

10324-187

11/20/2009

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UNITED STATES ENVIRONMENTAL PROTECTION AGENCY

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



Office of Pesticide Programs

Mrs. Elizabeth Tannehill,  
Mason Chemical Company,  
721 W. Algonquin Road,  
Arlington Height, Ill. 60005

NOV 20 2009

Subject:           Product Name:           Maquat -1010N-10%  
                      EPA Reg. No.:           10324-187  
                      Notification Date:       October 20, 2009  
                      EPA Receipt Date:       October 23 2009  
                      Submissions #:           861541

Dear Mrs. Tannehill,

This letter acknowledges receipt of your multiple-notifications submitted under the provision of the Federal Insecticide, Fungicide and Rodenticide Act. (FIFRA) section 3(c)9 and PR Notice 98-10.

**Proposed Notification for Maquat -1010N-10%:**

- Label name change

**General Comments**

Based on a review of the submitted materials, your application for pesticide notification for the products **Maquat-1010N-10%** is acceptable. A copy of your notification has been placed in our records for future reference.

Should you have any questions or comments concerning this letter, please contact Velma Noble PM team 31 at (703) 308-6233 or Jamil Mixon at (703) 308-8032.

Sincerely,

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

CONCURRENCES							
SYMBOL							
SURNAME							
DATE							



United States  
Environmental Protection Agency  
Washington, DC 20460

<input type="checkbox"/>	Registration
<input type="checkbox"/>	Amendment
<input checked="" type="checkbox"/>	Other

OPP Identifier Number  
283506

Application for Pesticide - Section I

1. Company/Product Number 10324-187	2. EPA Product Manager Noble	3. Proposed Classification <input checked="" type="checkbox"/> None <input type="checkbox"/> Restricted
4. Company/Product (Name) Maquat 1010N-10%	PM# 31	
5. Name and Address of Applicant (Include ZIP Code) Mason Chemical Company 721 W. Algonquin Rd. Arlington Heights, IL 60005 <input type="checkbox"/> Check if this is a new address	6. Expedited Review. In accordance with FIFRA Section 3(c)(3)(b)(i), my product is similar or identical in composition and labeling to: EPA Reg. No. 10324-88 Product Name Maquat 4450-10% S&W	

Section - II

<input type="checkbox"/> Amendment - Explain below.	<input type="checkbox"/> Final printed labels in response to Agency letter dated _____
<input type="checkbox"/> Resubmission in response to Agency letter dated _____	<input type="checkbox"/> "Me Too" Application.
<input checked="" type="checkbox"/> Notification - Explain below.	<input type="checkbox"/> Other - Explain below.

Explanation: Use additional page(s) if necessary. (For section I and Section II.)

Name Change to Maquat 1010N-10%.

This notification is consistent with the provisions of PR Notice 95-2 and EPA regulations at 40 CFR 152.46, and no other changes have been made to the labeling or the confidential statement of formula of this product. I understand that it is a violation of 18 U.S.C. Sec. 1001 to willfully make any false statement to EPA. I further understand that if this notification is not consistent with the terms of PR Notice 95-2 and 40 CFR 152.46, this product may be in violation of FIFRA and I may be subject to enforcement action and penalties under sections 12 and 14 of FIFRA.

We feel this is a Notification and requires no fee payment. We understand the EPA will contact us with payment information, if needed, upon receipt of application.

Contact Information: Elizabeth (Liz) Tannehill, liz@maquat.com fax number 847-290-1625 voice number 847-290-1621

Section - III

1. Material This Product Will Be Packaged In:				2. Type of Container	
Child-Resistant Packaging <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	Unit Packaging <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	Water Soluble Packaging <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No		<input type="checkbox"/> Metal	<input checked="" type="checkbox"/> Plastic
				<input type="checkbox"/> Glass	<input type="checkbox"/> Paper
				<input type="checkbox"/> Other (Specify) _____	
* Certification must be submitted		If "Yes" Unit Packaging wgt.	No. per container	If "Yes" Package wgt.	No. per container
3. Location of Net Contents Information <input checked="" type="checkbox"/> Label <input checked="" type="checkbox"/> Container		4. Size(s) Retail Container 1 qt., 1 gal., 5 gal., 55 gal.		5. Location of Label Directions <input checked="" type="checkbox"/> On label	
6. Manner in Which Label is Affixed to Product <input checked="" type="checkbox"/> Lithograph <input checked="" type="checkbox"/> Paper glued <input checked="" type="checkbox"/> Stenciled				<input type="checkbox"/> Other _____	

Section - IV

1. Contact Point (Complete items directly below for identification of individual to be contacted, if necessary, to process this application.)		
Name Elizabeth Tannehill	Title Regulatory Manager	Telephone No. (Include Area Code) 847-290-1621
<b>Certification</b> I certify that the statements I have made on this form and all attachments thereto are true, accurate and complete. I acknowledge that any knowingly false or misleading statement may be punishable by fine or imprisonment or both under applicable law.		6. Date Application Received (Stamped)
2. Signature 	3. Title Regulatory Manager	
4. Typed Name Elizabeth Tannehill	5. Date 10/20/09	



# MASON

"The Quaternary Specialists"

October 20, 2009

Velma Noble  
Document Processing Desk (AMEND)  
Office of Pesticide Programs (7510C), PM31  
U.S. Environmental Protection Agency  
Room S4900, One Potomac Yard  
2777 S. Crystal Dr.  
Arlington, VA 22202

Subject: 10324-187  
Name Change Notification

Dear Velma:

In accordance with PR Notice 98-10, we would like to change the name of the above registered product to Maquat® 1010N-10%. When we first registered it, we referred to this label by the wrong name in the cover letter.

Enclosed are the following items for the notification change of our label, Maquat® 1010N -10%, 10324-187:

1. Application/Notification form with Notification statement
2. One (1) copy of label

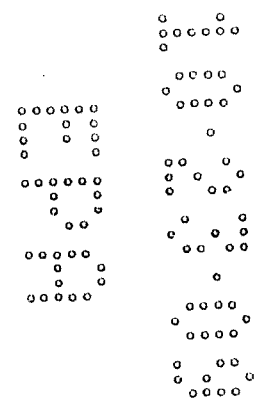
If you have any other questions or issues, please do not hesitate to contact me at 800-362-1855 or [liz@maquat.com](mailto:liz@maquat.com). Your assistance with this submission is greatly appreciated.

Very truly yours,

MASON CHEMICAL COMPANY

  
Elizabeth Tannehill

Enclosures





**MASON CHEMICAL COMPANY**

**"The Quaternary Specialists"**

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

EPA Reg. No. 10324-187

EPA Est. No. 10324-IL-1

www.maquat.com

**MAQUAT® 1010N-10%**

Net Contents:

Batch No:

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

**DANGER. Keep Out of Reach of Children.** Corrosive. Causes irreversible eye damage and skin burns. Harmful if swallowed, inhaled or absorbed through the skin. Do not get in eyes, on skin or on clothing. Wear protective eyewear (goggles, face shield, or safety glasses), rubber gloves and protective clothing when handling. Avoid breathing vapor. Wash thoroughly with soap and water after handling and before eating, drinking, or using tobacco. Remove contaminated clothing and wash before reuse.

*(If container is 4 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 into lakes, streams, ponds, estuaries, oceans or other waters unless in accordance with the requirements of a National Pollutant Discharge Elimination System (NPDES) permit and the permitting authority has been notified in writing prior to discharge. Do not discharge effluent containing this product into sewer systems without previously notifying the local sewage treatment plant authority. For guidance contact your State Water Board or Regional Office of the EPA.

**PHYSICAL OR CHEMICAL HAZARDS**

Do not use or store near heat or open flame.  
Do not mix with oxidizers, anionic soaps and detergents.

**First Aid**

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

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

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

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

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

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

Disinfectant, Cleaner, (Food Contact) Sanitizer, Deodorizer for Home, Hotels & Motels, Waterbed Conditioner, Institutional, Industrial, School, Dairy, Restaurant, Food Handling and Process Areas, Federally Inspected Meat and Poultry Plants, Bar and Institutional Kitchen Use. Effective as a disinfectant in the presence of 5% serum contamination.

Athletic Surface Disinfectant.  
(Product of USA) (Made in the USA)

**ACTIVE INGREDIENTS:**

Didecyl Dimethyl Ammonium Chloride .....	10.0%
<b>INERT INGREDIENTS:</b> .....	<b>90.0%</b>
<b>TOTAL</b> .....	<b>100.0%</b>

**KEEP OUT OF REACH OF CHILDREN**

**DANGER PELIGRO**

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

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

**TRANSPORTATION INFORMATION**

**DOT Hazard Class:** 8 Corrosive

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

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

4/20

(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 as 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 dilution.)

**DISINFECTION IN NON-MEDICAL FACILITIES (Households, Schools, Restaurants, Food Services, Beverage and Food Processing Plants and Other Non-Medical Facilities):** This product is bactericidal on hard inanimate surfaces modified in the presence of 5% organic serum against:

*Salmonella enterica* (ATCC 10708)

*Staphylococcus aureus* (ATCC 6538)

**FOOD CONTACT SANITIZING PERFORMANCE:** This product eliminates 99.999% of the following bacteria in 500 ppm hard water (calculated as CaCO<sub>3</sub>) according to the AOAC Germicidal and Detergent Sanitizing Action of Disinfectants test.

*Enterobacter sakazakii* (ATCC 29544)

*Enterococcus faecalis* Vancomycin Resistant (ATCC 51575)

*Escherichia coli* (ATCC 11229)

*Escherichia coli* O111:H8 (BAA-184)

*Klebsiella pneumoniae* (ATCC 4352)

*Listeria monocytogenes* (ATCC 19117)

*Salmonella enterica* serotype - enteritidis (ATCC 4931)

*Salmonella enterica* serotype - agona (ATCC 51957)

*Shigella dysenteriae* (ATCC 11835)

*Staphylococcus aureus* (ATCC 6538)

*Staphylococcus aureus* - MRSA (ATCC 33592)

*Staphylococcus aureus* - CAMRSA (NARSA NRS123) (Genotype USA400)

*Yersinia enterocolitica* (ATCC 23715)

#### MARKETING CLAIMS

Maquat<sup>®</sup> 1010N-10% for use on hard, non-porous surfaces in:

- Day care centers, nurseries, baby cribs, kindergartens, and preschools.
- Life care retirement communities, elder care facilities.
- 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 stores, liquor stores.
- Crime scenes, funeral homes, morgues, mortuaries, burial vaults, mausoleums, autopsy rooms, cadaver processing areas.
- Police stations, courthouses, correctional facilities, jails, prisons, penitentiaries, correctional institutions, municipal government buildings, bus stations, train stations.
- Institutional facilities, laboratories, factories, business and office buildings, restrooms, hotels and motels, and transportation terminals, maintenance vehicles.
- Public restrooms, public facilities, waysides, travel rest areas, shower rooms, shower stalls, 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, tanning beds, footbath surfaces, massage/facial salons, hair/nail/pedicure salons, barber/beauty shops, salons, tattoo parlors.
- Museums, art galleries, post offices, performance/theater centers, banks, libraries, movie houses, bowling alleys.
- Recycling centers.
- Humidifier water tanks. (Not for use in CA)
- Campgrounds, playgrounds, recreational facilities, picnic facilities, sports arena sports complexes.
- Food processing plants, USDA inspected food-processing facilities, dairy farms, hog farms, equine farms, poultry and turkey farms and egg processing plants, meat/poultry processing plants, meat/poultry producing establishments, mushroom farms, rendering plants, canneries, caterers, bakeries, meat packing plants, hide and leather processing plant.
- Processing facilities for Fish, Milk, Citrus, Wine, Fruit, Vegetable, Ice Cream, Potatoes and beverage plants.
- Tobacco plants premise and equipment.
- Household and automotive garages, boats, ships, barges, watercraft, campers, RV's, trailers, mobile homes, cars, automobiles, trucks, delivery trucks, boxcars, tankers, tank trucks, buses, trains, taxis and airplanes, helicopters, automobile interiors.
- 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 (when used as directed) (may be used) (is formulated to disinfect) 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), stovetops (stoves), sinks (bathroom, kitchen), tub surfaces, Slurpee® machines, refrigerators, ice machines, microwave ovens(microwaves), coolers, freezers, countertop laminates, appliances, shelves, racks and carts.
- Interior hard, non-porous surfaces of water softeners, reverse osmosis units, ice machines, water coolers, water holding tanks and pressure tanks.
- Beer fermentation and holding tanks, bottling or pre-mix dispensing equipment.
- Wine processing equipment and holding tanks.
- Citrus processing equipment and holding tanks.
- Dishes, silverware, glasses, cooking utensils, eating utensils and other similar size food processing equipment can be sanitized by immersion. NO POTABLE WATER RINSE ALLOWED (DO NOT RINSE).
- Highchairs, baby cribs, diaper changing stations, infant bassinets/cribs/warmers/incubators/care equipment, folding tables, hampers, laundry pails.
- Shower stalls, shower doors and curtains, bathtubs and glazed tiles, chrome plated intakes, toilets, toilet seats, toilet bowls, toilet bowl surfaces, urinals, empty diaper pails, portable and chemical toilets and latrine buckets, vanity tops, glazed porcelain, glazed tile and restroom fixtures, bathroom fixtures.
- Glass, laminated surfaces, metal, stainless steel, glazed porcelain, glazed ceramic, sealed granite, sealed marble, plastic (such as polystyrene, polyvinylchloride, polycarbonate or polypropylene), sealed limestone, sealed slate, sealed stone, sealed terra cotta, sealed terrazzo, chrome and vinyl, Plexiglass®, vanity tops.
- Tables, chairs, desks, folding tables, workstations, bed frames, lifts, washable walls, cabinets, doorknobs and garbage cans/pails, trash barrels, trash cans, trash containers, cuspidors and spittoons.
- Enameled surfaces, painted (finished) woodwork, Formica®, vinyl and plastic upholstery, washable wallpaper.
- Sealed foundations, steps, plumbing fixtures, finished baseboards and windowsills.
- Exhaust fans, refrigerated storage and display equipment, coils and drain pans of air conditioning and refrigeration equipment and heat pumps.
- Large inflatable, non-porous plastic and rubber structures such as animals, promotional items, moonwalks, slides, obstacle course play and exercise equipment
- Hard, non-porous surfaces of picnic tables and outdoor furniture or Non-wooden picnic tables and outdoor (patio) furniture except cushions and wood frames. (Note: Only one statement will be used on label.)

- Tattoo equipment. (Not for use on needles or other skin piercing instruments)
- Playground equipment.
- Automobile interiors.
- Maintenance equipment.
- Telephones and telephone booths.
- Drinking fountains and breakrooms.
- External lenses vision correction including eyeglasses, (not for use on contact lenses), protective eyewear, goggles, light lens covers, optical instruments/implements.
- Hair clippers, cutting implements, plastic rollers, washable nail files.
- Hard hats, headphones.
- Wrestling and gymnastic mats, athletic training tables, physical therapy tables, exercise equipment.
- Windows and mirrors.
- Crypton barrier fabric.

This product contains no phosphorous.

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

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

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

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

This product is for use as a disinfectant on hard, non-porous surfaces (at 800 ppm active quat). A potable water rinse is required after application as a disinfectant on food contact surfaces.

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

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

One-step cleaner.

Cleans and shines.

Antibacterial.

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

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

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

This product may be used 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.

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

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

Kills common kitchen (bathroom) germs.

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

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

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

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

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

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

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

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

This product is a one-step cleaner and deodorant (odor counteractant) (odor-neutralizer) designed for general cleaning, (and) disinfecting, (deodorizing) (and) controlling mold and mildew) on hard, non-porous environmental surfaces.

This product cleans, disinfects and deodorizes surfaces by killing odor causing microorganisms and mold and mildew. 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.

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

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

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

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

This product will not leave a grit or soap scum.

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

This product is a (concentrated) non-acid (bowl and) bathroom cleaner, which cleans, disinfects and deodorizes in one easy step. It cleans, disinfects and deodorizes surfaces by killing many odor-causing microorganisms and mold and mildew. Its non-abrasive formula is designed for use (Use daily) on ([hard, non-porous environmental] 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.

Malodor(s) (Activity) (Odor) (Counteractancy) – eliminates (destroys) odors and odor-causing bacteria in restroom areas, behind and under sinks and counters, and storage areas (and other places where bacterial growth can cause malodors).

This product cleans, disinfects and deodorizes (hard, non-porous environmental surfaces) in one step. Its non-abrasive formula is designed for use on (Use daily on) (Use daily to clean and disinfect) (hard, non-porous surfaces): plated or stainless steel, aluminum, chrome, glazed porcelain, glazed tile, laminated surfaces (associated with floors, walls, and countertops).

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

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

When used as directed, this product will disinfect hard, non-porous surfaces such as flower buckets, floors and walls of coolers, design and packing benches and countertops.

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

Use this product to clean, disinfect and deodorize flower buckets, walls, and floors of coolers, shippers, greenhouse packing areas, garbage pails and other areas where obnoxious odors develop.

This product can be used as a general purpose antimicrobial detergent in florist shops, wholesale florist, shippers, green house packing areas and other commercial floriculture places for efficient cleaning and antimicrobial action against certain bacteria which cause:

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

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

Use this product to clean and disinfect hard non-porous surfaces of personal protective safety equipment, protective headgear, athletic helmets, wrestling/boxing headgear, athletic shoe sole bottoms, hard hats, headphones, half mask respirators, full face breathing apparatus, gas masks, goggles, spectacles, face shields, hearing protectors and hard nonporous surfaces of ear muffs. Rinse all equipment that comes in prolonged contact with skin before reuse with clean warm water (about 120 F), and allow to air dry. (Precaution: Cleaning at 120 F temperature will avoid overheating and distortion of the personal safety equipment that would necessitate replacement.)

Use to clean and disinfect non-medical (i.e. industrial and fire fighting) respirators in industrial, commercial and institutional premises.

Use (on) (to clean and disinfect) non-porous athletic mats, wrestling mats, gymnastic mats, exercise equipment and training tables.

Floor cleaner.

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

Cleans everyday kitchen messes.

Cleans kitchen surfaces and food preparation areas.

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

Salmonella enterica (Salmonella), and Staphylococcus aureus (Staph) are common organisms found where food is prepared and stored. This product kills these bacteria and helps prevent cross contamination on (treated) kitchen surfaces listed on this label. When used as a disinfectant, a potable water rinse is required after application on food contact surfaces.

This product 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, disinfects and eliminates odors leaving surfaces smelling clean and fresh. Use where odors are a problem.

This product is for use as a sanitizer on hard, non-porous, food contact surfaces (200 ppm active). A potable water rinse is required.

This product is for use as a disinfectant on hard nonporous surfaces (at 800 ppm) and a sanitizer on dishes, glassware, and utensils, [in public eating places, dairy processing equipment, and food processing equipment and utensils], or [food processing equipment and utensils] (at 150-240 ppm active). A potable water rinse is not allowed (Do not rinse) when used as a sanitizer on food contact surfaces.

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

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

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

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

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

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

This product has been cleared in 40 CFR Section 180.940 (a) for use on food processing equipment and utensils at up to 240 ppm hard water.

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

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

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

Use this product 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 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.

Disinfects, 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 is designed for use on (Use daily on) (the following) (hard, non-porous 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 disinfection is required. This product's non-dulling formula eliminates the time and labor normally required for rinsing. A potable water rinse is required for food contact surfaces. Do not use this product to clean or disinfect glasses, dishes, utensils or interior surfaces of appliances.

- Concentrate (Concentrated).
- Disinfects (Disinfectant).
- Cleans (Cleaner).
- Deodorizes (Deodorizer).

For use in households.

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

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

#### DIRECTIONS FOR USE

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

**PREPARATION OF DISINFECTION USE SOLUTION:** Before using this product, food products and packaging materials must be removed from the room or carefully protected. Apply 1 ounce per gallon of water (1:128) (800 ppm active quat) (or equivalent use dilution) to disinfect hard non-porous surfaces OR Mix (a) 1-ounce packet with 1 gallon of water with a cloth, mop, sponge or mechanical spray device. For heavily soiled areas, a preliminary cleaning is required. For sprayer applications, use a coarse pump or trigger spray device. Spray 6-8 inches from surface. Do not breathe spray. Wipe with brush, sponge or cloth or allow surface to air dry. Treated surfaces must remain wet for 10 minutes. After use, all surfaces in the area must be thoroughly



rinsed with potable water. Prepare a fresh solution at least daily or when use solution becomes diluted or soiled.

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

**DISINFECTION IN NON-MEDICAL FACILITIES (Households, Schools, Restaurants, Food Services, Beverage and Food Processing Plants and Other Non-Medical Facilities):** At 1 ounce per gallon of water use level, (800 ppm active quat) (or equivalent use dilution), this product was evaluated with a 10-minute contact time and found to be bactericidal according to the AOAC Use Dilution Test method on hard inanimate surfaces modified in the presence of 5% organic serum against:

*Salmonella enterica* (ATCC 10708)  
*Staphylococcus aureus* (ATCC 6538)

**CLEANING AND DISINFECTION:** For heavily soiled areas, a pre-cleaning step is required. For one step cleaning and disinfection, use 1 ounce of this product per 1 gallon of water (1:128 dilution) (800 ppm active quat) (or equivalent use dilution). Apply use solution using a cloth, mop or pressure sprayer so as to thoroughly wet surface(s) to be cleaned/disinfected. For sprayer applications, use a coarse spray device. Allow surfaces to remain wet for 10 minutes and then air dry or wipe up excess liquid. Prepare a fresh solution at least daily or when solution becomes visibly dirty or diluted.

(OR)

**FOR USE AS A ONE-STEP CLEANER/DISINFECTANT:**

1. Pre-clean heavily soiled areas.
2. Apply use solution (1 ounce per gallon) (800 ppm active quat) (or equivalent use dilution) to hard, non-porous environmental surfaces using a sponge, cloth, mop or pressure sprayer.
3. To disinfect, all surfaces must remain wet for ten (10) minutes.
4. Wipe surfaces or let air dry.

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

**DISINFECTION DILUTION CHART**

Ounces of Product	Amount of Water
¼ ounce	1 quart
½ ounce	½ gallon
1 ounce	1 gallon
2.5 ounces	2 ½ gallons
1 ounce	4 gallons
10 ounces	10 gallons

**DILUTION GUIDE:**

- For General or Broad Spectrum Disinfecting claims 1oz./1 gal. water  
 For Food Contact Sanitizing claims at 150 ppm ¾ oz./4 gal. water  
 For Food Contact Sanitizing claims at 200 ppm 1 oz./4 gal. water  
 For Food Contact Sanitizing claims at 240 ppm 1.2 oz./4 gal. water

**FOOD PROCESSING PREMISES**

Before use in federally inspected meat and poultry food processing plants and dairies, food products and packaging materials must be removed from room or carefully protected. For disinfection, a potable water rinse is required.

OR

Before using this product, food products and packaging materials must be removed from the room or carefully protected. For disinfection, a potable water rinse is required.

**DIRECTIONS FOR FOOD PROCESSING PLANTS:** For use on non-food contact surfaces such as floors, walls, tables, garbage cans and disposal areas. Before using this product, food products and packaging materials must be removed from the room or carefully protected. Follow Disinfection directions.

**DIRECTIONS FOR FOOD STORAGE AREAS:** For use on non-food contact surfaces such as shelves, floors, walls and tables. Before using this product, food products and packaging materials must be removed from the room or carefully protected. Then follow Disinfection directions.

**FOR USE AS A CLEANER/DISINFECTANT IN FOOD PROCESSING PLANTS:**

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

**TO DISINFECT FOOD-PROCESSING AND TOBACCO PREMISES:** Before using this product, food products and packaging materials must be removed from area or carefully protected. For floors, walls and storage areas, add 1 ounce of this product to 1 gallon of water (or equivalent use dilution) (800 ppm active quat). For heavily soiled areas, a pre-cleaning step is required. Apply solution with a mop, cloth, sponge or hand pump trigger sprayer so as to wet all surfaces thoroughly. For sprayer applications, use a coarse spray (device). Allow surface to remain wet for 10 minutes. Then remove excess liquid. After use, all surfaces in the area must be thoroughly rinsed with potable water.

**TO DISINFECT FOOD SERVICE ESTABLISHMENT FOOD CONTACT SURFACES:** (For) countertops, exterior surfaces of appliances, and tables. Before using this product food products and packaging materials must be removed from area or carefully protected. Add 1 ounce of this product to 1 gallon of water (or equivalent use dilution) (800 ppm active quat). For heavily soiled areas, a pre-cleaning step is required. Apply solution with a mop, cloth, sponge or hand pump trigger sprayer so as to wet all surfaces thoroughly. For sprayer applications, use a coarse spray. Allow surfaces remain wet for 10 minutes. Then remove excess liquid and rinse the surface w. potable water.

**FOR USE ON NON-FOOD CONTACT SURFACES AS A GENERAL DISINFECTANT IN THE BREWERY INDUSTRY:** Use 1 ounce of this product per 1 gallon (or equivalent use dilution) (800 ppm active quat) of water. Follow the disinfectant directions above.

**DIRECTIONS FOR FOGGING IN DAIRIES, BEVERAGE AND FOOD PROCESSING PLANTS:** Prior to fogging, food products and packaging material must be removed from the room or carefully protected. After cleaning, fog desired areas using one quart per 1000 cubic feet of room area with a product solution containing 1.6 ounces product to 1 gallon of water (or equivalent use dilution) (1,270 ppm). Wear a dust mist respirator when mixing the use solution and pouring it into the fogging apparatus. Vacate the area of all personnel during fogging and for a minimum of 2 hours after fogging and a minimum of 4 air exchanges (ACH) per hour in the facility. All food contact surfaces must be sanitized with an EPA approved food contact sanitizer solution prior to use. All food contact surfaces must be thoroughly rinsed prior to reuse with potable water.

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

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

**DISINFECTING POTATO STORAGE AREA AND EQUIPMENT:** Remove all potatoes prior to disinfection of potato storage area and equipment. Pre-clean hard surfaces by removing heavy soils or gross filth. Follow general disinfecting directions as outlined in that section. All treated surfaces must be thoroughly rinsed with potable water prior to reuse.

### FOOD CONTACT AND TOBACCO PROCESSING EQUIPMENT SANITIZING DIRECTIONS

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

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.

**FOOD CONTACT SANITIZING PERFORMANCE:** At 1 ounce per 4 gallons this product (or equivalent use dilution) (200 ppm active) eliminates 99.999% of the following bacteria in 60 seconds in 500 ppm hard water (calculated as CaCO<sub>3</sub>) according to the AOAC Germicidal and Detergent Sanitizing Action of Disinfectants test:

Enterobacter sakazakii (ATCC 29544)	Salmonella enterica serotype - agona (ATCC 51957)
Enterococcus faecalis Vancomycin Resistant (ATCC 51575)	Shigella dysenteriae (ATCC 11835)
Escherichia coli O111:H8 (BAA-184)	Staphylococcus aureus - MRSA (ATCC 33592)
Escherichia coli (ATCC 11229)	Staphylococcus aureus (ATCC 6538)
Klebsiella pneumonia (ATCC 4352)	Staphylococcus aureus - CAMRSA (NARSA NRS123) (Genotype USA400)
Listeria monocytogenes (ATCC 19117)	Yersinia enterocolitica (ATCC 23715)
Salmonella enterica serotype - enteritidis (ATCC 4931)	

At ¾ ounce per 4 gallons this product (or equivalent use dilution) (150 ppm active) eliminates 99.999% of the following bacteria in 60 seconds in 500 ppm hard water (calculated as CaCO<sub>3</sub>) according to the AOAC Germicidal and Detergent Sanitizing Action of Disinfectants test:

<i>Escherichia coli</i> (ATCC 11229)	<i>Staphylococcus aureus</i> (ATCC 6538)
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#### FOOD CONTACT SANITIZING DILUTION CHART

To prepare a 150, 200 or 240 ppm active quaternary solution, use the following dilution table. Prepare the correct dilution rate based upon the appropriate use site.

Active quat solution	1 gallon	4 gallons	8 gallons	20 gallons
150 ppm	0.188 ounce	0.75 ounce	1.5 ounce	3.75 ounces
200 ppm	0.25 ounce	1 ounce	2 ounces	5 ounces
240 ppm	0.3 ounces	1.2 ounces	2.1 ounce	6 ounces

**SANITIZATION:** When used for sanitization of previously cleaned food equipment or food contact items limit active quaternaries - to 150-240 ppm. At this level **NO POTABLE WATER RINSE** is allowed.

It is an effective sanitizer when diluted in water up to 500 ppm hardness (CaCO<sub>3</sub>).

To sanitize previously cleaned and rinsed non-porous food contact surfaces, prepare 150-240 ppm active quaternary solution by adding ¾ to 1.2 oz. to 4 gallons of water.

**TO SANITIZE IMMOBILE ITEMS** (such as tanks, chopping blocks, counter tops) flood the area with 150-240 ppm solution or apply with a cloth or sponge making sure to wet all surfaces completely for at least 60 seconds. Let air dry. Prepare a fresh solution for each use.

**TO SANITIZE MOBILE ITEMS** (such as drinking glasses, eating utensils), immerse in 150-240 ppm solution for at least 60 seconds making sure to immerse completely. Remove and let air dry. Prepare a fresh solution at least daily or more frequently as soil is apparent.

**SANITIZING OF FOOD PROCESSING EQUIPMENT AND OTHER HARD SURFACES IN FOOD PROCESSING LOCATIONS, DAIRIES, RESTAURANTS AND BAR 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.)**

Apply a solution of ¾ to 1.2 ounces of this product in 4 gallons of water (or equivalent use dilution) (150 to 240 ppm active) to hard, non-porous surfaces, thoroughly wetting surfaces with a cloth, mop, sponge, sprayer or by immersion. For spray applications, use a coarse pump or trigger sprayer. Spray 6 to 8 inches from surface. Rub with brush, sponge, or cloth. Do not breathe spray. With spray applications cover or remove all food products. From a Closed Loop Dilution Center, apply 150-240 ppm active solution to the surface to be sanitized. Surfaces must remain wet for at least 1 minute followed by adequate draining and air drying.

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

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

Dishes, silverware, glasses, cooking utensils and other similar size food processing equipment can be sanitized by immersion in a ¾ oz per 4 gallons solution (or equivalent use dilution) for a contact time of 1 minute of this product (150 ppm active). **NO POTABLE WATER RINSE IS ALLOWED (DO NOT RINSE).**

### PUBLIC EATING PLACES/DAIRY PROCESSING

**FOR PUBLIC EATING PLACES, DAIRY PROCESSING EQUIPMENT AND FOOD PROCESSING EQUIPMENT AND UTENSILS:** Prior to application, remove gross food particles and soil by a pre-flush, or pre-scrape, and when necessary, presoak. Then thoroughly wash or flush objects with a compatible detergent followed by a potable water rinse before application of sanitizing solutions. Apply a solution of ¾ to 1.2 ounces of this product in 4 gallons of water (or equivalent use dilution) (150 to 240 ppm active) to pre-cleaned, hard, non-porous surfaces, thoroughly wetting surfaces with a cloth, mop, sponge, sprayer or by immersion. For spray applications, use a coarse pump or trigger sprayer. Spray 6 to 8 inches from surface. Rub with brush, sponge, or cloth. Do

not breathe spray. With spray applications cover or remove all food products. From a Closed Loop Dilution Center, apply 150-240 ppm active solution to the surface to be sanitized. Surfaces must remain wet for at least 1 minute followed by adequate draining and air drying. (Alternate statement: Allow sanitized surfaces to adequately drain before contact with food). Prepare a fresh solution at least daily or when use solution becomes visibly dirty. For mechanical application use solution may not be reused for sanitizing applications. **NO POTABLE WATER RINSE IS ALLOWED AFTER APPLICATION OF THE SANITIZING SOLUTION** (after use as a sanitizer).

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

1. Scrape, flush or presoak articles (whether mobile or stationary) to remove gross food particles and soil.
2. Thoroughly wash articles with an appropriate detergent or cleaner.
3. Rinse articles thoroughly with potable water.
4. Sanitize articles using a solution of  $\frac{3}{4}$  to 1.2 ounces of this product per 4 gallons of water (or equivalent use dilution) (150-240 ppm active). Articles that can be immersed in solution must remain in solution for 60 seconds. Articles too large for immersing must be thoroughly wetted by rinsing, spraying or swabbing.
5. Remove immersed items from solution to drain and then air dry. Non-immersed items must be allowed to air dry also. (Alternate statement: Allow sanitized surfaces to adequately drain before contact with food). No potable water rinse is allowed.

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

Equipment and utensils shall be thoroughly preflushed or 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  $\frac{3}{4}$  to 1.2 ounces of this product per 4 gallons of water solution (or equivalent use dilution) (150-240 ppm active quat) for at least 60 seconds at a temperature of 75°F. This dilution is equivalent to a solution containing 50 ppm available chlorine.
3. For equipment and utensils too large to sanitize by immersion, apply  $\frac{3}{4}$  to 1.2 ounces per 4 gallons of water (or equivalent use dilution) (150-240 ppm active) by rinsing, spraying or swabbing until thoroughly wetted.
4. Allow sanitized surfaces to drain and air dry. Do not rinse.

**WISCONSIN STATE DIVISION OF HEALTH**

**DIRECTIONS FOR EATING ESTABLISHMENTS (Not for use in CA)**

1. Scrape and pre-wash utensils and glasses whenever possible.
2. Wash with a good detergent or compatible cleaner.
3. Rinse with potable water.
4. Sanitize in a solution of  $\frac{3}{4}$  to 1.2 ounces per 4 gallons of water (or equivalent dilution) (150 to 200 ppm active quaternary). Immerse all utensils for at least two minutes or for contact time specified by governing sanitary code.
5. Place sanitized utensils on a rack or drain board to air-dry.
6. Prepare fresh sanitizing solution at least daily or when visibly soiled or diluted.

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

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

**WISCONSIN STATE DIVISION OF HEALTH**

**DIRECTIONS FOR EATING ESTABLISHMENTS (Not for use in CA)**

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

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

**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 precleaned dishes, glassware, silverware, eating utensils, cooking utensils immerse in a solution containing  $\frac{3}{4}$  to 1.2 ounce(s) of this product per 4 gallons of water (or equivalent use dilution) (150-240 ppm active quaternary). Allow surface to remain wet for at least 60 seconds. Drain thoroughly before reuse. No potable water rinse is allowed.

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

**FOR USE AS A SANITIZER ON DISHES, GLASSWARE, SILVERWARE, EATING UTENSILS, COOKING UTENSILS:**

Remove gross food particles by preflush, prescrape, and presoak when necessary. Wash thoroughly with detergent or compatible cleaner then rinse with potable water prior to application of this product. Then immerse in a sanitizing solution from Closed Loop Dilution Center (150-240 ppm active quaternary). Allow surface to remain wet for at least 60 seconds. Drain thoroughly and air dry before reuse. No potable water rinse is allowed.

**SANITIZING OF FOOD PROCESSING EQUIPMENT (ICE MACHINES) AND OTHER HARD SURFACES IN FOOD CONTACT LOCATIONS:**

For sanitizing food processing equipment, dairy equipment, refrigerated storage and display equipment, and other hard, non-porous surfaces. Equipment and utensils must be thoroughly pre-flushed or pre-scraped and when necessary, presoaked to remove gross food particles.

1. Turn off refrigeration.
2. Unit must be washed with a compatible detergent and rinsed with potable water before sanitizing.
3. Wash and rinse all surfaces thoroughly.
4. Apply a solution of  $\frac{3}{4}$  to 1.2 ounces of this product in 4 gallons of water (or equivalent use dilution) (150-240 ppm active) by mechanical spray, direct pouring or by recirculating through the system. Surfaces must remain wet for at least one minute followed by complete draining and drying. Prepare a fresh solution for each cleaning.
5. No potable water rinse is allowed when product is used as directed.
6. Return machine to service.

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

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

1. Unit must be washed with a compatible detergent and rinsed with potable water before sanitizing.

2. Backwash the softener and add ¼ to 1.2 ounce(s) of sanitizer per 4 gallons of water (or equivalent use dilution) (150-240 ppm active) to the brine tank well. (The brine tank must have water in it to permit the solution to be carried into the softener.) (NOTE: Standard system capacity is 48 gallons.)
3. Proceed with the normal regeneration or interrupt the cycle after the brining step and let the softener soak with sanitizer solution for a minimum of 60 seconds.
4. Return system to service. NO POTABLE WATER RINSE IS ALLOWED.

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

1. Turn off RO system, drain storage tank and remove membrane element and pre-filters. Put membrane element in a plastic bag so it remains wet. Do not use this product to sanitize the membrane element. Membrane element must be sterilized separately.
2. Unit must be washed with a compatible detergent and rinsed with potable water before sanitizing.
3. Fill empty pre-filter housing with ¼ to 1.2 ounce(s) of sanitizer per 4 gallons of water (or equivalent use dilution) (150-240 ppm active) and turn on raw water. (NOTE: Standard system capacity is 1 to 2 gallons).
4. After holding tank is full, let system stand idle for a minimum of 60 seconds. Turn off water. Drain holding tank.
5. Return unit(s) to normal operation. NO POTABLE WATER RINSE IS ALLOWED. Follow the manufacturer's directions for re-installation of new pre-filters, membrane element and post filter.

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

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

1. Shut off incoming water line to machine.
2. Unit must be washed with a compatible detergent and rinsed with potable water before sanitizing.
3. Prepare a solution of ¼ to 1.2 ounce(s) of sanitizer per 4 gallons of water (or equivalent use dilution) (150-240 ppm active).
4. Circulate solution through machine making sure to wet all surfaces and allow a minimum contact of 60 seconds.
5. No potable water rinse is allowed when product is used as directed.
6. Return machine to normal operation.

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

1. Shut off incoming water line.
2. Units/tanks must be washed with a compatible detergent and rinsed with potable water before sanitizing.
3. Prepare a solution of ¼ to 1.2 ounce(s) of sanitizer per 4 gallons of water (or equivalent use dilution) (150-240 ppm active).
4. Apply or circulate (if possible) to wet all surfaces and allow a minimum contact of 60 seconds.
5. No potable water rinse is allowed when product is used as directed.
6. Return to service by opening incoming water lines.

**DIRECTIONS FOR FOOD PROCESSING EQUIPMENT AND DAIRIES**

Equipment and utensils must be thoroughly preflushed or prescraped and when necessary presoaked to remove gross food particles. Wash thoroughly with detergent or compatible cleaner then rinse with potable water prior to application. Then apply

sanitizing solution containing ¼ to 1.2 ounce(s) of this product per 4 gallons of water (or equivalent use dilution) (150-240 ppm active quaternary). Allow surfaces to remain wet for at least 60 seconds. (Alternate statement: Allow sanitized surfaces to adequately drain before contact with food). No potable water rinse is allowed.

**FOOD PROCESSING EQUIPMENT AND UTENSILS**

**FOR FOOD PROCESSING EQUIPMENT AND UTENSILS IN FOOD PROCESSING FACILITIES:** Prior to application, remove gross food particles and soil by a pre-flush, or pre-scrape, and when necessary, presoak. Then thoroughly wash or flush objects with a good detergent or compatible cleaner, followed by a potable water rinse before application of the sanitizing solution. Apply a solution of ¼ to 1.2 ounce(s) of this product in 4 gallons of water (or equivalent use dilution) (150-240 ppm active) to pre-cleaned, hard, non-porous surfaces thoroughly wetting surfaces with a cloth, mop, sponge, sprayer or by immersion. For spray applications, use a coarse pump or trigger sprayer. Spray 6 to 8 inches from surface. Rub with brush, sponge, or cloth. Do not breathe spray. With spray applications cover or remove all food products. From a Closed Loop Dilution Center, apply 150-240 ppm active solution to the surface to be sanitized. Surfaces must remain wet for at least 1 minute followed by adequate draining and air drying. Prepare a fresh solution at least daily or when use solution becomes visibly dirty. For mechanical application, use solution may not be reused for sanitizing applications. NO POTABLE WATER RINSE IS ALLOWED AFTER APPLICATION OF THE SANITIZING SOLUTION (after use as a sanitizer).

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

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

Equipment and utensils must be thoroughly preflushed or prescraped and, when necessary, presoaked to remove gross food particles. Thoroughly wash articles with an appropriate detergent or cleaner. Rinse articles thoroughly with potable water. Then apply sanitizing solution containing ¼ to 1.2 ounces of this product per 4 gallons of water (or equivalent use dilution) (150-240 ppm active quaternary). Allow surfaces to remain wet for at least 60 seconds. No potable water rinse is allowed (Do not rinse). Prepare a fresh solution at least daily or when use solution becomes visibly dirty. For mechanical application use solution may not be reused for sanitizing applications.

(OR)

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

1. Scrape, flush or presoak articles (whether mobile or stationary) to remove gross food particles and soil.
2. Thoroughly wash articles with an appropriate detergent or cleaner.
3. Rinse articles thoroughly with potable water.
4. Sanitize articles using a solution of ¼ to 1.2 ounces of this product per 4 gallons of water (or equivalent use dilution) (150 to 240 ppm active). Articles that can be immersed in solution must remain in solution for 60 seconds. Articles too large for immersing must be thoroughly wetted by rinsing, spraying or swabbing.
5. Remove immersed and non-immersed items from solution to (and) make certain all surfaces are adequately drained before contact with food. Allow non-immersed items to air dry also. (Alternate statement: Allow sanitized surfaces to adequately drain before contact with food). No potable water rinse is allowed. (Do not rinse). Thoroughly drain non-immersed items and air dry.

### BEVERAGE DISPENSING EQUIPMENT SANITIZER DIRECTIONS

For sanitizing of bottling or pre-mix dispensing equipment, after cleaning thoroughly rinse equipment with a potable water rinse. Fill equipment with a solution of ¾ to 1.2 ounces of this product per 4 gallons of water (or equivalent use dilution) (150-240 ppm active). Allow solution to remain in equipment for at least 60 seconds, or until operations resume at which time the sanitizing solution must be drained from the system. To insure the removal of flavors, it is suggested that during changeover between products the system must be cleaned, rinsed and flushed with the sanitizing solution for at least 1 minute. Drain thoroughly and allow to air dry before reuse. (Alternate statement: Allow sanitized surfaces to adequately drain before contact with food). No potable water rinse is allowed.

### SANITARY FILLING EQUIPMENT SANITIZER DIRECTIONS

For use in sanitizing bottles or cans in the final rinse application. The product is to be proportioned into the final rinse water line of the container washer or rinser in the concentration of 150-240 ppm active quat. Prepare a solution of ¾ to 1.2 ounces of this product per 4 gallons of water (or equivalent use dilution) (150-240 ppm active) for the exterior application for the filler and closing machine. Allow surfaces to remain wet for at least 60 seconds. Drain thoroughly and allow to air dry before reuse. (Alternate statement: Allow sanitized surfaces to adequately drain before contact with food). No potable water rinse allowed.

### STORAGE TANK SANITIZER DIRECTIONS

For sanitizing beer fermentation and holding tanks, wine, citrus and food processing storage, and holding tanks. Remove gross filth and soil by pre-flush or pre-scrape and, when necessary, presoak. Then wash surfaces with a compatible detergent and rinse with potable water prior to sanitizing. Prepare a solution of ¾ to 1.2 ounces of this product per 4 gallons of water (or equivalent use dilution) (150-240 ppm active) for mechanical or automated systems. Allow surfaces to remain wet for at least 60 seconds. Drain thoroughly before reuse. No potable water rinse allowed.

For mechanical operations or automated systems, the used sanitizing solution may not be used for sanitizing, but may be reused for other purposes such as cleaning.

### SANITIZING EGG SHELLS INTENDED FOR FOOD DIRECTIONS

To sanitize previously cleaned food-grade eggs in shell egg and egg product processing plants, spray with a solution of ¾ to 1.2 ounces of this product per 4 gallons of warm water (or equivalent use dilution) (150-240 ppm active). The solution must be warmer than the eggs, but not to exceed 130°F. Wet eggs thoroughly and allow to drain. Eggs sanitized with this product shall be subjected to a potable water rinse only if they are to be broken immediately for use in the manufacture of egg products. Eggs must be reasonably dry before casing or breaking. The solution must not be reused for sanitizing eggs.

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

**FOR CONTINUOUS TREATMENT OF MEAT AND POULTRY OR FRUIT AND VEGETABLE CONVEYORS:** Remove gross food particles and excess soil by a pre-flush or pre-scrape, wash with a good detergent or compatible cleaner. Rinse equipment thoroughly with potable water, then rinse equipment with a sanitizing solution. To sanitize the belt apply this product at a 150-240 ppm quat level (¾ to 1.2 ounces per 4 gallons) (or equivalent use dilution) to conveyors with suitable feeding equipment. Allow surfaces to remain wet for at least 60 seconds. Controlled volumes of sanitizer are applied to return portion of conveyor through nozzles so located as to permit maximum drainage of sanitizer from equipment and to prevent puddles on top of belt. Do not allow this solution to be sprayed directly on food. During interruptions in operation, coarse

spray equipment, peelers, collators, slicers and saws with this product at a dilution of 150-240 ppm active quat. Conveyor equipment must be free of product when applying this coarse spray.

**FOR SANITIZING IN FISHERIES, MILK, WINE, CITRUS, POTATO & ICE CREAM and BEVERAGE PROCESSING PLANTS:** For use as a sanitizer on conveyor belts, follow the "For Continuous Treatment of Meat and Poultry or Fruit and Vegetable Conveyors" directions. For directions to reduce or eliminate odors on the equipment in the processing area, follow the "Food Processing Equipment" directions. Also, for directions for reducing bacteria associated with condensation on equipment and pipes, follow directions for "Sanitizing Filling Equipment Sanitizer Directions".

**GLOVE DIP SANITIZER DIRECTIONS:** To prevent cross contamination from area to area in animals areas and the packaging and storage areas of food plants, dip pre-washed (plastic, latex or other synthetic rubber) non-porous gloved hands into a suitable clean container that contains enough freshly made sanitizing solution to cover the gloved area. Make up the sanitizing solution by adding ¾ to 1.2 ounces of this product per 4 gallons of water (or equivalent use dilution) (150-240 ppm active). Dip (Soak) in solution for 60 seconds. **NO POTABLE WATER RINSE IS ALLOWED**. Change the sanitizing solution in the bath at least daily or when solution appears dirty. **Do not let sanitizing solution come into contact with exposed skin.**

### BARBER/SALON

**DISINFECTION OF BARBER/SALON TOOLS DIRECTIONS:** Immerse pre-cleaned barber/salon tools (such as combs, brushes, razors, manicure/pedicure tools, clippers tweezers, clipper and trimmer blades, cutting implements, plastic rollers, and scissors) in a 1 ounce per gallon solution (or equivalent use dilution) (800 ppm active quat) of the product. Completely immerse instruments and tools for at least 10 minutes. Rinse thoroughly and dry before use. Prepare a fresh solution at least daily or more often if solution becomes cloudy or soiled. (Alternate statement: Fresh solution must be prepared at least daily or more often if solution becomes cloudy or soiled.)

(OR)

**FOR USE TO CLEAN AND DISINFECT BARBER AND BEAUTY/MANICURE INSTRUMENTS AND TOOLS:**

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

(OR)

**DISINFECTING GROOMING CLIPPERS:** Remove hair, dandruff and dust particles prior to disinfecting the blades. Turn the clipper off occasionally during use and spray between the teeth of blades with a solution of 1 ounce per gallon (or equivalent use dilution) (800 ppm active quat). Allow surface to remain wet for at least 10 minutes. Rinse surfaces thoroughly. Then wipe dry with a clean soft cloth.

(OR)

**CLEANING HAIR CLIPPERS AND ELECTRIC SHEARS:** While clipper/shear is running, hold in the downward position and spray a 1 ounce per gallon of water solution (or equivalent use dilution) (800 ppm active quat) of this product directly onto the blades two or three times to thoroughly wet the blades. Do not spray on the clipper case or drip into clipper housing. Turn off clipper/shear. Allow surface to remain wet for at least 10 minutes. Rinse surfaces thoroughly. Then wipe dry with a clean soft cloth. Lubricate as per clipper/shear manufacturer's instructions.

(OR)

**CLEANING BARBER/SALON SHEARS AND OTHER IMPLEMENTS:** Spray shear/implement until thoroughly wet. Wipe away visible debris using a soft bristle brush or cloth. Turn off clipper/shear. Immerse precleaned shear/implement into a container of 1 ounce per gallon of water solution (or equivalent use dilution) (800 ppm active quat) of this product for at least 10 minutes. Rinse surfaces thoroughly. Remove shear/implement and wipe dry. Use fresh solution at least daily or when immersion tank (bowl) (sink) solution becomes diluted or visibly soiled.

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

**DISINFECTION OF HARD, NON-POROUS SURFACES IN FOOTBATHS:** To remove body oils, dead tissue, soil and all other buildups or organic matter on inanimate surfaces after using the footbath, drain the water and thoroughly clean all hard, non-porous surfaces with soap or detergent, then rinse with water. Saturate surfaces with a use solution of 1 oz per gallon of water (or equivalent use dilution) (800 ppm active quat) to exposed surfaces with a cloth, mop, sponge or sprayer. Brush or swab thoroughly and allow solution to stand for 10 minutes. For spray applications, use a coarse spray device. Do not breathe spray. After the unit has been thoroughly disinfected, rinse all cleaned surfaces with fresh water. Do not use equipment until treatment has been absorbed, set or dried.

## RESTROOM/BATHROOM

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

Remove gross filth prior to disinfection.

**FROM CONCENTRATE:** Add 1 ounce (4 milliliters per liter) of this product to the toilet bowl and mix. Brush thoroughly over exposed surfaces and under the rim with a cloth, mop, or sponge. Repeat and allow solution to stand for 10 minutes and flush.

*(Or use alternate Concentrate Use directions)*

### FOR USE AS A NON-ACID BOWL CLEANER/DISINFECTANT IN TOILET BOWLS FROM CONCENTRATE:

1. Pre-clean heavily soiled areas.
2. Add 1 fluid ounce into toilet bowl (or equivalent use dilution) for a 1:128 dilution.
3. Swab entire surface area especially under the rim.
4. Repeat and allow entire surface to remain wet for ten (10) minutes.
5. Flush toilet and rinse swab applicator thoroughly.

**FROM USE SOLUTION:** Pre-clean surface. Empty toilet bowl or urinal and apply 1 ounce per gallon use solution to exposed surfaces including under the rim with a cloth, mop, sponge or sprayer. Brush or swab thoroughly and allow solution to stand for 10 minutes and flush. For sprayer application, use a coarse spray device.

*(Or use alternate Use-Dilution directions)*

### FOR USE AS A NON-ACID BOWL CLEANER/DISINFECTANT IN TOILET BOWLS (AND URINALS) FROM USE-DILUTION:

1. Pre-clean heavily soiled areas.
2. Empty toilet bowls by forcing water through the trap. Apply Use Solution of 1 oz per gallon of water to exposed surfaces in toilet bowls and urinals.
3. Swab entire surface area especially under the rim.
4. Allow entire surface to remain wet for ten (10) minutes.
5. Flush toilet and rinse swab applicator thoroughly.

*(Or use alternate Use-Dilution directions)*

**TOILET BOWLS/URINALS:** Mix 1 oz per one gallon of water. Swab bowl with brush to remove heavy soil prior to cleaning or disinfecting. Clean by applying use-solution around the bowl and up under the rim. Stubborn stains can require brushing. To disinfect, first pre-clean to remove heavy soil, then remove or expel over the inner trap the residual bowl water. Pour in 2 oz. of the use dilution. Swab the bowl completely using a scrub brush or mop, making sure to get under rim. Let stand for 10 minutes or overnight, then flush.

*(Or use alternate Use directions)*

### DISINFECTION AND CLEANING TOILET BOWLS AND URINALS:

1. With a swab mop applicator, remove water from bowl by forcing out trap. Preliminary cleaning is required for heavily soiled surfaces.
2. Press swab mop against side of bowl to remove excess water from applicator.
3. Apply a solution of 1 ounce of this product per gallon of water evenly onto surface to be cleaned and disinfected.
4. Swab entire surface area especially under the rim where outlets are located.
5. Allow this product to remain wet on surfaces at least 10 minutes.
6. Flush toilet and rinse applicator thoroughly.

*(Or)*

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

*(Or)*

**TO CLEAN AND DISINFECT:** A preliminary cleaning is required for the removal of heavy soil prior to disinfection. Fill toilet bowl with clean water. Saturate mop with 1 ounce of this product while holding bottle and mop applicator over bowl. Swab bowl completely making sure to get under the rim. Let stand for 10 minutes then flush. Rinse applicator completely.

*(Or)*

**TO DISINFECT TOILET BOWLS:** Fill toilet bowl with clean water. Apply (Squeeze) 1 ounce of bowl cleaner onto bowl brush. Clean the entire unit especially under the rim at water outlets. Allow surface to remain wet 10 minutes. Flush and rinse out bowl brush with clean water. A preliminary cleaning step is required for the removal of heavy soil prior to disinfection.

*(Or)*

**TO DISINFECT TOILET BOWLS:** Flush to remove heavy soil. To clean, simply squirt 1 ounce of this product under the rim and around sides. Allow it to stand several minutes then scrub entire surface (especially under the rim) with a bowl (toilet) mop. Flush and rinse. To disinfect, squirt 1 ounce of this product under the rim and around the sides. Scrub bowl with mop. Allow solution to remain in the bowl for 10 minutes after scrubbing. Flush and rinse.

*(Or)*

### TO DISINFECT TOILET BOWLS:

1. Remove gross filth and heavy soil deposits.
2. Fill toilet bowl with clean water.
3. Apply 1 ounce of this product to swab applicator, cloth, mop, sponge, or directly to surface.
4. Swab entire surface area, especially under the rim.
5. Allow entire surface to remain wet for ten (10) minutes.
6. Flush toilet and rinse swab applicator thoroughly.

*(Or)*

**TOILET BOWL (AND URINAL) DISINFECTION/CLEANER DIRECTIONS:** Remove gross filth prior to disinfection. Empty toilet bowl or urinal and apply solution of 1 ounce of this product per 128 ounces of water to exposed surfaces including under the rim. Allow toilet bowl to fill with water. Brush or swab thoroughly with a cloth, mop, sponge or sprayer and allow solution to stand for 10 minutes and flush.

(Or)

**TO CLEAN AND DISINFECT URINALS:** Flush to remove heavy soil. Remove screens and strainers. Then squirt a solution of 1 ounce of this product per 128 ounces of water around edges and top. Allow solution to flow down over surfaces. Allow it to stand several minutes before scrubbing, then flush and rinse. To disinfect, allow solution to remain in urinal at least 10 minutes after scrubbing.

(Or)

**TO DISINFECT URINAL:**

1. Remove gross filth and heavy soil deposits.
2. Apply solution of 1 ounce of this product per 128 ounces of water directly to urinal surfaces including water outlets area for general cleaning.
3. Then pour additional solution on applicator.
4. Clean entire unit, especially under rim at water outlets, with applicator.
5. Remove screen trap to deodorize drain and apply 1 ounce directly on edge and into drain.
6. Wait 10 minutes, flush and rinse applicator.

(Or)

**TO CLEAN WATERFREE (WATERLESS) URINALS:** Remove any debris from the bowl. Spray (product name) onto urinal surface. DO NOT spray product directly onto cartridge. Wipe surface to clean. Change cartridge as needed.

**DEEP CLEANING/DISINFECTING WATERFREE (WATERLESS) URINALS:** Remove and properly dispose of cartridge according to manufacturer's directions. Deep clean or disinfect the entire urinal by applying 1 ounce of this product directly onto surface. Brush (scrub) surfaces and let solution stand for 10 minutes. Dry surface with a soft cloth. Do not pour excess or soiled water down waterless urinal trap.

**FOR HEAVY DUTY CLEANING:** Pre-clean surface. Empty toilet bowl or urinal and apply 1 ounce per gallon use solution (or equivalent use dilution) to exposed surfaces including under the rim with a cloth, mop, sponge or sprayer. Brush or swab thoroughly and allow solution to stand for 10 minutes and flush. For sprayer applications, use a coarse spray device.

**TO DISINFECT TUBS, SHOWER STALLS, SINKS, FAUCETS:** Swab area and remove gross filth and heavy soil. Apply 1 ounce of (product name) per gallon of water (800 ppm active quat) (or equivalent use dilution) onto surface to be cleaned or apply with cloth or sponge to wet all surfaces thoroughly and allow surface to remain wet for at least 10 minutes. Wipe around with damp cloth or sponge. Do not allow solution to dry on surface. Rinse thoroughly with water.

**FOR USE TO CLEAN AND DISINFECT SHOWER ROOMS, LOCKER ROOMS AND OTHER LARGE OPEN AREAS WITH FLOOR DRAINS:**

1. Pre-clean heavily soiled areas.
2. Apply Use Solution of 1 ounce per gallon of water (800 ppm quat active) (or equivalent use dilution) to floors, walls and ceilings making sure not to over spray. To disinfect, all surfaces must remain wet for 10 minutes.

**Special instructions for foam guns:** Pour concentrate into foam gun bottle and attach to spray nozzle and ensure gun is attached to hose. **Note:** See foam gun instructions for more information. Make sure setting is set for 1:128 dilution. Once in place, squeeze the handle to dispense foam solution. To disinfect, all surfaces must remain wet for ten (10) minutes. (Foam gun directions not for use in California.)

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

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

**RV HOLDING TANKS/RECREATIONAL VEHICLES:** For toilet waste and holding tanks, cover bottom of holding tank with water and 1 ounce per gallon of water to deodorize. If odors return before time to empty, add 1 ounce to the tank. For kitchen waste, add 1 ounce to gray water tank as needed to control malodors created by dirty dishwasher.

**OTHER USES**

**CLEANSING OF BODY SURFACES AND BODY ORIFICES OF HUMAN REMAINS:** To cleanse away skin secretions and accompanying malodor, to insure the removal of all soil and bloodstains, apply 1 ounce of this product to 1 gallon of water (800 ppm active) (or equivalent use dilution) to the surfaces and body openings, natural or artificial. Bathe the entire body using sponge or washcloth. A soft brush may be employed on surfaces other than the face. Allow a 10 minute contact time for optimal results. Prepare a fresh solution for application of each remains.

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

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

**Dosage:** To control growth of odor-causing and slime-forming bacteria, add 4 1/8 fluid ounces (or equivalent use dilution) in a free flow waterbed of 90 to 180 gallon capacity. Add 8 1/4 fluid ounces (or equivalent use dilution) in a waveless/fiber waterbed mattress of 90 to 180 gallon capacity. Repeat application every 4 to 6 months.

**FOR DISINFECTING BAGLESS VACUUM CLEANERS:** Add 1 ounce of this product to 1 gallon of water (800 ppm active quat) (or equivalent use dilution). Turn off and unplug vacuum cleaner. Remove the hard, non-porous container that houses collected material from vacuum cleaner. Empty contents into a waste receptacle. Rinse collection container with water and wipe clean to remove any additional collected material. Apply solution to collection container with a cloth, sponge, or hand pump trigger sprayer so to wet all surfaces thoroughly. For sprayer applications, use a coarse spray device. Allow surfaces to remain wet for 10 minutes. Then remove excess liquid. Wipe and let surface air dry. Reattach container to vacuum cleaner.

**COMMERCIAL FLORIST USE DIRECTIONS:** To clean, disinfect and deodorize hard, non-porous surfaces in one step, prepare use solution by adding (mixing) 1 ounce of this product per gallon of water (1:128). For heavy-duty use, add (mix) 1 ounce per gallon of water (1:128).

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

For heavily soiled areas, a preliminary cleaning is required.

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

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

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

### DIRECTIONS FOR HOUSEHOLD USE

**KITCHEN/BATHROOM/HOUSEHOLD CLEANING:** Apply 1 oz per gallon of water (800 ppm active) (or equivalent use dilution) solution with a cloth, sponge, mop or directly on surface with a mechanical spray. If a mechanical spray is used spray must be coarse. Hold container 6 inches to 8 inches from surface and spray until thoroughly wet. Wipe the soiled area clean. This product is not to be used on dishware, glasses or eating utensils.

**DISINFECT/DEODORIZE:** To disinfect hard, non-porous surfaces such as floors, walls, counters, sinks, tubs, toilets, glazed tile, exterior surfaces of appliances, refrigerators or freezers, microwave exteriors, stove tops and hoods, tables, garbage pails and faucets apply 1 oz per gallon of water (800 ppm active) (or equivalent use dilution) with cloth, sponge, mop or mechanical spray. If a mechanical spray is used, spray must be coarse. Hold container 6 inches to 8 inches from surface and spray until thoroughly wet. Treated surface must remain wet for 10 minutes before wiping. For heavily soiled areas a pre-cleaning step is required. The pre-clean step must be done according to the Kitchen/Bathroom/Household Cleaning directions. Rinse with potable water after use on surfaces that come in contact with food.

### DIRECTIONS FOR ALTERNATE CONTAINERS/DELIVERY SYSTEMS

#### AUTOMATED DILUTION SYSTEM (DILUTION SYSTEMS TRADE NAME)

**INSTRUCTIONS:** Remove cap/spray nozzle from empty container. Fill empty container with a newly prepared use-solution. Replace cap/spray nozzle. Place correct use-dilution label on newly filled container.

#### BAG-IN BOX CONTAINERS

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

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

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

#### PACKETS (For pre-measured tear open packets)

(Simply) (Tear) open and pour contents into 1 gallon of water. Keep packets in box until ready to use.

(OR)

Pour contents of (1 oz) packet into 1 gallon of water. Keep packets in box until ready to use.

#### REFILLS

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



## 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 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/CONTAINER HANDLING/CONTAINER DISPOSAL:** Non-refillable container. Do not reuse or refill this container. 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 COMMERCIAL AND INDUSTRIAL PUBLIC HEALTH USES)*

**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 DISPOSAL:** Non-refillable container. Do not reuse this container to hold materials other than pesticides or diluted pesticides (rinsate). Offer for recycling for available or puncture and dispose in a sanitary landfill, or by other procedures approved by state and local authorities in accordance with local, state and federal regulations.

**RESIDUE REMOVAL INSTRUCTIONS:** *(For containers less than five gallons)*

Triple rinse container (or equivalent) promptly after emptying. Triple rinse as follows: Fill the container ¼ full with water and recap. Shake 10 seconds. Follow Pesticide Disposal instructions for rinsate disposal. Drain for 10 seconds after the flow begins to drip. Repeat procedure two more times.

**RESIDUE REMOVAL INSTRUCTIONS:** *(For containers greater than five 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 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.

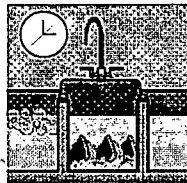
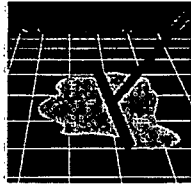
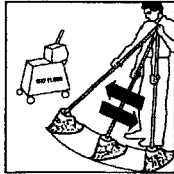
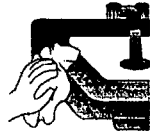
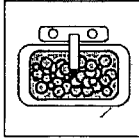
**CONTAINER HANDLING:** Triple rinse (or equivalent). Refill this container with this product only. Do not reuse this container for any other purpose.

**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.

**RESIDUE REMOVAL INSTRUCTIONS:** 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 this container into application equipment or a mix tank. Fill the container about 10 percent full with water. Agitate vigorously or recirculate water with the pump for 2 minutes. Pour or pump rinsate into application equipment or rinsate collection system. Repeat this rinsing procedure two more times.

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



**KSA**  
KOSHER

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



Floral Scent



Floral Scent



Floral Scent



Floral Scent



Lemon Scent



Lemon Scent



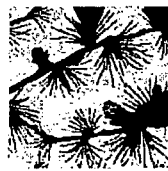
Lemon Scent



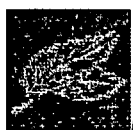
Pine Scent



Pine Scent



Pine Scent



Mint Scent



Tropical Scent



Tropical Scent



Tropical Scent



Tropical Scent

2/10/11

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

FOR DISINFECTION  
MIX EACH PACKET WITH GALLON OF WATER

**MAQUAT 1010N-10%**

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

NET CONTENTS: 1 fluid oz.

**ACTIVE INGREDIENTS:**

Didecyl Dimethyl Ammonium Chloride..... 10.0%

**INERT INGREDIENTS:**..... 90.0%

**TOTAL**..... 100.0%

**KEEP OUT OF REACH OF CHILDREN**

**DANGER**

SEE OUTER CONTAINER FOR PRECAUTIONARY STATEMENTS AND USE DIRECTIONS

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

**MASON CHEMICAL COMPANY**

**"THE QUATERNARY SPECIALISTS"**

721 W. Algonquin Road  
Arlington Heights, IL 60005



847-290-1621

Toll Free:

1-800-362-1855

**SECONDARY CONTAINER LABEL**

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

**MAQUAT 1010N-10%**

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

The product in this container is diluted as directed on the pesticide product label.

**ACTIVE INGREDIENTS:**

Didecyl Dimethyl Ammonium Chloride..... 10.0%

**INERT INGREDIENTS:**..... 90.0%

**TOTAL**..... 100.0%

**KEEP OUT OF REACH OF CHILDREN**

**CAUTION**

**PRECAUTIONARY STATEMENTS**

**HAZARDS TO HUMANS AND DOMESTIC ANIMALS**

**DANGER.** Corrosive. Causes irreversible eye damage and skin burns. Harmful if swallowed or absorbed through skin. Do not get in eyes, on skin, or on clothing. Wear goggles or face shield and rubber gloves and protective clothing when handling. Wash thoroughly with soap and water after handling and before eating, drinking, chewing gum, using tobacco or using the toilet. Remove contaminated clothing and wash clothing before reuse.

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

Follow the directions for use on the pesticide label when applying this product. See product label for Storage and Disposal instructions.

**MASON CHEMICAL COMPANY**

**"THE QUATERNARY SPECIALISTS"**

721 W. Algonquin Road  
Arlington Heights, IL 60005



847-290-1621

Toll Free:

1-800-362-1855

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