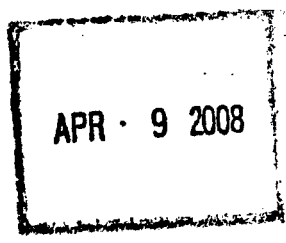


10324-144

4-9-2008

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



Subject: Maquat 256 MN-FCS
 EPA Registration No.: 10324-144
 Amendment Date: December 11, 2007
 EPA Receipt Date: December 11, 2007

Dear Ms. Tesch,

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

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

Conditions

Revise the label as follows:

- 1) Revise the Precautionary Statements to include the following expanded "Wash thoroughly..." statement as per the Label Review Manual. Revise to include: "Wash thoroughly with soap and water after handling and before eating, drinking, chewing gum, or using tobacco,"
- 2) Revise the Storage and Disposal statements by moving the "Packet Disposal" statement to the section for containers of 1 gallon or less.
- 3) Revise the statement on page three, right column which begins: "Institutions, schools and colleges..." to include: "Institutions, schools and colleges, commercial sites, churches, ..." as there are no sites in this listing that qualify as industrial sites.

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4) Revise the claim on page four, right column which begins: "Hospital beds, bed railings, bedpans..." to end as follows: "...oxygen hoods, dental chairs/countertops." by deleting "instruments/implements OR surfaces." Treatment of dental instruments is regulated by the FDA and thus such claims are not to be included on an EPA label.

5) Revise the statement on page four, right column beginning: "Large inflatable non-porous..." by deleting "fishing gear." This statement implies that exterior surfaces of inflatable rafts may be treated. This is not an appropriate use for this product as the Agency has concerns should this product come in contact with aquatic environments.

6) Revise the statement on page four, right column which begins: "Hair clippers, cutting implements..." by deleting: dryers, washers, and workstations. Your label does not include appropriate directions for treatment of these surfaces nor does your label clarify the specific surfaces to be treated. Also revise this section to indicate hard non-porous plastic rollers.

7) Delete the use site "Artificial Turf Surfaces" on page five and the directions on page twenty one. Your label does not indicate a specific claim in association with this use. Including this use on a pesticidal label without a specific claim leaves it open to broad interpretation. Such unqualified use sites/surfaces are not acceptable on pesticide labels.

8) Delete the marketing statement and listed treated articles on page five. You must submit data to support these claims. Delete:

"This product is effective against odor causing bacteria, bacteria which causes staining and discoloration, fungi (mold and mildew) and algae on the following:"

- *Air filters for furnaces, air-conditioners, air purification devices, automobiles, recirculating air handling systems*
- *Air filters/materials*
- *Buffer pads (abrasives and polishing)*
- *Cellulose sponges*
- *Fire hose fabric*
- *Humidifier belts*
- *Tents, tarpaulins, sails, ropes"*

9) Revise the statement on page five, left column which begins: "This product may be applied through immersion tanks..." by deleting the reference to immersion tanks as your label does not include directions for treatment by this method.

10) Delete the entire section on page five, right column through page six left column beginning "This product is a disinfectant and non-food contact sanitizer for Hospital Pharmacy Compounding..." The Agency does not have adequate information to determine if treatment of the listed surfaces would result in this product being in direct contact with a drug intended for human consumption.

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11) Revise the section on page six, left column which begins "Use this product to clean, sanitize, and disinfectant non-porous personal protective safety equipment ... hearing protectors and ear muffs" by clarifying what part of a headphone is disinfected by stating "*hard nonporous surfaces of headphones.*"

12) Revise the section on page six, right column which begins: "This product has been designed for veterinarians..." ending: "it will disinfect metal clippers as well as many other hard, non-porous surfaces." Delete the references in this section to: "and providing protection against rust". This type of claim requires supporting data since products with these active ingredients are known to be corrosive to metal surfaces.

13) Revise this same section by deleting "germ free." Revise the statement to read "*Regular use will help to maintain blades that operate with reduced friction and with smoother clipping action.*" It is false and misleading to state that this product will make a surface germ free. The claim implies that all germs will be killed which is not the case. The product has only proven efficacy against those public health organisms for which data has been provided.

14) Revise the section on page six, right column which begins: "Escherichia coli (E. coli) and ..." ending: "as a disinfectant on food contact surfaces." Revise the statement: "This product kills these bacteria and helps prevent the spread of food borne contamination on (treated) kitchen surfaces.... to read "This product kills these bacteria and helps prevent *cross contamination* on (treated) kitchen surfaces..." ,

15) Revise the third sentence in section on page seven beginning: "Regular, effective cleaning and sanitizing..." by stating "Application of effective sanitizing procedures reduces the number of those *microorganisms*... indirectly through food"

16) Delete the phrase "as recommended and required" from the Disinfection/Fungicidal/Virucidal section on page eight, right column as this phrase is not in agreement with PR Notice 2000-5 which requires mandatory language in the directions for use sections of the label. Make this same change to the To Sanitize (and Deodorize) section on page nine, left column.

17) Revise the Cleaning and Disinfection section on page eight to read as follows: "For heavily soiled areas, a precleaning step is required. For one step cleaning and disinfecting, use 1/2 ounce per 1 gallon of water. Apply use solution using a cloth mop or pressure sprayer as to thoroughly wet surface(s) to be disinfected/cleaned. Allow surfaces to remain wet for 10 minutes then air dry. Prepare a fresh solution at least daily or when solution becomes visibly dirty or diluted."

18) Delete the *Note* section on page nine as it is in direct conflict with the Surgical Instrument Presoak directions listed above.

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19) Under "Personal Protection" of HIV directions on page nine, revise the statement by deleting "or" and stating "and" such that the statement reads, "When handling items ...and eye coverings."

20) Revise page ten by adding the following statement at the end of the section "Directions for Fogging For Use in Dairies, Beverage and Food Processing Plants" to provide clarity to the end user.

"To treat hard, nonporous surfaces as an adjunct to acceptable manual cleaning and disinfecting as described above."

21) Any ADBAC containing product supporting fogging directions for animal housing facilities and food processing plants must be revised to comply with the mitigation measures addressed in the ADBAC RED. Therefore, revise the "Directions for Fogging for Use in Dairies, Beverage, and Food Processing Plants" and "Food Processing Plants Using Fogging Devices" on pages ten and eleven as well as "Sanitizing Hatchery Rooms using Fogging Devices" and "Sanitizing Incubators and Hatchers Using Fogging Devices" on pages seventeen and eighteen by adding the statement, "wear a dust mist respirator when mixing the use solution and pouring it into the fogging apparatus." Also, revise the second statement under "Note" to read :

"Under no circumstanceswithin two hours of the actual fogging and a minimum of 4 air exchanges (ACH) per hour in the facility."

22) Revise the "Food Contact Sanitizing Dilution Guide" on page twelve by first stating "Food Contact Sanitizing Dilution **Chart**."

23) Correct the U.S. Public Health Service Food Service Sanitization Recommendations on page twelve by changing the use rate to 0.5 to 0.6 ounces of this product to be in agreement with the listed ppm level of 170-200 ppm active quat.

24) Revise the "For use as a sanitizer on dishes, glassware, silverware, eating utensils, cooking utensils" section on page thirteen by deleting the phrase: "For heavily soiled areas". This statement does not provide clarity to this section as all food contact surfaces must be pre-scraped and pre-cleaned.

25) Revise the "Sanitizing of Food Processing Equipment (Ice Machines) and Other Hard Surfaces in Food Contact Locations" on page thirteen by deleting the statement at the end of the first section: "No potable water rinse is allowed." This statement is not in agreement with item #3 which indicates that a potable water rinse is to take place prior to the application of the sanitizer.

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26) Revise the Directions for Food Processing Equipment and Utensils on page fourteen, left column by deleting the phrase "Alternate statement." It is not appropriate for you to delete the prior statement which indicates a contact time of 60 seconds and replace it with this alternate statement.

27) Revise the parts per million under "Sanitizing Egg Shells Intended for Food Directions" on page fourteen to read 200 ppm. The Agency is considering the treatment of eggs as a raw agricultural commodity in which a tolerance must be established. If you would like to support a higher parts per million rate, you must submit a tolerance petition.

28) Delete the word "recommended" from the following sections on pages fifteen and sixteen to reflect the Mandatory Language of PR Notice 2000-5.

- Terrarium and Small Animal Cage and Cage Furniture Disinfection-3rd statement
- For Use For Treatment of Animal Housing Facilities-5th statement

29) Repeat the Note on page fifteen in the Reptile Tanks Cleaning section to also appear at the end of the "Terrarium and Small Animal Cage..." section modifying the statement to refer to small animals instead of reptiles.

30) Delete the reference to "ventilation equipment" under VEAL, CALVING, HOG, CATTLE AND HORSE OPERATIONS section on page sixteen. This implies that this product may be used in HVAC&R systems. This type of use requires a risk assessment and separate, detailed directions for use.

31) On page sixteen, you have proposed the additional use: "Bovine Cleaning Directions" for use on udders and flanks of 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.

32) Revise page seventeen by correcting the header "DISINFECTANT DIRECTIONS FOR CHICK VANS, EGG TRUCKS HATCHERY and FARM VEHICLES SERVICEMAN VEHICLES (VEHICLES)" to read "DISINFECTANT DIRECTIONS FOR CHICK VANS, EGG TRUCKS HATCHERY AND FARM VEHICLES" as the term serviceman vehicles is too broad and does not necessarily refer to vehicles found at these sites.

33) Revise the "Disinfection/Virucide for Barber/Salon Tools" directions on page eighteen by qualifying rollers as hard nonporous surfaces by stating "plastic" rollers.

34) Revise the "Disinfecting Grooming Clippers" directions on page eighteen by adding the statements "Rinse surfaces thoroughly. Then wipe dry with a clean soft cloth." Also, revise the last statement to read "Remove hair, dandruff, and scalp scales prior to disinfecting the blades" and move it to be the first statement in this set of directions.

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35) Revise the "Cleaning Hair Clippers and Electric Shears" and "Cleaning Barber/Salon Sheers and Other Implements" directions on page eighteen by placing the statement, "Turn off clipper/shear," immediately prior to the contact time statement. Also, add the statement, "Rinse surfaces thoroughly." It must appear after the contact time statement.

36) Revise the "Cleaning Barber/Salon Sheers and Other Implements" directions on page eighteen by adding the statement, "Rinse surfaces thoroughly" and deleting the statement, "No rinsing is necessary."

37) A number of corrections are required in the bathroom section on pages eighteen and nineteen.

Make the following revisions:

A. **To Clean and Disinfect:** Delete the statement: "Flush toilet and use toilet mop to push water from the bowl over the trap." Also add the statement: "A preliminary cleaning is required for the removal of heavy soil prior to disinfection."

B. **To Disinfect Toilet Bowls:** Delete the statement: "Remove water from the bowl."

C. **To Disinfectant Toilet Bowls:** Delete: "use toilet (bowl) mop to push water from the bowl over the trap." Revise to state: "To disinfect, squirt 1/2 ounces of this product under the rim and around sides. Scrub bowl with mop. Allow solution..."

D. **To Disinfect Toilet Bowls** (third section): Delete the second statement: "With swab applicator...water over the trap."

E. **Toilet Bowl (And Urinal) Disinfection/Cleaner Directions:** Revise the second statement to read: "Empty bowl or urinal and apply solution of 1/2 ounces of this product per 128 ounces of water to exposed surfaces including..."

F. **To Clean and Disinfect Urinals:** Revise the third statement to read: "Then squirt a solution of 1/2 ounces of this product per 128 ounces of water around the edges..."

G. **To Disinfect Urinal:** Revise statement #2 to read: "Apply solution of 1/2 ounce of this product per 128 ounces of water directly to the urinal..." Revise #3 to indicate: "Then pour additional solution on applicator."

38) Revise the Fungicidal/Deodorization/Mold & Mildew section on page twenty by correcting the "For Deodorizing Septic Storage Tanks" section. Delete the reference to disinfection in this section as these directions are for deodorization of septic storage tanks.

39) Delete the word "recommended" from the "Water/Smoke Damage Restoration" directions in the left column and "Smoke Damage Restoration" directions in the right column on page twenty to reflect PR Notice 2000-5. Revise this section to include the following statement: "Saturate affected materials with enough product to remain wet for at least 10 minutes. Use proper ventilation."

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40) As per the last stamped label for this product, revise the following section on page twenty one: "Special Instructions for Cleaning Carpet Against Odor Causing Bacteria". Revise such that the use categories are in agreement with the sites you have listed: "...be used in industrial, institutional, commercial and residential areas such as..."

41) Revise the section heading "Carpet Deodorizer/Sanitizer Against Odor Causing Bacteria ...Hospital Use on page twenty one by deleting the term, "Sanitizer." Also, revise the first statement in this section by deleting the term, sanitizer. The term, sanitizer, is an established public health claim that cannot be associated with a nonpublic health organisms. The use of the term in conjunction with a nonpublic health organisms is construed as false and misleading statement.

42) Revise the "Disinfection of Hard, Non-Porous Surfaces in Whirlpool (Foot Spa) Units" heading on page twenty one by deleting "foot spa."

43) Delete the "Sanitization of Exterior Household Surfaces" directions on page twenty two. This use is considered a new outdoor use and a risk assessment needs to be conducted not only to consider occupational/post application risks but also the environmental exposure risks. In addition, you have not indicated the surfaces which you expect to be treated using these methods. This information will assist the Agency in determining if your directions for use are appropriate

44) Revise second to last statement in the Disinfect/Deodorize" directions on page twenty-two by stating "The pre-clean step must be done according to the "Kitchen/Bathroom/Household Cleaning directions."

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.

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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 (7510P)

Enclosure: Stamped Label
7510P:T.Lantz:4/8/08:10324-144a

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MASON CHEMICAL COMPANY
 "The Quaternary Specialists"

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

E.P.A. Reg. No. 10324-144
 E.P.A. Est. No. 10324-IL-1

MAQUAT[®] 256 MN-FCS

Net Contents:

Batch No:

**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 absorbed through skin, swallowed or inhaled. Avoid breathing spray mist. Do not get in 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 use or store near heat or open flame.
 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. Store in a dry place no lower in temperature than 50°F or higher than 120°F. Do not reuse empty container. Keep this product under locked storage sufficient to make it inaccessible to children or persons unfamiliar with its proper use.

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

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

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

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

STORAGE AND DISPOSAL

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

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

Disinfectant, Cleaner, Mildewstat, Sanitizer, Virucide*, Deodorizer for Hospitals, Nursing Home, Whirlpool, Home, Hotels & Motels, Waterbed Conditioner, Institutional, Industrial, School, Dairy, Equine, Poultry/Turkey Farm, Veterinary, Restaurant, Food Handling and Process Areas, Federally Inspected Meat and Poultry Plants, Bar and Institutional Kitchen Use, and for Harvesting & Handling Equipment. Effective as a disinfectant in hard water up to 400 ppm hardness (calculated as CaCO₃) in the presence of 5% serum contamination.

Small Fly Ovicidal Treatment.

Formulated for effective Poultry Sanitation.

Formulated for effective Swine Premise Sanitation.

Formulated for effective Mushroom Farm Sanitation.

ACTIVE INGREDIENTS:

Octyl Decyl Dimethyl Ammonium Chloride 6.510%
 Didecyl Dimethyl Ammonium Chloride 3.255%
 Dioctyl Dimethyl Ammonium Chloride 3.255%
 Alkyl (C₁₄, 50%; C₁₂, 40%; C₁₆, 10%)
 dimethyl benzyl ammonium chloride 8.680%

INERT INGREDIENTS: 78.300%
TOTAL 100.000%

ACCEPTED
 with COMMENTS
 in EPA Letter Dated:

APR - 9 2008

10324-144

**KEEP OUT OF REACH OF CHILDREN
 DANGER PELIGRO**

See left (back) (side) (right) panel (of label) (below) for additional precautionary statements and first aid statements.

First Aid

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

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

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

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

Transportation Information

DOT Hazard Class: 8 Corrosive

DOT Proper Shipping Name: Disinfectant Liquid Corrosive (Quaternary Ammonium Compound), 8, UN1903, PGI1

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ORGANISM LIST

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

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

Acinetobacter anitratus (ATCC 49137)
Acinetobacter baumannii (ATCC 19606)
Acinetobacter calcoaceticus (ATCC 51432)
Burkholderia cepacia (ATCC 25416)
Campylobacter jejuni (ATCC 29428)
Corynebacterium ammoniagenes (ATCC 6871)
Enterobacter aerogenes (ATCC 13048)
Enterobacter cloacae (ATCC 13047)
Enterococcus faecalis (ATCC 19433)
Enterococcus faecalis Multiple Drug Resistant
Enterococcus faecalis (Gentamycin Resistant)
Enterococcus faecalis (Streptomycin Sensitive)
Enterococcus faecalis (Vancomycin Resistant) (VRE)
Enterococcus faecalis (Ciprofloxacin Sensitive)
Enterococcus faecalis (Penicillin G Sensitive)
Enterococcus faecalis (Tetracycline Sensitive)
Enterococcus faecium (Vancomycin Resistant) (VRE)
Escherichia coli (ATCC 8739)
Escherichia coli Antibiotic Resistant (GBL-NC 128)
Escherichia coli (Ampicillin Resistant)

Escherichia coli (Cephalothin Resistant)
Escherichia coli (Ciprofloxacin Resistant)
Escherichia coli (Gentamicin Resistant)
Escherichia coli (Mezlocillin Resistant)
Escherichia coli (Ticarcillin Resistant)
Escherichia coli (Tobramycin Resistant)
Escherichia coli (Trimeth-Sulfa Resistant)
Escherichia coli (Oxacillin Resistant)
Escherichia coli (Cefotaxime Sensitive)
Escherichia coli (Cefotetan Sensitive)
Escherichia coli (Ceftizoxime Sensitive)
Escherichia coli 0157:H7 (ATCC 35150)
Klebsiella pneumoniae (ATCC 13883)
Klebsiella pneumoniae Antibiotic Resistant (ATCC GBL-NC 131)
Klebsiella pneumoniae (Ampicillin Resistant)
Klebsiella pneumoniae (Cefotaxime-Intermediate Resistant)
Klebsiella pneumoniae (Ceftizoxime-Intermediate Resistant)
Klebsiella pneumoniae (Cephalothin Resistant)
Klebsiella pneumoniae (Ciprofloxacin Resistant)
Klebsiella pneumoniae (Gentamicin Resistant)
Klebsiella pneumoniae (Mezlocillin Resistant)
Klebsiella pneumoniae (Ticarcillin Resistant)
Klebsiella pneumoniae (Tobramycin Resistant)
Klebsiella pneumoniae (Oxacillin Resistant)
Klebsiella pneumoniae (Cefotetan Sensitive)
Klebsiella pneumoniae (Trimeth-sulfa Sensitive)
Listeria monocytogenes (ATCC 984)
Proteus vulgaris (ATCC 33420)
Pseudomonas aeruginosa (ATCC 15442)
Salmonella enterica (ATCC 10708)
Salmonella schottmuelleri (ATCC 8759)
Salmonella typhi (ATCC 6539)
Salmonella typhimurium (ATCC 14028)
Serratia marcescens (ATCC GBL-NC 78)
Shigella dysenteriae (ATCC 9361)
Shigella flexneri (ATCC 12022)
Shigella sonnei (ATCC 929)
Staphylococcus aureus (ATCC 6538)
Staphylococcus aureus Multiple Drug Resistant (ATCC GBL-NC 56)
Staphylococcus aureus (Ampicillin Resistant)
Staphylococcus aureus (Cefotaxime Resistant)
Staphylococcus aureus (Cephalothin Resistant)
Staphylococcus aureus (Ciprofloxacin Sensitive)
Staphylococcus aureus (Clindamycin Resistant)
Staphylococcus aureus (Erythromycin Resistant)
Staphylococcus aureus (Methicillin Resistant) (MRSA) (ATCC 33591)
Staphylococcus aureus (Oxacillin Resistant)
Staphylococcus aureus (Penicillin G Resistant)
Staphylococcus aureus (Tetracycline-Intermediate Resistant)
Staphylococcus aureus (Trimeth/Sulfa Sensitive)
Staphylococcus aureus (Vancomycin Sensitive)
Staphylococcus epidermidis (ATCC 14990)
Streptococcus pyogenes (ATCC 19615)

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

Chlamydia psittaci (VR 125)
Hantavirus
Hepatitis B Virus (HBV)
Hepatitis C Virus (HCV)
Herpes Simplex virus Type 1 (VR-260)
Herpes Simplex virus Type 2 (VR-734)
Human Coronavirus (VR-740)
HIV-1 (AIDS virus)
Influenza A/PR Virus (VR-95)
Influenza A/Brazil (VR-95)
Vaccinia Virus

Animal Virucidal Performance: This product was evaluated and found to be effective in the presence of 5% blood serum against the following viruses on hard, non-porous surfaces:

Canine Distemper Virus
Canine Coronavirus (ATCC VR-809)
Equine Herpes Virus Type 1 (ATCC VR-2229)
Equine Influenza A (H3N8) virus
Infectious Bovine Rhinotracheitis (IBR) (ATCC VR-188)
Infectious Laryngotracheitis virus
Newcastle disease virus
Porcine Respiratory & Reproductive Virus (PRRSV)
Porcine Rotavirus (ATCC VR-893)
Pseudorabies Virus (ATCC VR-135)
Transmissible Gastroenteritis (TGE)

Fungicidal Performance: This product is effective on inanimate surfaces against the following:

Aspergillus niger

Non-Food Contact Sanitizing Performance: This product is an effective one-step sanitizer on hard, non-porous environmental surfaces against:

Staphylococcus aureus
Klebsiella pneumoniae

Food Contact Sanitizing Performance: This product eliminates 99.999% of the following bacteria in 300 ppm hard water (calculated as CaCO₃) according to the AOAC Germicidal and Detergent Sanitizing Action of Disinfectants test.

Campylobacter jejuni (ATCC 29428)
Escherichia coli (ATCC 11229)
Listeria monocytogenes (ATCC 984)
Salmonella choleraesuis (ATCC 10708)
Shigella dysenteriae (ATCC 9361)
Staphylococcus aureus (ATCC 6538)
Yersinia enterocolitica (ATCC 23715)

MARKETING CLAIMS

Maquat® 256 MN-FCS for use in:

- Hospitals, nursing homes, hospices, medical and dental offices and clinics, physician offices, operating rooms/theaters, isolation wards, quarantine areas, radiology rooms, and medical research facilities.
- Patient care rooms & facilities, recovery rooms, anesthesia, Emergency Rooms, X-ray cat labs, newborn nurseries, neonatal units, orthopedics, whirlpool surfaces, respiratory therapy, surgi-centers, out-patient surgical centers, labs, blood collection rooms, central supply, housekeeping & janitorial rooms, exam rooms, ophthalmic/optometric facilities.
- EMS & fire facilities, emergency vehicles, ambulance(s), ambulance equipment/surfaces, carts, gurneys, stretchers, police cars, fire trucks.
- Day care centers, nurseries, sick rooms, kindergartens, and preschools.
- Acute care institutions, alternate care institutions, home healthcare institutions.
- Life care retirement communities, elder care facilities.
- Restaurants, restaurants and bars, bars, taverns, cafeterias, institutional kitchens, fast food operations and food storage areas.
- Supermarkets, convenience stores, retail and wholesale establishments, department stores, shopping malls, gift shops, video stores, bookstores, dressing rooms and laundries, photocopy centers, bicycle shops, auto repair centers.
- Computer manufacturing sites, toy factories.
- Food establishments, coffee shops, donut shops, bagel stores, pizza stores, liquor stores.
- Crime scenes, funeral homes, mortuaries, burial vaults, mausoleums, autopsy rooms, cadaver processing areas.
- Police stations, courthouses, correctional facilities, jails, prisons, correctional institutions, municipal government buildings, penitentiaries, bus stations, train stations.
- Institutional facilities, laboratories, factories, business and office buildings, restrooms, 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), condos, apartments, vacation cottages, summer homes.
- Institutions, schools and colleges, ~~commercial and industrial institutions~~, churches, classrooms, community colleges, universities, athletic facilities and locker rooms, exercise rooms, exercise facilities, exercise equipment, gyms, gymnasiums, fieldhouses.
- Cosmetic manufacturing facilities, medical device manufacturing facilities, biotechnology firms, pharmaceutical manufacturing facilities, warehouses.
- Health clubs, spas, tanning spas, tanning beds, footbath surfaces, massage/facial salons, hair/nail/pedicure salons, barber/beauty shops, salons, tattoo parlors.

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- Museums, art galleries, post offices, performance/theater centers, banks, libraries, movie houses, bowling alleys.
- Recycling centers.
- Humidifier water tanks.
- 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, canneries, caterers, bakeries.
- Processing facilities for Fish, Milk, Citrus, Wine, Fruit, Vegetable, Ice Cream, Potatoes and beverage plants.
- Tobacco plants premise and equipment.
- Household and automotive garages, boats, ships, barges, watercraft, campers, RV's, trailers, mobile homes, cars, automobiles, trucks, delivery trucks, boxcars, tankers, tank trucks, buses, trains, taxis and airplanes, helicopters, automobile interiors.
- Veterinary clinics, animal life science laboratories, animal laboratories, animal research centers, animal quarantine areas, animal holding areas, animal breeding facilities, kennels, dog/cat animal kennels, breeding and grooming establishments, pet animal quarters, zoos, pet shops, tack shops, operating rooms, washing areas, waiting rooms, examination rooms and other animal care facilities.
- Farmhouses, barns, sheds, tool sheds, cattle barns, swine barns, sheep barns, horse barns, brooder houses.
- Cruise lines, cruise ships, airline terminals, airports, shipping terminals, public transportation.
- Commercial florist and flower shops.
- Basements, cellars, bedrooms, attics, living rooms and porches.

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

- Food preparation and storage areas.
- Dishes, glassware, silverware, cooking utensils, eating utensils, plastic and other non-porous cutting boards, plastic and other non-porous chopping blocks, coolers, ice chests, refrigerator bins used for meat, vegetables, fruit and eggs, Tupperware®.
- Kitchen equipment such as food processors, blenders, cutlery, trash compactors and other utensils.
- Countertops (counters), stovetops (stoves), sinks (bathroom, kitchen), tub surfaces, Slurpee® machines, refrigerators, ice machines, microwave ovens, countertop laminates, appliances, shelves, racks and carts.
- Interior hard, non-porous surfaces of water softeners, reverse osmosis units, ice machines, water coolers, water holding tanks and pressure tanks.
- Beer fermentation and holding tanks, bottling or pre-mix dispensing equipment.
- Wine processing equipment and holding tanks.
- Citrus processing equipment and holding tanks.

- Dishes, silverware, glasses, cooking utensils, eating utensils and other similar size food processing equipment can be sanitized by immersion. NO POTABLE WATER RINSE ALLOWED (DO NOT RINSE).
- Hospital beds, traction devices, MRI, CAT, examining tables, scales, paddles, wheelchairs, baby cribs, bed railings, bedpans, cervical collars, CPR training mannequins, curing lights, light lens covers, operating room lights, operating tables, dental chairs/countertops/ ~~_____~~, ~~_____~~, gurneys, neck braces, optical instruments/implements, oxygen hoods, spine backboards, stretchers, slit lamps, unit stools.
- Ultrasonic baths, whirlpools, whirlpool bathtubs.
- Highchairs, baby cribs, diaper changing stations, infant bassinets/cribs/warmers/incubators/care equipment, folding tables, laundry pails.
- Shower stalls, shower doors and curtains, bathtubs and glazed tiles, chrome plated intakes, toilets, toilet seats, toilet bowls, toilet bowl surfaces, urinals, empty diaper pails, portable and chemical toilets and latrine buckets, glazed porcelain, glazed and restroom fixtures, bathroom fixtures.
- Glass, laminated surfaces, metal, stainless steel, glazed porcelain, glazed ceramic, sealed granite, sealed marble, plastic (such as polystyrene, polyvinylchloride, polycarbonate or polypropylene), sealed limestone, sealed slate, sealed stone, sealed terra cotta, sealed terrazzo, chrome and vinyl, Plexiglass®, vanity tops.
- Tables, chairs, desks, folding tables, bed frames, lifts, washable walls, cabinets, doorknobs and garbage cans, trash barrels, trash cans, trash containers, cuspidors and spittoons.
- Enameled surfaces, painted woodwork (finished), Formica®, vinyl and plastic upholstery, washable wallpaper.
- Foundations, steps, plumbing fixtures, finished baseboards and windowsills.
- Exhaust fans, refrigerated storage and display equipment, coils and drain pans of air conditioning and refrigeration equipment and heat pumps.
- Large inflatable, non-porous plastic and rubber structures: animals, promotional items, moonwalks, slides, obstacle course play, exercise equipment ~~and fishing~~.
- Hard, non-porous surfaces of picnic tables and outdoor furniture or Non-wood picnic tables and outdoor (patio) furniture except cushions and wood frames. (N... Only one statement will be used on label.)
- Telephones and telephone booths.
- External lenses vision correction including eyeglasses, (not for use on contact lenses), protective eyewear, goggles, light lens covers, optical instruments/implements.
- Hair clippers, cutting implements, ~~clippers~~, rollers, washable nail files, ~~_____~~ and ~~_____~~.
- Hard hats, headphones.
- Drinking fountains.
- Kennels, kennel runs, cages, kennel/cages floors, conductive flooring, x-ray tables.
- Hatchers, setters, trays, racks, egg flats, walls, floors, ceilings, chick boxes, egg cases, vans and trash containers.

- Wrestling and gymnastic mats, athletic training tables, physical therapy tables.
- Crypton barrier fabric.
- ~~Artificial turf surfaces.~~

This product is effective against odor causing bacteria, bacteria which causes staining and discoloration, fungi (mold and mildew), and algae on the following:

- ~~Air filters for furnaces, air-conditioners, air purification devices, automobiles, recirculating air handling systems~~
- Air filters materials
- Buffer pads (abrasive and polishing)
- Cellulose sponges
- ~~Fire hose fabric~~
- Humidifier belts
- Tents, tarpaulins, sails, ropes

This product contains no phosphorous.

This product is a phosphate-free, pH neutral 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 delivers non-acid disinfection performance in an economical concentrate.

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

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

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

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

This product is an effective one-step sanitizer-cleaner for use on non-food contact surfaces.

This product is a no-rinse neutral pH disinfectant cleaner that disinfects, cleans and deodorizes in one labor saving step.

This product is for use as a disinfectant on hard, non-porous surfaces (at 850 ppm active). A potable water rinse is required after application as a disinfectant on food contact surfaces.

This product is for use as a sanitizer on hard, non-porous, non-food contact surfaces (170 ppm active). A potable water rinse is required.

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

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

This product is formulated to a neutral pH, yet provides effective cleaning strength that will not dull high gloss floor finishes with repeated use.

Floor cleaner.

One-step cleaner.

Cleans and shines.

Antibacterial.

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.

Effective sanitizer in the presence of soils. (This product is an effective sanitizer in the presence of soils.)

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

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

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

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

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

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.

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

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).

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

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: Clear at 120 F temperature will avoid overheating and distortion of the ambulance equipment and surfaces that would necessitate replacement.)

Hospital Use Disinfectant. Institutional Disinfectant (Sanitizer).

This product meets AOAC Use - Dilution Test Standards for hospital disinfectants at 400 ppm water hardness.

This product has passed the Virucidal Efficacy of a Disinfectant for Use on Inanimate Environmental Surfaces Utilizing (Duck) Hepatitis B virus and 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 a disinfectant and non-food contact sanitizer for Hospital Pharmacy Compounding, Cleanrooms and Laboratory areas to disinfect washable, hard, non-porous surfaces such as: Laminar-airflow equipment and Biosafety Cabinet work surfaces and exterior surfaces including countertops, sinks, plumbing fixture surfaces,~~

Incubators, Refrigerators and Centrifuge surfaces of metal, stainless steel, glass, plastic (such as polystyrene or polypropylene), Formica®, and vinyl.

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

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

This product inhibits bacterial growth on moist surfaces and deodorizes by killing microorganisms that cause offensive odors. (This statement is not applicable in California)

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

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.

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.

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.

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

Controls the growth of odor-causing and slime-forming bacteria used in waterbed uses. Controls odors caused by bacteria. Prevents bubbles, preserves plasticizers, conditions vinyl interior, sequesters minerals.

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

This product will not leave a grit or soap scum.

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

This product is for non-scratch cleaning of showers and tubs, shower doors and curtains, fixtures and toilet bowls.

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

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

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

This product has been designed for veterinarians, animal groomers, hair stylists, barbers and beauticians, for use in disinfecting and maintaining clippers. It acts as a virucide and bactericide while also cleaning ~~and providing protection~~. Regular use will help to maintain ~~the~~ blades that operate with reduced friction and with smoother clipping action. Will help to prolong equipment life. This product is designed for use in pet salons, animal hospitals, barber and beauty shops. When used as directed it will disinfect metal clipper blades as well as many other hard, non-porous surfaces.

This product cleans rodent soiled areas.

This product is for use in Poultry Premise Sanitation (Hatcheries)

Egg Receiving Area	Tray Dumping Area	Chick Processing Area
Egg Holding Area	Chick Holding Area	Chick Loading Area
Setter Room	Hatchery Room	Poultry Buildings

This product is for use in Swine Premise Sanitation:

Farrowing Barns and Areas	Dressing Plants	Blocks
Waterers and Feeders	Loading Equipment	Creep Area
Hauling Equipment	Nursery	Chutes

At ½ ounce per gallon (or equivalent use dilution) in the presence of 400 ppm hard water (CaCO₃) and 5% organic load, this product was proven to be effective against Hantavirus with a contact time of 10 minutes.

Cleans everyday kitchen messes.

Cleans kitchen surfaces and food preparation areas.

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

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

Disinfects (and Sanitizes) kitchen surfaces (bathroom surfaces and floors). Sanitizes kitchen surfaces (bathroom surfaces and floors). Kills germs. Kills household bacteria. A potable water rinse is required after application as a disinfectant on food contact surfaces.

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

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

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

Use this product to clean, sanitize and disinfect non-porous personal protective safety equipment, protective headgear, athletic helmets, wrestling/boxing headgear, athletic shoe soles, hard hats, headphones, half mask respirators, full face breathing apparatus, gas masks, goggles, spectacles, face shields, hearing protectors and ear muffs. Rinse all equipment that comes in prolonged contact with skin before reuse with

clean warm water (about 120°F), and allow to air dry. (Precaution: Cleaning at 120°F temperature will avoid overheating and distortion of the personal safety equipment that would necessitate replacement.)

This product is an effective antimicrobial cleaner designed for use by wholesale and retail florists, shippers and green houses.

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.

This product may be relied on to deodorize coolers, buckets, garbage pails and other areas where obnoxious odors may develop.

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.

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:

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.

This product is effective against Citrus Canker through the treatment of the handling, harvesting, storage and transportation equipment. (Not for use in California.)

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 is for use as a sanitizer on dishes, glassware and utensils (at 170 ppm active) and as a disinfectant on hard, non-porous surfaces (at 850 ppm active). A potable water rinse is not allowed after use as a sanitizer on food contact surfaces.

(OR)

This product is for use as a sanitizer in public eating places, dairy processing equipment and food processing equipment and utensils (at 170 ppm active) and as a disinfectant on hard, non-porous surfaces (at 850 ppm active). A potable water rinse is not allowed (Do not rinse) when used as a sanitizer on food contact surfaces.

This product is for use as a sanitizer on food processing equipment and utensils (at 170-400 ppm active) and as a disinfectant on hard, non-porous surfaces (at 850 ppm active). A potable water rinse is not allowed (Do not rinse) when used as a sanitizer on food contact surfaces.

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

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

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

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

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

This product is for use as a Food Grade Egg Shell sanitizer, with best results achieved in water temperatures ranging from 78 - 100 F.

This product has been cleared by the EPA in 40 CFR Section 180.940 (c) for use on food processing equipment and utensils at 400 ppm hard water.

Regular, effective cleaning and sanitizing of equipment, utensils and work or dining surfaces minimizes the probability of contaminating food during preparation, storage or service which could harbor food poisoning microorganisms. 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 organisms that may be present on equipment and utensils after cleaning, and reduces the potential for their transfer, either directly through tableware such as glasses, cups and flatware or indirectly through food.

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

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

DIRECTIONS FOR USE

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

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

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

DISINFECTION/FUNGICIDAL/VIRUCIDAL DIRECTIONS

Hospital/Disinfection/Virucidal/Fungicidal Dilution Chart

Ounces of Product	Amount of Water
1/8 ounce	1 quart
1/4 ounce	1/2 gallon
1/2 ounce	1 gallon
1 1/4 ounces	2 1/2 gallons
2 1/2 ounces	5 gallons
5 ounces	10 gallons

Dilution Guide:

For Hospital or Medical Environment claims	1/2 oz/1 gal. water
For General or Broad Spectrum claims	1/2 oz/1 gal. water
For Virucidal claims	1/2 oz/1 gal. water
For Animal Virucidal claims	1/2 oz/1 gal. water
For Non-Food Contact Sanitizing claims	1/2 oz/1 gal. water
For Food Contact Sanitizing claims at 170 ppm	1/2 oz/5 gal. water
For Food Contact Sanitizing claims at 200 ppm	0.6 oz/5 gal. water
For Food Contact Sanitizing claims at 400 ppm	1.2 oz./5 gal. water

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Disinfection in Institutions (Hospitals, Dental Offices, Nursing Homes, and Other Health Care Institutions) and Non-Medical Facilities (Households, Schools, Restaurants, Food Services, Beverage and Food Processing Plants and Other Non-Medical Facilities): At ½ ounce per gallon of water use level, (850 ppm active quat) (or equivalent use dilution), this product was evaluated with a 10-minute contact time and found to be bactericidal according to the AOAC Use Dilution Test method on hard inanimate surfaces modified in the presence of 5% organic serum against:

<i>Acinetobacter anitratus</i> (ATCC 49137)	<i>Klebsiella pneumoniae</i> (Cephalothin Resistant)
<i>Acinetobacter baumannii</i> (ATCC 19606)	<i>Klebsiella pneumoniae</i> (Ciprofloxacin Resistant)
<i>Acinetobacter calcoaceticus</i> (ATCC 51432)	<i>Klebsiella pneumoniae</i> (Gentamicin Resistant)
<i>Burkholderia cepacia</i> (ATCC 25416)	<i>Klebsiella pneumoniae</i> (Mezlocillin Resistant)
<i>Campylobacter jejuni</i> (ATCC 29428)	<i>Klebsiella pneumoniae</i> (Ticarcillin Resistant)
<i>Corynebacterium ammoniagenes</i> (ATCC 6871)	<i>Klebsiella pneumoniae</i> (Tobramycin Resistant)
<i>Enterobacter aerogenes</i> (ATCC 13048)	<i>Klebsiella pneumoniae</i> (Oxacillin Resistant)
<i>Enterobacter cloacae</i> (ATCC 13047)	<i>Klebsiella pneumoniae</i> (Cefotetan Sensitive)
<i>Enterococcus faecalis</i> (ATCC 19433)	<i>Klebsiella pneumoniae</i> (Trimeth-sulfa Sensitive)
<i>Enterococcus faecalis</i> Multiple Drug Resistant	<i>Listeria monocytogenes</i> (ATCC 984)
<i>Enterococcus faecalis</i> (Gentamycin Resistant)	<i>Proteus vulgaris</i> (ATCC 33420)
<i>Enterococcus faecalis</i> (Streptomycin Sensitive)	<i>Pseudomonas aeruginosa</i>
<i>Enterococcus faecalis</i> (Vancomycin Resistant) (VRE)	<i>Salmonella enterica</i> (ATCC 10708)
<i>Enterococcus faecalis</i> (Ciprofloxacin Sensitive)	<i>Salmonella schottmuelleri</i> (ATCC 8759)
<i>Enterococcus faecalis</i> (Penicillin G Sensitive)	<i>Salmonella typhi</i> (ATCC 6539)
<i>Enterococcus faecalis</i> (Tetracycline Sensitive)	<i>Salmonella typhimurium</i> (ATCC 14028)
<i>Enterococcus faecium</i> (Vancomycin Resistant) (VRE)	<i>Serratia marcescens</i> (ATCC GBL NC 78)
<i>Escherichia coli</i> (ATCC 8739)	<i>Shigella dysenteriae</i> (ATCC 9361)
<i>Escherichia coli</i> Antibiotic Resistant (GBL-NC 128)	<i>Shigella flexneri</i> (ATCC 12022)
<i>Escherichia coli</i> (Ampicillin Resistant)	<i>Shigella sonnei</i> (ATCC 929)
<i>Escherichia coli</i> (Cephalothin Resistant)	<i>Staphylococcus aureus</i>
<i>Escherichia coli</i> (Ciprofloxacin Resistant)	<i>Staphylococcus aureus</i> Multiple Drug Resistant (ATCC GBL-NC 56)
<i>Escherichia coli</i> (Gentamicin Resistant)	<i>Staphylococcus aureus</i> (Ampicillin Resistant)
<i>Escherichia coli</i> (Mezlocillin Resistant)	<i>Staphylococcus aureus</i> (Cefotaxime Resistant)
<i>Escherichia coli</i> (Ticarcillin Resistant)	<i>Staphylococcus aureus</i> (Cephalothin Resistant)
<i>Escherichia coli</i> (Tobramycin Resistant)	<i>Staphylococcus aureus</i> (Ciprofloxacin Sensitive)
<i>Escherichia coli</i> (Trimeth-Sulfa Resistant)	<i>Staphylococcus aureus</i> (Clindamycin Resistant)
<i>Escherichia coli</i> (Oxacillin Resistant)	<i>Staphylococcus aureus</i> (Erythromycin Resistant)
<i>Escherichia coli</i> (Cefotaxime Sensitive)	<i>Staphylococcus aureus</i> (Methicillin Resistant) (MRSA) (ATCC 33591)
<i>Escherichia coli</i> (Cefotetan Sensitive)	<i>Staphylococcus aureus</i> (Oxacillin Resistant)
<i>Escherichia coli</i> (Ceftizoxime Sensitive)	<i>Staphylococcus aureus</i> (Penicillin G Resistant)
<i>Escherichia coli</i> 0157:H7 (ATCC 35150)	<i>Staphylococcus aureus</i> (Tetracycline-Intermediate Resistant)
<i>Klebsiella pneumoniae</i> (ATCC 13883)	<i>Staphylococcus aureus</i> (Trimeth/Sulfa Sensitive)
<i>Klebsiella pneumoniae</i> Antibiotic Resistant (ATCC GBL-NC 131)	<i>Staphylococcus aureus</i> (Vancomycin Sensitive)
<i>Klebsiella pneumoniae</i> (Ampicillin Resistant)	<i>Staphylococcus epidermidis</i> (ATCC 14990)
<i>Klebsiella pneumoniae</i> (Cefotaxime-Intermediate Resistant)	<i>Streptococcus pyogenes</i> (ATCC 19615)

Klebsiella pneumoniae (Ceftizoxime-Intermediate Resistant)

Virucidal Performance: At ½ ounce per gallon of water use level (850 ppm active quat) (or equivalent use dilution), this product was evaluated with a 10-minute contact time and found to be effective in the presence of 5% blood serum against the following viruses on hard, non-porous surfaces:

<i>Chlamydia psittaci</i> (VR 125)	Human Coronavirus (VR-740)
Hantavirus	HIV-1 (AIDS virus)
Hepatitis B Virus (HBV)	Influenza A/PR Virus (VR-95)
Hepatitis C Virus (HCV)	Influenza A/Brazil
Herpes Simplex virus Type 1 (VR-260)	Vaccinia Virus
Herpes Simplex virus Type 2 (VR-734)	

Non-Food Contact Sanitizing Performance: At ½ ounce per gallon use-level, this product is an effective one-step sanitizer against the following on hard non-porous environmental surfaces:

<i>Klebsiella pneumoniae</i>	<i>Staphylococcus aureus</i>
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Fungicidal Performance: When used as directed at a 1:256 dilution (½ fluid ounce per gallon of water) (or equivalent use dilution) and a 10-minute contact time, this product is highly effective against the following:

Aspergillus niger (ATCC 6275)

PREPARATION OF DISINFECTION/FUNGICIDAL/VIRUCIDAL USE SOLUTION: For water hardness up to 400 ppm add ½ ounce per gallon (4 milliliters per liter) of water (1:256) (850 ppm active quat) (or equivalent use dilution) to disinfect hard non-porous surfaces OR Mix (a) 2-ounce packet with 4 gallons of water. Treated surfaces must remain wet for 10 minutes.

Apply use solution to hard, inanimate, non-porous surfaces thoroughly wetting surfaces ~~with a cloth, mop, sponge or sprayer~~, with a cloth, mop, sponge or sprayer. For heavily soiled areas, a preliminary cleaning is required. For sprayer applications, use a coarse spray device. Spray 6-8 inches from surface. Rub with brush, sponge or cloth. Do not breathe spray.

Before using this product, food products and packaging materials must be removed from the room or carefully protected. After use, all surfaces in the area must be thoroughly rinsed with potable water.

(OR)

Add ½ ounce per gallon (4 milliliters per liter) (850 ppm active quat) (or equivalent use dilution) of water to disinfect hard, non-porous surfaces. Treated surfaces must remain wet for 10 minutes. Prepare a fresh solution at least daily or when use dilution becomes diluted or soiled.

CLEANING AND DISINFECTION: For heavily soiled areas, a pre-cleaning step is required. For all general cleaning and disinfection, use ½ fluid ounce of this product per gallon of water (1:256 dilution) (or equivalent use dilution). Apply this product using a cloth, mop or pressure sprayer so as to thoroughly wet surface to be cleaned (disinfected). For sprayer applications, use a coarse spray device. Allow surfaces to remain wet for 10 minutes and then let air dry. Prepare a fresh solution at least daily or when solution becomes visibly dirty or diluted.

(OR)

For Use as a One-Step Cleaner/Disinfectant:

1. Pre-clean heavily soiled areas.
2. Apply use solution (½ ounce per gallon) (850 ppm active quat) (or equivalent use dilution) to hard, non-porous environmental surfaces.

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3. To disinfect, all surfaces must remain wet for ten (10) minutes.
4. Wipe surfaces or let air dry.

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

Preparation of Non-Food Contact Sanitizer Use Solution: Add ½ ounce per gallon (4 milliliters per liter) of water to sanitize hard, non-porous environmental surfaces. Treated surfaces must remain wet for 5 minutes. Allow surfaces to air dry. This product is not for use to disinfect, sanitize, or clean eating utensils, glassware and dishes.

Staphylococcus aureus

Klebsiella pneumoniae

To Sanitize (and Deodorize): Apply use solution to hard, inanimate, non-porous surfaces, thoroughly wetting surfaces with a cloth, mop, sponge or sprayer. For heavily soiled areas, a preliminary cleaning is required. For sprayer applications, use a coarse spray device. Spray 6-8 inches from surface. Rub with brush, sponge or cloth. Do not breathe spray. Let stand for 5 minutes. Then wipe. Allow surfaces to air dry.

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

HOSPITAL/HEALTH CARE/INSTITUTIONAL

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

Or

This product is not for use on Medical device surfaces.

MAQUAT® 256 MN-FCS is a Hospital Use Disinfectant at ½ ounce per gallon (4 milliliters per liter) (1:256 dilution) (850 ppm active quat) (or equivalent use dilution), modified in the presence of 400 ppm hard water.

***Virucidal Performance:** At ½ ounce per gallon of water use level (850 ppm active quat) (or equivalent use dilution), treated surfaces must remain wet for ten minutes. For heavily soiled areas, a preliminary cleaning is required. Prepare a fresh solution at least daily or more often if solution becomes diluted or soiled.

At ½ ounce per one gallon (or equivalent use dilution) (850 ppm active quat) in the presence of 400 ppm hard water (CaCO₃) and 5% serum this product was proven to be effective against (Duck) Hepatitis B Virus with a contact time of 10 minutes.

At ½ ounce per one gallon (or equivalent use dilution) (850 ppm active quat) in the presence of 400 ppm hard water (CaCO₃) and 5% serum this product was proven to be effective against Bovine viral diarrhea virus (BVDV) (Surrogate for human Hepatitis C virus) with a contact time of 10 minutes.

***KILLS HIV, HBV and HCV 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 blood or body fluids and in which the surfaces/objects likely to be soiled with blood or body fluids can be associated with the potential for

transmission of human immunodeficiency virus Type 1 (HIV-1) (associated with AIDS), Hepatitis B virus (HBV) and Hepatitis C virus (HCV).

"SPECIAL INSTRUCTIONS FOR CLEANING AND DECONTAMINATION AGAINST HIV-1, HBV and HCV 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 Procedures: Blood and other body fluids containing HIV-1, HBV and HCV must be thoroughly cleaned from surfaces and objects before application of this product.

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

Contact Time: Leave surface wet for 10 minutes with ½ ounce per gallon (4 milliliters per liter) use solution.

Surgical Instrument Presoak: Add ½ ounce of this product to 1 gallon of water (or equivalent use dilution) (850 ppm active quat). Place pre-cleaned instruments in solution to presoak surgical instruments for a minimum of 10 minutes, then proceed with normal sterilization procedure.

NOTE: ~~Nastics may remain immersed until ready to use. 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.~~

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 at ½ ounce of this product per gallon of water (1:256) (850 ppm active quat) (or equivalent use dilution) directly into bath chamber. Pre-clean heavily soiled objects. Place objects into unit and operate for a minimum of 10 minutes, according to the manufactures' (use) directions. Remove objects and wash (rinse) with sterile water (sterile water for injection) or allow to air dry. Prepare fresh solution for each use.

For Disinfecting Hard, Non-porous (Fiberglass) Bath and Therapy Equipment: To remove body oils, dead tissue, soil and all other buildups or organic matter on inanimate surfaces after using the unit, drain the water and refill with fresh water to just cover the intake valve. Add 2.5 ounces of this product for each 5 gallons of water (½ ounces per one gallon) (850 ppm active quat) (or equivalent use dilution) in the unit at this point. Briefly start the pump to circulate the solution. 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 solution from the unit and rinse any/all cleaned surfaces with fresh water. The unit is ready for reuse.

CLEANING AND DISINFECTING HARD, NON-POROUS SURFACES ON PERSONAL PROTECTIVE EQUIPMENT (RESPIRATORS): Pre-clean equipment if heavily soiled to ensure proper surface contact. Add ½ ounce of this product to one gallon of water (or equivalent use dilution) (850 ppm active quat). Gently mix for uniform solution. Apply solution to hard, non-porous surfaces of the respirator with a brush, coarse spray device, sponge or by immersion. Thoroughly wet all surfaces to be disinfected. Treated surfaces must remain wet for ten (10) minutes. Remove excess solution from equipment prior to storage. The user must comply with all OSHA regulations for cleaning respiratory protection equipment (29 CFR § 1910.134).

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SANITIZER DIRECTIONS FOR NON-FOOD CONTACT SURFACES IN INSTITUTIONAL FACILITIES

Ultrasonic Bath Sanitizing Directions: Use this product to sanitize hard (inanimate) nonporous non-critical objects compatible with Ultrasonic cleaning units. Pour fresh solution of ½ ounce per gallon of water (or equivalent use dilution) (850 ppm active quat) directly into bath chamber. Pre-clean soiled objects. Place objects into unit and operate for a minimum of 5 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.

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

FOOD PROCESSING PREMISES

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

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

Directions for Food Storage Areas: For use on non-food contact surfaces such as shelves, floors, walls and tables. Before using this product, food products and packaging materials must be removed from the room or carefully protected. Then follow Disinfection directions.

For Use as a Cleaner/Disinfectant in Food Processing Plants:

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

To Disinfect Food-Processing and Tobacco Premises: Before using this product, food products and packaging materials must be removed from area or carefully protected. For floors, walls and storage areas, add ½ ounce of this product to 1 gallon of water (or equivalent use dilution) (850 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 applications, use a coarse spray (device). Allow surface to remain wet for 10 minutes. Then remove excess liquid. After use, all surfaces in the area must be thoroughly rinsed with potable water.

To Disinfect Food Service Establishment Food Contact Surfaces: (For) countertops, exterior surfaces of appliances, and tables. Before using this product food products and packaging materials must be removed from area or carefully protected. Add ½ ounce of this product to 1 gallon of water (or equivalent use dilution) (850 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 applications, use a coarse spray. Allow surfaces 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 ½ ounce of this product per 1 gallon (or equivalent use dilution) (850 ppm active quat) of water. Follow the disinfectant directions above.

Directions for Fogging 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 one quart per 1000 cubic feet of room area with a product solution containing ¾ ounces product to 1 gallon of water (or equivalent use dilution) (1,270 ppm). Vacate the area of all personnel during fogging and for a minimum of 2 hours after fogging. All food contact surfaces must be sanitized with an EPA approved food contact sanitizer solution prior to use. All food contact surfaces must be thoroughly rinsed prior to reuse with potable water.

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

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

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

For Control of 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 wait station areas. Remove food and food packaging prior to use. Cover exposed food-handling surfaces. After removing gross filth, apply a solution of ½ ounce of this product per gallon of water (or equivalent use dilution) (850 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 ½ ounces per gallon of water (or equivalent use dilution) (850 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.

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SANITIZING NON-FOOD CONTACT SURFACE DIRECTIONS IN FOOD PROCESSING FACILITIES

SHOE (BOOT) BATH SANITIZER DIRECTIONS: To prevent cross contamination from area to area in animal areas, and the packaging and storage areas of food plants, shoe baths containing one inch of freshly made sanitizing solution must be placed at all entrances to buildings, hatcheries and at all the entrances to the production and packaging rooms. Scrape waterproof shoes and place in a ½ ounce of this product per gallon (4 milliliters per liter) of water (850 ppm active quat) (or equivalent use dilution) solution for 5 minutes 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 cross contamination from area to area in animal areas, and the packaging and storage areas of food plants, apply a foam layer approximately 0.5 to 2 inches thick made from a solution of ½ to ¾ ounce per gallon of water (or equivalent use dilution) (850 to 1271 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 5 minutes prior to entering area. Foam area must be washed and replaced at least daily or when it appears dirty.

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

ENTRYWAY SANITIZING SYSTEMS: To prevent cross contamination from area to area, set the system to deliver (½ per 1 gallon of water) (850 ppm active) of sanitizing solution. The (spray) (foam) must cover the entire path of the doorway. Set the system so that a continuous wet blanket of sanitizer solution is delivered to the floor.

Do not mix other foam additives to the sanitizing solution.

FOOD PROCESSING PLANTS USING FOGGING DEVICES

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 ¾ ounces of product to 1 gallon of water (1,200 ppm). Vacate the area of all personnel for a minimum of 2 hours during fogging. All food contact surfaces must be thoroughly rinsed prior to reuse with potable water.

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

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

MUSHROOM FARM INDUSTRY USE DIRECTIONS

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

Disinfection: Use ½ ounce of this product per gallon of water (or equivalent dilution). Wet all surfaces thoroughly. Treated surfaces must be allowed to remain wet for 10 minutes. Let air-dry. For heavily soiled areas, preclean first. Prepare a fresh solution for each use.

For Heavy Duty Cleaning: When greater cleaning is desired, use 1 ounce 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.

FOOD CONTACT AND TOBACCO PROCESSING EQUIPMENT SANITIZING DIRECTIONS

Food Contact Sanitizing Performance: At ½ ounce per 5 gallons this product (or equivalent use dilution) (170 ppm active) eliminates 99.999% of the following bacteria in 60 seconds in 300 ppm hard water (calculated as CaCO₃) according to the AOAC Germicidal and Detergent Sanitizing Action of Disinfectants test.

Campylobacter jejuni (ATCC 29428)

Escherichia coli (ATCC 11229)

Listeria monocytogenes (ATCC 984)

Salmonella choleraesuis (ATCC 10708)

Shigella dysenteriae (ATCC 9361)

Staphylococcus aureus (ATCC 6538)

Yersinia enterocolitica (ATCC 23715)

SANITIZATION: When used for sanitization of previously cleaned food equipment or food contact items limit active quaternaries – to 170-400 ppm. At this level **NO POTABLE WATER RINSE** is allowed.

It is an effective sanitizer when diluted in water up to 300 ppm hardness (CaCO₃).

To sanitize previously cleaned and rinsed non-porous food contact surfaces, prepare 170-400 ppm active quaternary solution by adding 0.5 -1.2 oz. to 5 gallons of water.

To sanitize immobile items (such as tanks, chopping blocks, counter tops) flood the area with 170-400 ppm solution or apply with a cloth or sponge making sure to wet all surfaces completely for at least 60 seconds. Let air dry. Prepare a fresh solution for each use.

To sanitize mobile items (such as drinking glasses, eating utensils), immerse in 170-400 ppm solution for at least 60 seconds making sure to immerse completely. Remove and let air dry. Prepare a fresh solution at least daily or more frequently as soil is apparent.

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-scrub and when necessary, presoak. Then thoroughly wash or flush objects with a good detergent or compatible cleaner, followed by a potable water rinse before applications of the sanitizing solution.

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

product as a sanitizer on previously cleaned hard, non-porous surfaces provided that the surfaces are adequately drained before contact with food so that little or no residue remains.

Apply a solution of 0.5 to 1.2 ounces of this product in 5 gallons of water (or equivalent use dilution) (170 to 400 ppm active) to hard, non-porous surfaces, thoroughly wetting surfaces with a cloth, mop, sponge, sprayer or by immersion. For spray applications, use a coarse pump or trigger sprayer. Spray 6 to 8 inches from surface. Rub with brush, sponge, or cloth. Do not breathe spray. With spray applications cover or remove all food products. From a Closed Loop Dilution Center, apply 170-200 ppm active solution to the

surface to be sanitized. Surfaces must remain wet for at least 1 minute followed by adequate draining and air drying.

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).

Apply to sink tops, countertops, refrigerated storage and display equipment and other stationary hard surfaces by cloth or brush or mechanical spray device. NO POTABLE WATER RINSE IS ALLOWED AFTER USE AS A SANITIZER.

Dishes, silverware, glasses, cooking utensils and other similar size food processing equipment can be sanitized by immersion in a 1/2 ounce per 5 gallons solution (or equivalent use dilution) for a contact time of 1 minute of this product (170 ppm active). NO POTABLE WATER RINSE IS ALLOWED (DO NOT RINSE).

Food Contact Sanitizing Dilution Chart

To prepare a 170, 200, 300 or 400 ppm active quaternary solution, use the following dilution table. Prepare the correct dilution rate based upon the appropriate use site.

Food Contact Surface Sanitizing Dilution Guide

To prepare a 170, 200, 300 or 400 ppm active quaternary solution, use the following dilution table. Prepare correct dilution rate based upon the appropriate use site.

Active quat solution	1 gallon	5 gallons	10 gallons	20 gallons
170 ppm	0.1 ounce	0.5 ounce	1.0 ounce	2.0 ounces
200 ppm	0.12 ounce	0.6 ounces	1.2 ounces	2.4 ounces
300 ppm	0.18 ounce	0.9 ounces	1.8 ounces	3.6 ounces
400 ppm	0.24 ounce	1.2 ounces	2.4 ounces	4.8 ounces

PUBLIC EATING PLACES/DAIRY PROCESSING

For Public Eating Places, Dairy Processing Equipment and Food Processing Equipment and Utensils: 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 compatible detergent followed by a potable water rinse before application of sanitizing solutions. Apply a solution of 0.5 to 1.2 ounces of this product in 5 gallons of water (or equivalent use dilution) (170 to 400 ppm active) to pre-cleaned, hard, non-porous surfaces, thoroughly wetting surfaces with a cloth, mop, sponge, sprayer or by immersion. For spray applications, use a coarse pump or trigger sprayer. Spray 6 to 8 inches from surface. Rub with brush, sponge, or cloth. Do not breathe spray. With spray applications cover or remove all food products. From a Closed Loop Dilution Center, apply 170-200 ppm active solution to the surface to be sanitized. Surfaces must remain wet for at least 1 minute followed by adequate draining and air drying. (Alternate statement: Allow sanitized surfaces to adequately drain before contact with food). Prepare a fresh solution at least daily or when use solution becomes visibly dirty. For mechanical application use solution may not be reused for sanitizing applications. NO POTABLE WATER RINSE IS ALLOWED 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 180.940(a):

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

4. Sanitize articles using a solution of 0.5 to 1.2 ounces of this product per 5 gallons of water (or equivalent use dilution) (170-400 ppm active). Articles that can be immersed in solution must remain in solution for 60 seconds. Articles too large for immersing must be thoroughly wetted by rinsing, spraying or swabbing.
5. Remove immersed items from solution to drain and then air dry. Non-immersed items must be allowed to air dry also. (Alternate statement: Allow sanitized surfaces to adequately drain before contact with food). No potable water rinse is allowed.

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

Equipment and utensils shall be thoroughly preflushed or prescaped, 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 0.5 to ~~X~~ ounces of this product per 5 gallons of water solution (or equivalent use dilution) (170-200 ppm active) to a solution containing 50 ppm available chlorine.
3. For equipment and utensils too large to sanitize by immersion, apply 0.6 ounce per 5 gallons of water (or equivalent use dilution) (200 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 CA)**

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 0.5 to 0.6 ounces per 5 gallons of water (or equivalent dilution) (170 to 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 CA)**

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 (170-200 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.

DIRECTIONS FOR RESTAURANT AND BAR SANITIZER

Equipment and utensils must be thoroughly preflushed or prescaped and when necessary presoaked to remove gross food particles and soil. Then thoroughly wash or

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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, cooking utensils, immerse in a solution containing 0.5 to 1.2 ounce(s) of this product per 5 gallons of water (or equivalent use dilution) (170-400 ppm active quaternary). Allow surface to remain wet for at least 60 seconds. Drain thoroughly before reuse. No potable water rinse is allowed.

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

For Use as a Sanitizer on Dishes, Glassware, Silverware, Eating utensils, Cooking utensils: 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 (170-400 ppm active quaternary). Allow surface to remain wet for at least 60 seconds. Drain thoroughly and air dry before reuse. No potable water rinse is allowed.

Sanitizing of Food Processing Equipment (Ice Machines) and Other Hard Surfaces in Food Contact Locations: For sanitizing food processing equipment, dairy equipment, refrigerated storage and display equipment, and other hard, non-porous surfaces. Equipment and utensils must be thoroughly pre-flushed or pre-scraped and when necessary, presoaked to remove gross food particles. No potable water rinse is allowed.

1. Turn off refrigeration.
2. Unit must be washed with a compatible detergent and rinsed with potable water before sanitizing.
3. Wash and rinse all surfaces thoroughly.
4. Apply a solution of 0.5 to 1.2 ounces of this product in 5 gallons of water (or equivalent use dilution) (170-400 ppm active) by mechanical spray, direct 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.
5. No potable water rinse is allowed when product is used as directed.
6. Return machine to service.

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

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

1. Unit must be washed with a compatible detergent and rinsed with potable water before sanitizing.
2. Backwash the softener and add 0.5-1.2 ounce(s) of sanitizer per 5 gallons of water (or equivalent use dilution) (170-400 ppm active) to the brine tank well. (The brine tank must have water in it to permit the solution to be carried into the softener.) (NOTE: Standard system capacity is 48 gallons.)
3. Proceed with the normal regeneration or interrupt the cycle after the brining step and let the softener soak with sanitizer solution for a minimum of 60 seconds.
4. Return system to service. NO POTABLE WATER RINSE IS ALLOWED.

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

1. Turn off RO system, drain storage tank and remove membrane element and pre-filters. Put membrane element in a plastic bag so it remains wet. Do not use this product to sanitize the membrane element. Membrane element must be sterilized separately.

2. Unit must be washed with a compatible detergent and rinsed with potable water before sanitizing.
3. Fill empty pre-filter housing with 0.5-1.2 ounce(s) of sanitizer per 5 gallons of water (or equivalent use dilution) (170-400 ppm active) and turn on raw water. (NOTE: Standard system capacity is 1 to 2 gallons).
4. After holding tank is full, let system stand idle for a minimum of 60 seconds. Turn off water. Drain holding tank.
5. Return unit(s) to normal operation. NO POTABLE WATER RINSE IS ALLOWED. Follow the manufacturer's directions for re-installation of new pre-filters, membrane element and post filter.

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

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

1. Shut off incoming water line to machine.
2. Unit must be washed with a compatible detergent and rinsed with potable water before sanitizing.
3. Prepare a solution of 0.5 to 1.2 ounce(s) of sanitizer per 5 gallons of water (or equivalent use dilution) (170-400 ppm active).
4. Circulate solution through machine making sure to wet all surfaces and allow a minimum contact of 60 seconds.
5. No potable water rinse is allowed when product is used as directed.
6. Return machine to normal operation.

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

1. Shut off incoming water line.
2. Units/tanks must be washed with a compatible detergent and rinsed with potable water before sanitizing.
3. Prepare a solution of 0.5 to 1.2 ounce(s) of sanitizer per 5 gallons of water (or equivalent use dilution) (170-400 ppm active).
4. Apply or circulate (if possible) to wet all surfaces and allow a minimum contact of 60 seconds.
5. No potable water rinse is allowed when product is used as directed.
6. Return to service by opening incoming water lines.

DIRECTIONS FOR FOOD PROCESSING EQUIPMENT AND DAIRIES

Equipment and utensils must be thoroughly preflushed or prescraped and when necessary presoaked to remove gross food particles. Wash thoroughly with detergent or compatible cleaner then rinse with potable water prior to application. Then apply sanitizing solution containing 0.5 to 1.2 ounce(s) of this product per 5 gallons of water (or equivalent use dilution) (170-400 ppm active quaternary). Allow surfaces to remain wet for at least 60 seconds. (Alternate statement: Allow sanitized surfaces to adequately drain before contact with food). No potable water rinse is allowed.

FOOD PROCESSING EQUIPMENT AND UTENSILS

For Food Processing Equipment and Utensils in Food Processing Facilities: Prior to application, remove gross food particles and soil by a pre-flush, or pre-scrape, and when necessary, presoak. Then thoroughly wash or flush objects with a good detergent or compatible cleaner, followed by a potable water rinse before application of the sanitizing solution. Apply a solution of 0.5 to 1.2 ounce(s) of this product in 5 gallons of water (or equivalent use dilution) (170-400 ppm active) to pre-cleaned, hard, non-porous surfaces thoroughly wetting surfaces with a cloth, mop, sponge, sprayer or by

immersion. For spray applications, use a coarse pump or trigger sprayer. Spray 6 to 8 inches from surface. Rub with brush, sponge, or cloth. Do not breathe spray. With spray applications cover or remove all food products. From a Closed Loop Dilution Center, apply 170-400 ppm active solution to the surface to be sanitized. Surfaces must remain wet for at least 1 minute followed by adequate draining and air drying. (Alternate statement: Allow sanitized surfaces to adequately drain before contact with food). Prepare a fresh solution at least daily or when use solution becomes visibly dirty. For mechanical application, use solution may not be reused for sanitizing applications. NO POTABLE WATER RINSE IS ALLOWED AFTER APPLICATION OF THE SANITIZING SOLUTION (after use as a sanitizer).

(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. Thoroughly wash articles with an appropriate detergent or cleaner. Rinse articles thoroughly with potable water. Then apply sanitizing solution containing 2 to 4.8 ounces of this product per 20 gallons of water (or equivalent use dilution) (170-400 ppm active quaternary). Allow surfaces to remain wet for at least 60 seconds. (Alternate statement: Allow sanitized surfaces to adequately drain before contact with food). No potable water rinse is allowed (Do not rinse). 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.

(OR)

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. Sanitize articles using a solution of 0.1 to 0.24 ounce of this product per gallon of water (or equivalent use dilution) (170 to 400 ppm active). Articles that can be immersed in solution must remain in solution for 60 seconds. Articles too large for immersing must be thoroughly wetted by rinsing, spraying or swabbing.
5. Remove immersed and non-immersed items from solution to (and) make certain all surfaces are adequately drained before contact with food. Allow non-immersed items to air dry also. (Alternate statement: Allow sanitized surfaces to adequately drain before contact with food). No potable water rinse is allowed. (Do not rinse). Thoroughly drain non-immersed items and air dry.
- 6.

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 0.5 to 1.2 ounces of this product per 5 gallons of water (or equivalent use dilution) (170-400 ppm active). Allow solution to remain in equipment for at least 60 seconds, or until operations resume at which time the sanitizing solution must be drained from the system. To insure the removal of flavors, it is suggested that during changeover between products the system must be cleaned, rinsed and flushed with the sanitizing solution for at least 1 minute. Drain thoroughly and allow to air dry before reuse. (Alternate statement: Allow sanitized surfaces to adequately drain before contact with food). No potable water rinse is allowed.

SANITARY FILLING EQUIPMENT SANITIZER DIRECTIONS

For use in sanitizing bottles or cans in the final rinse application. The product is to be proportioned into the final rinse water line of the container washer or rinser in the concentration of 170-400 ppm active quat. Prepare a solution of 0.5 to 1.2 ounces of this product per 5 gallons of water (or equivalent use dilution) (170-400 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. (Alternate statement: Allow sanitized surfaces to adequately drain before contact with food). No potable water rinse allowed.

STORAGE TANK SANITIZER DIRECTIONS

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 0.5 to 1.2 ounces of this product per 5 gallons of water (or equivalent use dilution) (170-400 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 allowed.

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 0.5 to 1.2 ounces of this product per 5 gallons of warm water (or equivalent use dilution) (170-400 ppm active). The solution must be warmer than the eggs, but not to exceed 130°F. Wet eggs thoroughly and allow to drain. Eggs sanitized with this product 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 must be reasonably dry before casing or breaking. The solution must not be reused for sanitizing eggs.

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

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

Remove gross food particles and excess soil by a pre-flush or pre-scrape, wash with a good detergent or compatible cleaner. Rinse equipment thoroughly with potable water, then rinse equipment with a sanitizing solution. Sanitize the belt apply this product at a 170-400 ppm quat level (0.5 to 1.2 ounce(s), 5 gallons) (or equivalent use dilution) to conveyors with suitable feeding equipment. Allow surfaces to remain wet for at least 60 seconds. 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. Do not allow this solution to be sprayed directly on food. During interruptions in operation, coarse spray equipment, peelers, collators, slicers and saws with this product at a dilution of 170-400 ppm active quat. Conveyor equipment must be free of product when applying this coarse spray.

FOR SANITIZING IN FISHERIES, MILK, WINE, CITRUS, POTATO & ICE CREAM and BEVERAGE PROCESSING PLANTS:

For use as a sanitizer on conveyor belts, follow the "For Continuous Treatment of Meat and Poultry or Fruit and Vegetable Conveyors" directions. For directions to reduce or eliminate odors on the equipment in the processing area, follow the "Food Processing Equipment" directions. Also, for directions for reducing bacteria associated with condensation on equipment and pipes, follow directions for "Sanitizing Filling Equipment Sanitizer Directions".

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GLOVE DIP SANITIZER DIRECTIONS: To prevent cross contamination from area to area in animals areas and the packaging and storage areas of food plants, dip pre-washed (plastic, latex or other synthetic rubber) non-porous gloved hands into a suitable clean container that contains enough freshly made sanitizing solution to cover the gloved area. Make up the sanitizing solution by adding 0.5 to 1.2 ounces of this product per 5 gallons of water (or equivalent use dilution) (170-400 ppm active). Dip (Soak) in solution for 60 seconds. **NO POTABLE WATER RINSE IS ALLOWED.** Change the sanitizing solution in the bath at least daily or when solution appears dirty. **Do not let sanitizing solution come into contact with exposed skin.**

ANIMAL PREMISES

Animal Virucidal Performance: This product was evaluated at ½ ounce per gallon of water (850 ppm active quat) (or equivalent use dilution) with a 10 minute contact time and found to be effective in the presence of 5% blood serum against the following viruses on hard, non-porous surfaces:

Canine Distemper Virus	Newcastle disease virus
Canine Coronavirus (ATCC VR-809)	Porcine Respiratory & Reproductive Virus (PRRSV)
Equine Herpes Virus Type 1 (ATCC VR-2229)	Porcine Rotavirus (ATCC VR-893)
Equine Influenza A (H3N8) virus	Pseudorabies Virus (ATCC VR-135)
Infectious Bovine Rhinotracheitis (IBR) (ATCC VR-188)	Transmissible Gastroenteritis (TGE)
Infectious Laryngotracheitis virus	

Veterinary Practice (Clinics)/Animal Care Facilities/Animal Research Centers/Animal Quarantine Areas/Animal Laboratory/ Animal Life Science Laboratory/ Zoos/Pet Shop/Kennels/Animal Husbandry/Animal Breeding Facilities/Breeding and Grooming Establishments/Tack Shops Disinfection Directions: For cleaning and disinfecting the following hard, non-porous surfaces: equipment used for animal food or water, 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 occupied or traversed by animals. Thoroughly clean all surfaces with soap or detergent and rinse with water. Saturate surfaces with a use solution of ½ ounce of this product per gallon of water (850 ppm active quat) (or equivalent dilution) 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. 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 which dispenses food or water with soap or detergent, and rinse with potable water before reuse.

Special Instructions for Cleaning and Disinfecting areas which may be infested with Hantavirus

Infection with Hantavirus occurs by inhalation of infectious materials. CDC recommends that persons involved with cleanup wear coveralls, (disposable, if possible), rubber boots or disposable shoe covers, rubber or plastic gloves, protective goggles, and a half mask air purifying, negative pressure respirator with a high efficiency particulate air (HEPA) filter or a powered air-purifying respirator (PAPR) with HEPA filter.

All potential infective waste material (including respirator filter) from cleanup operations that cannot be burned or deep buried on site must be double bagged in appropriate plastic bags. The bagged material must then be labeled as infectious (if it is to be transported) and disposed of in accordance with local requirements for infectious wastes.

Rodent droppings and visible dust may be reservoirs for Hantavirus. If you are cleaning out a building that has been closed up, such as a cabin, shed or garage:

- Air out the building for at least 30 minutes by opening windows and doors.
- Leave the building while it is airing out.
- Do not vacuum, sweep or dust. This may spread the virus through the air.
- Thoroughly wet the contaminated areas with ½ oz per gallon solution (850 ppm active quat) (or equivalent use dilution) and allow to stand undisturbed for 10 minutes.
- Carefully remove contaminated material and dispose by burial or burning. Contact your local and state health department for additional disposal methods.
- Treat the surface again following the label directions and allow to stand undisturbed for 10 minutes.

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. (Use on rocks not allowed in California.)

- Remove all animals.
- 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.
- Saturate all surfaces (floors, walls, cages and other washable hard, non-porous environmental surfaces) with the ~~disinfecting~~ disinfecting and virucidal solution (½ ounce per gallon of water or equivalent use dilution) (850 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.
- 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.
- Do not return animals to the habitat until it is dry and ventilated.
- Thoroughly scrub all treated surfaces with soap or detergent and rinse with potable water before reuse.
- 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.

Reptile Tank Cleaning and Disinfection Directions: Remove all reptiles from the enclosure (tank) prior to cleaning and disinfecting. Remove all litter or droppings from surfaces. Empty all equipment used for feeding or watering reptiles. Thoroughly clean all surfaces with soap or detergent and rinse with water. Apply the disinfecting and virucidal solution (½ oz. per gallon of water) (or equivalent dilution) to the surfaces of the enclosure (tank) until thoroughly wet. Allow surfaces to remain wet for 10 minutes. Wipe dry. Rinse all surfaces that come in contact with food with potable water before reuse. Allow the enclosure (tank) to ventilate for a minimum of 10-15 minutes before replacing the reptiles.

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NOTE: Do not apply this product directly onto the reptile. If this product comes into contact with the reptile's skin, then immediately wash the material off of the animal with lukewarm water. If the reptile ingests this product, contact your veterinarian immediately.

FARM PREMISE DISINFECTION DIRECTIONS

FARM PREMISE USE (Equine, Poultry/Turkey, Dairy and Hog Farms): 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 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. Saturate all surfaces with a use solution of ½ ounce of this product per gallon of water (850 ppm active quat) (or equivalent dilution) 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)

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, stables, chutes and other facilities and fixtures occupied or traversed by animals.
3. Empty all troughs, racks and other feeding and watering appliances.
4. Thoroughly clean all surfaces with soap or detergent and rinse with water.
5. Saturate all surfaces with the disinfecting/virucidal solution (½ oz per gallon of water) (850 ppm active quat) (or equivalent use dilution) 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.

VEAL, CALVING, HOG, CATTLE AND HORSE OPERATIONS: Between depopulations of facilities, cleaning and disinfection of pens, hutches, aisles, ~~ventilation equipment~~ and other environmental surfaces may be required. Empty all troughs, racks and other feeding and watering appliances. Flush soils from these areas. Thoroughly clean all surfaces with soap or detergent and rinse with water. Saturate all surfaces with ½ oz per gallon (850 ppm active quat) (or equivalent use dilution) 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.

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, stables, chutes and other facilities and fixtures occupied or traversed by animals.
3. Empty all troughs, racks and other feeding and watering appliances.
4. Thoroughly clean all surfaces with soap or detergent and rinse with water.
5. Saturate all surfaces (floors, walls, cages and other washable hard, non-porous environmental surfaces) with the ~~recommended~~ disinfecting and virucidal solution (½ ounce per gallon of water or equivalent use dilution) (850 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.

~~**Bovine Cleaning Directions:** The flanks of cows can be washed (cleaned) with a solution of ½ oz of this product in 1 gallon of warm water (850 ppm) (or equivalent use dilution). Use a fresh towel for each cow. Avoid contamination of wash (cleaning) solution by dirt and soil. Do not dip used towel back into wash solution. When solution becomes visibly dirty, discard and provide fresh solution. Prepare a fresh solution for each application session. Dry cleaned area with a clean, single service towel prior to attachment of milking machine. Do not use as a teat dip.~~

POULTRY/TURKEY/SWINE PREMISE, ANIMAL QUARTERS AND KENNEL SANITATION

Site Preparation: The first step in any on-going sanitation program must be the removal of gross contamination and debris. This may be accomplished using a shovel, broom, or vacuum depending on the area to be disinfected. The efficacy of even the most efficient germicidal cleaner is reduced in the presence of heavy organic matter. Once the heavy debris is eliminated thoroughly clean all surfaces with soap - detergent and rinse with water.

Disinfection/Virucide of Poultry/Turkey Equipment, Swine Quarters, Livestock Farms, Equine Quarters, Animal Quarters and Kennels Directions: Prior to disinfection, remove all poultry, other animals and feed from premises, vehicles (trucks and cars) and enclosures (coops, crates, kennels, stables). Remove all litter, droppings and manure from floors, walls and surfaces of barns, pens, stalls, chutes and other surfaces of facilities and fixtures occupied or traversed by poultry and 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 ½ ounce of this product per gallon of water (or equivalent use dilution) (850 ppm active quat). Saturate surfaces with the disinfecting solution for a period of 10 minutes. Immerse all halters, ropes and other types of equipment used in handling and restraining animals, as well as forks, shovels, and scrapers used for removing litter and manure.

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

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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.

OR

Application and Use Dilution Poultry/Turkey/Swine Premise, Animal Quarters and Kennels: Remove all animals and feeds from premises, vehicles (trucks and cars), and enclosures (coops, crates, kennels). Remove all litter, droppings and manure from floors, walls and surfaces of barns, pens, stalls, chutes and other facilities and other 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 ½ ounce of this product per gallon of water (or equivalent use dilution) (850 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 application, ventilate buildings, coops and other closed spaces. Do not house poultry or other animals or employ equipment until treatment has been absorbed, set or dried. Thoroughly scrub all treated feed racks, troughs, automatic feeders, fountains and waterers, and other equipment which may contact food or water with soap or detergent, and, rinse with potable water before reuse.

HATCHERIES: Use ½ ounce of this product per gallon of water (850 ppm active quat) (or equivalent use dilution) to treat the following hard, non-porous surfaces: hatcher, setters, trays, racks, egg flats, walls, floors, ceilings, chick boxes, egg cases, trash containers, carts, sexing tables, delivery trucks, vans and other hard surfaces. Leave all treated surfaces exposed to disinfectant solution wet for 10 minutes or more. Rinse with potable water before reuse. Then allow to air dry.

VEHICLES: Clean all vehicles including mats, crates, cabs, and wheels with high-pressure water and this product. Use ½ ounce per gallon of water to treat all vehicles. Leave all treated surfaces exposed to disinfectant solution wet for 10 minutes or more and allow to air dry. For sprayer applications, use a coarse spray device.

DISINFECTANT DIRECTIONS FOR CHICK VANS, EGG TRUCKS HATCHERY and FARM VEHICLES ~~OR VEHICLE~~ (VEHICLES): Clean all vehicles including mats, crates, cabs, and wheels with high-pressure water and this product. Use (0.5 oz. per gallon of water) (or equivalent dilution) (850 ppm active) to treat all vehicles. Leave all treated surfaces exposed to disinfectant solution wet for 10 minutes or more. For sprayer applications, use a coarse spray device.

For Use in Livestock, Poultry and Turkey Houses:

1. Remove all animals and feed from premises, vehicles and enclosures.
2. Remove all litter and manure from floors, walls and surfaces of barn, pens, (stalls), chutes and other facilities and fixtures occupied or traversed by animals.
3. Empty all troughs, racks and other feeding and watering appliances.
4. Thoroughly clean all surfaces with soap or detergent and rinse with water.
5. Saturate all surfaces with (Use) (Apply) ½ oz per gallon of water 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.

DISINFECTANT/VIRUCIDAL* DIRECTIONS TO TREAT HARD NON-POROUS, NON-FOOD CONTACT SURFACES OF AUTOMATED TRAY, RACK AND BUGGY WASHERS: Mix a solution containing (½ oz. per gallon of water) (or equivalent dilution) (850 ppm active). Remove all litter and manure from surfaces to be treated. Treat hard non-porous, non-food contact surfaces of automated trays, racks and buggy washers into solution for 10 minutes. Thoroughly clean all surfaces with soap or detergent and *rinse with water before reuse*. Change the disinfecting solution at least daily or when solution appears dirty.

DISINFECTANT/VIRUCIDAL* DIRECTIONS TO TREAT HARD NON-POROUS, NON-FOOD CONTACT SURFACES IN EGG RECEIVING AND EGG HOLDING AREAS: Mix a solution containing (½ oz. per gallon of water) (or equivalent dilution) (850 ppm active). Remove all litter and manure from surfaces to be treated. Saturate hard non-porous, non-food surfaces with the solution for a period of 10 minutes. Apply by mop, brush or sprayer. Thoroughly clean all surfaces with soap or detergent and rinse with water before reuse. Change the disinfecting solution at least daily or when solution appears dirty.

RENDERING PLANT/DRESSING PLANT DISINFECTANT/VIRUCIDE DIRECTION

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 ½ ounce of this product per gallon of water (or equivalent use dilution) (850 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. Thoroughly rinse all wetted and cleaned surfaces with potable water.

(OR)

DRESSING PLANT USE/ RENDERING PLANT DISINFECTANT/VIRUCIDE

DIRECTIONS: Disinfect walls and floors in poultry and animal dressing plants. Disinfect all rooms, exterior walls and loading platforms of dressing plants. Cover or remove all food and packaging materials. Remove all gross soils. Saturate all surfaces with the recommended use solution, ½ ounce of this product per gallon of water (850 ppm active quat) (or equivalent use dilution). Scrub to loosen all soils. Allow to soak for 10 minutes and thoroughly rinse all wetted and cleaned surfaces with potable water. Rinse all surfaces which contact food with potable water before reuse.

**SANITIZING NON-FOOD CONTACT SURFACE DIRECTIONS
IN ANIMAL PREMISES**

TO SANITIZE HOOF TRIMMING EQUIPMENT: Prior to application, pre-clean hoof trimming equipment and utensils before and after use on each animal with detergent and warm water or compatible cleaner to remove soil using a pre-scrape, pre-flush, or when necessary, pre-soak followed by a potable water rinse. To sanitize, prepare a ½ oz of this product per 1 gallon of water solution (850 ppm active quat) (or equivalent use dilution). Apply to pre-cleaned hard surfaces using a cloth, mop, sponge or sprayer or by immersion to thoroughly wet surfaces. Allow surfaces to remain wet for at least 5 minutes followed by adequate draining or air drying. Prepare fresh solution at least daily or when solution becomes visibly dirty.

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. Close room off so fog is confined to room to be treated. Mix one part this product to five parts water (½ gallon this product to 2.5 gallons water) (or equivalent use dilution). Insert the nozzle of the fogger through a

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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 6 ounces of this product to 122 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 breathe this fog and do not enter until the fog has settled. It is acceptable to fog setters and hatchers with a ½ ounce per gallon solution of MAQUAT® 256 MN-FCS 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. Thoroughly scrub all treated feed racks, mangers, troughs, automatic feeders, fountains and waterers with soap or detergent, and rinse with potable water before reuse. Only for treatment of setters and hatchers after poultry/chicks/eggs have been removed. Not for treatment of hatchers which contain chicks/eggs.

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

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

BARBER/SALON

Disinfection/Virucide for Barber/Salon Tools Directions: Immerse pre-cleaned barber/salon tools (such as combs, brushes, razors, manicure/pedicure tools, clippers tweezers, clipper and trimmer blades, cutting implements, rollers, and scissors) in a ½ ounce per gallon solution (or equivalent use dilution) (850 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. (Alternate statement: Fresh solution must be prepared 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.

(OR)

For Use To Clean and Disinfect Barber and Beauty/Manicure Instruments and Tools:

1. Pre-clean heavily soiled items.
2. Completely immerse pre-cleaned combs, scissors, clipper blades, razors, manicure implements and other non-porous instruments in the use solution (½ ounce per gallon) (or equivalent use dilution) so that surfaces remain wet for ten (10) minutes.
3. Rinse surfaces thoroughly and let air dry before reuse.
4. Change solution at least daily or sooner if visibly dirty.

(OR)

Disinfecting Grooming Clippers: Turn the clipper off occasionally during use and spray between the teeth of blades a solution of ½ ounce per gallon (or equivalent use

dilution) (850 ppm active quat). Allow surface to remain wet for at least 10 minutes. Spray away hair, dandruff and dust particles while disinfecting the blades.

(OR)

Cleaning Hair Clippers and Electric Shears: While clipper/shear is running, hold in the downward position and spray a ½ ounce per gallon of water solution (or equivalent use dilution) (850 ppm active quat) of this product directly onto the blades two or three times to thoroughly wet the blades. Do not spray on the clipper case or drip into clipper housing. Allow surface to remain wet for at least 10 minutes. Turn off clipper/shear. Then wipe dry with a clean soft cloth. Lubricate as per clipper/shear manufacturer's instructions.

(OR)

Cleaning Barber/Salon Shears and Other Implements: Spray shear/implement until thoroughly wet. Wipe away visible debris using a soft bristle brush or cloth. Immerse pre-cleaned shear/implement into a container of ½ ounce per gallon of water solution (or equivalent use dilution) (850 ppm active quat) of this product for at least 10 minutes. Remove shear/implement and wipe dry. No rinsing is necessary. Use fresh solution at least daily or when immersion tank (bowl) (sink) solution becomes diluted or vis soiled.

Disinfection/Virucide of Hard, Non-Porous Surfaces in Footbaths: To remove body oils, dead tissue, soil and all other buildups or organic matter on inanimate surfaces after using the footbath, drain the water and thoroughly clean all hard, non-porous surfaces with soap or detergent, then rinse with water. Saturate surfaces with a use solution of ½ oz per gallon of water (or equivalent use dilution) (850 ppm active quat) to exposed surfaces with a cloth, mop, sponge or sprayer. Brush or swab thoroughly and allow solution to stand for 10 minutes. For spray applications, use a coarse spray device. Do not breathe spray. After the unit has been thoroughly disinfected, rinse all cleaned surfaces with fresh water. Do not use equipment until treatment has been absorbed, set or dried.

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

SALON/BARBER INSTRUMENTS AND TOOLS SANITIZER DIRECTIONS: Pre-clean soiled instruments and tools. Completely immerse water safe non-porous instruments and tools in a solution of ½ ounce per gallon (or equivalent use dilution) (850 ppm active) of water for at least 5 minutes. Rinse thoroughly and dry before use. Prepare fresh solution at least daily or more often if solution becomes cloudy or soiled. (Not Applicable in California)

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. (Not Applicable in California)

RESTROOM/BATHROOM

NON-ACID TOILET BOWL (AND URINAL) DISINFECTION/CLEANER DIRECTIONS

Remove gross filth prior to disinfection.

From Concentrate: Add ½ ounce (4 milliliters per liter) to the toilet bowl and mix. Brush thoroughly over exposed surfaces and under the rim with a cloth, mop, or sponge. Allow to stand for 10 minutes and flush.

(Or use alternate Concentrate Use directions)

For Use as a Non-Acid Bowl Cleaner/Disinfectant in Toilet Bowls from Concentrate:

1. Pre-clean heavily soiled areas.

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- Add 3/8 fluid ounces into toilet bowl (3/4 gallon of water) (or equivalent use dilution) for a 1:256 dilution.
- Swab entire surface area especially under the rim.
- Repeat and allow entire surface to remain wet for ten (10) minutes.
- Flush toilet and rinse swab applicator thoroughly.

From Use Solution: Empty toilet bowl or urinal and apply 1/2 ounce per gallon (4 milliliters per liter) 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. For sprayer application, use a coarse spray device.

(Or use alternate Use-Dilution directions)

For Use as a Non-Acid Bowl Cleaner/Disinfectant in Toilet Bowls (and Urinals) from Use-Dilution:

- Pre-clean heavily soiled areas.
- Empty toilet bowls by forcing water through the trap. Apply Use Solution to exposed surfaces in toilet bowls and urinals.
- Swab entire surface area especially under the rim.
- Allow entire surface to remain wet for ten (10) minutes.
- Flush toilet and rinse swab applicator thoroughly.

(Or use alternate Use-Dilution directions)

Toilet Bowls/Urinals: Swab bowl with brush to remove heavy soil prior to cleaning or disinfecting. Clean by applying use-solution around the bowl and up under the rim. Stubborn stains may require brushing. To disinfect, first pre-clean to remove heavy soil, then remove or expel over the inner trap the residual bowl water. Pour in 3 oz. of the use dilution. Swab the bowl completely using a scrub brush or mop, making sure to get under rim. Let stand for 10 minutes or overnight, then flush.

For Heavy Duty Cleaning: Empty toilet bowl or urinal and apply 2 ounces per gallon (16 milliliters per liter) 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. For sprayer applications, use a coarse spray device.

(Or)

General Cleaning Toilet Bowl: Apply (Open cap) (Squeeze gently, directing) 1/2 ounce of bowl cleaner under the rim and on sides of bowl (inside only). Brush, clean and flush toilet. (Close cap). Rinse brush with clean water. Do not use on any other surfaces including toilet seat, toilet lid, countertops, tubs and sinks. To clean other acid resistant toilet bowls or urinals, dilute product with 3 parts water. Do not allow solution to remain on surfaces without immediately rinsing thoroughly with water.

(Or)

To Clean and Disinfect: Flush toilet and use toilet mop to push water from the bowl over the trap. Fill toilet bowl with clean water. Saturate mop with 1/2 ounce of this product while holding bottle and mop applicator over bowl. Swab bowl completely making sure to get under the rim. Let stand for 10 minutes then flush. Rinse applicator completely.

(Or)

To Disinfect Toilet Bowls: Remove water from bowl. Fill toilet bowl with clean water. Apply (Squeeze) 1/2 ounce of bowl cleaner onto bowl brush. Clean the entire unit especially under the rim at water outlets. Allow surface to remain wet 10 minutes. Flush and rinse out bowl brush with clean water. A preliminary cleaning step is required for the removal of heavy soil prior to disinfection.

(Or)

To Disinfectant Toilet Bowls: Flush to remove heavy soil. To clean, simply squirt 1/2 ounce of this product under the rim and around sides. Allow it to stand several minutes then scrub entire surface (especially under the rim) with a bowl (toilet) mop. Flush and rinse. To disinfect, use toilet (bowl) mop to push water from the bowl over the trap. Fill

toilet bowl with clean water. Squirt at least 1/2 ounce of this product under the rim and around the sides. Allow solution to remain in the bowl for 10 minutes after scrubbing. Flush and rinse.

(Or)

To Disinfectant Toilet Bowls:

- Remove gross filth and heavy soil deposits.
- With swab applicator, remove water from bowl by forcing water over the trap.
- Fill toilet bowl with clean water.
- Apply 1/2 ounce of this product to swab applicator, cloth, mop, sponge, or directly to surface.
- Swab entire surface area, especially under the rim.
- Allow entire surface to remain wet for ten (10) minutes.
- Flush toilet and rinse swab applicator thoroughly.

(Or)

TOILET BOWL (AND URINAL) DISINFECTION/CLEANER DIRECTIONS: Remove gross filth prior to disinfection. Empty toilet bowl or urinal and apply solution of 1/2 ounce of this product to exposed surfaces including under the rim. Allow toilet bowl to fill with water. Brush or swab thoroughly with a cloth, mop, sponge or sprayer and allow solution to stand for 10 minutes and flush.

(Or)

To Clean and Disinfect Urinals: Flush to remove heavy soil. Remove screens and strainers. Then squirt 1/2 ounce of this product per gallon of water around edges and top. Allow solution to flow down over surfaces. Allow it to stand several minutes before scrubbing, then flush and rinse. To disinfect, allow solution to remain in urinal at least 10 minutes after scrubbing.

(Or)

To Disinfect Urinal:

- Remove gross filth and heavy soil deposits.
- Apply 1/2 ounce of this product per gallon of water directly to urinal surfaces including water outlets area for general cleaning.
- Then pour an additional 1/2 ounce of product on applicator.
- Clean entire unit, especially under rim at water outlets, with applicator.
- Remove screen trap to deodorize drain and apply 1/2 ounce directly on edge and into drain.
- Wait 10 minutes, flush and rinse applicator.

To Disinfect Tubs, Shower Stalls, Sinks, Faucets: Swab area and remove gross and heavy soil. Apply 1/2 ounce of (product name) per gallon of water (660 ppm active quat) (or equivalent use dilution) onto surface to be cleaned or apply with cloth or sponge to wet all surfaces thoroughly and allow surface to remain wet for at least 10 minutes. Wipe around with damp cloth or sponge. Do not allow solution to dry on surface. Rinse thoroughly with water.

For Use To Clean and Disinfect Shower Rooms, Locker Rooms and Other Large Open Areas with Floor Drains:

- Pre-clean heavily soiled areas.
- Apply Use Solution of 1/2 ounce per gallon of water (850 ppm quat active) (or equivalent use dilution) to floors, walls and ceilings making sure not to over spray. To disinfect, all surfaces must remain wet for 10 minutes.

Special instructions for foam guns: Pour concentrate into foam gun bottle and attach to spray nozzle and ensure gun is attached to hose. **Note:** See foam gun instructions for more information. Make sure setting is set for 1:256 dilution. Once in place, squeeze the handle to dispense foam solution. To disinfect, all surfaces must remain wet for ten (10) minutes. *(Foam gun directions not for use in California.)*

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

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

RV Holding Tanks/Recreational Vehicles: For toilet waste and holding tanks, cover bottom of holding tank with water and ¼ – 1 ounce per gallon of water to deodorize. If odors return before time to empty, add ¼ – ½ ounce to the tank. For kitchen waste, add ¼ to ½ ounce to gray water tank as needed to control malodors created by dirty dishwasher.

FUNGICIDAL/DEODORIZATION / MOLD & MILDEW

General Deodorization: To deodorize, add ½ ounce of this product to 1 gallon of water (or equivalent use dilution) (850 ppm active quat). Treated surfaces must remain wet for 10 minutes. Excess liquid must be wiped up or allowed to air dry.

Mold and Mildew Control Directions: Add ½ ounce of this product per gallon (4 milliliters per liter) (850 ppm active quat) (or equivalent use dilution) of water to control the growth of mold and mildew and their odors on hard, non-porous surfaces. Thoroughly wet all treated surfaces completely. Treated surfaces must remain wet for 10 minutes. Let air dry. Repeat application weekly or when growth or odor reappears.

Cleaning/Deodorizing Directions: Add 0.25 – 1 ounce per gallon (2-8 milliliters per liter) of water to clean and deodorize windows, mirrors and non-food contact glass surfaces. Apply solution with a mop, cloth, sponge or mechanical sprayer so as to wet all surfaces thoroughly. For sprayer applications, use a coarse spray device. Spray 6-8 inches from surface. Allow to air dry or wipe up excess liquid. Rub with sponge or cloth. Do not breathe spray.

LAUNDRY DEODORIZER (AGAINST ODOR CAUSING BACTERIA): Use 1.5 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 wash wheel in the final rinse. Re-treat fabric after each washing. For residual bacteriostatic activity against odor causing bacteria, conditions of high relative humidity or west contamination are required. Laundered fabric may also be treated by soaking.

For Deodorizing Garbage Cans, Garbage Trucks, Industrial Waste Receptacles and Garbage Handling Equipment: It is especially important to pre-clean for the product to perform properly. Use ½ ounce per gallon of this product or other suitable detergent system for pre-cleaning step. Then, apply a wetting concentration of 1½ ounces of this product per gallon of water (or equivalent use dilution) (2,542 ppm quat active). Treated surfaces must remain wet for 10 minutes.

For Deodorizing Septic Storage Tanks: When tanks are empty, pour ½ oz. per gallon of water (850 ppm active quat) (or equivalent use dilution) into septic storage tank on recreational vehicles, campers and boats to control the bacteria that can cause odors. As tank fills with sewage and the vehicle is moving, this ~~concentration~~ solution will mix and provide an adequate deodorizing solution for this use. This product is to be used on gray and black water tanks only. Check with local, state, or federal authorities before disposing of sewage in accordance to federal, state and local regulations for waste disposal.

Air Freshener/Automotive Uses: ½ ounce per gallon of water will effectively neutralize damp musty odors caused by mildew in storage areas, basements, closets, bathrooms and A/C filters. Effective on smoking and cooking odors (garlic, fish, onions,

etc.), automobile odors from tobacco, musty carpet smell, and beverage smells will be eliminated. Spray or apply onto seats, carpets, headliner and ashtray or into trunk and all vents to eliminate odors from tobacco, beverage spills and musty carpet. For sprayer applications, use a coarse spray device. Allow surfaces to air dry.

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

To control the growth of mold and mildew on large inflatable non-porous plastic and rubber structures (animals, promotional items, 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 ½ ounce per 1 gallon (850 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.

For Disinfection and To Control the Growth of Mold and Mildew on Non-Por Athletic Equipment (wrestling and gymnastic mats, athletic training tables, physical therapy tables, athletic helmets, wrestling/boxing headgear, athletic shoe soles): Thoroughly clean all surfaces with soap or detergent and rinse with water. Saturate surfaces with a use solution of ½ ounce per gallon of water (850 ppm active quat) (or equivalent dilution) for a period of 10 minutes. Ventilate buildings and other closed spaces. Do not use equipment until treatment has been absorbed, set or dried.

Humidifier Directions: Thoroughly clean water tank and filters. Add ½ ounces of this product per gallon of refill water (or equivalent use dilution). Not for use in heat or atomizing type humidifiers.

(OR)

Humidifier Bacteria/Algae Treatment: Formulated for use in portable humidifiers. Thoroughly clean water tank and filters before each heating season, or sooner if necessary. For every gallon of water in the humidifier tank add ½ ounce of this product (or equivalent use dilution). When you refill the tank, add ½ ounce of this product for every gallon of water added in the tank (or equivalent use dilution).

Not for use in heat or atomizing type humidifiers.

WATER AND SMOKE DAMAGE RESTORATION *(Not Applicable in California)*

Effective against odor causing bacteria and fungi for home, institutional, industrial 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, upholstery, drapes, sub floors, drywall, trim and 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.

SMOKE DAMAGE RESTORATION *(Not Applicable in California)*: 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, upholstery, drapes, 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.

Sewer backup & river flooding *(Not Applicable in California)*: During mitigation procedures, dilute ½ to 1 ounce of this product per gallon of water allowing for the

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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.

Carpets, carpet cushions, upholstery, drapes and other porous materials such as sub floors, drywall, trim and frame lumber, tackless strip and paneling (*Not Applicable in California*): For water damage from a clean water source, extract excess water. Test hidden area for colorfastness. Dilute ½ to 1 ounce of the product per gallon of water, 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 (*Not Applicable in California*): This product may be used in industrial and institutional areas such as homes, motels & hotel chains, nursing homes, schools and hospitals. 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 ½ ounce of this product per gallon of water.

For truck mounted extraction machines: Mix 6 ounces of this product per gallon of water and meter at 4 gallons per hour.

For rotary floor machines: Mix 1 ounce of this product per gallon of water and apply at a 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 SANITIZER/DEODORIZATION AGAINST ODOR-CAUSING BACTERIA, FOR HOME, INSTITUTIONAL, INDUSTRIAL AND HOSPITAL USE

(Use as a sanitizer is not applicable in California)

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

Vacuum carpet thoroughly prior to application. Mix ½ ounce of product per gallon of water (or equivalent use dilution). Follow the Injection and/or Extraction procedures as specified for any conventional steam cleaning equipment you are using. For rotary floor machines, mix 1 ounce per gallon of water and spray on carpet at a rate of 300-500 sq. ft. per gallon.

For use 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 cloth, a water-based product must 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 must not be mixed with other cleaning products.

OTHER USES

Disinfection of Hard, Non-Porous Surfaces in Whirlpool (Foot Spa) Units: After using the whirlpool unit, drain and refill with fresh water to just cover the intake valve. Add ½ ounce of this product for each gallon of fresh water added (850 ppm active quat) (or equivalent use dilution). Briefly start the pump to circulate the solution. Turn off the pump. Wash down the unit sides, seat of the chair, lift and any/all related equipment with a clean swab, brush or sponge. Treated surfaces must remain wet for 10 minutes. After the unit has been thoroughly disinfected, drain the solution from the unit and rinse any/all cleaned surfaces with fresh water. Repeat for heavy soiled units.

For Use on Finished Floors: To limit gloss reduction, use ½ ounces of this product per gallon of water. Apply with a damp mop or auto scrubber. Allow surfaces to air dry.

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 ½ ounce of this product to 1 gallon of water (850 ppm active) (or equivalent use dilution) to the surfaces and body openings, natural or artificial. Bath the entire body using sponge or washcloth. A soft brush may be employed on surface other than the face. Allow a 10 minute contact time for optimal results. Prepare a fresh solution for application of each remains.

~~**Artificial Turf Surfaces:** This product may be used on indoor and outdoor artificial turf surfaces such as athletic game fields and practice fields (ie football, soccer, baseball, lacrosse, golf). Prepare a ½ oz of this product per 1 gallon of water solution (850 ppm active quat) (or equivalent use dilution). Apply to turf surfaces with a portable tank sprayer or handheld pressure sprayer. Saturate turf surface with enough product to remain wet for at least 10 minutes. Do not use field for a minimum of 30 minutes or when surface has completely dried. One (1) gallon of diluted product will treat 400-600 sq ft of turf surface.~~

COMMERCIAL FLORIST USE DIRECTIONS: To clean, disinfect and deodorize hard, non-porous surfaces in one step, prepare use solution by adding (mixing) ½ ounce of this product per gallon of water (1:256). For heavy-duty use, add (mix) 2 ounces per gallon of water (1:64).

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

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

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

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 1.875 ounces in a free flow waterbed of 90 to 180 gallon capacity. Add 3.75 ounces in a waveless/fiber waterbed mattress of 90 to 180 gallon capacity. Repeat application every 4 to 6 months.

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Citrus Canker Control (Not for use 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 ratio of 1:108 (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 must be either thoroughly rinsed or laundered before reuse. Footwear must be rinsed before reuse.

DIRECTIONS FOR HOUSEHOLD USE

Kitchen/Bathroom/Household Cleaning: Apply ½ oz per gallon of water (850 ppm active) (or equivalent use dilution) solution with a cloth, sponge, mop or directly on surface with a mechanical spray. If a mechanical spray is used spray must be coarse. Hold container 6 inches to 8 inches from surface and spray until thoroughly wet. Do not use on paint or acrylic plastics. Wipe the soiled area clean. This product is not to be used on dishware, glasses or eating utensils.

Disinfect/Deodorize: To disinfect hard, non-porous surfaces such as floors, walls, counters, sinks, tubs, toilets, glazed tile, exterior surfaces of appliances, refrigerators or freezers, microwave exteriors, stove tops and hoods, tables, garbage pails, faucets apply ½ oz per gallon of water (850 ppm active) (or equivalent use dilution) with cloth, sponge, mop or mechanical spray. If a mechanical spray is used, spray must be coarse. Hold container 6 inches to 8 inches from surface and spray until thoroughly wet. Treated surface must remain wet for 10 minutes before wiping. For heavily soiled areas a pre-cleaning step is required. The pre-clean step must be done according to the instructions under Restroom/Bathroom. Rinse with potable water after use on surfaces that come in contact with food.

SANITIZING NON-FOOD CONTACT SURFACE DIRECTIONS

For Sanitizing Hard, Non-porous Whirlpool Units: After using the whirlpool unit, drain the water and refill with fresh water to just cover the intake valve. Add ½ ounce of this product for each gallon of water (or equivalent use dilution) (850 ppm active quat) at this point. Briefly start the pump to circulate the solutions. Turn off pump. Wash down the unit sides, seat of the chair lift, and any/all related equipment with a clean swab, brush or sponge. Treated surfaces must remain wet for 5 minutes. After the unit has been thoroughly sanitized, drain solutions from the unit and rinse any/all cleaned surfaces with fresh water. The unit is ready for reuse.

SANITIZATION of EXTERIOR HOUSEHOLD SURFACES DIRECTIONS

Preparation of Use Solution: Add ½ ounce per gallon of water (850 ppm active) (or equivalent use dilution) to sanitize hard, non-porous exterior surfaces such as vinyl, plastic, sealed concrete, painted or sealed woodwork, and sealed stucco.

Application: Apply solution with a mop, cloth, sponge, hand pump trigger sprayer, or with a low-pressure (less than 60 psi) airless sprayer so as to wet all surfaces thoroughly. Treated surfaces must remain wet for 5 minutes. Wearing suitable respiratory protective equipment to control exposure to spray, pressure wash surfaces to thoroughly clean all treated areas using a high-pressure spray. Do not breathe spray.

DIRECTIONS FOR ALTERNATE CONTAINERS

BAG-IN BOX CONTAINERS

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

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

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

PACKETS (For pre-measured tear open packets)

(Simply) (Tear) open and pour contents into 4 gallons of water. Keep packets in box until ready to use.

OR

Pour contents of (2 oz) packet into 4 gallons of water. Keep packets in box until ready to use.

REFILLS

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

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

FOR DISINFECTION
MIX EACH PACKET WITH 4 GALLONS OF WATER

MAQUAT 256 MN-FCS

E.P.A. Reg. No. 10324-144 E.P.A. Est. No. 10324-IL-1

NET CONTENTS: 2 FLUID OZ.

ACTIVE INGREDIENTS:

Octyl Decyl Dimethyl Ammonium Chloride.....	6.510%
Didecyl Dimethyl Ammonium Chloride.....	3.255%
Dioctyl Dimethyl Ammonium Chloride.....	3.255%
Alkyl (C ₁₄ , 50%; C ₁₂ , 40%; C ₁₆ , 10%) dimethyl benzyl ammonium chloride	8.680%
INERT INGREDIENTS:	<u>78.300%</u>
TOTAL	<u>100.000%</u>

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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