To cleanse away skin secretions and accompanying malodor, to insure the removal of all soil and bloodstains, apply 3 ounces of this product to 5 gallons of water (0.60 ounces per gallon) (450 ppm active) to the surfaces and body openings, natural or artificial. Allow a 10 minute contact time for optimal results. Bathe the entire body using sponge or washcloth. A soft brush may be employed on surfaces other than the face. Prepare a fresh solution for application of each remains.

To control the growth of mold and mildew on large inflatable non-porous plastic and rubber structures (animals, promotional items, moonwalks, slides, obstacle course play and exercise equipment): Thoroughly clean all surfaces with soap or detergent and rinse with water. Saturate surfaces with a use solution of 3 ounces per 5 gallons (450 ppm active quat) of water (or equivalent dilution) for a period of 10 minutes. Ventilate buildings and other closed spaces. Do not use equipment until treatment has been absorbed, set or dried.

Disinfection of Barber/Salon Tools Directions: Pre-cleaned barber/salon tools, such as combs, brushes, razors, manicure/pedicure tools, clippers and trimmer blades, tweezers and scissors, can be disinfected by immersing in 0.35 ounces per gallon solution (or equivalent use dilution) (260 ppm active quat) of this product. Completely immerse instruments and tools for at least 10 minutes. Rinse thoroughly and dry before

use. Prepare a fresh solution at least daily or more often if solution becomes cloudy or soiled.

Disinfection/Virucide for Barber/Salon Tools Directions: Immerse pre-cleaned barber/salon tools, such as combs, brushes, razors manicure/pedicure tools, clippers and trimmer blades, tweezers and scissors, in a 0.60 ounce per gallon solution (or equivalent use dilution) (450 ppm active quat) of the product. Completely immerse instruments and tools for at least 10 minutes. Rinse thoroughly and dry before use. Prepare a fresh solution at least daily or more often if solution becomes cloudy or soiled.

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

Disinfection of Hard, Non-Porous Surfaces in Footbaths: To remove body oils, dead tissue, soil and all other buildups or organic matter on inanimate surfaces after using the footbath, drain the water and thoroughly clean all hard, non-porous surfaces with soap or detergent, then rinse with water. Saturate surfaces with a use solution of 1.75 ounce per 5 gallons of water (or equivalent use dilution) (260 ppm active quat) to exposed surfaces with a cloth, mop, sponge or sprayer. Brush or swab thoroughly and allow solution to stand for 10 minutes. After the unit has been thoroughly disinfected, rinse all cleaned surfaces with fresh water. For spray applications, use a coarse spray device. Do not breathe spray. Do not use equipment until treatment has been absorbed, set or dried.

NON-ACID TOILET BOWL (AND URINAL) DISINFECTANT DIRECTIONS

Remove gross filth prior to disinfection.

From Concentrate: Add 0.60 oz. to the toilet bowl and mix. Brush thoroughly over exposed surfaces and under the rim with a cloth, mop, or sponge. Repeat and allow to stand for 10 minutes and flush.

From Use-Solution: Empty toilet bowl or urinal and apply a use solution of 0.60 oz per gallon to exposed surfaces including under the rim with a cloth, mop, sponge or sprayer. Brush or swab thoroughly and allow to stand for 10 minutes and flush. For spray applications, use a coarse spray device.

For Heavy Duty Cleaning: Empty toilet bowl or urinal and apply 3.25 ounces per gallon (or equivalent dilution) use solution to exposed surfaces including under the rim with a cloth, mop, sponge or sprayer, brush or swab thoroughly and allow to stand for 10 minutes and flush.

Cleaning/Deodorizing Directions: Add 2.25 to 9 ounces per gallon (or equivalent dilution) of water to clean and deodorize windows, mirrors and glass surfaces. Use a coarse spray device. Spray 6-8 inches from surface. Rub with sponge or cloth. Do not breathe spray.

Ultrasonic Bath Disinfectant Directions: Use this product to disinfect hard (inanimate) non-porous, non-critical objects compatible with Ultrasonic cleaning units. Pour (a) fresh solution of 0.6 ounces per gallon of water (or equivalent use dilution) (450 ppm active quat) directly into bath chamber. Pre-clean soiled objects. Place objects into unit and operate for a minimum of 10 minutes, according to manufacturers' use directions. Remove objects and rinse with sterile water (sterile water for injection), or allow to air dry. Replace solution at least daily or when solution becomes visible dirty or discolored.

For Disinfecting Hard, Non-Porous Bath and Therapy Equipment: To remove body oils, dead tissue, soil and all other buildups or organic matter on inanimate surfaces

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after using the whirlpool unit, drain the water and refill with fresh water to just cover the intake valve. Add 3 ounces of this product for each 5 gallons of water (or equivalent use dilution) (450 ppm active quat) in the unit at this point. Briefly start the pump to circulate the solutions. Turn off pump. Wash down the unit sides, seat of the chair lift, and any/all related equipment with a clean swab, brush or sponge. Product to surface contact time must be at least 10 minutes for proper disinfection. After the unit has been thoroughly disinfected, drain solutions from the unit and rinse any/all cleaned surfaces with fresh water. The unit is ready for reuse.

Disinfection of Hard, Non-Porous Surfaces in Whirlpool Units: After using the whirlpool unit, drain and refill with fresh water to just cover the intake valve. Add 3 ounces of this product for each 5 gallons of (or equivalent use dilution) (450 ppm active quat) water at this point. Briefly start the pump to circulate the solution. Turn off the pump. Wash down the unit sides, seat of the chair, lift and any/all related equipment with a clean swab, brush or sponge. Treated surfaces must remain wet for 10 minutes. After the unit has been thoroughly disinfected, drain the solution from the unit and rinse any/all cleaned surfaces with fresh water. Repeat for heavy soiled units.

To Disinfect Food-Processing and Tobacco Premises: (For) floors, walls and storage areas, add 3 ounces of this product to 5 gallons (0.60 ounces per gallon) of water (or equivalent use dilution) (450 ppm active quat). For heavily soiled areas, a pre-cleaning step is required. Apply solution with a mop, cloth, sponge or hand pump trigger sprayer so as to wet all surfaces thoroughly. For sprayer application, use a coarse spray. Allow to remain wet for 10 minutes, then remove excess liquid. Before using this product, food products and packaging materials must be removed from area or carefully protected. After use, all surfaces in the area must be thoroughly rinsed with potable water.

To Disinfect Food Service Establishment Food Contact Surfaces: (For) countertops, appliances, and tables. Before using this product food products and packaging materials must be removed from area or carefully protected. Add 3 ounces of this product to 5 gallons (0.60 ounces per gallon) of water (or equivalent use dilution) (450 ppm active quat). For heavily soiled areas, a pre-cleaning step is required. Apply solution with a mop, cloth, sponge or hand pump trigger sprayer so as to wet all surfaces thoroughly. For sprayer application use a coarse spray. Allow to remain wet for 10 minutes. Then remove excess liquid and rinse the surface with potable water.

For Use on Non-Food Contact Surfaces as a General Disinfectant in the Brewery Industry: Use 1.75 ounces of this product per 5 gallons (or equivalent use dilution) (0.35 ounces per gallon) (260 ppm active quat) of water. Follow the general disinfectant directions above.

Directions for Fogging: (For use in) dairies, beverage and food processing plants. To treat hard, non-porous room surfaces as an adjunct to acceptable manual cleaning and disinfecting as described above. Prior to fogging, food products and packaging material must be removed from the room or carefully protected. After cleaning, fog desired areas using 1 quart per 1000 cubic feet of room area with a solution containing 1.5 ounces of product to 1 gallon of water (1,200 ppm) (or equivalent use dilution). Vacate the area of all personnel during fogging and for a minimum of 2 hours after fogging. All food contact surfaces must be thoroughly rinsed prior to reuse with potable water.

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

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

Disinfection of Poultry/Turkey Equipment, Swine Quarters, Animal Quarters and Kennels: Prior to disinfection, remove all poultry, other animals and their feed from premises trucks, coops and crates. Remove all litter and droppings and manure from floors, walls and surfaces of barns, pens, stalls, chutes and other surfaces of facilities and fixtures occupied or traversed by poultry or other animals. Empty all troughs, racks and other feeding and watering appliances. Thoroughly clean all surfaces with soap or detergent and rinse with water. Use 3 ounces of this product per 5 gallons (0.60 ounces per gallon) of water (or equivalent use dilution) (450 ppm active quat). Saturate surfaces with the recommended disinfecting solution for a period of 10 minutes. Immerse all halters, ropes and other types of equipment used in handling and restraining animals, as well as forks, shovels, and scrapers used for removing litter and manure.

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

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

Disinfection/Virucide of Poultry/Turkey Equipment, Swine Quarters, Animal Quarters and Kennels Directions: Remove all animals and feeds from premises vehicles and enclosures such as coops and crates. Remove all litter, droppings and manure from floors, walls and surfaces of barns, pens, stalls, chutes and other facilities and fixtures occupied or traversed by animals. Empty all troughs, racks and other feeding and watering appliances. Thoroughly clean all surfaces with soap or detergent and rinse with water. Use 3 ounces of this product per 5 gallons of water (or equivalent use dilution) (450 ppm active quat). Saturate surfaces with the recommended disinfecting solution for 10 minutes. Immerse all halters, ropes and other types of equipment used in handling and restraining animals, as well as forks, shovels, and scrapers used for removing litter and manure.

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

Thoroughly scrub all treated feed racks, mangers, troughs, automatic feeders, fountains and waterers with soap or detergent and rinse with potable water before reuse.

HATCHERIES: For general disinfection, use 1.75 ounces of this product per 5 gallons of water. For disinfection/virucide, use 3 ounces of this product per 5 gallons of water. Apply to hatchers, setters, trays, racks, carts, sexing tables, delivery trucks and other hard surfaces. Leave all treated surfaces exposed to solution for 10 minutes or more and allow to air dry.

VEHICLES: Clean all vehicles including mats, crates, cabs, and wheels with high-pressure water and this product. For spray applications use a coarse spray device. Use 1.75 ounces of this product per 5 gallons of water for general disinfection. Use 3 ounces of this product per 5 gallons of water for disinfection/virucide. Leave all treated surfaces exposed to solution for 10 minutes or more and allow to air dry.

DRESSING PLANT AND RENDERING PLANT DISINFECTANT DIRECTIONS (RENDERING PLANT/DRESSING PLANT DISINFECTANT DIRECTIONS): Cover or remove all food and packaging material before disinfection. Remove gross soils. Disinfect walls and floors in poultry and animal dressing plants with a solution of 1.75 ounces of this product per 5 gallons of water (or equivalent use dilution) (260 ppm

active quat). Surfaces must remain wet for 10 minutes, then thoroughly rinse with potable water before operations are resumed. Disinfect all rooms, exterior walls and loading platforms of dressing plants. Rinse all surfaces which contact food with potable water before reuse.

DRESSING PLANT AND RENDERING PLANT DISINFECTANT/VIRUCIDE DIRECTIONS (RENDERING PLANT/DRESSING PLANT DISINFECTANT/FUNGICIDE / VIRUCIDE DIRECTIONS): Cover or remove all food packaging material before disinfection. Remove gross soils. Apply to walls and floors in poultry and animal dressing plants with a solution of 3 ounces of this product per 5 gallons of water (or equivalent use dilution) (450 ppm active quat). Surfaces must remain wet for 10 minutes then thoroughly rinsed with potable water before operations are resumed. Disinfect all rooms, exterior walls and loading platforms of dressing plants. Rinse all surfaces which contact food with potable water before reuse.

FARM PREMISE USE: Do not use in milking stalls, milking parlors or milk houses. Remove all animals and feed from premises, vehicles and enclosures. Remove all litter and manure from floors, walls and surfaces of barns, pens, stalls, chutes and other facilities and fixtures occupied or transversed by animals. Empty all troughs, racks and other feeding and watering appliances. Thoroughly clean all surfaces with soap or detergent and rinse with water. Saturate all surfaces with recommended disinfecting or virucidal solution and allow to remain wet for a period of 10 minutes. Immerse all halters, ropes and other types of equipment used in handling and restraining animals as well as forks, shovels and scrapers used in removing litter and manure. Ventilate buildings, cars, trucks, boats and other closed spaces. Do not house livestock or employ equipment until treatment has been absorbed, set or dried. Thoroughly scrub all treated feed racks, mangers, troughs, automatic feeders, fountains and waterers with soap or detergent and rinse with potable water before reuse.

(OR)

FARM PREMISE DISINFECTION DIRECTIONS

For Use in Equine, Dairy and Hog Farms:

1. Remove all animals and feed from premises, vehicles and enclosures.
2. Remove all litter and manure from floors, walls and surfaces of barn, pens, (stalls), chutes and other facilities and fixtures occupied or transversed by animals.
3. Empty all troughs, racks and other feeding and watering appliances.
4. Thoroughly clean all surfaces with soap or detergent and rinse with water.
5. Saturate all surfaces with the recommended disinfecting or virucidal solution for a period of 10 minutes.
6. Immerse all halters, ropes and other types of equipment used in handling and restraining animals as well as forks, shovels, scrapers used in removing litter and manure.
7. Ventilate buildings, cars, trucks, boats and other closed spaces. Do not house livestock or employ equipment until treatment has been absorbed, set and dried.
8. Thoroughly scrub all treated feed racks, mangers, troughs, automatic feeders, fountains and waterers with soap or detergent and rinse with potable water before reuse.

For Use For Treatment of Animal Housing Facilities:

1. Remove all animals and feed from premises, vehicles and enclosures.
2. Remove all litter and manure from floors, walls and surfaces of barn, pens, stalls, chutes and other facilities and fixtures occupied or transversed by animals.

3. Empty all troughs, racks and other feeding and watering appliances.
4. Thoroughly clean all surfaces with soap or detergent and rinse with water.
5. Saturate all surfaces (floors, walls, cages and other washable hard, non-porous environmental surfaces) with the recommended disinfecting and virucidal solution (3 ounces per 5 gallons of water or equivalent use dilution) (450 ppm active quat) for a period of 10 minutes. For smaller surfaces, use a trigger spray bottle to spray all surfaces with solution until wet.
6. Immerse all halters, ropes and other types of equipment used in handling and restraining animals as well as forks, shovels, scrapers used in removing litter and manure.
7. Ventilate buildings, cars, trucks, boats and other closed spaces. Do not house livestock or employ equipment until treatment has been absorbed, set and dried.
8. Thoroughly scrub all treated feed racks, mangers, troughs, automatic feeders, fountains and waterers with soap or detergent and rinse with potable water before reuse.

Terrarium and Small Animal Cage and Cage Furniture Disinfection: Animals frequently defecate on hot rocks and other 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.

1. Remove all animals.
2. Thoroughly clean all surfaces and objects (hot rocks, caves, cage furniture, feeding and watering dishes, and appliances) including the substrate in the terrarium or cage with soap or detergent and rinse with water.
3. Saturate all surfaces (floors, walls, cages and other washable hard, non-porous environmental surfaces) with the recommended disinfecting and virucidal solution (3 ounces per 5 gallons of water or equivalent use dilution) (450 ppm active quat) for a period of 10 minutes. For smaller surfaces, use a trigger spray bottle to spray all surfaces with solution until wet. Then wipe surfaces dry.
4. Saturate gravel as above and let stand for 10 minutes. Place in bucket of clean water and swirl for 15-30 seconds. Thoroughly air dry before returning to terrarium.
5. Do not return animals to the habitat until it is dry and ventilated.
6. Thoroughly scrub all treated surfaces with soap or detergent and rinse with potable water before reuse.
7. Clean terrarium at least once weekly or more as needed.

Note: 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.

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

Veterinary Clinics/Animal Life Science Laboratory/Zoos/Pet Shop/Kennels/Breeding and grooming Establishment/Tack Shops Disinfection Directions: For cleaning and disinfecting the following hard, non-porous surfaces: equipment, utensils, instruments, cages, kennels, stables, stalls and catteries. Remove all animals and feeds from premises, animal transportation vehicles, crates etc. Remove all litter, droppings and manure from floors, walls and surfaces of facilities occupied or

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transversed by animals. Thoroughly clean all surfaces with soap or detergent and rinse with water. Saturate surfaces with a use solution of 3 ounces per 5 gallons (450 ppm active quat) of water (or equivalent dilution) for a period of 10 minutes. Ventilate buildings and other closed spaces. Do not house animals or employ equipment until treatment has been absorbed, set or dried. Thoroughly scrub all treated feed racks, automatic feeders, waterers and other equipment that dispenses food or water with soap or detergent, and rinse with potable water before reuse.

COMMERCIAL FLORIST USE DIRECTIONS (Not for use in California): To clean, disinfect and deodorize hard, non-porous surfaces in one step, prepare use solution by adding (mixing) 3 ounces per 5 gallons of water (450 ppm active). For heavy-duty use, add (mix) 12 ounces per 5 gallons of water (1,875 ppm active).

Remove all leaves, petals, garbage and refuse. Pre-clean surfaces using pressurized water where possible. Apply use solution to hard (inanimate) non-porous surfaces thoroughly wetting surfaces as recommended and required, with a cloth, mop, brush, sponge or sprayer.

For heavily soiled areas, a preliminary cleaning is required.

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

Treated surfaces must remain wet for 10 minutes. Allow to air dry

Prepare a fresh solution at least daily or sooner if use solution becomes visibly dirty.

For Control of the Drosophila spp. and Phoridae Family of Flies on Non-Food Contact Surfaces: To control flies on non-food contact surfaces such as floors, walls, countertops, metal surfaces, painted surfaces, glazed porcelain, glazed tile, glass, chrome, rubber, and plastic in restaurants, kitchens, dishwashing areas, and bar and wait station areas. Remove food and food packaging prior to use. Cover exposed food-handling surfaces. After removing gross filth, apply a solution of 0.58 ounces of this product per gallon of water (or equivalent use dilution) (450 ppm active quat) to surfaces and locations where flies may breed. Spray surfaces thoroughly or apply by pouring, mopping or sponging onto the surface. Repeat application 1-2 times per week or as needed. Do not contaminate food and food packaging.

FOR CONTROL OF SMALL FLIES IN DRAINS: For control of small flies: Drosophila spp. and the Phoridae family. Spray or pour solution of 0.58 ounces per gallon of water (or equivalent use dilution) (450 ppm active quat) into drain during time of lowest level of drain use. Add 14 ounces of solution daily to each drain to maintain fly control. Apply around the edge of the drain and coat all sides of inside of drain.

Waterbed Conditioner: When used as a waterbed conditioner, controls the growth of odor-causing and slime-forming bacteria. Prevents bubbles, preserves plasticizers, conditions vinyl interior, sequesters minerals.

If bed has not been treated properly, drain bed completely. Add 15 gallons of water, mix vigorously, drain bed again. Fill bed with water and follow dosage directions.

Dosage: To control growth of odor-causing and slime-forming bacteria, add 4 fluid ounces in a free flow waterbed of 90 to 180 gallon capacity. Add 8 fluid ounces in a waveless/fiber waterbed mattress of 90 to 180 gallon capacity. Repeat application every 4 to 6 months.

Citrus Canker Control (Not Applicable in California): For prevention of Citrus Canker Disease through treatment of equipment. Effective against *Xanthomonas axonopodis* pv. *citri* (Citrus Canker) at 2000 ppm active quat. Treat all trucks, vehicles, and equipment thoroughly at a dilution rate of 2.5 ounces per 1 gallon of water (2000 ppm

active quat). Treatment can be applied to trucks, attached trailers, field harvesting equipment; including cargo area, wheels, tires, under carriage, hood, roof, fenders and any other part of transportation equipment that can be taken into infested areas. To prevent the spread of Citrus Canker by this artificial means of transportation, treatments are made by trigger spraying, dipping or brushing, using maximum rate 2000 ppm quat. For sprayer applications, use a coarse spray device. After use, all surfaces which come in contact with food or crop must be rinsed with potable water. Clothing should be either thoroughly rinsed or laundered before reuse. Footwear should be rinsed before reuse.

SANITIZER DIRECTIONS FOR NON-FOOD CONTACT SURFACES

Preparation of sanitizer use solution: (For) floors, walls, tables etc. At 5 ounces per 25 gallons use-level, this product is an effective one-step sanitizer against *Staphylococcus aureus*, *Klebsiella pneumoniae* and *Shigella sonnei* on hard porous and non-porous environmental surfaces.

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

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

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

Treated surfaces must remain wet for 3 minutes. Then wipe with sponge, mop or cloth or allow to air dry.

COMMERCIAL AND INSTITUTIONAL LAUNDRY USE

For residual bacteriostatic activity against gram negative and/or gram positive odor-causing bacteria, residual self-sanitizing activity against *Klebsiella pneumoniae* and *Staphylococcus aureus*, use this product as directed.

Initial Treatment: Use 10 ounces of this product (or equivalent use dilution) per 100 pounds of fabric (dry weight). Dilute the appropriate amount of this product in one to two gallons of water then add this solution to the wash wheel at the beginning of the final rinse cycle. A minimum rinse cycle time of 5 minutes is required.

Repeat Treatment: Follow Initial Treatment directions and re-treat fabric after each washing (or if odor persists).

LAUNDRY SANITIZER: For sanitizing step, fill washer to low water level with minimum temperature water of 95°F. Using an appropriate (company name) dispenser, inject (product) into the sanitizing rinse step at the rate of 1oz/gal water to yield 780 ppm active quat (1 ounce per gallons of water) (12 ounces per 100 lbs. of dry laundry) (780 ppm active quat) (or equivalent use dilution). Treat the laundry for a minimum of 5 minutes at a minimum temperature of 95°F. Other laundry additives, such as fabric softeners, laundry sours, starch and sizing can be used per manufacturer's instructions in subsequent rinse cycles after the sanitizing rinse cycle.

When added at the rate of 1 oz/gal water to yield 780ppm active quat (1 ounce per gallon of water) (12 ounces per 100 lbs. of dry laundry) (780 ppm active quat) (or equivalent use dilution), this formulation provides sanitization against *Staphylococcus aureus*, *Klebsiella pneumoniae*, *Pseudomonas aeruginosa*, Methicillin-resistant *Staphylococcus aureus* (MRSA); ~~and HIV~~. This product is effective in rinse water up to 200ppm hard water. For HIV, this product is effective in 400ppm hard water.

OR

This product is used in the final, warm rinse cycle at a low water level. Dilute the appropriate amount of this product (1 ounce per gallon of water) (12 ounces per 100

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lbs. of dry laundry) (780 ppm active quat) (or equivalent use dilution); then add to the wash in the final rinse, or dispense directly through automatic dispensing equipment. Run for a minimum of 5 minutes. Retreat as necessary. This product will not harm fabrics. **DO NOT USE IN THE PRESENCE OF, OR MIX WITH OTHER CHEMICALS.**

KILLS HIV-1 ON LAUNDRY IN COMMERCIAL, INDUSTRIAL, AND INSTITUTIONAL APPLICATIONS. This product provides residual activity against HIV-1 on fabrics when added to the final rinse at a rate of 10 ounces per 100 lbs. of dry laundry in water hardness of 400 ppm.

LAUNDRY BACTERIOSTAT FOR COMMERCIAL, INDUSTRIAL, AND NON-MEDICAL INSTITUTIONAL LAUNDRY APPLICATIONS: This product provides the fabric with residual bacteriostatic activity against odor causing gram-negative and gram-positive bacteria when this product is added to the final rinse at a rate of 10 ounces per 100 lbs. of dry laundry.

OR

LAUNDRY BACTERIOSTAT FOR COMMERCIAL, INDUSTRIAL, AND NON-MEDICAL INSTITUTIONAL LAUNDRY APPLICATIONS: Use 3 ounces per 100 pounds of dry weight fabric. Dilute the appropriate amount of this product in one to two gallons of water, then add to the washwheel in the final rinse. Re-treat fabric after each washing. For residual bacteriostatic activity against odor causing bacteria, conditions of high relative humidity or worst contamination are required. Laundered fabric may also be treated by soaking.

PRESERVATION AGAINST MILDEW BY SOAKING: Use 10 of this product per 100 pounds of fabric (dry weight). A minimum soaking time of 5 minutes if required.

SHOE BATH SANITIZER DIRECTIONS: To prevent tracking harmful organisms into animal areas, and the packaging and storage areas of food plants, shoe baths containing one inch of freshly made sanitizing solution should be placed at all entrances to buildings, hatcheries and at all the entrances to the production and packaging rooms. Scrape waterproof shoes and place in a 0.25 ounces of this product per gallon of water (or equivalent use dilution) (200 ppm active) solution for 60 seconds prior to entering area. Change the sanitizing solution in the bath at least daily or sooner if solution appears dirty.

SHOE FOAM DIRECTIONS: To prevent tracking harmful organisms into animal areas, and the packaging and storage areas of food plants. Apply a foam layer approximately 0.5 to 2 inches thick made from a solution of 1 to 1.5 ounces per gallon of water (or equivalent use dilution) (800 to 1200 ppm active) at all entrances to buildings, hatcheries, production and packaging rooms by using a foam generating machine or aerator to apply foam layer. Follow the foaming directions as specified by the manufacture of the foam generator/aerator. Scrape waterproof shoes. Stand and/or walk through foamed area for 60 seconds prior to entering area. Foam area should be washed and replaced at least daily or when it appears dirty.

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

ENTRYWAY SANITIZING SYSTEMS: To prevent cross contamination of harmful organisms from area to area, set the system to deliver (1.25 - 2.5 oz. per 2.5 gallons of water) (400 - 800 ppm active) of sanitizing solution. The (spray) (foam) should cover the entire path of the doorway. Set the system so that a continuous wet blanket of sanitizer solution is delivered to the floor.

Do not mix other foam additives to the sanitizing solution.

SALON/BARBER INSTRUMENTS AND TOOLS SANITIZER DIRECTIONS: Pre-clean soiled instruments and tools. Completely immerse water safe non-porous instruments and tools in a solution of 0.25 ounces per gallon (or equivalent use dilution) (200 ppm

active) of water for at least 60 seconds. Rinse thoroughly and dry before use. Prepare a fresh solution at least daily or more often if solution becomes cloudy or soiled.

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

Sanitization of Hard, Non-Porous Surfaces in Whirlpool Units: After using the whirlpool unit, drain and refill with fresh water to just cover the intake valve. Add 0.25 ounce of this product for gallon of (or equivalent use dilution) (200 ppm active quat) water at this point. Briefly start the pump to circulate the solution. Turn off the pump. Wash down the unit sides, seat of the chair, lift and any/all related equipment with a clean swab, brush or sponge. Treated surfaces must remain wet for 3 minutes. After the unit has been thoroughly disinfected, drain the solution from the unit and rinse any/all cleaned surfaces with fresh water. Repeat for heavy soiled units.

Footbath Sanitizer Directions: To remove body oils, dead tissue, soil and all other build-up or organic matter on animal surfaces after using a footbath, drain the water and thoroughly clean all hard, non-porous surfaces with soap and detergent, then rinse with water. Saturate surfaces with a use solution of 0.25 ounce per gallon of water (or equivalent use dilution) (200 ppm active quat) to exposed surfaces with a cloth, mop, sponge or sprayer. Wash or swab thoroughly and allow solution to stand for 3 minutes. After the unit has been thoroughly sanitized, rinse all cleaned surfaces with fresh water. For spray applications, use a coarse spray device. Do not breathe spray. Do not use equipment until treatment has been absorbed, set or dried.

Dairy Cow Application Directions: The udders, flanks and teats of dairy cows can be washed with a solution of 0.75 ounces of this product in 4 gallons of warm water. Use a fresh towel for each cow. Avoid contamination of wash solution by dirt and soil. Do not dip used towel back into wash solution. When solution becomes visibly dirty, discard and provide fresh solution.

Humidifier Bacteria/Algae Treatment (Not applicable in CA): Thoroughly clean water tank and filters. Add 0.25 ounces of this product per gallon of refill water.

OR

Humidifier Bacteria/Algae Treatment (Not applicable in CA): Formulated for use in portable humidifiers. Thoroughly clean water tank and filters before each heating season, or sooner if necessary. For every gallon of water in the humidifier tank add 0.25 ounces of this product. When you refill the tank, add 0.25 ounces of this product for every gallon of water added.

Not for use in heat or atomizing type humidifiers.

WATER and SMOKE DAMAGE RESTORATION (Not applicable in CA)

Effective against odor causing bacteria and fungi for home, institutional, industrial and hospital use. This product is particularly suitable for use in water damage restoration situations against odor causing bacteria on the following porous and semi-porous materials: carpets, carpet cushion, sub floors, drywall, trim, frame lumber, tackless strip and paneling. Using solutions recommended, saturate affected materials with enough product to remain wet for at least 10 minutes. Use proper ventilation.

Sewer backup & river flooding: During mitigation procedures, dilute 1.1-2.2 ounces of this product per gallon of water allowing for the diluting effect of absorbed water within saturated materials. Remove gross filth or heavy soil along with non-salvageable materials. Saturate all affected areas with a sprayer using a coarse spray tip before and after cleaning and extraction.

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Carpets, carpet cushions and other porous materials such as sub floors, drywall, trim and frame lumber, tackless strip and paneling: For water damage from a clean water source, extract excess water. Test hidden area for colorfastness. Dilute 1.1-2.2 ounces of the product per gallon of water (859-1718 ppm active quat) allowing for the diluting effect of absorbed water within saturated materials. Remove gross filth or heavy soil. Apply directly with a sprayer using a coarse spray tip, to fully saturate affected materials. Roll, brush or agitate into materials and allow the materials to remain damp for 10 minutes. Follow with a thorough extraction. Dry rapidly and thoroughly.

Special Instructions for Cleaning Carpet Against Odor Causing Bacteria: This product may be used in industrial and institutional areas such as homes, motels & hotel chains, nursing homes, schools and hospital(s). For use on wet cleanable synthetic fibers. Do not use on wool. Vacuum carpet thoroughly prior to cleaning. Test fabric for color fastness.

For portable extraction units: Mix 1.1 ounce of this product per-gallon of water.

For truck mounted extraction machines: Mix 13.5 ounces of this product per gallon of water and meter at 4 gallons per hour.

For rotary floor machines: Mix 2.2 ounces of this product per gallon of water and apply at the rate of 300-500 sq. ft. per gallon.

Do not mix this product with other cleaning products. Follow the cleaning procedures specified by the manufacturer of the cleaning equipment. After using this product, set the carpet pile and protect the carpet from furniture legs and bases while drying. Do not over wet. If applied to stain resistant nylon carpet, apply a fabric protector according to the carpet manufacturer's directions.

CARPET DEODORIZATION AGAINST ODOR-CAUSING BACTERIA, FOR HOME, INSTITUTIONAL, INDUSTRIAL AND HOSPITAL USE (Not applicable in CA)

This product cleans and deodorizes the carpet by controlling/reducing the growth of odor-causing bacteria. It can be used in industrial and institutional areas such as homes, motels, hotel chains, nursing homes and hospitals.

Vacuum carpet thoroughly prior to application. Mix 1.1 ounce of product per gallon of water. Follow the injection and/or extraction procedures as specified for any conventional steam cleaning equipment you are using. For rotary floor machines, mix 2.2 ounces per gallon of water and spray on carpet at a rate of 300-500 sq. ft. per gallon.

For use (Use this product) on washable synthetic fibers. Do not use on wool. Test color fastness of carpet before use. Apply diluted product to a small, concealed spot, then rub with a clean white cloth. If color changes or transfers to (the) cloth, a water-based product should not be used.

After using the product, set carpet pile in one direction with a stiff brush. Place aluminum foil under the legs of furniture while carpet is drying. Over-wetting can cause carpet to shrink. Manufacturer assumes no responsibility for over-wetting misuse.

Note: This product should not be mixed with other cleaning products.

Smoke Damage Restoration (Not applicable in CA): Effective against odor causing bacteria and fungi for home, institutional, industrial and hospital use. This product is particularly suitable for use in smoke damage restoration situations against odor causing bacteria on the following porous and semi-porous materials: carpets, carpet cushion, sub floors, drywall, trim and frame lumber, tackless strip and paneling. Follow directions as outlined in the Water Damage Restoration section. Using solutions recommended, saturate affected materials with enough product to remain wet for at least 10 minutes. Use proper ventilation.

SANITIZING HATCHERY ROOMS USING FOGGING DEVICES

Remove all animals and feed from premises, vehicles and enclosures. Remove all litter and manure from floors walls and surfaces of the room to be treated. Empty all troughs, racks and other feeding and watering appliances. Thoroughly clean all surfaces with soap or detergent and rinse with water. Close room off so fog is confined to room to be treated. Mix 140 ounces of this product to 2.5 gallons water (or equivalent use dilution). Insert the nozzle of the fogger through a suitable opening into the room. With the setting in maximum output, fog for one minute for each 4000 cubic feet of space in the room. When fogging is completed ventilate buildings and other closed spaces. Do not house livestock or employ equipment until treatment has been absorbed or dried. Thoroughly clean all surfaces with soap or detergent and rinse with water.

SANITIZING INCUBATORS AND HATCHERS USING FOGGING DEVICES

Mix 13.5 ounces of this product to 120 ounces of water. Fog 3-8 ounces of this into setters and hatchers immediately after transfer. Repeat daily in setters and every 12 hours in hatchers. Discontinue hatcher treatments at least 24 hours prior to pulling the hatch. Do not allow people to contact or breath this fog. It is acceptable to fog setters and hatchers with a 1.1 ounces per gallon solution of this product (or equivalent use dilution) on an hourly or every other hour basis. If this is done, fog for 30-90 seconds once per hour or once every two hours. When fogging is complete, ventilate buildings, and other closed spaces. Do not house livestock or employ equipment until treatment has been absorbed or dried. Thoroughly scrub all treated feed racks, manglers, troughs, automatic feeders, fountains and waterers with soap or detergent, and rinse with potable water before reuse.

FOOD PROCESSING PLANTS USING FOGGING DEVICES

For use in dairies, beverage and food processing plants. Prior to fogging, food products and packaging material must be removed from the room or carefully protected. After cleaning, fog desired areas using 1 quart per 1000 cubic feet of room area with a solution containing 1.5 ounces of product to 1 gallon of water (1,200 ppm) (or equivalent use dilution). Vacate the area of all personnel during fogging and for a minimum of 2 hours after fogging. All food contact surfaces must be thoroughly rinsed prior to reuse with potable water.

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

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

FOOD CONTACT AND TOBACCO PROCESSING EQUIPMENT SANITIZING DIRECTIONS

Sanitizing of Food Processing Equipment and Other Hard Surfaces in Food Processing Locations, Dairies, Restaurants and Bars Directions: For sanitizing food processing equipment, dairy equipment, food utensils, dishes, silverware, eating utensils, glasses, sink tops, countertops, refrigerated storage and display equipment and other hard, non-porous surfaces. NO POTABLE WATER RINSE IS ALLOWED (DO NOT RINSE).

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

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detergent or compatible cleaner, followed by a potable water rinse before applications of the sanitizing solution.

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

Apply to sink tops, countertops, refrigerated storage and display equipment and other stationary hard surfaces by cloth or brush or mechanical spray device. NO POTABLE WATER RINSE IS ALLOWED (Do not rinse) AFTER USE AS A SANITIZER.

Dishes, silverware, glasses, cooking utensils, eating utensils and other similar size food processing equipment can be sanitized by immersion in a 0.75 to 2 ounce(s) per 4 gallons solution of this product (150-400 ppm active). NO POTABLE WATER RINSE IS ALLOWED (DO NOT RINSE).

At 0.75 ounce per 4 gallons (150 ppm) this product is an effective food-contact surface sanitizer in water up to 500-ppm hardness against *Escherichia coli* and *Staphylococcus aureus*.

At 1 ounces per 4 gallons of water this product (200 ppm active) eliminates 99.999% of the of the following bacteria in 60 seconds in 500 ppm hard water (calculated as CaCO_3) according to the AOAC Germicidal and Detergent Sanitizing Action of Disinfectants test.

OR

At 1 ounce per 4 gallons of water (200 ppm), this product is an effective food-contact surface sanitizer in water up to 500-ppm hardness against:

Campylobacter jejuni
Escherichia coli
Escherichia coli O157:H7
Listeria monocytogenes
Salmonella choleraesuis

Salmonella enteritidis
Shigella dysenteriae
Staphylococcus aureus
Yersinia enterocolitica

To prepare a 150, 200, 300 or 400 ppm active quaternary solution use the following dilution table.

Active quat solution	1 gallon	4 gallons	10 gallons	20 gallons
150 ppm	0.19 ounces	0.76 ounces	1.92 ounces	3.84 ounces
200 ppm	¼ ounce	1.0 ounce	2 ½ ounces	5.0 ounces
300 ppm	0.375 ounces	1 ½ ounces	3 ¾ ounces	7 ½ ounces
400 ppm	½ ounce	2.0 ounces	5.0 ounces	10.0 ounces

For Public Eating Places, Dairy Processing Equipment and Food Processing Equipment and Utensils: Apply a solution of 0.75 to 1 ounces of this product in 4 gallons of water (or equivalent use dilution) (150-200 ppm active) to pre-cleaned, hard surfaces thoroughly wetting surfaces with a cloth, mop, sponge, sprayer or by immersion. For spray applications, use a coarse (mist) pump or trigger sprayer. Spray 6 to 8 inches from surface. Rub with brush, sponge, or cloth. Do not breathe spray (mist). With spray applications cover or remove all food products. From a Closed Loop Dilution Center, apply 150-200 ppm active solution to the surface to be sanitized. Surfaces should remain wet for at least 1 minute followed by adequate draining and air drying. Prepare a fresh solution at least daily or when use solution becomes visibly dirty. For

mechanical application use solution may not be reused for sanitizing applications. NO POTABLE WATER RINSE IS ALLOWED AFTER APPLICATION OF THE SANITIZING SOLUTION (after use as a sanitizer).

For Food Processing Equipment and Utensils: Apply a solution of 0.75 to 2 ounce(s) of this product in 4 gallons of water (or equivalent use dilution) (150-400 ppm active) to pre-cleaned, hard, non-porous surfaces thoroughly wetting surfaces with a cloth, mop, sponge, sprayer or by immersion. For spray applications, use a coarse (mist) pump or trigger sprayer. Spray 6 to 8 inches from surface. Rub with brush, sponge, or cloth. Do not breathe spray (mist). With spray applications cover or remove all food products. From a Closed Loop Dilution Center, apply 150-400 ppm active solution to the surface to be sanitized. Surfaces should remain wet for at least 1 minute followed by adequate draining and air drying.

Prepare a fresh solution at least daily or when use solution becomes visibly dirty. For mechanical application use solution may not be reused for sanitizing applications. NO POTABLE WATER RINSE IS ALLOWED (Do not rinse) AFTER APPLICATION OF THE SANITIZING SOLUTION (after use as a sanitizer).

DIRECTIONS FOR SANITIZING FOOD CONTACT SURFACES IN PUBLIC EATING PLACES, DAIRY PROCESSING EQUIPMENT AND FOOD PROCESSING EQUIPMENT AND UTENSILS REGULATED BY 40CFR sec 180.049(a):

1. Scrape, flush or presoak articles (whether mobile or stationary) to remove gross food particles and soil.
2. Thoroughly wash articles with an appropriate detergent or cleaner.
3. Rinse articles thoroughly with potable water.
4. Sanitize articles using a solution of 0.19 to ¼ ounces of this product per gallon of water (150-200 ppm active). Articles that can be immersed in solution should remain in solution for 60 seconds. Articles too large for immersing should be thoroughly wetted by rinsing, spraying or swabbing.
5. Remove immersed items from solution to drain and then air dry. Non-immersed item should be allowed to air dry also.

(Note: The following directions are for use in food processing areas only)

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

Equipment and utensils must be thoroughly preflushed or prescraped and, when necessary, presoaked to remove gross food particles. Clean and rinse equipment thoroughly. Then apply sanitizing solution containing 3.84 to 10 ounce(s) of this product per 20 gallons of water (or equivalent use dilution) (150-400 ppm active quaternary). No potable water rinse is allowed (Do not rinse).

(Alternate Directions for Sanitizing Food Processing Equipment and Utensils.)

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

1. Scrape, flush or presoak articles (whether mobile or stationary) to remove gross food particles and soil.
2. Thoroughly wash articles with an appropriate detergent or cleaner.
3. Rinse articles thoroughly with potable water.
4. Rinse articles thoroughly with potable water.
5. Sanitize articles using a solution of 0.19 to ½ ounce of this product per gallon of water (150 to 400 ppm active). Articles that can be immersed in solution should

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remain in solution for 60 seconds. Articles too large for immersing should be thoroughly wetted by rinsing, spraying or swabbing.

6. Remove immersed and non-immersed items from solution to (and) make certain all surfaces are adequately drained before contact with food. No potable water rinse is allowed. (Do not rinse)

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

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

1. Thoroughly wash equipment and utensils in a hot detergent solution. Rinse utensils and equipment thoroughly with potable water.
2. Sanitize equipment and utensils by immersion in 0.75 to 1 ounce(s) of this product per 4 gallons of water (solution) for at least 60 seconds at a temperature of 75°F. This dilution is equivalent to a solution containing 50 ppm available chlorine.
3. For equipment and utensils too large to sanitize by immersion, apply ¾ ounce per 2 gallons solution of this product (50 ppm active) by rinsing, spraying or swabbing until thoroughly wetted.
4. Allow sanitized surfaces to drain and air dry. Do not rinse.

**WISCONSIN STATE DIVISION OF HEALTH
DIRECTIONS FOR EATING ESTABLISHMENTS (Not for use in California)**

1. Scrape and pre-wash utensils and glasses whenever possible.
2. Wash with a good detergent or compatible cleaner.
3. Rinse with potable water.
4. Sanitize in a solution of 0.75 to 1 ounce(s) per 4 gallons of this product (150-200 ppm active quaternary). Immerse all utensils for at least two minutes or for contact time specified by governing sanitary code.
5. Place sanitized utensils on a rack or drain board to air-dry.
6. Prepare fresh sanitizing solution at least daily or when visibly soiled or diluted.

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

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

**WISCONSIN STATE DIVISION OF HEALTH
DIRECTIONS FOR EATING ESTABLISHMENTS (Not for use in California)**

1. Scrape and pre-wash utensils and glasses whenever possible.
2. Wash with a good detergent or compatible cleaner.
3. Rinse with potable water.
4. Sanitize in a solution from the Closed Loop Dilution Center. (150-200 ppm active quaternary). Immerse all utensils for at least two minutes or for contact time specified by governing sanitary code.
5. Place sanitized utensils on a rack or drain board to air-dry.
6. Prepare fresh sanitizing solution at least daily or when visibly soiled or diluted.

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

Sanitizing of Food Processing Equipment (Ice Machines) and [REDACTED]
[REDACTED]: For sanitizing food processing equipment, dairy equipment, refrigerated storage and display equipment and other hard, non-porous surfaces. Equipment and utensils must be thoroughly preflushed or prescraped and

when necessary, presoaked to remove gross food particles. No potable water rinse is allowed (Do not rinse).

1. Turn off refrigeration
2. Wash and rinse all surfaces thoroughly.
3. Apply a solution of 0.75 to 2 ounce(s) this product in 4 gallons of water (or equivalent use dilution) (150-400 ppm active) by mechanical spray, directly pouring or by recirculating through the system. Surfaces must remain wet for at least one minute followed by complete draining and drying. Prepare a fresh solution for each cleaning. No potable water rinse is allowed (Do not rinse) when product is used as directed.
4. Return machine to service.

GLOVE DIP SANITIZER DIRECTIONS: To prevent the spreading of harmful organisms into animals areas and the packaging and storage areas of food plants, dip pre-washed (plastic, latex or other synthetic rubber) non-porous gloved hands into a suitable clean container that contains enough freshly made sanitizing solution to cover the gloved area. Make up the sanitizing solution by adding 0.75 ounces of this product per 4 gallons of water (or equivalent use dilution) (150 ppm active). Dip (Soak) in solution for 60 seconds. **NO POTABLE WATER RINSE IS ALLOWED (DO NOT RINSE).** Change the sanitizing solution in the bath at least daily or when solution appears dirty. **Do not let sanitizing solution come into contact with exposed skin.**

DIRECTIONS FOR RESTAURANT AND BAR SANITIZER

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

For precleaned dishes, glassware, silverware, eating utensils, and cooking utensils, immerse in a solution containing 0.75 to 1 ounce(s) of this product per 4 gallons of water (or equivalent use dilution) (150-200 ppm active quaternary). Allow surface to remain wet for at least 60 seconds. Drain thoroughly before reuse. No potable water rinse is allowed (Do not rinse).

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

For Use as a Sanitizer on Dishes, Glassware, Silverware, Eating utensils, Cooking utensils: For heavily soiled areas, remove gross food particles by preflush, prescrape, and presoak when necessary. Wash thoroughly with detergent or compatible cleaner then rinse with potable water prior to application of this product. Then immerse in a sanitizing solution from Closed Loop Dilution Center (150-200 ppm active quaternary). Allow surface to remain wet for at least 60 seconds. Drain thoroughly and air dry before reuse. No potable water rinse is allowed (Do not rinse).

DIRECTIONS FOR FOOD PROCESSING EQUIPMENT [REDACTED]

Equipment and utensils must be thoroughly preflushed or prescraped and, when necessary, presoaked to remove gross food particles. Clean and rinse equipment thoroughly. Then apply sanitizing solution containing 0.75 to 2 ounce(s) of this product per 4 gallons of water (or equivalent use dilution) (150-400 ppm active quaternary). No potable water rinse is allowed (Do not rinse).

At 1 oz. per 4 gallons this sanitizer fulfills the criteria of Appendix F of the Grade A Pasteurized Milk, Ordinance 1978 Recommendations of the U.S. Public Health Services in waters up to 500 ppm of hardness calculated as CaCO₃ when evaluated by the AOAC Germicidal and Detergent Sanitizer Method against Escherichia coli and Staphylococcus aureus.

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BEVERAGE DISPENSING EQUIPMENT SANITIZER DIRECTIONS

For sanitizing of bottling or pre-mix dispensing equipment, after cleaning thoroughly, rinse equipment with a potable water rinse. Fill equipment with a solution of 0.75 to 2 ounces of this product per 4 gallons of water (or equivalent use dilution) (150-400 ppm active). Allow solution to remain in equipment for at least 60 seconds, or until operations resume, at which time the sanitizing solution should be drained from the system. To insure the removal of flavors, it is suggested that during changeover between products the system should be cleaned, rinsed and flushed with the sanitizing solution for at least 1 minute. Drain thoroughly and allow to air dry before reuse. No potable water rinse is allowed (Do not rinse).

SANITARY FILLING EQUIPMENT SANITIZER DIRECTIONS

Recommended for use in sanitizing bottles or cans in the final rinse application. The product is to be proportioned into the final rinse water line of the container washer or rinser in the concentration of 150-400 ppm active quat. Prepare a solution of 0.75 to 2 ounce(s) of this product per 4 gallons of water (or equivalent use dilution) (150-400 ppm active) for the exterior application for the filler and closing machine. Allow surfaces to remain wet for at least 60 seconds. Drain thoroughly and allow to air dry before reuse. No potable water rinse is allowed (Do not rinse).

STORAGE TANK SANITIZER DIRECTIONS

Recommended for sanitizing beer fermentation and holding tanks, wine, citrus and food processing storage and holding tanks. Remove gross filth and soil by pre-flush or pre-scrape and when necessary presoak. Then wash surfaces with a compatible detergent and rinse with potable water prior to sanitizing. Prepare a solution of 0.75 to 2 ounce(s) of this product per 4 gallons of water (or equivalent use dilution) (150-400 ppm active) for mechanical or automated systems. Allow surfaces to remain wet for at least 60 seconds. Drain thoroughly before reuse. No potable water rinse is allowed (Do not rinse).

For mechanical operations or automated systems, the used sanitizing solution may not be used for sanitizing, but may 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 0.75 to 2 ounce(s) of this product per 4 gallons of warm water (or equivalent use dilution) (150-400 ppm active). The solution should be warmer than the eggs, but not to exceed 130°F. Wet eggs thoroughly and allow to drain. Eggs sanitized with this product shall be subjected to a potable water rinse only if they are to be broken immediately for use in the manufacture of egg products. Eggs should be reasonably dry before casing or breaking. The solution should not be re-used for sanitizing eggs.

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

MUSHROOM FARM INDUSTRY USE DIRECTIONS

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

Disinfection: Use 3 ounces of this product per 5 gallons of water (0.60 ounces per gallon of water) (or equivalent dilution). Wet all surfaces thoroughly. Treated surfaces should be allowed to remain wet for 10 minutes. Let air-dry. For heavily soiled areas, pre-clean first. Prepare a fresh solution for each use.

For Heavy Duty Cleaning: When greater cleaning is desired, use 6 ounces of this product per 5 gallons of water (1.2 ounces of this product per gallon of water) (or

equivalent dilution). Heavily soiled areas may require repeated cleaning before treatment.

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

FOR CONTINUOUS TREATMENT OF MEAT AND POULTRY OR FRUIT AND VEGETABLE CONVEYORS: Remove gross food particles and excess soil by a pre-flush or pre-scrape, wash with a good detergent or compatible cleaner, rinse equipment thoroughly with potable water, then rinse equipment with a sanitizing solution. To sanitize the belt apply this product at a 150-400 ppm quat level (0.75 to 2 ounce(s) per 4 gallons) (or equivalent use dilution) to conveyors with suitable feeding equipment. Controlled volumes of sanitizer are applied to return portion of conveyor through nozzles so located as to permit maximum drainage of sanitizer from equipment and to prevent puddles on top of belt. During interruptions in operation, coarse spray equipment, peelers, collators, slicers and saws with this product at a dilution of 150-400 ppm active quat. Conveyor equipment must be free of product when applying this coarse spray. Do not allow this solution to be sprayed directly on food.

FOR SANITIZING IN FISHERIES, MILK, WINE, CITRUS, POTATO & ICE CREAM PROCESSING PLANTS: For use as a sanitizer on conveyor belts and equipment to reduce or eliminate odors in the processing area. Also, for use on filling equipment to reduce bacteria associated with condensation on equipment and pipes. Follow directions for sanitizing food contact surfaces.

(Alternative language for bag in the box dispensing equipment.)

DIRECTIONS FOR BAG-IN BOX CONTAINERS

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

Trigger sprayers: Fill bottle from dispenser. Apply to surfaces according to directions above.

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

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**THREE OUNCE PACKET LABEL TO BE USED WITH MASTER
CONTAINER LABEL**

MIX EACH PACKET WITH 5 GALLONS OF WATER

MAQUAT[®] 710-M

E.P.A. Reg. No. 10324-117 E.P.A. Est. No. 10324-IL-1

NET CONTENTS: 3.0 FLUID OZ.

ACTIVE INGREDIENTS:

Octyl Decyl Dimethyl Ammonium Chloride.....	3.0%
Didecyl Dimethyl Ammonium Chloride.....	1.5%
Diocetyl Dimethyl Ammonium Chloride.....	1.5%
Alkyl (C ₁₄ , 50%; C ₁₂ , 40%; C ₁₆ , 10%) dimethyl benzyl ammonium chloride	4.0%

INERT INGREDIENTS:	90.0%
TOTAL	100.0%

KEEP OUT OF REACH OF CHILDREN

DANGER

**SEE OUTER CONTAINER FOR PRECAUTIONARY STATEMENTS AND
USE DIRECTIONS**

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

MASON CHEMICAL COMPANY

"THE QUATERNARY SPECIALISTS"

721 W. Algonquin Road
Arlington Heights, IL 60005

847-290-1621

Toll Free:

1-800-362-1855



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