

10324-168

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UNITED STATES ENVIRONMENTAL PROTECTION AGENCY

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



Office of Pesticide Programs

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

NOV 10 2010

Subject: Maquat 615 SRTU-200
EPA Reg. No: 10324-168
Date Submitted: June 1, 2010
Receipt Date: June 8, 2010
Submission #: 876518

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 with the conditions below.

Proposed Amendment

- Addition of microorganisms, use directions and marketing claims

Conditions (Please revise the label as follow):

- 1) Revise page 2 by updating the page numbers on the "Table of Contents."
- 2) There are no AOAC efficacy standards for non-food contact sanitizers. There is an ASTM testing method. As such, delete the following incorrect claim on page 5: "[*(This product) (Product Name)*] meets AOAC efficacy standards for hard non-porous (*inanimate*) (*environmental*) surfaces non-food contact sanitizers."
- 3) The Container Handling/Residue Removal section for refillable containers up to and including 5 gallons on page 13 is incorrect. Delete the "Triple rinse or equivalent." statement from this container disposal section. In addition, add the following text immediately after the statement: "Cleaning before refilling is the responsibility of the refiller. *To clean the container before final disposal, empty the remaining contents from this container and store for later disposal. Fill container 1/4 full with water. Replace and tighten closures. Tip container on its side and roll it back and forth, ensuring at least one complete revolution, for 30 seconds. Stand the container on its end and tip it back and forth several times. Store rinsate for later disposal. Repeat this procedure two more times. Then offer for recycling if available or puncture and dispose of in a sanitary landfill or by incineration.*"

CONCURRENCES

SYMBOL								
SURNAME								
DATE								

General Comments

A stamped copy of the accepted labeling with conditions is enclosed. Submit 1 copy of your final printed label before distributing or selling the product bearing the revised labeling.

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

If the above conditions are not complied with, the registration will be subject to cancellation in accordance with FIFRA section 6 (e). Your release for shipment of the product bearing the amended labeling constitutes acceptance of these conditions. Should you have any questions concerning this letter, please contact Velma Noble at (703) 308-6233

Sincerely,



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

Enclosure: Stamped Label



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))(Lot) No) (Manufacturing Date))

**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 larger the following statement must appear on the label.)

ENVIRONMENTAL HAZARD

This pesticide is toxic to fish and aquatic invertebrates. Do not discharge effluent containing [(This product) (Product Name)] 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) (Product Name)] into sewer systems without previously notifying the local sewage treatment plant authority. For guidance contact your State Water Board or Regional Office of the EPA.

(If container is equal to or less than 5 gallons use the following as an alternate to the above statement.)

ENVIRONMENTAL HAZARD

[(This product) (Product Name)] is toxic to fish.

PHYSICAL OR CHEMICAL HAZARDS

Do not use or store near heat or open flame.

Do not mix with oxidizers, anionic soaps and detergents.

(Note to Reviewer: It is NOT required to be on the label but is being requested by a customer.)

TRANSPORTATION INFORMATION

DOT Hazard Class: Not Applicable

DOT Proper Shipping Name: Not Applicable

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

ACCEPTED
with COMMENTS
in EPA Letter Dated:

NOV 10 2010

Under the Federal Insecticide,
Fungicide, and Rodenticide Act as
amended, for the pesticide,
registered under EPA Reg. No. 10324-168

Food Contact Surface Sanitizer, Cleaner, Deodorizer, For Home, 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 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%

TOTAL 100.000%

KEEP OUT OF REACH OF CHILDREN

CAUTION CUIDADO

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.

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

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(Note to reviewer: The Table of Contents will not be on any label. This is for our customer's reference only. The page numbers will change when the label changes.)

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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.)

NON-FOOD CONTACT SANITIZING PERFORMANCE: [(This product) (Product Name)] is an effective one-step sanitizer on hard, non-porous (inanimate) (environmental) surfaces against:

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

FOOD CONTACT SANITIZING PERFORMANCE: [(This product) (Product Name)] was evaluated in water up to 500-ppm hardness and found to be an effective food-contact surface sanitizer against:

Aeromonas hydrophila (ATCC 23213)
Campylobacter jejuni (ATCC 29428)
Clostridium perfringens-vegetative (ATCC 13124)
Escherichia coli (ATCC 11229)
Escherichia coli O111:H8
Escherichia coli O157:H7 (ATCC 35150)
Enterococcus faecalis Vancomycin resistant (ATCC 51299)
Enterobacter sakazakii (ATCC 29544)
Listeria monocytogenes (ATCC 984)
Klebsiella pneumoniae (ATCC 4352)
Salmonella enterica (ATCC 10708)
Salmonella enteritidis (ATCC 4931)
Salmonella typhi (ATCC 6539)
Shigella dysenteriae (ATCC 9361)
Shigella sonnei (ATCC 25931)
Staphylococcus aureus (ATCC 6538)
Staphylococcus aureus Methicillin Resistant (ATCC 33592)
Streptococcus pyogenes (ATCC 12344)
Yersinia enterocolitica (ATCC 23715)

MARKETING CLAIMS

[(Maquat[®] 615 SRTU-200) (This product) (Product Name)] is for use on hard, non-porous (inanimate) (environmental) surfaces in:

- Housekeeping & janitorial rooms.
- Day care centers and nurseries, sick rooms
- Restaurants, restaurants and bars, bars, kitchens, 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 parlors, liquor stores.
- Crime scenes and funeral homes, morgues, mortuaries, burial vaults, mausoleums, autopsy rooms, cadaver processing areas.
- Police stations, courthouses, correctional facilities, municipal government buildings, prisons, jails, penitentiaries, correctional institutions, bus stations, train stations.
- Factories, business and office buildings, restrooms, hotels and motels and transportation terminals, maintenance vehicles.
- Public restrooms, public facilities, waysides, travel rest areas, shower rooms, bathrooms, shower and bath areas.
- Hotel, motels, dormitories.
- Kitchens, bathrooms and other household areas.
- Homes (households), condos, apartments, vacation cottages, summer homes.
- Institutions, schools and colleges, commercial and industrial sites, churches, classrooms, community colleges, universities, athletic facilities and locker rooms, exercise rooms, exercise facilities, gyms, gymnasiums, fieldhouses.
- Cosmetic manufacturing facilities, medical device manufacturing facilities, biotechnology firms, pharmaceutical manufacturing facilities, warehouses.
- Health clubs, spas, tanning salons, tanning spas, massage/facial salons, hair/nail/pedicure salons, barber/beauty shops, salons, tattoo parlors. (Not for use on needles or other skin piercing instruments)
- Museums, art galleries, post offices, performance/theater centers, banks, libraries, movie houses, bowling alleys.
- Recycling centers.
- Campgrounds, playgrounds, recreational facilities, picnic facilities, sports arenas, sports complexes.
- Food (preparation) (and) (storage) areas.
- Food processing plants, USDA inspected food-processing facilities, federally inspected meat and poultry plants, farms, 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, meat packing plants, hide and leather processing plants.
- Fishery, Milk, Citrus, Wine, Fruit, Vegetable, Ice Cream and Potato Processing Plants and beverage plants.
- Tobacco plant premise and equipment.
- Veterinary clinics, animal life science laboratories, animal laboratories, animal research centers, animal quarantine areas, animal holding areas, equine farms, kennels, dog/cat (animal) kennels, animal breeding facilities, breeding and grooming

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establishments, pet animal quarters, zoos, pet shops, tack shops, washing areas, and other animal care facilities.

- 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.
- Cruise lines, cruise ships, airline terminals, airports, shipping terminals, public transportation, transportation terminals.
- Commercial florist and flower shops.
- Basements, cellars, bedrooms, attics, living rooms, and porches.

[(This product) (Product Name) (Maquat® 615 SRTU-200)] [(when used as directed) (can be used) (is formulated to sanitize) (is formulated for use)] on (washable) hard, non-porous (inanimate) (environmental) 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), countertop laminates, Slurpy® machines, stovetops (stoves), sinks (bathroom, kitchen), tub surfaces, appliances, refrigerators, ice machines, microwave ovens, 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.
- Citrus processing equipment and holding tanks.
- Wine processing equipment and holding tanks.
- Dishes, silverware, glasses, cooking utensils, eating utensils and other similar size food processing equipment can be sanitized by immersion.
- Tobacco plant equipment.
- Drinking fountains and breakrooms.
- Highchairs.
- Exhaust fans, refrigerated storage and display equipment, coils and drain pans of air conditioning and refrigeration equipment and heat pumps.
- Kennel runs, cages, kennel/cage floors, conductive flooring.
- Hatchers, setters, trays, racks, egg flats, walls, floors, ceilings, chick boxes, egg cases, vans and trash containers.
- Hair clippers, cutting implements, plastic rollers, washable nail files.
- 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, vanity tops, glazed porcelain, glazed tile and restroom fixtures, bathroom fixtures.
- Windows and mirrors.

- Tables, chairs, desks, folding tables, workstations, bed frames, lifts, washable walls, cabinets, doorknobs and garbage cans/pails, trash barrels, trash cans, trash containers, cuspidors and spittoons.
- Sealed foundations, steps, plumbing fixtures, finished baseboards and windowsills.
- Glass, laminated surfaces, metal, stainless steel, glazed porcelain, glazed ceramic, fiberglass, sealed granite, sealed marble, plastic (such as polycarbonate, polyvinylchloride, polystyrene or polypropylene), sealed limestone, sealed slate, sealed stone, sealed terra cotta, sealed terrazzo, chrome and vinyl, Plexiglass®, vanity tops.
- Enameled surfaces, painted (finished) woodwork, Formica®, vinyl and plastic upholstery, washable wallpaper.
- Large inflatable, non-porous plastic and rubber structures such as animals, promotional items, moonwalks, slides, obstacle course play and exercise equipment.
- Hard, non-porous (inanimate) (environmental) 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.)
- Playground equipment.
- Wrestling and gymnastic mats, athletic training tables, physical therapy tables, exercise equipment.
- Automobile interiors.
- Telephones and telephone booths.
- Humidifier water tanks.

[(This product) (Product Name)] contains no phosphorous.

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

This [(container) (bottle)] is made of (at least) (x)% post-consumer recycled plastic.

Convenient Trigger Spray. (To be used on applicable container)

Easy to Use.

Economy size.

Contains no [(abrasives) (bleach) (harsh acids) (phosphates)] (so it won't scratch surfaces).

Cleans without bleaching.

Fewer products – no need for separate deodorizer.

Use (this product) (Product Name) on the multi-touch surfaces responsible for cross-contamination.

Cross-contamination is of major housekeeping concern in schools, institutions and industry.

[(This product) (Product Name)] has been formulated to aid in the reduction of cross-contamination on treated surfaces in schools, institutions and industry.

Use (This product) (Product Name) on finished floors, high speed burnished floors, conductive flooring, washable walls, tables, chairs, bathroom bowls, sinks, basins, shower stalls, tubs, glazed tiles, toilet, countertops, stove tops, exterior surfaces of

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appliances and refrigerators, cabinets, garbage cans, outdoor furniture (except cushions and wood frames), desks, telephones, door knobs and handles, and glass surfaces including windows and mirrors.

Cleans, and deodorizes the following hard, non-porous inanimate surfaces: floors, walls, (non-medical) metal surfaces, (non-medical) stainless steel surfaces, glazed porcelain, plastic surfaces (such as polypropylene, polystyrene, etc.).

[(This product) (Product Name)] [(is designed for use) (Use daily)] on (the following) hard, non-porous (inanimate) environmental surfaces: vinyl, painted surfaces, plastic (surfaces), glazed ceramic, glazed porcelain, chrome, stainless steel, aluminum, brass, copper, laminated surfaces and baked enamel surfaces associated with floors, walls, ceilings, tables, chairs, countertops, telephones, fixtures, glazed tile, toilets (toilet bowls), urinals, sinks found in food establishments, (restaurants), (commercial kitchens) & restrooms, shower rooms and locker rooms (areas) - any washable (food and non-food contact) surface where sanitization is required. [(This product) (Product Name)]'s non-dulling formula eliminates the time and labor normally required for rinsing.

- Neutral (Neutral pH).
- Cleans (Cleaner).
- Deodorizes (Deodorizer).

(This product) (Product Name) is a complete, chemically balanced sanitizer.

Will not harm sealed stone, sealed grout, or glazed tile.

[(This product) (Product Name)] is an economical (ready to use) solution that can be used with a mop and bucket, trigger sprayers, sponge or by soaking.

[(This product) (Product Name)] can be applied through automatic washing systems, immersion tanks, foaming apparatus, low-pressure sprayers. Follow manufacturers' instructions when using this equipment.

Antibacterial.

[(This product) (Product Name)] cleans, shines, deodorizes and sanitizes all hard, non-porous (household) (inanimate) (environmental) surfaces listed on the label.

Sanitizes kitchen surfaces Kills household bacteria.

Kills common [(kitchen) (bathroom)] bacteria.

Kills (99.9% of) (any organism listed) (above) (below) (on hard, non-porous (inanimate) (environmental) surfaces).

Kills (99.9% of) (common) (household) (institutional) (kitchen) bacteria (on (the) floor(s)).

Kills (99.9% of) (household) (institutional) (kitchen) bacteria ((that get) tracked into your -or- home) (by shoes -and/or- pets -and/or- kids) (from outside) (every day).

Kills (99.9% of) (kitchen) (bathroom) (household) (institutional) bacteria (on (the) floor(s)) (ordinary dish soap can't).

Kills -and/or- (helps(s)) eliminate(s) -and/or- destroy(s) -and/or- remove(s) -and/or- (help(s)) get(s) rid of -and/or- reduces -and/or- fights -and/or- effective against (99.9% of) (the) (common) (list use site/surface) bacteria.

Kills -and/or- (helps(s)) eliminate(s) -and/or- destroy(s) -and/or- remove(s) -and/or- (help(s)) get(s) rid of -and/or- reduces -and/or- fights -and/or- effective against (99.9% of) (the) (bacteria) ((commonly) found in -or- on (the) (list use site/surface)).

Kills -and/or- (helps(s)) eliminate(s) -and/or- destroy(s) -and/or- remove(s) -and/or- (help(s)) get(s) rid of -and/or- reduces -and/or- fights -and/or- effective against (99.9% of) (the) bacteria ((commonly) found on (the) (list use site/surface) surfaces your kids -and/or- pets (may) touch every day.

Kills -and/or- (helps(s)) eliminate(s) -and/or- destroy(s) -and/or- remove(s) -and/or- (help(s)) get(s) rid of -and/or- reduces -and/or- fights -and/or- effective against (99.9% of) (common) (household) bacteria (on) (from) (your) (children's) toys.

Kills -and/or- (helps(s)) eliminate(s) -and/or- destroy(s) -and/or- remove(s) -and/or- (help(s)) get(s) rid of -and/or- reduces -and/or- fights -and/or- effective against (99.9% of) (list organism) ((commonly) found -in/or- on (the) (list use site/surface)).

Kills -and/or- (helps(s)) eliminate(s) -and/or- destroy(s) -and/or- remove(s) -and/or- (help(s)) get(s) rid of -and/or- reduces -and/or- fights -and/or- effective against (the) (list use site/surface) (from) (99.9% of) (common) (household) bacteria (this season).

Kills bacteria on (the) surfaces (your kids -and/or- pets touch every day).

(Kills) (Eliminate(s)) (Remove(s)) (Get(s) rid of) (99.9% of) (the) bacteria (in your home -and/or- office -or- work (place) (area) (environment)) (school) (classroom) (kitchen)).

For use in [(automated dilution systems) (automated) (dilution systems) (Dilution System trade name)].

Contains no fragrances.

This product contains no fragrances.

Fragrance-Free

This detergent/sanitizer has been designed specifically for schools, food processing plants, food service establishments and other institutions where housekeeping is of prime importance.

[(This product) (Product Name)] is for use as a sanitizer on hard, non-porous, non-food (inanimate) (environmental) contact surfaces.

[(This product) (Product Name)] meets AOAC efficacy standards for hard non-porous (inanimate) (environmental) surface, non-food contact sanitizers.

[(This product) (Product Name)] is an effective non-food contact sanitizer in the presence of soils on hard nonporous (inanimate) (environmental) non-food contact surfaces.

Effective sanitizer in the presence of soils.

[(This product) (Product Name)] is bactericidal according to the AOAC Use Dilution Test method on hard inanimate surfaces modified in the presence of 5% organic serum.

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

Effective sanitizer in the presence of 5% serum contamination.

Sanitizes kitchen surfaces (bathroom surfaces and floors).

Non-Food Contact Surface Sanitizer.

Food Contact Surface Sanitizer.

[(This product) (Product Name)] meets AOAC efficacy standards for hard non-porous (inanimate) (environmental) surface food contact sanitizers.

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[(This product) (Product Name)] meets AOAC Germicidal and Detergent Test Standards for hard non-porous (inanimate) (environmental) food contact surfaces.

[(This product) (Product Name)] has been cleared by the EPA in 40CFR180.940(a) and (c) for use on hard non-porous (inanimate) (environmental) food processing equipment, utensils, and other hard non-porous (inanimate) (environmental) food – contact articles at a concentration of 150-350 ppm active.

Eliminates (kills) 99.999% of bacteria (germs) commonly found on kitchen surfaces (in 60 seconds).

Kills 99.999% of bacteria (germs) like, *Escherichia coli*, *Campylobacter jejuni*, *Escherichia coli* O157:H7, *Staphylococcus aureus*, *Listeria monocytogenes*, *Yersinia enterocolitica* and *Shigella dysenteriae* on food contact kitchen surfaces in 60 seconds.

[(This product) (Product Name)] is a (RTU) (ready to use) sanitizer for hard nonporous non-food contact surfaces according to the method for Sanitizers – Non-Food Contact Surfaces, modified in the presence of 5% organic serum in 3 minutes against:

[(This product) (Product Name)] is an effective (RTU) (ready-to-use) non-food contact sanitizer against the following on hard non-porous (inanimate) (environmental) surfaces:

Staphylococcus aureus

Klebsiella pneumoniae

For use in:

Federally inspected meat and poultry plants on all hard, non-porous (inanimate) (environmental) surfaces in inedible product processing areas, non-processing areas and/or exterior areas. All surfaces must be thoroughly rinsed with potable water.

Federally inspected meat and poultry plants as a floor and wall cleaner for use in all departments. Food products and packaging material must be removed from the room or carefully protected. All surfaces must be thoroughly rinsed with potable water.

Federally inspected meat and poultry plants as a sanitizer agent for use in all departments. Food products and packaging material must be removed from the room or carefully protected. Use product in accordance with its label.

[(This product) (Product Name)] is for use as a sanitizer on hard, non-porous (inanimate) (environmental) surfaces such as dishes, glassware and utensils, public eating places, dairy processing equipment, and food processing equipment and utensils.

[(This product) (Product Name)] is for use as a sanitizer on dishes, glassware.

[(This product) (Product Name)] is for use as a sanitizer in bottling and beverage dispensing equipment.

[(This product) (Product Name)] is for use as a sanitizer in sanitary filling of bottles and cans.

[(This product) (Product Name)] is for use in sanitizing bottles or cans in the final rinse application, and for external spraying of filling and closing machines.

[(This product) (Product Name)] is for use as a sanitizer in beer fermentation and holding tanks.

[(This product) (Product Name)] is for use as a sanitizer in wineries for use on holding tanks, floors and processing equipment.

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

Escherichia coli (E. coli), *Salmonella enterica* (Salmonella), and *Staphylococcus aureus* (Staph) are common bacteria found where food is prepared and stored. [(This product)

(Product Name)] kills these bacteria and helps prevent cross-contamination on (treated) food contact kitchen surfaces listed on this label.

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

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.

[(This product) (Product Name)] cleans by removing dirt, grime and food soils in food preparation and processing areas. Its non-abrasive formula will not [(harm) (scratch)] surfaces. It cleans, deodorizes and eliminates odors leaving surfaces smelling clean and fresh. Use where odors are a problem.

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

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

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

Eliminates odors caused by bacteria (and) (mildew) (and) (non-fresh foods).

[(This product) (Product Name)] is for non-scratch cleaning of showers and tubs, shower doors and shower curtains, fixtures and toilet bowls.

[(This product) (Product Name)] will not leave a grit or soap scum.

[(This product) (Product Name)] is for use in work areas such as tool rooms and garages for odor control and light duty cleaning.

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

[(This product) (Product Name)] [(maximizes) (improves)] labor results by effectively controlling odors.

When used as directed, [(this product) (Product Name)] 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.

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

[(This product) (Product Name)] neutralizes musty and tough odors from smoke, pet accidents, and spills on contact.

[(This product) (Product Name)] is specially formulated to effectively eliminate offensive odors caused by mold and mildew.

[(This product) (Product Name)] is effective against odors caused by animal waste, septic tank or sewage backup, smoke, bathroom and kitchen odors.

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

Humidifier Bacteria-Algae treatment is a bacteriostat which can control the build-up of bacteria and algae in water tanks of portable, (evaporative) humidifiers. (Not for use in CA)

[(This product) (Product Name)] is a ((RTU) (ready-to-use)) cleaner and [(deodorant) (odor counteractant) (odor-neutralizer)] designed for [(general cleaning), (and) (sanitizing), (deodorizing) on hard, non-porous (inanimate) (environmental) surfaces.

[(This product) (Product Name) (This formulation)] is a one step (ready to use) sanitizer and cleaner.

(This product) (Product Name) cleans and deodorizes surfaces by killing odor causing microorganisms. Its non-abrasive formula is designed for use on (restroom surfaces): glazed ceramic (restroom) tile, glazed porcelain, chrome, stainless steel and plastic surfaces associated with floors, walls, fixtures, toilets, urinals, sinks, shower rooms, and locker rooms.

Kills odor causing bacteria in the [(kitchen) (bathroom)].

[(Malodor Activity) (Odor) (Counteractancy)] – [(eliminates) (destroys)] odors and odor-causing bacteria on hard nonporous (inanimate) (environmental) surfaces in restroom areas, behind and under sinks and counters, and storage areas (and other hard nonporous (inanimate) (environmental) surfaces) where bacterial growth can cause malodors.

Cleans everyday kitchen messes.

Cleans non-food contact kitchen surfaces and food preparation areas.

One-step cleaner.

Cleans and shines.

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

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

Floor cleaner.

[(This product) (Product Name)] provides effective cleaning strength that will not dull most metal-interlock floor finishes, and does not require a rinse prior to recoat.

[(This product) (Product Name)] is formulated to provide effective cleaning strength that will not dull high gloss floor finishes with repeated use.

[(This product) (Product Name)] is for use in kitchens, bathrooms and other household areas.

[(This product) (Product Name)] is a multi-surface cleaner and deodorizer. Use on windows, mirrors, and other non-food contact glass surfaces.

For use in households.

DIRECTIONS FOR USE

(Note to reviewer: Brackets [] indicate that one option within the brackets MUST be used in the final label text. Each option within the brackets is enclosed in a set of parenthesis ().)

(Note to reviewer: The following statement will be used on all labels.)

It is a violation of Federal Law to use [(this product) (Product Name)] in a manner inconsistent with its labeling.

(Note to reviewer: One of the following statements will be used on all labels with applicable use sites – ie, kitchens and food processing areas, except for fogging and food contact sanitizer directions for use.)

Before using [(this product) (product name)], food products and packaging materials must be removed from the room or carefully protected. Do not use (this product) (product name) to clean or disinfect glassware, utensils, dishes or interior surfaces of appliances.

OR

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.

OR

Before using [(this product) (Product Name)], food products and packaging materials must be removed from the room or carefully protected.

NON-FOOD CONTACT SANITIZING PERFORMANCE: [(This product) (Product Name)] is an effective one-step sanitizer with a 3-minute contact time against the following on hard non-porous (inanimate) (environmental) surfaces:

Staphylococcus aureus (ATCC 6538)

Klebsiella pneumoniae (ATCC 4352)

FOOD CONTACT SANITIZING PERFORMANCE: [(This product) (Product name) (This Ready-to-Use sanitizer)] eliminates 99.999% of the following bacteria in [(60 seconds) (1 minute)] in 500 ppm hard water (calculated as CaCO₃) according to the AOAC Germicidal and Detergent Sanitizing Action of Disinfectants test:

Aeromonas hydrophila (ATCC 23213)

Salmonella enterica (ATCC 10708)

Campylobacter jejuni (ATCC 29428)

Salmonella enteritidis (ATCC 4931)

Clostridium perfringens-vegetative (ATCC 13124)

Escherichia coli (ATCC 11229)

Salmonella typhi (ATCC 6539)

Escherichia coli O157:H7 (ATCC 35150)

Shigella dysenteriae (ATCC 9361)

Escherichia coli O111:H8

Shigella sonnei (ATCC 25931)

Enterococcus faecalis Vancomycin resistant (ATCC 51299)

Staphylococcus aureus (ATCC 6538)

Enterobacter sakazakii (ATCC 29544)

Staphylococcus aureus Methecillin Resistant (ATCC 33592)

Listeria monocytogenes (ATCC 984)

Streptococcus pyogenes (ATCC 12344)

Klebsiella pneumoniae (ATCC 4352)

Yersinia enterocolitica (ATCC 23715)

FOOD PROCESSING PREMISES

CLEANING: For heavily soiled areas, a pre-cleaning step is required. For all general cleaning, use [(this product) (Product name)]. Apply to hard nonporous (inanimate) (environmental) surfaces using a brush, sponge, cloth, mop, auto scrubber or mechanical spray device ((hand pump) coarse pump or trigger spray device) or by immersion so as to thoroughly wet surface. For sprayer applications, spray 6-8 inches from surface. Do not breathe spray. Rub with brush, cloth, or sponge. Allow surfaces to

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remain wet for 10 minutes. [(Rinse) (Wipe up excess liquid (with a paper towel)) (Allow to air dry)]. Change cloth, sponge or towels frequently to avoid redeposition of soil.

FOR USE AS A ONE-STEP CLEANER:

1. Pre-clean heavily soiled areas.
2. Apply [(this product) (Product name)] to hard, non-porous (inanimate) (environmental) surfaces using a sponge, brush, cloth, mop, auto scrubber or mechanical spray device ((hand pump) coarse pump or trigger spray device) or by immersion. For spray applications, spray 6-8 inches from surface. Do not breathe spray.
3. Rub with brush, cloth, or sponge.
4. [(Rinse) (Wipe up excess liquid (with a paper towel)) (Allow to air dry)].
5. Change cloth, sponge or towels frequently to avoid redeposition of soil.

TO SANITIZE (AND DEODORIZE): For heavily soiled areas, a preliminary cleaning is required. Apply [(sanitizer) (this product) (Product name)] to hard, non-porous (inanimate) (environmental) non-food contact surfaces, thoroughly wetting as required. Apply with a brush, cloth, mop, sponge, auto scrubber or mechanical spray device ((hand pump) coarse pump or trigger spray device) or by immersion. For sprayer applications, spray 6-8 inches from surface. Do not breathe spray. Rub with brush, cloth, or sponge. Let stand for 3 minutes. [(Rinse) (Wipe up excess liquid (with a paper towel)) (Allow to air dry)]. Change cloth, sponge or towels frequently to avoid redeposition of soil.

FOOD PROCESSING PREMISES

SANITIZER DIRECTIONS FOR NON-FOOD CONTACT SURFACES 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 [(sanitizing solution) (this product) (Product name)] 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 [(this product) (Product Name)] for 3 minutes prior to entering area. Change the sanitizing solution in the bath at least daily or [(when use solution) (sooner)] if solution [(becomes) (appears) visibly [(soiled) (dirty)]].

FOR FOOT DIP OF WATER PROOF FOOTWEAR: Use [(this product) (Product name)] in foot dip tray. Shoe baths must contain at least 1 inch of [(sanitizing solution) (this product) (Product name)] and be placed at the entrances to buildings. Scrape shoes and place in solution for 3 minutes before entering building. Change solution in bath daily or soon if solution appears dirty.

FOOD CONTACT AND TOBACCO PROCESSING EQUIPMENT SANITIZING DIRECTIONS

(Note to reviewer: This statement must appear with any of the Food Contact Sanitizing claims in this section except for the Fogging directions for use.)

Before use as a sanitizer in public eating places and dairies, food products and packaging materials must be removed from the room or carefully protected. 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.

FOOD CONTACT SANITIZING PERFORMANCE: [(This product) (Product name) (This Ready-to-Use sanitizer)] eliminates 99.999% of the following bacteria on hard non-porous (inanimate) (environmental) surfaces in (60 seconds) (1 minute) in 500 ppm hard water (calculated as CaCO₃) according to the AOAC Germicidal and Detergent Sanitizing Action of Disinfectants test:

<i>Aeromonas hydrophila</i> (ATCC 23213)	<i>Salmonella enterica</i> (ATCC 10708)
<i>Campylobacter jejuni</i> (ATCC 29428)	<i>Salmonella enteritidis</i> (ATCC 4931)
<i>Clostridium perfringens-vegetative</i> (ATCC 13124)	
<i>Escherichia coli</i> (ATCC 11229)	<i>Salmonella typhi</i> (ATCC 6539)
<i>Escherichia coli</i> O157:H7 (ATCC 35150)	<i>Shigella dysenteriae</i> (ATCC 9361)
<i>Escherichia coli</i> O111:H8	<i>Shigella sonnei</i> (ATCC 25931)
<i>Enterococcus faecalis</i> Vancomycin resistant (ATCC 51299)	<i>Staphylococcus aureus</i> (ATCC 6538)
<i>Enterobacter sakazakii</i> (ATCC 29544)	<i>Staphylococcus aureus</i> Methicillin Resistant (ATCC 33592)
<i>Listeria monocytogenes</i> (ATCC 984)	<i>Streptococcus pyogenes</i> (ATCC 12344)
<i>Klebsiella pneumoniae</i> (ATCC 4352)	<i>Yersinia enterocolitica</i> (ATCC 23715)

[(This product) (Product Name)] is effective with a 1-minute contact time as a food-contact surface sanitizer in water up to 500-ppm hardness against *Escherichia coli* and *Staphylococcus aureus*.

[(This product) (Product name) (This sanitizer)] fulfills the criteria of Appendix F of the Grade A Pasteurized Milk, Ordinance 1978 Recommendations of the U.S. Public Health Services in waters up to 500 ppm of hardness calculated as CaCO₃ when evaluated by the AOAC Germicidal and Detergent Sanitizer Method against *Escherichia coli* and *Staphylococcus aureus*.

When using this 350 ppm quaternary Ready-to-Use solution for sanitization of previously cleaned food contact surfaces, **NO POTABLE WATER RINSE IS ALLOWED.**

SANITIZATION: When used for sanitization of previously cleaned hard nonporous (inanimate) (environmental) food equipment or food contact items, **NO POTABLE WATER RINSE** is allowed.

[(TO SANITIZE IMMOBILE HARD NONPOROUS (INANIMATE) (ENVIRONMENTAL) ITEMS) (SANITIZATION FOOD CONTACT IMMOBILE SURFACES)] (such as tanks, chopping blocks, countertops, refrigerated storage, display equipment, food processing equipment, tables, picnic tables, appliances, stovetops and food work areas):

1. Apply [(sanitizing solution) (this product) (Product name)] with a cloth, brush, sponge, auto scrubber or mechanical spray device ((hand pump) coarse pump or trigger spray device). For spray applications, spray 6 to 8 inches from surface. Do not breathe spray.
2. Rub with brush, sponge, or cloth.
3. (Allow surface to remain wet) (Surfaces must remain wet) (Wet surfaces thoroughly) for at least [(60 seconds) (one minute)].
4. [(Let surfaces drain) (Drain the use-solution from the surface) (Drain thoroughly before reuse) (Thoroughly drain (non-immersed) (all sanitized) articles) (Allow sanitized surfaces to adequately drain before contact with food) (and then air dry)].
5. [(NO POTABLE WATER RINSE IS ALLOWED) (A potable water rinse is not allowed) (Do not rinse)] ((after use as a sanitizer) (after application of the sanitizing solution) (following the use of ((this product) (Product Name)) as a sanitizer) (on previously cleaned hard, non-porous (inanimate) (environmental) surfaces) (provided that the surfaces are adequately drained before contact with food so that little or no residue remains)).
6. Change cloth, sponge or towels frequently to avoid redeposition of soil.

7. **FOR MECHANICAL OPERATIONS:** This solution can be used once for sanitizing and re-used for cleaning.

[[SANITIZATION FOOD CONTACT MOBILE SURFACES) (TO SANITIZE MOBILE HARD NONPOROUS (INANIMATE) (ENVIRONMENTAL) ITEMS)] (such as glassware, utensils, cookware and dishware, glasses and eating utensils):

1. Immerse all utensils in ((this product) (Product Name)) for at least [(1 minute) (60 seconds) or longer if specified by government sanitary code)], making sure to immerse completely.
2. [(Remove items) (Remove immersed items from solution) (Drain the use-solution from the surface) (Place sanitized utensils on a rack or drain board) (Thoroughly drain (immersed) (all sanitized) articles) (Allow sanitized surfaces to adequately drain before contact with food) (and then air dry)].
3. [(NO POTABLE WATER RINSE IS ALLOWED) (A potable water rinse is not allowed) (Do not rinse)] ((after use as a sanitizer) (after application of the sanitizing solution) (following the use of ((this product) (Product Name)) as a sanitizer) (on previously cleaned hard, non-porous (inanimate) (environmental) surfaces) (provided that the surfaces are adequately drained before contact with food so that little or no residue remains)).
4. **FOR MECHANICAL OPERATIONS:** This solution can be used once for sanitizing and re-used for cleaning.

PUBLIC EATING PLACES/DAIRY PROCESSING

FOR PUBLIC EATING PLACES, DAIRY PROCESSING EQUIPMENT AND FOOD PROCESSING EQUIPMENT AND UTENSILS: Apply ((this product) (Product name)) to pre-cleaned, hard nonporous (inanimate) (environmental) food contact surfaces, thoroughly wetting surfaces with a brush, cloth, mop, sponge, auto scrubber, mechanical spray device ((hand pump) coarse pump or trigger spray device) or by immersion. For spray applications, spray 6 to 8 inches from surface. Do not breathe spray. Rub with brush, sponge, or cloth. [(Allow surface to remain wet) (Surfaces must remain wet)] for at least [(1 minute) (60 seconds) (one minute)]. [(Remove items) (Remove immersed items from solution followed by adequate draining) (Let surfaces drain) (Drain the use-solution from the surface) (Drain thoroughly before reuse) (Place sanitized utensils on a rack or drain board) (Thoroughly drain (immersed) (non-immersed) (all sanitized) articles) (Allow sanitized surfaces to adequately drain before contact with food) (and then air dry)]. [(NO POTABLE WATER RINSE IS ALLOWED) (A potable water rinse is not allowed) (Do not rinse)] ((after use as a sanitizer) (after application of the sanitizing solution) (following the use of ((this product) (Product Name)) as a sanitizer) (on previously cleaned hard, non-porous (inanimate) (environmental) surfaces) (provided that the surfaces are adequately drained before contact with food so that little or no residue remains)). Change cloth, sponge or towels frequently to avoid redeposition of soil. For mechanical application, use solution must not be reused for sanitizing applications.

SANITIZING OF FOOD PROCESSING EQUIPMENT AND OTHER HARD NONPOROUS (INANIMATE) (ENVIRONMENTAL) FOOD CONTACT SURFACES IN FOOD PROCESSING LOCATIONS, MEAT PLANTS, DAIRIES, BAKERIES, CANNERIES, BEVERAGE PLANTS, RESTAURANTS AND BARS DIRECTIONS: For sanitizing pre-cleaned 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 (inanimate) (environmental) food contact surfaces, apply ((this product) (Product name)) with a cloth, brush, sponge, mop, auto scrubber, mechanical spray device ((hand pump) coarse pump or trigger spray device) or by immersion, thoroughly wetting surfaces. For spray applications,

spray 6 to 8 inches from surface. Do not breathe spray. Rub with brush, sponge, or cloth. Dishes, silverware, glasses, cooking utensils, eating utensils and other similar size food processing equipment must be sanitized (by immersion). [(Allow surface to remain wet) (Surfaces must remain wet)] for at least [(1 minute) (60 seconds) (one minute)]. [(Remove items) (Remove immersed items from solution followed by adequate draining) (Let surfaces drain) (Drain the use-solution from the surface) (Drain thoroughly before reuse) (Place sanitized utensils on a rack or drain board) (Thoroughly drain (immersed) (non-immersed) (all sanitized) articles) (Allow sanitized surfaces to adequately drain before contact with food) (and then air dry)]. [(NO POTABLE WATER RINSE IS ALLOWED) (A potable water rinse is not allowed) (Do not rinse)] ((after use as a sanitizer) (after application of the sanitizing solution) (following the use of ((this product) (Product Name)) as a sanitizer) (on previously cleaned hard, non-porous (inanimate) (environmental) surfaces) (provided that the surfaces are adequately drained before contact with food so that little or no residue remains)). Change cloth, sponge or towels frequently to avoid redeposition of soil. For mechanical application, use solution must not be reused for sanitizing applications.

DIRECTIONS FOR SANITIZING FOOD CONTACT SURFACES IN PUBLIC EATING PLACES, DAIRY PROCESSING EQUIPMENT AND FOOD PROCESSING EQUIPMENT AND UTENSILS, AND FOOD CONTACT ARTICLES REGULATED BY 40CFR sec 180.940(a):

1. Sanitize pre-cleaned hard nonporous (inanimate) (environmental) articles using ((this product) (Product name)). Articles that can be immersed in solution must remain in solution for [(60 seconds) (1 minute)]. Articles too large for immersing must be thoroughly wetted for [(60 seconds) (1 minute)] by rinsing, spraying or swabbing.
2. [(Remove items) (Remove immersed items from solution followed by adequate draining) (Let surfaces drain) (Drain the use-solution from the surface) (Drain thoroughly before reuse) (Place sanitized utensils on a rack or drain board) (Thoroughly drain (immersed) (non-immersed) (all sanitized) articles) (Allow sanitized surfaces to adequately drain before contact with food) (and then air dry)].
3. [(NO POTABLE WATER RINSE IS ALLOWED) (A potable water rinse is not allowed) (Do not rinse)] ((after use as a sanitizer) (after application of the sanitizing solution) (following the use of ((this product) (Product Name)) as a sanitizer) (on previously cleaned hard, non-porous (inanimate) (environmental) surfaces) (provided that the surfaces are adequately drained before contact with food so that little or no residue remains)).
4. For mechanical application, use solution must not be reused for sanitizing applications.

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

1. Thoroughly wash equipment and utensils in a hot detergent solution. Rinse utensils and equipment thoroughly with potable water.
2. Sanitize equipment and utensils by immersion in [(this product) (Product Name)] for at least [(60 seconds) (1 minute)] at a temperature of 75°F.
3. For equipment and utensils too large to sanitize by immersion, apply [(this product) (Product Name)] by rinsing, spraying or swabbing until thoroughly wetted for [(60 seconds) (1 minute)].
4. [(Remove items) (Remove immersed items from solution followed by adequate draining) (Let surfaces drain) (Drain the use-solution from the surface) (Drain thoroughly before reuse) (Place sanitized utensils on a rack or drain board) (Thoroughly drain (immersed) (non-immersed) (all sanitized) articles) (Allow sanitized surfaces to adequately drain before contact with food) (and then air dry)].

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5. [(NO POTABLE WATER RINSE IS ALLOWED) (A potable water rinse is not allowed) (Do not rinse)] ((after use as a sanitizer) (after application of the sanitizing solution) (following the use of ((this product) (Product Name)) as a sanitizer) (on previously cleaned hard, non-porous (inanimate) (environmental) surfaces) (provided that the surfaces are adequately drained before contact with food so that little or no residue remains)).
6. For mechanical application, use solution must not be reused for sanitizing applications.

WISCONSIN STATE DIVISION OF HEALTH

DIRECTIONS FOR EATING ESTABLISHMENTS *(Not applicable in CA)*

1. Scrape and pre-wash hard nonporous utensils and glasses whenever possible.
2. Wash with a good detergent or compatible cleaner.
3. Rinse with potable water.
4. Sanitize in (this product) (Product name). Immerse all utensils for at least [(one minute) (60 seconds)] or for contact time specified by governing sanitary code. For equipment and utensils too large to sanitize by immersion, apply ((this product) (Product Name_) by rinsing, spraying or swabbing until thoroughly wetted for [(60 seconds) (one minute)].
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.

DIRECTIONS FOR RESTAURANT AND BAR SANITIZER

For sanitizing pre-cleaned hard nonporous (inanimate) (environmental) dishes, glassware, silverware, eating utensils, and cooking utensils, cookware and dishware, [(immerse in) (saturate using)] [(this product) (Product Name)]. [(Allow surface to remain wet) (Surfaces must remain wet)] for at least [(1 minute) (60 seconds) (one minute)]. [(Remove items) (Remove immersed items from solution followed by adequate draining) (Let surfaces drain) (Drain the use-solution from the surface) (Drain thoroughly before reuse) (Place sanitized utensils on a rack or drain board) (Thoroughly drain (immersed) (non-immersed) (all sanitized) articles) (Allow sanitized surfaces to adequately drain before contact with food) (and then air dry)]. [(NO POTABLE WATER RINSE IS ALLOWED) (A potable water rinse is not allowed) (Do not rinse)] ((after use as a sanitizer) (after application of the sanitizing solution) (following the use of ((this product) (Product Name)) as a sanitizer) (on previously cleaned hard, non-porous (inanimate) (environmental) surfaces) (provided that the surfaces are adequately drained before contact with food so that little or no residue remains)). Change cloth, sponge or towels frequently to avoid redeposition of soil. For mechanical application, use solution must not be reused for sanitizing applications.

SANITIZING OF (REFRIGERATED) FOOD PROCESSING EQUIPMENT (ICE MACHINES) AND OTHER HARD NON-POROUS (INANIMATE) (ENVIRONMENTAL) SURFACES IN FOOD CONTACT LOCATIONS: For sanitizing food processing equipment, dairy equipment, refrigerated storage and display equipment and other hard, non-porous (inanimate) (environmental) surfaces. [(Equipment and utensils) (Food contact surfaces)] must be thoroughly pre-flushed or pre-scraped and, when necessary, presoaked to remove gross food particles.

1. Turn off refrigeration (**Note:** Use this direction only if applicable)
2. Unit must be washed with a compatible detergent and rinsed with potable water before sanitizing. (**Note:** Use this direction only if applicable)
3. Wash and rinse all surfaces thoroughly.
4. Apply ((this product) (Product Name)) by mechanical spray device (coarse pump or trigger spray device), directly pouring or by recirculating through the system. [(Allow

surface to remain wet) (Surfaces must remain wet)] for at least [(60 seconds) (one minute) (followed by complete draining)].

5. [(Let surfaces drain) (Drain the solution from the surface) (Drain thoroughly before reuse) (Thoroughly drain) (Allow sanitized surfaces to adequately drain before contact with (food) (liquid)) (and then air dry)].
6. [(NO POTABLE WATER RINSE IS ALLOWED) (A potable water rinse is not allowed) (Do not rinse)] ((after use as a sanitizer) (after application of the sanitizing solution) (following the use of ((this product) (Product Name)) as a sanitizer) (on previously cleaned hard, non-porous (inanimate) (environmental) surfaces) (provided that the surfaces are adequately drained before contact with (food) (liquid) so that little or no residue remains)).
7. Return machine to service.

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

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

1. Shut off incoming water line to machine.
2. Unit must be washed with a compatible detergent and rinsed with potable water before sanitizing.
3. Circulate [(this product) (Product name)] through machine making sure to wet all hard nonporous (inanimate) (environmental) surfaces and allow a minimum contact of [(60 seconds) (1 minute)].
4. [(Drain thoroughly before reuse) (Thoroughly drain) (Allow sanitized surfaces to adequately drain before contact with (food) (liquid)) (and then air dry)].
5. [(NO POTABLE WATER RINSE IS ALLOWED) (A potable water rinse is not allowed) (Do not rinse)] ((after use as a sanitizer) (after application of the sanitizing solution) (following the use of ((this product) (Product Name)) as a sanitizer) (on previously cleaned hard, non-porous (inanimate) (environmental) surfaces) (provided that the surfaces are adequately drained before contact with (food) (liquid) so that little or no residue remains)).
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. Apply or circulate (if possible) (this product) (Product name) to wet all hard nonporous (inanimate) (environmental) surfaces [(and allow) (for)] a minimum contact of [(one minute) (60 seconds)].
7. [(Drain thoroughly before reuse) (Thoroughly drain) (Allow sanitized surfaces to adequately drain before contact with (food) (liquid)) (and then air dry)].
4. [(NO POTABLE WATER RINSE IS ALLOWED) (A potable water rinse is not allowed) (Do not rinse)] ((after use as a sanitizer) (after application of the sanitizing solution) (following the use of ((this product) (Product Name)) as a sanitizer) (on previously cleaned hard, non-porous (inanimate) (environmental) surfaces) (provided that the surfaces are adequately drained before contact with (food) (liquid) so that little or no residue remains)).
5. Return to service by opening incoming water lines.

DIRECTIONS FOR FOOD PROCESSING EQUIPMENT AND DAIRIES

Apply ((this product) (Product Name)) to pre-cleaned, hard, non-porous (inanimate) (environmental) surfaces thoroughly wetting surfaces with a brush, cloth, mop, sponge,

auto scrubber, mechanical spray device ((hand pump) coarse pump or trigger spray device) or by immersion. For spray applications, spray 6-8 inches from surface. Rub with brush, sponge, or cloth. Do not breathe spray. [(Allow surface to remain wet) (Surfaces must remain wet)] for at least [(1 minute) (60 seconds) (one minute)]. [(Remove items) (Remove immersed items from solution followed by adequate draining) (Let surfaces drain) (Drain the use-solution from the surface) (Drain thoroughly before reuse) (Place sanitized utensils on a rack or drain board) (Thoroughly drain (immersed) (non-immersed) (all sanitized) articles) (Allow sanitized surfaces to adequately drain before contact with food) (and then air dry)]. [(NO POTABLE WATER RINSE IS ALLOWED) (A potable water rinse is not allowed) (Do not rinse)] ((after use as a sanitizer) (after application of the sanitizing solution) (following the use of ((this product) (Product Name)) as a sanitizer) (on previously cleaned hard, non-porous (inanimate) (environmental) surfaces) (provided that the surfaces are adequately drained before contact with food so that little or no residue remains)). Change cloth, sponge or towels frequently to avoid redeposition of soil. For mechanical operation, use solution must not be reused for sanitizing applications.

FOOD PROCESSING EQUIPMENT AND UTENSILS

FOR FOOD PROCESSING EQUIPMENT AND UTENSILS IN FOOD PROCESSING FACILITIES: Apply ((this product) (Product name)) to pre-cleaned, hard, non-porous (inanimate) (environmental) surfaces thoroughly wetting surfaces with a brush, cloth, mop, sponge, auto scrubber, mechanical spray device ((hand pump) coarse pump or trigger spray device) or by immersion. For spray applications, spray 6 to 8 inches from surface. Rub with brush, sponge, or cloth. Do not breathe spray. [(Allow surface to remain wet) (Surfaces must remain wet)] for at least [(1 minute) (60 seconds) (one minute)]. [(Remove items) (Remove immersed items from solution followed by adequate draining) (Let surfaces drain) (Drain the use-solution from the surface) (Drain thoroughly before reuse) (Place sanitized utensils on a rack or drain board) (Thoroughly drain (immersed) (non-immersed) (all sanitized) articles) (Allow sanitized surfaces to adequately drain before contact with food) (and then air dry)]. [(NO POTABLE WATER RINSE IS ALLOWED) (A potable water rinse is not allowed) (Do not rinse)] ((after use as a sanitizer) (after application of the sanitizing solution) (following the use of ((this product) (Product Name)) as a sanitizer) (on previously cleaned hard, non-porous (inanimate) (environmental) surfaces) (provided that the surfaces are adequately drained before contact with food so that little or no residue remains)). Change cloth, sponge or towels frequently to avoid redeposition of soil. For mechanical application, use solution must not be reused for sanitizing applications.

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

Apply (this product) (Product Name) to hard nonporous (inanimate) (environmental) equipment and utensils with a brush, cloth, sponge, auto scrubber, mechanical spray device ((hand pump) coarse pump or trigger spray device) or by immersion. For spray applications, spray 6 to 8 inches from surface. Rub with brush, sponge, or cloth. Do not breathe spray. [(Allow surface to remain wet) (Surfaces must remain wet)] for at least [(1 minute) (60 seconds) (one minute)]. [(Remove items) (Remove immersed items from solution followed by adequate draining) (Let surfaces drain) (Drain the use-solution from the surface) (Drain thoroughly before reuse) (Place sanitized utensils on a rack or drain board) (Thoroughly drain (immersed) (non-immersed) (all sanitized) articles) (Allow sanitized surfaces to adequately drain before contact with food) (and then air dry)]. [(NO POTABLE WATER RINSE IS ALLOWED) (A potable water rinse is not allowed) (Do not rinse)] ((after use as a sanitizer) (after application of the sanitizing solution) (following the use of ((this product) (Product Name)) as a sanitizer) (on previously cleaned hard, non-porous (inanimate) (environmental) surfaces) (provided that the surfaces are

adequately drained before contact with food so that little or no residue remains)). Change cloth, sponge or towels frequently to avoid redeposition of soil. For mechanical application, use solution must not be reused for sanitizing applications.

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

1. Sanitize articles using (this product) (Product Name). Articles that can be immersed in solution must remain in solution for [(1 minute) (60 seconds)]. Articles too large for immersing must be thoroughly wetted by rinsing, spraying or swabbing for [(60 seconds) (1 minute)].
2. [(Remove items) (Remove immersed items from solution followed by adequate draining)].
3. [(Let surfaces drain) (Drain the use-solution from the surface) (Drain thoroughly before reuse) (Place sanitized utensils on a rack or drain board) (Thoroughly drain (immersed) (non-immersed) (all sanitized) articles) (Allow sanitized surfaces to adequately drain before contact with food) (and then air dry)].
4. [(NO POTABLE WATER RINSE IS ALLOWED) (A potable water rinse is not allowed) (Do not rinse)] ((after use as a sanitizer) (after application of the sanitizing solution) (following the use of ((this product) (Product Name)) as a sanitizer) (on previously cleaned hard, non-porous (inanimate) (environmental) surfaces) (provided that the surfaces are adequately drained before contact with food so that little or no residue remains)). Change cloth, sponge or towels frequently to avoid redeposition of soil.
5. For mechanical application, use solution must not be reused for sanitizing applications.

BEVERAGE DISPENSING EQUIPMENT SANITIZER DIRECTIONS

For sanitizing of hard non porous (inanimate) (environmental) bottling or pre-mix dispensing equipment after cleaning thoroughly rinse equipment with cold or lukewarm potable water. Fill equipment with (this product) (Product Name). [(Allow surface to remain wet) (Surfaces must remain wet)] for at least [(1 minute) (60 seconds) (one minute)] or until operations resume at which time the sanitizing solution must be drained from the system. To insure the removal of flavors during changeover between products, the system must be cleaned, rinsed and flushed with the sanitizing solution for at least [(60 seconds) (1 minute)]. [(Drain the use-solution from the surface) (Drain thoroughly before reuse) (Thoroughly drain (all sanitized) articles) (Allow sanitized surfaces to adequately drain before contact with liquid) (and then air dry)]. [(NO POTABLE WATER RINSE IS ALLOWED) (A potable water rinse is not allowed) (Do not rinse)] ((after use as a sanitizer) (after application of the sanitizing solution) (following the use of ((this product) (Product Name)) as a sanitizer) (on previously cleaned hard, non-porous (inanimate) (environmental) surfaces) (provided that the surfaces are adequately drained before contact with liquid so that little or no residue remains)). For mechanical application, use solution must not be reused for sanitizing applications

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) (Product Name). The solution must be warmer than the eggs, but not to exceed 130°F. Wet eggs thoroughly and allow solution to drain. Eggs sanitized with [(this product) (Product Name)] must be subjected to a potable water rinse only if they are to be broken immediately for use in the manufacture of egg products. Eggs must be reasonably dry before casing or breaking. [(Do not reuse the solution for sanitizing eggs) (The solution must not be re-used for sanitizing eggs)].

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

FOR TREATMENT OF MEAT AND POULTRY OR FRUIT AND VEGETABLE CONVEYORS: To sanitize the [(conveyor) (belt) (equipment) (line)], apply [(this product) (Product Name)] to conveyors with suitable feeding equipment. Do not allow this solution to be sprayed directly on food. Controlled volumes of sanitizer are applied to return portion of conveyor through nozzles so located as to permit maximum drainage of sanitizer from equipment and to prevent puddles on top of belt. During interruptions in operation, apply solution using coarse spray equipment to peelers, collators, slicers and saws, and other nonporous conveyor equipment. Allow surfaces to remain wet for at least [(60 seconds) (1 minute)]. Conveyor equipment must be free of product when applying this coarse spray.

FOR SANITIZING IN FISHERIES, MILK, CITRUS, WINE, POTATO & ICE CREAM and BEVERAGE PROCESSING PLANTS: For use as a sanitizer on conveyor belts, follow the **FOR 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 [(FOR FOOD PROCESSING EQUIPMENT AND UTENSILS IN FOOD PROCESSING FACILITIES directions) (DIRECTIONS FOR FOOD PROCESSING EQUIPMENT AND UTENSILS (AS REGULATED BY) (40CFR sec 180.940(c)) (DIRECTIONS FOR FOOD PROCESSING EQUIPMENT AND UTENSILS (AS REGULATED BY) (40CFR sec 180.940(c)) (BEVERAGE DISPENSING EQUIPMENT SANITIZER DIRECTIONS)]. Also, for directions for reducing bacteria associated with condensation on equipment and pipes, follow the **BEVERAGE DISPENSING EQUIPMENT SANITIZER DIRECTIONS**.

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) (soak)] pre-washed (plastic, latex or other synthetic rubber) non-porous gloved hands into a suitable clean container that contains enough of [(this product) (Product name)] to cover the gloved area for at least [(one minute) (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 visibly [(soiled) (dirty)]. **Do not let sanitizing solution come into contact with exposed skin.**

GLOVE SPRAY SANITIZER DIRECTIONS: **Gloves must be sanitized before wearing.** To prevent cross contamination from area to area in animals areas and the packaging and storage areas of food plants, spray pre-washed (plastic, latex or other synthetic rubber) gloves with enough of (this product) (Product name) to cover the gloves. **Do not let sanitizing solution come into contact with the exposed skin.** Apply prior to [(usage) (wearing)] using a coarse spray device, completely covering all glove surfaces and allow gloves to remain wet for at least [(one minute) (60 seconds)]. Let air dry thoroughly before wearing gloves. **NO POTABLE WATER RINSE IS ALLOWED.**

DEODORIZATION/CLEANING

(Note to reviewer: All deodorizing claims can only be used with formulas containing fragrances.)

CLEANING/DEODORIZING DIRECTIONS: Apply [(this product) (Product name)] to clean and deodorize windows, mirrors and other surfaces with a brush, mop, cloth, sponge, auto scrubber or mechanical spray device ((hand pump) coarse pump or trigger spray device) so as to wet all surfaces thoroughly. For sprayer applications, spray 6-8 inches from surface. Rub with sponge or cloth. [(Rinse) (Wipe up excess liquid (with a paper towel)) (Allow to air dry)]. Do not breathe spray. Change cloth, sponge or towels frequently to avoid redeposition of soil.

GENERAL DEODORIZATION: To deodorize, use [(this product) (Product name)]. [(Rinse) (wet surfaces thoroughly)]. [(Excess liquid material must be wiped up) (Wipe up excess liquid (with a paper towel)) (Allow to air dry)].

FOR USE AS A (GENERAL) CLEANER AND/OR DEODORIZER: Apply [(this product) (Product name)] to clean hard, non-porous (inanimate) (environmental) surfaces. [(Rinse) (Wipe up excess liquid (with a paper towel)) (Allow to air dry)].

AUTOMOTIVE USES: [(This product) (Product name)] will effectively neutralize damp musty odors. Spray or apply onto seats, carpets, headliner and ashtray or into trunk and all vents to eliminate odors from tobacco, food, beverage spills and musty carpet. For sprayer applications, use a coarse spray device. [(Wipe up excess liquid (with a paper towel)) (Allow surface to air dry)].

AIR FRESHENER: [(This product) (Product name)] will effectively neutralize damp musty odors caused by mildew in storage areas, basements, closets, bathrooms and A/C filters. Spray to eliminate odors from tobacco, food, beverage spills and musty carpet. For sprayer applications, use a coarse spray device. [(Wipe up excess liquid (with a paper towel)) (Allow surface 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".

OTHER USES

KITCHEN/BATHROOM/HOUSEHOLD CLEANING: Apply (this product) (Product name) with a brush, cloth, sponge, mop, paper towel, auto scrubber, foam gun (device) or mechanical spray device ((hand pump) coarse pump or trigger spray device) directly onto hard, non-porous (inanimate) (environmental) surface. For spray applications, hold container 6 inches to 8 inches from surface and spray until thoroughly wet. Wipe the soiled area clean. [(Wipe up excess liquid (with a paper towel)) (Allow to air dry)]. [(This product) (Product name)] is not to be used on dishware, glasses or eating utensils. Change cloth, sponge or towels frequently to avoid redeposition of soils.

SANITIZATION of EXTERIOR HOUSEHOLD SURFACES DIRECTIONS

Preparation of Use Solution: Add [(this product) (Product name)] to sanitize hard, non-porous (inanimate) (environmental) exterior surfaces such as vinyl, plastic, sealed concrete, painted or sealed woodwork, and sealed stucco. Surfaces to be treated include house siding, decks, patios, walkways and driveways.

Application: Preclean heavily soiled areas. Apply solution with a brush, mop, cloth, sponge, auto scrubber, mechanical spray device ((hand pump) coarse pump or trigger spray device), or with a low-pressure (less than 60 psi) airless sprayer so as to wet all surfaces thoroughly. Treated surfaces must remain wet for 60 seconds. Wearing suitable respiratory protective equipment and protective eyewear to control exposure to spray, pressure wash surfaces to thoroughly clean all treated areas using a high-pressure spray. Do not breathe spray. Change cloth, sponge or towels frequently to avoid redeposition of soil. One-half gallon of product will treat 200-300 sq ft of surface.

DIRECTIONS FOR ALTERNATE CONTAINERS/DELIVERY SYSTEMS

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

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

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REFILLS

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

(Note to reviewer: The title and first statement of this section must appear on every label, followed by the appropriate Storage and Disposal section. Brackets [] indicate that one option within the brackets MUST be used in the final label text. Each option within the brackets is enclosed in a set of parenthesis (). All "Notes" are only for reviewers and will not be included on label.)

STORAGE AND DISPOSAL

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

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

PESTICIDE DISPOSAL/CONTAINER HANDLING/CONTAINER DISPOSAL: Non-refillable container. Store only in original container in areas inaccessible to children. Triple rinse container. Do not reuse empty container. Wrap (container) and put in trash or offer for recycling if available.

(FOR USE ON NON-REFILLABLE CONTAINERS WITH INSTITUTIONAL/COMMERCIAL/INDUSTRIAL)

(Note: To be used with either Nonpublic health or Public health uses in this section.)

(Note: For use on containers greater than one gallon)

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) (Product Name)] under locked storage sufficient to make it inaccessible to children or persons unfamiliar with its proper use.

(Note: For use on containers greater than one gallon)

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: *(Note: Only one of the following Container Disposal paragraphs will be used, depending on packaging type.)*

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.

(Note: Several of our customers' packaging options are sealed containers or bottles designed to reduce worker exposure to the concentrate. None of these can be triple rinsed because they are closed sealed containers. The following text will be used on these non-refillable sealed container types only.)

Nonrefillable container. Do not reuse or refill this container. Wrap empty container and put in trash.

(Note: For use on containers of one gallon or less. The following replaces the above "Pesticide Storage" "Pesticide Disposal" and "Container Disposal" directions in the INSTITUTIONAL/COMMERCIAL/INDUSTRIAL section.)

CONTAINER DISPOSAL/PESTICIDE STORAGE: Non-refillable container. Store only in original container. Do not reuse empty container. Store pesticides away from food, pet food, feed, seed, fertilizers, and veterinary supplies. Keep [(This product) (Product Name)] under locked storage sufficient to make it inaccessible to children or persons unfamiliar with its proper use. Triple rinse as follows: Fill container ¼ full with water and reclose the container. Agitate vigorously and dispose of rinsate. Repeat two more times. Wrap (container) and put in trash or offer for recycling if available.

(FOR USE ON REFILLABLE CONTAINERS)

(Note: The following text must be used on all refillable containers greater than five gallons.)

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.

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) (Product Name)] 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.

(Note to Reviewer: Only one of the following paragraphs will be used for Residue Removal/Container Disposal on all refillable and non-refillable INSTITUTIONAL/COMMERCIAL/Industrial labels.)

(Note: For containers up to and including 5 gallons)

RESIDUE REMOVAL INSTRUCTIONS: 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.

(For containers greater than 5 gallons with Industrial/Commercial Non-public Health Uses)

RESIDUE REMOVAL INSTRUCTIONS: To clean the container before final disposal, empty the remaining contents from this 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) (Agitate vigorously or recirculate water 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.

(For containers greater than 5 gallons with Industrial/Commercial Public Health Uses)

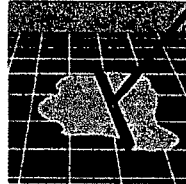
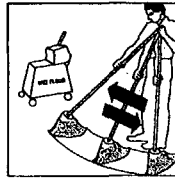
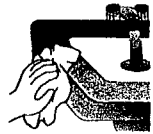
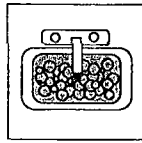
RESIDUE REMOVAL INSTRUCTIONS: To clean the container before final disposal, Triple rinse as follows: Fill container ¼ full with water. [(Tip container on its side and roll it back and forth, ensuring at least one complete revolution for 30 seconds) (Agitate vigorously or recirculate water for 30 seconds)]. 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. Follow Pesticide Disposal instructions for rinsate disposal. Repeat this procedure two more times.

(For containers up to and including 5 gallons – Refillable containers only.)

CONTAINER HANDLING/RESIDUE REMOVAL: Refillable container. Triple rinse (or equivalent). Refill this container with [(this brand) (This product) (Product Name) (pesticide)] only. Do not reuse this container for any other purpose. Cleaning the container before final disposal is the responsibility of the person disposing of the container. Cleaning before refilling is the responsibility of the refiller.

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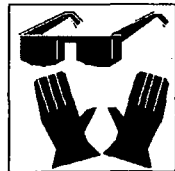
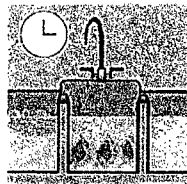
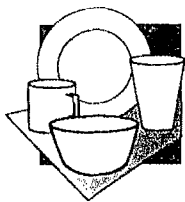
(Note to Reviewer: These icons have been requested by our customers and will appear on the label with the appropriate directions.)



WARNING
AVISO

CHILDREN CAN FALL INTO
BUCKET AND DROWN
KEEP CHILDREN AWAY FROM
BUCKETS WITH EVEN A
SMALL AMOUNT OF WATER

Niños pueden caer adentro
de el balde y ahogarse.
Retira los niños de el
balde aunque solamente
tenga un poco de agua



DISINFECTANT



DESINFECTANTE

KSA

KOSHER

TRIGGER SPRAYER LABEL

THE PRODUCT IN THIS CONTAINER IS TO BE USED AS DIRECTED ON THE PESTICIDE PRODUCT LABEL.

MAQUAT 615 SRTU-200

E.P.A. Reg. No. 10324-168 E.P.A. Est. No. 10324-IL-1

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%
TOTAL	100.000%

KEEP OUT OF REACH OF CHILDREN

CAUTION CUIDADO

SEE OUTER CONTAINER FOR PRECAUTIONARY STATEMENTS,
FIRST AID AND USE DIRECTIONS

It is a violation of Federal Law to use this product in a manner inconsistent with its labeling. Follow Directions for Use on the pesticide label when mixing and applying this product.

MASON CHEMICAL COMPANY "THE QUATERNARY SPECIALISTS"



721 W. Algonquin Road
Arlington Heights, IL 60005

847-290-1621

Toll Free:
1-800-362-1855

NOT FOR RESALE

SECONDARY CONTAINER LABEL

(Note to Reviewer: This secondary container label will be used only used in accordance with the use directions.)

MAQUAT 615 SRTU-200

E.P.A. Reg. No. 10324-168 E.P.A. Est. No. 10324-IL-1

The product in this container is to be used as directed on the pesticide product label.

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%
TOTAL	100.000%

KEEP OUT OF REACH OF CHILDREN

CAUTION CUIDADO

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.

Follow the directions for use on the pesticide label when applying this product.

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