

UNITED STATES ENVIRONMENTAL PROTECTION AGENCY



UNITED STATES ENVIRONMENTAL PROTECTION AGENCY  
WASHINGTON, D.C. 20460

OFFICE OF PREVENTION, PESTICIDES AND TOXIC SUBSTANCES

Ms. Elizabeth Tannehill  
Mason Chemical Company  
721 W. Algonquin Rd.  
Arlington Heights, IL 60005

MAY 19 2010

Subject: Maquat 615 SRTU-200  
EPA Registration No. 10324-168  
Amendment Date: Feb 01, 2010  
EPA Receipt Date: Feb 18, 2010

Dear Ms. Tannehill,

The following amendment, submitted in connection with registration under the Federal Insecticide, Fungicide, and Rodenticide Act (FIFRA), section 3(C)(7)(A) is acceptable

**Proposed Amendment**

- Revise Storage and Disposal Per 2007-4

**General Comments**

A stamped copy of the accepted labeling is enclosed. Submit 3 copy of your final printed label before distributing or selling the product bearing the revised labeling.

Should you have any questions concerning this letter, please contact Velma Noble at (703) 308-6233.

Sincerely,

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

**CONCURRENCES**

SYMBOL								
SURNAME								
DATE								



**MASON CHEMICAL COMPANY**  
 "The Quaternary Specialists"

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

E.P.A. Reg. No. 10324-168  
 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.

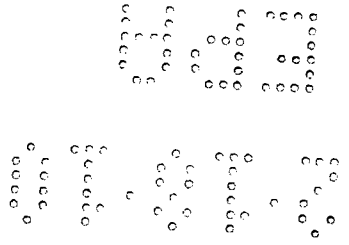
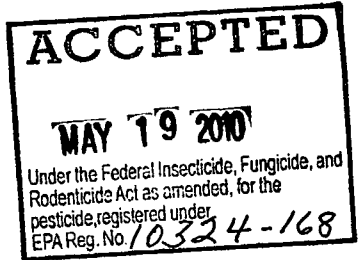
*(If container is 5 gallons or more, the following statement must be used.)*

**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.



Food Contact Surface Sanitizer and Deodorizer For Home, Institutional, Industrial, School, Dairy, 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 <sub>14</sub> , 50%; C <sub>12</sub> , 40%; C <sub>16</sub> , 10%) dimethyl benzyl ammonium chloride .....	0.008%

**INERT INGREDIENTS:**..... 99.980%

**TOTAL** ..... 100.000%

**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.

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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, schools and colleges, churches, classrooms, community colleges, universities.
- Food processing plants, USDA inspected food-processing facilities, farms, and egg processing plants, meat/poultry processing plants, meat and poultry producing establishments.
- Fishery, Milk, Citrus, Wine, Fruit, Vegetable, Ice Cream and Potato Processing Plants and beverage plants.
- Tobacco plant premise and equipment.

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), Slurppy® machines, stovetops (stoves), sinks (kitchen), exterior surfaces of 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.
- Formica® tables.
- 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.)

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 soils and drain pans of air conditioning and refrigeration equipment and heat pumps.

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.

This product has been cleared by the EPA 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)  
*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.)

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.

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.

**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 Receptacle and Garbage Handling Equipment:** It is especially important to preclean 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.)

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.

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.)

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.

Apply solution to precleaned, 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.

*Campylobacter jejuni* (ATCC 6872)  
*Escherichia coli* (ATCC 11229)  
*Escherichia coli* O157:H7 (ATCC 35150)  
*Listeria monocytogenes* (ATCC 984)

*Salmonella choleraesuis* (ATCC 10708)  
*Salmonella enteritidis* (ATCC 4931)  
*Shigella dysenteriae* (ATCC 9361)  
*Staphylococcus aureus* (ATCC 6538)  
*Yersinia enterocolitica* (ATCC 23715)

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**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.)

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

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

Equipment and utensils must be thoroughly preflushed or prescraped and, when necessary, presoaked to remove gross food particles. Clean and rinse equipment thoroughly. Then apply 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.

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

For pre-cleaned dishes, glassware, silverware, eating utensils, and cooking utensils, immerse in 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.)

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

1. Prior to application, remove gross food particles and soil by a pre-flush or pre-scrape and, when necessary, presoak.
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 all 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-quatarnary 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 prescraped and, when necessary, presoaked to remove gross food particles. Clean and rinse equipment thoroughly with potable water. 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 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 must 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 with suitable feeding equipment. Do not allow this solution to be sprayed directly on food. Controlled volumes of sanitizer are applied to return portion of conveyor through nozzles so located as to permit maximum drainage of sanitizer from equipment and to prevent puddles on top of belt. During interruptions in operation, 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.

(Note to reviewer: The title and first statement of this section must appear on every label, followed by the appropriate Storage and Disposal section.)

## STORAGE AND DISPOSAL

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

(FOR USE ON NON-REFILLABLE CONTAINERS WITH HOUSEHOLD/RESIDENTIAL USES)

**STORAGE AND DISPOSAL:** Open dumping is prohibited. Store only in original container. Do not reuse empty container. If a leaky container must be contained within another, mark the outer container to identify the contents. Store pesticides away from food, pet food, feed, seed, fertilizers, and veterinary supplies. Keep this product under locked storage sufficient to make it inaccessible to children or persons unfamiliar with its proper use.

**Non-refillable container.** Do not reuse or refill this container. Triple rinse (or equivalent). Wrap and put in trash or offer for recycling if available.

**BATCH CODE:** (Can be placed on container or label)

(FOR USE ON NON-REFILLABLE CONTAINERS WITH NO HOUSEHOLD OR RESIDENTIAL USES. USE ON CONTAINERS WITH INSTITUTIONAL/COMMERCIAL/INDUSTRIAL PUBLIC HEALTH USES ONLY)

**PESTICIDE STORAGE:** Open dumping is prohibited. Store only in original container. Do not reuse empty container. If a leaky container must be contained within another, mark the outer container to identify the contents. Store pesticides away from food, pet food, feed, seed, fertilizers, and veterinary supplies. Keep this product under locked storage sufficient to make it inaccessible to children or persons unfamiliar with its proper use.

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

**CONTAINER HANDLING DISPOSAL:** Non-refillable container. Do not reuse this container to hold materials other than pesticides or diluted pesticides (rinsate). Triple rinse (or equivalent). After emptying and cleaning, it may be allowable to temporarily hold rinsate or other pesticide-related materials in the container. Contact your state regulatory agency to determine allowable practices in your state. Offer for recycling if available or puncture and dispose in a sanitary landfill, or by other procedures approved by state and local authorities. If rinsate cannot be used, follow pesticide disposal instructions. If not triple rinsed, these containers are acute hazardous wastes and must be disposed in accordance with local, state and federal regulations.

**RESIDUE REMOVAL INSTRUCTIONS (For containers less than 5 gallons):** Triple rinse container (or equivalent) promptly after emptying. Triple rinse as follows: Fill the container ¼ full with water and recap. Shake for 10 seconds. Follow Pesticide Disposal instructions for rinsate disposal. Drain for 10 seconds after the flow begins to drip. Repeat this procedure two more times.

**RESIDUE REMOVAL INSTRUCTIONS (For containers greater than 5 gallons):** Triple rinse container (or equivalent) promptly after emptying. Triple rinse as follows: Fill the container ¼ full with water. Tip container on its side and roll it back and forth, ensuring at least one complete revolution, for 30 seconds. Stand the container on its end and tip it back and forth several times. Turn the container over onto its other end and tip it back and forth several times. Follow Pesticide Disposal instructions for rinsate disposal. Repeat this procedure two more times.

**BATCH CODE:** (Can be placed on container or label)

(FOR USE ON NON-REFILLABLE CONTAINERS WITH WITH INSTITUTIONAL/COMMERCIAL/INDUSTRIAL NON-PUBLIC HEALTH USES ONLY)

**PESTICIDE STORAGE:** Open dumping is prohibited. Store only in original container. Do not reuse empty container. If a leaky container must be contained within another, mark the outer container to identify the contents. Store pesticides away from food, pet food, feed, seed, fertilizers, and veterinary supplies. Keep this product under locked storage sufficient to make it inaccessible to children or persons unfamiliar with its proper use.

**PESTICIDE DISPOSAL:** Pesticide wastes are acutely hazardous. Improper disposal of excess pesticide, spray mixture or rinsate is a violation of Federal Law. If these wastes cannot be disposed

of by use according to label instructions, contact your State Pesticide or Environmental Control Agency, or the Hazardous Waste Representative at the nearest EPA Regional Office for guidance.

**CONTAINER HANDLING DISPOSAL:** Non-refillable container. Do not reuse this container to hold materials other than pesticides or diluted pesticides (rinsate). Offer for recycling if available or puncture and dispose in a sanitary landfill, or by other procedures approved by state and local authorities. If rinsate cannot be used, follow pesticide disposal instructions. If not triple rinsed, these containers are acute hazardous wastes and must be disposed in accordance with local, state and federal regulations.

**RESIDUE REMOVAL INSTRUCTIONS (For containers less than 5 gallons):** Triple rinse container (or equivalent) promptly after emptying. Triple rinse as follows: Empty the remaining contents into application equipment or a mix tank and drain 10 seconds after the flow begins to drip. Fill the container ¼ full with water and recap. Shake for 10 seconds. Pour rinsate into application equipment or a mix tank or store rinsate for later use or disposal. Drain for 10 seconds after the flow begins to drip. Repeat this procedure two more times.

**RESIDUE REMOVAL INSTRUCTIONS (For containers greater than 5 gallons):** Triple rinse container (or equivalent) promptly after emptying. Triple rinse as follows: Empty remaining contents into application equipment or a mix tank. Fill the container ¼ full with water. Replace and tighten closures. Tip container on its side and roll it back and forth, ensuring at least one complete revolution, for 30 seconds. Stand the container on its end and tip it back and forth several times. Turn the container over onto its other end and tip it back and forth several times. Empty the rinsate into application equipment or a mix tank or store for later use or disposal. Repeat this procedure two more times.

**BATCH CODE:** (Can be placed on container or label)

(FOR USE ON REFILLABLE CONTAINERS)

**PESTICIDE STORAGE:** Open dumping is prohibited. Store only in original container. If a leaky container must be contained within another, mark the outer container to identify the contents. Store pesticides away from food, pet food, feed, seed, fertilizers, and veterinary supplies. Keep this product under locked storage sufficient to make it inaccessible to children or persons unfamiliar with its proper use.

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

**CONTAINER HANDLING DISPOSAL:** Triple rinse (or equivalent). Refill this container with this product only. Do not reuse this container for any other purpose.

**RESIDUE REMOVAL INSTRUCTIONS (For containers greater than 5 gallons with Industrial/Commercial Non-public Health Uses):** Cleaning the container before final disposal is the responsibility of the person disposing of the container. Cleaning before refilling is the responsibility of the refiller. To clean the container before final disposal, empty the remaining contents from the container into application equipment or a mix tank. Empty remaining contents into application equipment or a mix tank. Fill the container ¼ full with water. Replace and tighten closures. Tip container on its side and roll it back and forth, ensuring at least one complete revolution, for 30 seconds. Stand the container on its end and tip it back and forth several times. Turn the container over onto its other end and tip it back and forth several times. Empty the rinsate into application equipment or a mix tank or store rinsate for later use or disposal. Repeat this procedure two more times.

**RESIDUE REMOVAL INSTRUCTIONS (For containers greater than 5 gallons with Industrial/Commercial Public Health Uses):** Cleaning the container before final disposal is the responsibility of the person disposing of the container. Cleaning before refilling is the responsibility of the refiller. To clean the container before final disposal, Triple rinse container (or equivalent) promptly after emptying. Triple rinse as follows: Fill container 1/4 full with water. Tip container on its side and roll it back and forth, ensuring at least one complete revolution for 30 seconds. Stand the container on its end and tip it back and forth several times. Turn the container over its other end and tip it back and forth several times. Empty the rinsate into application equipment or a mix tank or store rinsate for later use or disposal. Repeat this procedure two more times.

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