

10324-168

11/7/2006

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UNITED STATES ENVIRONMENTAL PROTECTION AGENCY



U.S. ENVIRONMENTAL PROTECTION AGENCY

Office of Pesticide Programs
Antimicrobials Division (7510P)
1200 Pennsylvania Avenue NW
Washington, D.C. 20460

EPA Reg. Number:
10324-168

Date of Issuance:
NOV - 7 2006

Term of Issuance:

Conditional

Name of Pesticide Product:

Maquat 615 SRTU-200

NOTICE OF PESTICIDE:

 x Registration
 Reregistration

(under FIFRA, as amended)

Name and Address of Registrant (include ZIP Code):

Mason Chemical Company
721 W. Algonquin Road
Arlington Heights, IL 60005

Note: Changes in labeling differing in substance from that accepted in connection with this registration must be submitted to and accepted by the Registration Division prior to use of the label in commerce. In any correspondence on this product always refer to the above EPA registration number.

On the basis of information furnished by the registrant, the above named pesticide is hereby registered/reregistered under the Federal Insecticide, Fungicide and Rodenticide Act.

Registration is in no way to be construed as an endorsement or recommendation of this product by the Agency. In order to protect health and the environment, the Administrator, on his motion, may at any time suspend or cancel the registration of a pesticide in accordance with the Act. The acceptance of any name in connection with the registration of a product under this Act is not to be construed as giving the registrant a right to exclusive use of the name or to its use if it has been covered by others.

This product is conditionally registered in accordance with FIFRA sec 3(c)(7)(a) provided that you:

1. Submit and/or cite all data required for registration of your product under FIFRA sec. 3(c)(5) when the Agency requires all registrants of similar products to submit such data; and submit acceptable responses required for re-registration of your product under FIFRA section 4.
2. Make the labeling changes listed below before you release the product for shipment:
 - a. Revise the EPA Registration Number to read, "EPA Reg. No. 10324-168".

Signature of Approving Official:

Verma Noble

Verma Noble
Product Manager Team-31
Regulatory Management Branch I
Antimicrobials Division (7510P)

Date:

NOV 7 2006

CONCURRENCES

SYMBOL	DATE	INITIALS	REMARKS
EPA Form 8570-6	7510P	<i>S. Hart</i>	
DATE	11/7/06		

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b. Revise the "Approved Uses" section, second column, by deleting "Appliances" and replacing with "*Exterior surfaces of appliances*".

c. Revise the statement in the left column of page two which begins "Institutional facilities, laboratories..." by deleting the reference to "restrooms" which do not include food contact surfaces. Revise your label to include the following statement:
"For use as a deodorizer for restrooms, enameled surfaces, painted woodwork (finished), vinyl and plastic upholstery, chairs, washable walls, cabinets, doorknobs, garbage cans, exhaust fans, refrigerated storage and display equipment coils and drain pans of air conditioning and refrigeration equipment and heat pumps."

d. Delete the sites which are not supported by directions for use in the second statement of the right column on page two such that it reads exactly as follows: "*Food processing plants, USDA inspected food-processing facilities, farms and egg processing plants, meat/poultry processing plants, meat poultry producing establishments.*"

e. Delete the following statement on page two as there are no directions on the label for use in a facility with this type of equipment: "Hatchers, setters, trays, racks, egg flats, walls, floors, ceilings, chick boxes, egg cases, vans and trash containers."

f. Delete the three statements on page two which begin: "Enameled surfaces, painted woodwork..." "Tables, chairs, washable walls..." and "Exhaust fans, refrigerated storage and display equipment..." and revise to state only the following: "*Formica, tables*" All of the other surfaces mentioned are only appropriate to be deodorized as stated in c. above.

g. Delete the first two sections in the left column of page three which begin: "This product is for use in Poultry Sanitation..." and "This product is for use in Swine Premise Sanitation..." These two sections must be deleted as your label does not include appropriate directions for either of these uses.

h. Revise the third section in the left column of page three which begins: "This product has been cleared by..." to indicate the correct jurisdiction of EPA not FDA.

i. Your cover letter indicates that all efficacy studies have been submitted for 10324-81. The following organisms listed on page three under the heading "Organism Guide" must be deleted as you have not provided data to support these claims:

- Aeromonas hydrophila*
- Clostridium perfringens*
- Enterobacter sakazakii*

Make these same revisions to the list of organisms on page four.

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j. Your cover letter indicates that all efficacy studies have been submitted for 10324-81. The following organisms listed on page three under the heading "Organism Guide" must be deleted as you have not provided appropriate data to support these claims. Data submitted to support disinfection claims is not adequate to support food contact sanitization claims. Delete:

- Enterococcus faecalis* (Vancymysin Resistant)
- Klebsiella pneumoniae*
- Salmonella typhi*
- Shigella sonnei*
- Staphylococcus aureus* (Methecillan Resistant)

Make these same revisions to the list of organisms on page four.

k. The directions for use which begin at the top of the right column on page three are incomplete. Place the following language so that it immediately precedes the section beginning: "Apply this product with a cloth or mechanical..."

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

l. Delete the repetitive directions at the top of the right column on page three: "Note: With spray applications cover or remove all food products. For heavily soiled areas, a preliminary cleaning is required."

m. Make the following revision on page three in the section headed: "Food Contact and Tobacco Processing Equipment Sanitizing Directions": Move the sections beginning: "To be used in the following areas..." and ends: "...food contact surfaces as listed and identified on this label." and "Before use in federally inspected meat and poultry..." and ends: "little or no residue remains." Place these sections between the section beginning: "Sanitizing of Food Processing Equipment and Other Hard Surfaces..." and "Prior to application, remove gross food particles..."

n. Revise the directions "For Public Eating Places, Dairy Processing Equipment..." on page four by deleting the statement: "From a Closed Loop Dilution Center, apply product to the surface to be sanitized." This is a ready to use product which is not to be diluted.

o. Delete the entire section on page four and five beginning: "(Alternative language for clean in place, closed loop dilution center) Wisconsin State Division of Health Directions for Eating Establishments..." and ending: "...is not permitted under Section HFS 196.13 of the Wisconsin Administrative Code." This is a ready to use product which is not to be diluted.

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p. Delete the entire section on page five beginning: "(Alternative language for clean in place, closed loop dilution center) For Use as a Sanitizer on Dishes, Glassware, Silverware..." This is a ready to use product which is not to be diluted.

q. Revise the "Sanitization Food Contact Mobile Surfaces" directions on page five by revising item #1 to read: "Prior to application, remove gross food particles and soil by a pre-flush or pre-scrape and when necessary, presoak..."

r. Revise the "Directions for Food Processing Equipment and Dairies" on page five by revising to state: "...Clean and rinse equipment thoroughly *with potable water*..."

s. Revise the "Glove Dip Sanitizer Directions" on page five by deleting the reference in the first sentence to "animal areas." This reference is not appropriate for your product as you have not included directions for use in animal areas.

t. Revise the "Sanitizing Egg Shells Intended for Food Directions" by using mandatory language as per PR Notice 2000-5 to state: "...Eggs *must* be reasonably dry before casing or breaking..."

u. Revise **page one** by deleting the reference at the beginning of the right column "Poultry/Turkey" as your product does not include directions for use at these sites.

Product Chemistry

Upon completion, submit a storage stability and corrosion characteristics study for review by the Agency.

If these conditions are not complied with, the registration will be subject to cancellation in accordance with FIFRA sec. 6(e). Your release for shipment of the product constitutes acceptance of these conditions.

A stamped copy of the label is enclosed for your records. Submit one (1) copy of your final printed labeling prior to release of this product for shipment. If you have any questions concerning this letter, please contact Tracy Lantz at (703) 308-6415.

Sincerely,



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

Enclosure: (Stamped Label)
7510P:T. Lantz:10/30/06:10324-168



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-XXX

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

MAQUAT[®] 615 SRTU-200

Net Contents:

Batch No:

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

CAUTION. Keep Out of Reach of Children. Causes moderate eye irritation. Avoid contact with eyes or clothing. Harmful if swallowed. Wash thoroughly with soap and water after handling.

(If container is 5 gallons or more, the following statement must be used.)

ENVIRONMENTAL HAZARD

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

PHYSICAL OR CHEMICAL HAZARDS

Do not mix with oxidizers, anionic soaps and detergents.

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

STORAGE AND DISPOSAL

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

PESTICIDE STORAGE: Do not store on side. Avoid creasing or impacting of side walls. Store in securely closed original container. Avoid storage at temperature extremes or in sunlight. Avoid shipping or storing below freezing. If product freezes, thaw at room temperature and shake gently to remix components. Use locked storage in an area that will prevent cross-contamination of other pesticides, fertilizer, food and feed. Store in locked area inaccessible to children.

PESTICIDE DISPOSAL: Wastes resulting from the use of this product may be disposed of on site or at an approved waste disposal facility.

CONTAINER DISPOSAL: *(Plastic containers)* Triple rinse (or equivalent), then offer for recycling or reconditioning or puncture and dispose of in a sanitary landfill or incineration, or if allowed by state and local authorities, by burning. If burned, stay out of smoke.

(Glass containers) Triple rinse (or equivalent). Then dispose of in a sanitary landfill or by other approved state and local procedures.

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

STORAGE AND DISPOSAL

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

Food Contact Surface Sanitizer and Deodorizer For Home, Institutional, Industrial, School, Dairy, ~~Food~~ Restaurant, Food Handling and Process Areas, Federally Inspected Meat and Poultry Plants, Bar and Institutional Kitchen Use and for Sanitizing Ice Machines.

ACTIVE INGREDIENTS:

Octyl Decyl Dimethyl Ammonium Chloride	0.006%
Didecyl Dimethyl Ammonium Chloride	0.003%
Diocetyl Dimethyl Ammonium Chloride	0.003%
Alkyl (C ₁₄ , 50%; C ₁₂ , 40%; C ₁₆ , 10%) dimethyl benzyl ammonium chloride	0.008%

INERT INGREDIENTS:.....99.980%

TOTAL100.000%

KEEP OUT OF REACH OF CHILDREN

CAUTION PELIGRO

See left panel for additional precautionary statements.

First Aid

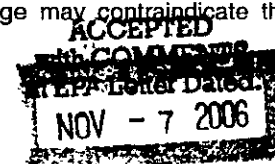
Have the product container or label with you when calling a poison control center or doctor, or going for treatment.

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

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

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

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



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

10324-168

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This product contains no phosphorous.

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

This product is for use in kitchens.

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

Cross contamination is of major housekeeping concern. This product has been formulated to aid in the reduction of cross-contamination on treated surfaces in schools, institutions and industry.

This product (formulation) is a one step (ready to use) food contact sanitizer.

This product is an economical (ready to use) solution that can be used with trigger sprayers, sponge or by soaking.

This product is a complete, chemically balanced sanitizer.

This product is for use as a sanitizer on dishes, glassware and utensils. 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 public eating places, dairy processing equipment and food processing equipment and utensils. A potable water rinse is not allowed when used as a sanitizer on food contact surfaces.

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

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

This product is for use 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 neutralizes musty odors and tough odors from spills on contact.

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

This product is effective against household odors by kitchen odors.

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

Great for use (on) (in) the kitchen.

Sanitizes kitchen surfaces.

Maquat® 615 SRTU for use in:

- Restaurants, restaurants and bars, bars, cafeterias, institutional kitchens, fast food operations and food storage areas.
- Supermarkets, convenience stores, retail and wholesale establishments.
- Food establishments, coffee shops, donut shops, bagel stores, pizza parlors, liquor stores.
- Police stations, courthouses, correctional facilities, municipal government buildings, prisons, jails, penitentiaries, correctional institutions, bus stations, train stations.
- Institutional facilities, laboratories, factories, business and office buildings, hotels and motels.
- Kitchens.
- Homes (households).

- Institutions, school and colleges, churches, classrooms, community colleges, universities.
- Food processing plants, USDA inspected food-processing facilities, ~~and egg processing plants,~~ meat/poultry processing plants, meat/poultry producing establishments.
- Fishery, Milk, Citrus, Wine, Fruit, Vegetable, Ice Cream and Potato Processing Plants and beverage plants.
- Tobacco plant premise and equipment.
- ~~and egg flats, walk-in coolers, cold boxes, egg cases, vans and trash containers.~~

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), Slurry® machines, stovetops (stoves), sinks (kitchen), appliances, refrigerators, ice machines.
 - Glass, metal, stainless steel, glazed porcelain, glazed ceramic, sealed granite, sealed marble, plastic (such as polystyrene or polypropylene), sealed limestone, sealed slate, sealed stone, sealed terra cotta, sealed terrazzo, chrome and vinyl.
 - ~~Enamel surfaces, painted woodwork (finished), Formica®, vinyl and plastic upholstery.~~
 - ~~Tables, chairs, washable walls, cabinets, doorknobs and garbage cans.~~
 - ~~Exhaust fans, refrigerated storage and display equipment, coils and drip pans of air conditioning and refrigeration equipment and heat pumps.~~
 - Beer fermentation and holding tanks, bottling or pre-mix dispensing equipment.
 - Citrus processing equipment and holding tanks.
 - Wine processing equipment and holding tanks.
 - Hard non-porous surfaces of picnic tables and outdoor furniture or Non-wooden Picnic tables and outdoor furniture except cushions and wood frames. (Note: Only one statement will be used on label.)
 - Highchairs.
 - Drinking fountains.
 - Dishes, silverware, glasses, cooking utensils, eating utensils and other similar size food processing equipment can be sanitized by immersion. NO POTABLE WATER RINSE IS ALLOWED (DO NOT RINSE). (Note: Only one Rinse statement will be used on label.)
- Escherichia coli (E. coli), Salmonella choleraesuis (Salmonella), and Staphylococcus aureus (Staph) are common bacteria found where food is prepared and stored. This product kills these bacteria and helps prevent the spread of food borne contamination on treated kitchen surfaces listed on this label.

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This product is for use in Poultry Premise Sanitation (Hatcheries), Receiving Area, Egg Holding Area, Hatching Room, Tray Washing Area, Trays, Buckets, Racks, Egg Flats, Chick Holding Room, Hatchery Room, Cook Processing Area, and Loading Area, Poultry Buildings, Censuses, Side Rails and Fences, Drinkers, and all other hard non-porous Poultry House related equipment, and surfaces in the hatchery environment.

This product is for use in Swine Premise Sanitation (Waterers and Fountains, Hauling Equipment, Drinking Plants, Loading Equipment, Growing Bams, and Nursery, Blocks, Creep Area, etc.

This product has been cleared by the FDA in 40 CFR Section 180.940 (a) for use on food contact surfaces in public eating places, dairy processing and food processing equipment and utensils.

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

Regular, effective cleaning and sanitizing of equipment, utensils and work or dining surfaces which could harbor food poisoning microorganisms minimizes the probability of contaminating food during preparation, storage or service. Effective cleaning will remove soil and prevent the accumulation of food residues, which may decompose or support the rapid development of food poisoning organisms or toxins. Application of effective sanitizing procedures reduces the number of those organisms that (which) may be present on equipment and utensils after cleaning, and reduces the potential for the transfer, either directly through tableware such as glasses, cups and flatware, or indirectly through food.

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

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

ORGANISM GUIDE

Food Contact Sanitizing Performance: This product was evaluated with a 1-minute contact time and found to be an effective ready-to-use food-contact surface sanitizer against:

Campylobacter jejuni (ATCC 6872)

Escherichia coli (ATCC 11229)

Escherichia coli O157:H7 (ATCC 35150)

Staphylococcus aureus (ATCC 6538)

Listeria monocytogenes (ATCC 984)

Salmonella choleraesuis (ATCC 10708)

Salmonella enteritidis (ATCC 4931)

Shigella dysenteriae (ATCC 9361)

Staphylococcus aureus (ATCC 6538)

Yersinia enterocolitica (ATCC 23715)

DIRECTIONS FOR USE

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

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

Apply this product with a cloth or mechanical spray device. When applied with a mechanical spray device, surfaces must be sprayed until thoroughly wetted. Treated surfaces must remain wet for 1 minute. 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. For heavily soiled areas, a preliminary cleaning is required.

General Deodorization: To deodorize wet surfaces thoroughly. Excess material must be wiped up or allowed to air dry.

For Deodorizing Garbage Cans, Garbage Trucks, Industrial Waste Receptacles and Garbage Handling Equipment: It is especially important to pre-clean for the product to perform properly. Then apply a wetting concentration by thoroughly wetting surface with this product. Excess material must be wiped up or allowed to air dry.

FOOD CONTACT AND TOBACCO PROCESSING EQUIPMENT SANITIZING DIRECTIONS

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

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

Before use 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 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. (Note: Only one Rinse statement will be used on label.)

To be used in the following areas: Food Service Establishments, Homes, Schools, Institutions, Industries, Meat/Poultry/Food Processing Plants, Dairies, Bars, Restaurants and Cafeterias. Use this product to sanitize hard, non-porous food contact surfaces as listed and identified on this label.

Apply solution to pre-cleaned, hard surfaces, thoroughly wetting surfaces with a cloth, 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. Surfaces should remain wet for at least 1 minute, followed by adequate draining and air-drying.

Apply to sink tops, countertops (counters), refrigerated storage and display equipment, and other stationary hard, non-porous surfaces by cloth or brush or mechanical spray

device. NO POTABLE WATER RINSE IS ALLOWED (DO NOT RINSE) AFTER USE AS A SANITIZER. (Note: Only one Rinse statement will be used on label.)

Dishes, silverware, glasses, cooking utensils, eating utensils and other similar size food processing equipment can be sanitized by immersion in this product for a contact time of 1 minute. NO POTABLE WATER RINSE IS ALLOWED (DO NOT RINSE). (Note: Only one Rinse statement will be used on label.)

This (product) (Ready-to-Use sanitizer) eliminates 99.999% of the of the following bacteria in 60 seconds according to the AOAC Germicidal and Detergent Sanitizing Action of Disinfectants test.

[REDACTED]	<i>Salmonella choleraesuis</i> (ATCC 10708)
<i>Campylobacter jejuni</i> (ATCC 6872)	<i>Salmonella enteritidis</i> (ATCC 4931)
[REDACTED]	[REDACTED]
<i>Escherichia coli</i> (ATCC 11229)	<i>Shigella dysenteriae</i> (ATCC 9361)
<i>Escherichia coli</i> O157:H7 (ATCC 35150)	[REDACTED]
[REDACTED]	<i>Staphylococcus aureus</i> (ATCC 6538)
[REDACTED]	[REDACTED]
[REDACTED]	[REDACTED]
[REDACTED]	[REDACTED]
<i>Listeria monocytogenes</i> (ATCC 984)	<i>Yersinia enterocolitica</i> (ATCC 23715)
[REDACTED]	[REDACTED]

For Public Eating Places, Dairy Processing Equipment and Food Processing Equipment and Utensils: Prior to application, remove gross food particles and soil by pre-flush, or pre-scrape, and when necessary, pre-soak. Then thoroughly wash or flush objects with a compatible detergent followed by a potable water rinse before applications of sanitizing solutions. Apply this product to pre-cleaned, hard non-porous surfaces thoroughly wetting surfaces with a cloth, 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. 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). 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) (DO NOT RINSE). (Note: Only one Rinse statement will be used on label.)

OR

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 this product. 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. Allow non-immersed item to air dry also. NO POTABLE WATER RINSE IS ALLOWED AFTER APPLICATION OF THE SANITIZING SOLUTION (after use as a sanitizer) (DO NOT RINSE). (Alternate statement to be used in food processing plants only: Allow sanitized surfaces to adequately drain before contact with food). (Note: Only one Rinse statement will be used on label.)

(N The following directions are for use in food processing areas only)
DIRECTIONS FOR FOOD PROCESSING EQUIPMENT AND UTENSILS (AS REGULATED BY) (40CFR sec 180.940(c))

Equipment and utensils must be thoroughly preflushed or prescraped and, when necessary, presoaked to remove gross food particles. Clean and rinse equipment thoroughly. Then apply this product. (Alternate statement: Allow sanitized surfaces to adequately drain before contact with food). No potable water rinse is allowed (Do not rinse). (Note: Only one Rinse statement will be used on label.)

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

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

1. Scrape, flush or presoak articles (whether mobile or stationary) to remove gross food particles and soil.
2. Thoroughly wash articles with an appropriate detergent or cleaner.
3. Rinse articles thoroughly with potable water.
4. Sanitize articles using this product. 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. (Alternate statement: Allow sanitized surfaces to adequately drain before contact with food). No potable water rinse is allowed (Do not rinse). (Note: Only one Rinse statement will be used on label.)

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

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

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

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

1. Scrape and pre-wash utensils and glasses whenever possible.
2. Wash with a good detergent or compatible cleaner.
3. Rinse with potable water.
4. Sanitize in a solution of this product. 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.

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

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

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

1. Scrape and pre-wash utensils and glasses whenever possible.

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2. Wash with a good detergent or compatible cleaner.
3. Rinse with potable water.
4. Sanitize using this product in the Closed Loop Dilution Center. 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.

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

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

1. Turn off refrigeration.
2. Wash and rinse all surfaces thoroughly.
3. Apply this product by mechanical spray, directly pouring or by recirculating through the system. Surfaces must remain wet for at least one minute followed by complete draining and drying. No potable water rinse is allowed (Do not rinse) when product is used as directed. *(Note: Only one Rinse statement will be used on label.)*
4. Return machine to service.

DIRECTIONS FOR RESTAURANT AND BAR SANITIZER

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

For pre-cleaned dishes, glassware, silverware, eating utensils, and cooking utensils, immerse in this product. Allow surface to remain wet for at least 60 seconds. Drain thoroughly before reuse. No potable water rinse is allowed (Do not rinse). *(Note: Only one Rinse statement will be used on label.)*

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

For Use as a Sanitizer - Dishes, Glassware, Silverware, Eating utensils, Cooking utensils: For heavily soiled areas, remove gross food particles by preflush, pre-scrape, 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 this product from Closed Loop Dilution Center. Allow surface to remain wet for at least 60 seconds. Drain thoroughly and air dry before reuse. No potable water rinse is allowed (DO NOT RINSE). *(Note: Only one Rinse statement will be used on label.)*

SANITIZATION FOOD CONTACT MOBILE SURFACES: (glassware, utensils, cookware and dishware)

1. Scrape and pre-wash utensil, glassware, cookware, and dishware.
2. Wash with a good detergent.
3. Rinse with potable water.
4. Immerse all utensils for 1 minute or longer if specified by government sanitary code.
5. Place sanitized utensils on a rack or drain board to air dry. Do not rinse or wipe.

SANITIZATION FOOD CONTACT IMMOBILE SURFACES: (food processing equipment, counter tops, chopping blocks, tanks, tables, picnic table, appliances, stovetops and food work areas.)

1. Remove gross food particles and soil by pre-flush or pre-scrape.
2. Clean all surfaces thoroughly using a good detergent or cleaner. Tilt movable surfaces for proper drainage. Rinse with potable water.
3. Apply sanitizing solution.
4. Wet surfaces thoroughly for 1 minute.
5. Let surfaces drain and air dry. Do not rinse or wipe.

When using this 200 ppm-quaternary Ready-to-Use solution for sanitization of previously cleaned food contact surfaces, no potable water rinse is allowed.

For mechanical operations: The use solution may be used once for sanitizing and re-used for cleaning.

DIRECTIONS FOR FOOD PROCESSING EQUIPMENT AND DAIRIES

Equipment and utensils must be thoroughly preflushed or pre-scraped and, when necessary, presoaked to remove gross food particles. Clean and rinse equipment thoroughly. Then apply this product. Allow surface to remain wet for at least 60 seconds. Drain thoroughly before reuse. No potable water rinse is allowed (Do not rinse). *(Note: Only one Rinse statement will be used on label.)*

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 this product. Allow solution to remain in equipment for at least 60 seconds, or until operations resume, at which time the sanitizing solution should be drained from the system. To insure the removal of flavors, it is suggested that during changeover between products the system should be cleaned, rinsed and flushed with the sanitizing solution for at least 1 minute. Drain thoroughly and allow to air dry before reuse. No potable water rinse is allowed (Do not rinse). *(Alternate statement: Allow sanitized surfaces to adequately drain before contact with food.) (Note: Only one Rinse statement will be used on label.)*

GLOVE DIP SANITIZER DIRECTIONS: To prevent cross contamination from area to area in animal areas and the packaging and storage areas of food plants, dip pre-washed (plastic, latex or other synthetic rubber) non-porous gloved hands into a suitable clean container that contains enough of (this product) (this sanitizing solution) to cover the gloved area. Dip (Soak) in solution for 60 seconds. **NO POTABLE WATER RINSE IS ALLOWED (DO NOT RINSE).** Change the sanitizing solution in the bath at least daily or when solution appears dirty. **Do not let sanitizing solution come into contact with exposed skin.** *(Note: Only one Rinse statement will be used on label.)*

For mechanical operations or automated systems, the used sanitizing solution may not be reused 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 this product. The solution should be warmer than the eggs, but not to exceed 130°F. Wet eggs thoroughly and allow to drain. Eggs sanitized with this product shall be subjected to a potable water rinse only if they are to be broken immediately for use in the manufacture of egg products. Eggs should be reasonably dry before casing or breaking. The solution should not be re-used for sanitizing eggs.

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

FOR CONTINUOUS TREATMENT OF MEAT AND POULTRY OR FRUIT AND VEGETABLE CONVEYORS: Remove gross food particles and excess soil by a pre-flush or pre-scrape. Wash with a good detergent or compatible cleaner. Rinse equipment thoroughly with potable water, then rinse equipment with a sanitizing

solution. To sanitize the belt apply this product to conveyors suitable feeding equipment. Do not allow this solution to be sprayed directly on food. Controlled volumes of sanitizer are applied to return portion of conveyor through nozzles so located as to permit maximum drainage of sanitizer from equipment and to prevent puddles on top of belt. During interruptions in operation, coarse spray equipment, peelers, collators, slicers and saws with this product. Conveyor equipment must be free of product when applying this coarse spray.

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