



UNITED STATES ENVIRONMENTAL PROTECTION AGENCY
WASHINGTON, DC 20460

OFFICE OF CHEMICAL SAFETY
AND POLLUTION PREVENTION

August 19, 2022

Ryan Connair
Registration Specialist
Mason Chemical Company
Electronic Transmittal: rjconnair@pilotchemical.com

Subject: PRIA Label Amendment – Addition of SARS-CoV-2 claims; other efficacy language changes and modified precautionary language
Product Name: Maquat 2420-10
EPA Registration Number: 10324-194
Received Date: March 22, 2022
Action Case Number: 00348580

Dear Mr. Connair:

The amended label referred to above, submitted in connection with registration under the Federal Insecticide, Fungicide and Rodenticide Act, as amended, is acceptable. This approval does not affect any conditions that were previously imposed on this registration. You continue to be subject to existing conditions on your registration and any deadlines connected with them.

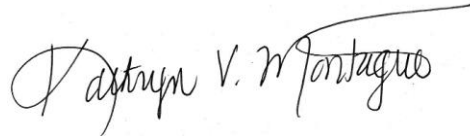
A stamped copy of your labeling is enclosed for your records. This labeling supersedes all previously accepted labeling. Pursuant to 40 CFR 156.10(a)(6), you must submit one copy of the final printed labeling before you release the product for shipment with the new labeling. In accordance with 40 CFR 152.130(c), you may distribute or sell this product under the previously approved labeling for 18 months from the date of this letter. After 18 months, you may only distribute or sell this product if it bears this new revised labeling or subsequently approved labeling. "To distribute or sell" is defined under FIFRA section 2(gg) and its implementing regulation at 40 CFR 152.3.

Should you wish to add/retain a reference to the company's website on your label, then please be aware that the website becomes labeling under FIFRA and is subject to review by the Agency. See FIFRA section 2(p)(2). If the website is false or misleading, the product would be misbranded and unlawful to sell or distribute under FIFRA section 12(a)(1)(E). 40 CFR 156.10(a)(5) lists examples of statements EPA may consider false or misleading. In addition, regardless of whether a website is referenced on your product's label, claims made on the website may not substantially differ from those claims approved through the registration process, FIFRA section 12(a)(1)(B). Therefore, should the Agency find or if it is brought to our attention that a website contains false or misleading statements or claims substantially differing from the EPA approved registration, the website will be referred to the EPA's Office of Enforcement and Assurance.

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Your release for shipment of the product constitutes acceptance of these conditions. If these conditions are not complied with, the registration will be subject to cancellation in accordance with FIFRA section 6. If you have any questions, please contact Tara Flint Silva via email at flintsilva.tara@epa.gov.

Sincerely,

A handwritten signature in black ink that reads "Kathryn V. Montague". The signature is written in a cursive style with a long horizontal flourish extending to the right.

Kathryn V. Montague
Senior Regulatory Advisor
Antimicrobials Division, 7510M
US EPA

Enclosure

MAQUAT[®] 2420-10

(Note to Reviewer: Marketing claims may be used on the front panel.)

Cleaner • Disinfectant • {Food Contact} Sanitizer • Deodorizer • Virucide*

ACTIVE INGREDIENTS:

Didecyl dimethyl ammonium chloride 6.00%
Alkyl (50% C₁₄, 40% C₁₂, 10% C₁₆) dimethyl benzyl
ammonium chloride 4.00%

OTHER INGREDIENTS: 90.00%

TOTAL: 100.00%

ACCEPTED

08/19/2022

Under the Federal Insecticide, Fungicide
and Rodenticide Act as amended, for the
pesticide registered under
EPA Reg. No. 10324-194

KEEP OUT OF REACH OF CHILDREN
DANGER {PELIGRO}

{See [{left} {back} {side} {right} {insert} {panel} {of label} {below}] for {additional} precautionary statements.}

(Note to Reviewer: In accordance with 40 CFR 156.68(d), all first aid statements, as prescribed, will appear on the front panel of the product label.)

FIRST AID

In case of emergency, call a poison control center or doctor for treatment advice. Have the product container or label with you when calling a poison control center or doctor, or going for treatment.

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.

IF ON SKIN: Take off contaminated clothing. Rinse skin immediately with plenty of water for 15 - 20 minutes.

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.

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

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

{When the product has been diluted according to the directions for use, medical attention is not required for exposure.}

{For [{chemical} {and} {or} {medical} {and} {or} {environmental}] emergencies, call {insert name and/or number of emergency contact} {hours of operation} {24 hours a day} {7 days a week}.}



(Note to Reviewer: This referral statement may be organized in any order to be grammatically correct.)

{{Consult} {See} {additional} {sheet} {insert} {inside} {outer container} {Product Information} {Bulletin} {for} {other} {directions for use} {and} {information} {claims} {organisms} {applications}.}

Net Contents:

{{{Batch} {Lot}} No} {Manufacturing Date}:
{Product of USA} {Made in the USA}

MAQUAT® 2420-10

ORGANISM LIST

(Note to Reviewer: The list of organisms can be formatted into paragraph form using a comma to separate organisms.)

(Note to Reviewer: If any public health claims are used on the final label, the relevant sections of the organism list must be used as well; e.g., if disinfection directions are included on the label, Disinfection Performance must also be included. Individual organisms may still be omitted within each section.)

FOOD CONTACT SURFACE SANITIZING PERFORMANCE: This product is an effective food contact sanitizer in 1 minute at 0.75 fl. oz. per 4 gal. of 500 ppm hard water {(150 ppm active)} on hard, non-porous surfaces against:

Aeromonas hydrophila {(ATCC 23213)}
Cronobacter sakazakii {(ATCC 29544)}
Enterococcus faecalis [Vancomycin Resistant] {(VRE)} {(ATCC 51299)}
Escherichia coli {(ATCC 11229)}
Klebsiella pneumoniae {(ATCC 4352)}
Staphylococcus aureus {(ATCC 6538)}
Streptococcus pyogenes {(ATCC 12344)}

FOOD CONTACT SURFACE SANITIZING PERFORMANCE: This product is an effective food contact sanitizer in 1 minute at 1 fl. oz. per 4 gal. of 500 ppm hard water {(200 ppm active)} on hard, non-porous surfaces against:

Aeromonas hydrophila {(ATCC 23213)}
Cronobacter sakazakii {(ATCC 29544)}
Enterococcus faecalis [Vancomycin Resistant] {(VRE)} {(ATCC 51299)}
Escherichia coli {(ATCC 11229)}
Escherichia coli O111:H8 {(ATCC BAA-184)}
Escherichia coli O157:H7 {(ATCC 35150)}
Klebsiella pneumoniae {(ATCC 4352)}
Listeria monocytogenes {(ATCC 19117)}
Salmonella enterica {serotype *enteritidis*} {(ATCC 4931)}
Salmonella enterica {subspecies *enterica* serovar Typhi} {(ATCC 6539)}
Shigella dysenteriae {(ATCC 11835)}
Staphylococcus aureus {(ATCC 6538)}
Staphylococcus aureus {Community Associated Methicillin Resistant} {(CA-MRSA)} USA 300 {(Erythromycin, Methicillin, Oxacillin, Penicillin, Tetracycline Resistant)} {(Multi-Drug Resistant)} {(MDR)} {(NARSA NRS 384)}
Staphylococcus aureus {Community Associated Methicillin Resistant} {(CA-MRSA)} USA 400 {(NARSA NRS 123)}
Staphylococcus aureus MRSA {(Clindamycin, Erythromycin, Oxacillin, Methicillin, Penicillin, Tetracycline Resistant)} {(Multi-Drug Resistant)} {(MDR)} {(ATCC 33592)}
Streptococcus pyogenes {(ATCC 12344)}
Yersinia enterocolitica {(ATCC 23715)}

ELEVATED TEMPERATURE FOOD CONTACT SURFACE SANITIZING PERFORMANCE: At 120°F, this product is an effective food contact surface sanitizer in 1 minute at 1 fl. oz. per 10 gal. of 500 ppm hard water {(80 ppm active)} on hard, non-porous surfaces against:

Escherichia coli {(ATCC 11229)}
Staphylococcus aureus {(ATCC 6538)}

FOOD CONTACT SANITIZING PERFORMANCE ON COLD SURFACES:

At 120°F, this product is an effective food contact surface sanitizer on cold surfaces (≥38°F) in 1 minute at 1.25 fl. oz. per 4 gal. of 500 ppm hard water {(250 ppm active)} on hard, non-porous surfaces against:

Escherichia coli {(ATCC 11229)}
Staphylococcus aureus {(ATCC 6538)}

DISINFECTION PERFORMANCE: This product kills the following bacteria in 10 minutes at 1.5 fl. oz. per gal. of 400 ppm hard water {(1150 ppm active)} and 5% soil on hard, non-porous surfaces:

Pseudomonas aeruginosa {(ATCC 15442)}
Salmonella enterica {(ATCC 10708)}
Staphylococcus aureus {(ATCC 6538)}

VIRUCIDAL* PERFORMANCE: This product kills the following viruses in 1 minute at 1.5 fl. oz. per gal. of 400 ppm hard water {(1150 ppm active)} and 5% soil on hard, non-porous surfaces:

Avian Influenza A {(H5N1)} Virus {(CDC 2006719965)}
Human Coronavirus {(VR-740)}
Human Immunodeficiency Virus Type 1 {(HIV-1)} {(AIDS Virus)} {(III_B)}
SARS-CoV-2 {(SARS Coronavirus 2)} {(USA-WA1/2020)} {(BEI NR-52281)} {(COVID-19 Virus)}

{ANIMAL PREMISE} VIRUCIDAL* PERFORMANCE: This product kills the following virus in 1 minute at 1.5 fl. oz. per gal. of 400 ppm hard water {(1150 ppm active)} and 5% soil on hard, non-porous surfaces:

Avian Influenza A {(H5N1)} Virus {(CDC 2006719965)}

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(Note to Reviewer: The Table of Contents will not be on any label. This is for our customers' reference only.)

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MARKETING CLAIMS

(Note to Reviewer: Marketing text is considered optional. Commas and the words “and” “or” can be added to phrases to make text grammatically correct.)

(Note to Reviewer: In the case where a location, surface, or marketing claim is not registered in the State of California the statement “(Not for use in CA.)” may be added to the relevant text.)

{LOCATIONS/SURFACES}

(Note to Reviewer: The locations/surfaces have been grouped for space purposes only; they can be used individually or grouped together in any order however at least **one** location/surface must appear on the label. In the case where one or more location/surface is chosen, an “and” “&” “or” may be used to link locations/surfaces.)

This product is for use on hard, non-porous surfaces in *(insert location)*

This product [{when used as directed} {can be used {to}} {will} {is formulated to} {disinfect} {clean} {sanitize} {deodorize} {is formulated for use}] {on {washable} hard, non-porous surfaces such as} {on}: *(insert location/surface)*

For use {in} {on} *(insert location/surface)*.

{With organic soil {load}} {for} *(insert location)*.

{LOCATIONS}

- Airline terminals, airports, bus stations, train stations, transportation terminals, public facilities, shipping terminals, travel rest areas, waysides
- Automobiles, cars, trucks, campers, RVs, trailers, automotive garages, auto repair centers, bicycle shops
- Boats, ships, barges, cruise lines, cruise ships, watercraft
- Boxcars, tankers, tank trucks
- Buses, public transportation, trains, taxis, airplanes, helicopters
- Delivery trucks, garbage trucks, maintenance vehicles
- EMS and fire facilities, emergency vehicles, ambulances, police cars, fire trucks
- Police stations, crime scenes, courthouses, correctional facilities, municipal government buildings, prisons, jails, penitentiaries, correctional institutions
- Recycling centers

- Athletic facilities, locker rooms, exercise rooms, exercise facilities, gyms, gymnasiums, field houses
- Banks, churches, libraries, post offices
- Campgrounds, playgrounds, recreational facilities, picnic facilities
- Day care centers, {children’s} nurseries, kindergartens, preschools
- Funeral homes, morgues, mortuaries, burial vaults, mausoleums, cadaver processing areas
- Health clubs, spas, tanning salons, tanning spas, tanning beds, massage/facial salons, hair/nail/pedicure salons, barber/beauty shops, salons, foot spas, tattoo parlors *(Not for use on needles or other skin piercing instruments.)*
- Hotels, motels
- Laundry facilities, washing machines, clothes washing machines, commercial laundries, coin-operated laundries, laundry cleaning facilities
- Museums, art galleries, performance/theater centers, movie houses, bowling alleys
- Schools, colleges, dormitories, classrooms, community colleges, universities
- Sports arenas, sports complexes
- Supermarkets, convenience stores, retail and wholesale establishments, department stores, shopping malls, gift shops, video stores, bookstores, dressing rooms, photocopy centers
- Restaurants, bars, kitchens, taverns, cafeterias, institutional kitchens, fast food operations, food storage areas, catering facilities, bakeries
- Veterinary clinics, animal life science laboratories, animal laboratories, animal research centers, animal quarantine areas, animal holding areas, equine farms, {dog} {cat} {animal} kennels, animal breeding facilities, breeding establishments, animal husbandry establishments, grooming establishments, pet animal quarters, animal housing facilities, zoos, tack shops, pet shops, operating rooms, washing areas, waiting rooms, examination rooms, and other animal care facilities

- Businesses, office buildings, workstations, break rooms, public restrooms, housekeeping rooms, janitorial rooms
- Commercial florist and flower shops
- Cosmetic manufacturing facilities, medical device manufacturing facilities, biotechnology firms, pharmaceutical manufacturing facilities
- Factories, computer manufacturing sites, toy factories, warehouses
- Institutions, commercial sites, industrial sites, institutional facilities, public places
- Laboratories

- Basements, cellars, bedrooms, attics, garages, living rooms, porches
- Bathrooms, restrooms, shower rooms, shower and bath areas
- Homes, households, condos, apartments, mobile homes, vacation cottages, summer homes
- Kitchens, bathrooms, and other household areas

- Breweries, canneries, cheese factories
- Bottle washing premises
- Dairy, equine, and poultry/turkey farms
- Farmhouses, barns, sheds, tool sheds, {cattle} {swine} {sheep} {horse} barns, pens and stalls, swine quarters, livestock farms, equine quarters, brooder houses, seed houses, and veal, calving, hog, cattle and horse operations, chick vans, egg trucks, hatchery and farm vehicles
- Federally inspected meat and poultry plants
- Food establishments, coffee shops, donut shops, bagel stores, pizza parlors, liquor stores, wineries
- Food handling and processing areas
- Food processing plants, USDA inspected food-processing facilities, federally inspected meat and poultry plants, egg processing plants, poultry and turkey farms, farms, dairy farms, hog farms, meat/poultry processing plants, mushroom farms, rendering plants, poultry and animal dressing plants, canneries, meat packing plants, hide and leather processing plants
- Poultry premises {(hatcheries)}:

Egg Receiving Area	Tray Dumping Area	Chick Processing Area
Egg Holding Area	Chick Holding Area	Chick Loading Area
Setter Room	Hatchery Room	Poultry Buildings
- Processing facilities for fish, milk, citrus, wine, fruit, vegetable, ice cream, potato, and beverage plants
- Swine premises:

Farrowing Barns and Areas	Dressing Plants	Blocks
Waterers and Feeders	Loading Equipment	Creep Area
Hauling Equipment	Nursery	Chutes
- Tobacco plant premises
- Hospitals, nursing homes, medical and dental offices and clinics, healthcare facilities, physician offices, operating rooms/theaters, radiology rooms, isolation wards, quarantine areas, hospices, medical research facilities, washing areas, ICU areas, autopsy rooms, acute care institutions, alternate care institutions, home healthcare institutions, sick rooms
- Life care retirement communities, elder care centers, elder care facilities
- Patient care rooms and facilities, recovery rooms, emergency rooms, x-ray and CAT labs, exam rooms, newborn nurseries, neonatal units, orthopedic facilities, respiratory therapy rooms, surgical centers, out-patient surgical centers, labs, blood collection rooms, central supply, housekeeping, and janitorial rooms, ophthalmic/optometric facilities

{SURFACES}

- {Countertops} {counters}, countertop laminates, {stovetops³} {stoves³}, {bathroom} {kitchen} sinks, tub surfaces, shelves, racks, carts, appliances, refrigerators, microwave ovens
- Dishes, {glassware} {glasses}, silverware, cooking utensils, eating utensils, plastic and other non-porous cutting boards, plastic and other hard, non-porous chopping blocks, coolers, ice chests, refrigerator bins used for meat, vegetables, fruit and eggs, Tupperware[®]
- Floors, finished floors, high speed burnished floors, conductive flooring, walls, ceilings, fixtures
- Glass surfaces, aluminum, brass, copper, laminated surfaces, metal, plated steel, stainless steel, glazed porcelain, glazed {restroom} tile, glazed {restroom} ceramic, sealed granite, sealed marble, plastic {such as polyvinylchloride, polystyrene or polypropylene}, sealed limestone, sealed slate, sealed stone, sealed terra cotta, sealed terrazzo, chrome, Plexiglas[®], enameled surfaces, painted {finished} woodwork, Formica[®], vinyl and plastic upholstery, washable wallpaper, windows, mirrors, painted surfaces
- Highchairs, baby cribs, diaper changing stations, infant bassinets/cribs/warmers/incubators/care equipment, folding tables, hampers, laundry pails, empty diaper pails
- Shower stalls, shower doors and plastic shower curtains, bathtubs and glazed tiles, chrome plated intakes, toilets, toilet seats, toilet bowls, toilet bowl surfaces, urinals, portable and chemical toilets and latrine buckets, vanity tops, restroom fixtures, bathroom fixtures, bathroom bowls, basins, tubs
- Tables, chairs, desks, folding tables, bed frames, lifts, washable walls, cabinets, doorknobs, garbage cans/pails, trash barrels, trash cans, trash containers, industrial waste receptacles and garbage handling equipment, shelves, racks, carts, handles
- Sealed foundations, steps, plumbing fixtures, finished baseboards and windowsills
- And other hard, non-porous surfaces
- Automobile interiors, mats, crates, cabs, and wheels
- Commercial florist pots, flats and flower buckets, work areas and benches
- Crypton[®] barrier fabric
- Footbath surfaces
- Hair clippers, cutting implements, plastic rollers, washable nail files
- Hard hats, headphones
- Hard, non-porous surfaces of picnic tables and outdoor furniture
- Kennel runs, cages, kennel/cage floors, conductive flooring, examination tables, veterinary x-ray tables, loading platforms, animal equipment
- Large inflatable, non-porous plastic and rubber structures such as animals, promotional items, moonwalks, slides, obstacle course play and exercise equipment

- Maintenance equipment
- Non-wooden picnic tables and outdoor furniture except cushions and wood frames
- Playground equipment
- Slurpee® machines, drinking fountains
- Tattoo equipment (*Not for use on needles or other skin piercing instruments.*)
- Telephones, telephone booths
- Ultrasonic baths, whirlpools, whirlpool bathtubs
- Waterbed conditioner (Not for use in CA.)
- Wrestling and gymnastic mats, athletic mats, athletic training tables, physical therapy tables, exercise equipment, athletic helmets, wrestling/boxing headgear, athletic shoe soles, locker room{s} {areas}
- Beer fermentation and holding tanks, bottling or pre-mix dispensing equipment
- Citrus processing equipment and holding tanks
- Hard, non-porous surfaces in food {preparation} {and} {storage} areas
- Hatchers, setters, trays, racks, egg flats, chick boxes, egg cases, vans, trash containers, seed houses, poultry/turkey equipment, carts, sexing tables, automated tray, rack and buggy washers, egg receiving and egg holding areas
- Harvesting and handling equipment
- Hide/leather processing surfaces such as hide storage bins, holding tanks, chill tanks, serpentine tanks and chains, machine and tannery equipment surfaces, conveyors and trolleys, hide press, grading and storage areas, scales
- Ice machines
- Kitchen equipment such as food processors, blenders, cutlery, trash compactors and other utensils
- Meat packing plant surfaces such as livestock vehicles and holding pens, receiving areas and delivery chutes, slaughter areas and conveyors, hand, rub and guide rails, post knock cabinets, stands and flooring surfaces, chains and moving process lines, chutes, conveyors, tallow and animal feed production surfaces, processed product and offal equipment surfaces, fabrication and processing areas covering cold storage areas, stainless steel cut out and prep tables, and other stainless surfaces
- Tobacco plant equipment
- Wine processing equipment and holding tanks
- External lenses, vision correction devices including eyeglasses, protective eyewear, goggles, light lens covers, optical instruments/implements (*Not for use on contact lenses.*)
- Hospital beds, bed railings, bedpans, gurneys, traction devices, MRI machines, CAT scanners, examining tables, scales, paddles, wheelchairs, hard, non-porous surfaces of cervical collars and neck braces, spine backboards, stretchers, unit stools, CPR training mannequins, curing lights, light lens covers, slit lamps, operating room lights, operating tables, oxygen hoods, dental chairs/countertops, examination tables, x-ray tables, ambulance equipment/surfaces, medical equipment surfaces
- Exhaust fans, refrigerated storage and display equipment, coils and drain pans of air conditioning, refrigeration equipment and heat pumps
- Interior hard, non-porous surfaces of water softeners, reverse osmosis units, ice machines, water coolers, water holding tanks and pressure tanks

DISINFECTION MARKETING CLAIMS

(Note to Reviewer: The following marketing claims may be used with the prefix "This product".)

- Can be used to disinfect, clean, and deodorize terrarium and small animal cages, substrate, and other hard, non-porous cage [equipment] furniture {plastic terrarium ornaments} {caves} {and} {water dishes}. (Do not use on porous rocks, hot rocks, and driftwood.)
- Cleans, disinfects, and deodorizes {on} hard, non-porous surfaces {by killing {many} odor-causing microorganisms} {leaving surfaces smelling fresh and clean}.
- Cleans, disinfects, and deodorizes hard, non-porous, non-food contact {hospital} {medical} surfaces {with no rinsing required}.
- Disinfects hard, non-porous, non-food contact {hospital} {medical} surfaces in one step {with no rinsing required}.
- Cleans, disinfects, and deodorizes hard, non-porous surfaces such as flower buckets, walls, floors of coolers, shippers, greenhouse packing areas, garbage pails, design and packing benches, countertops, and other areas where obnoxious odors develop.
- Cleans and disinfects non-medical (e.g. industrial and firefighting) respirators in industrial, commercial, and institutional premises.
- Cleans and disinfects hard, non-porous surfaces of personal protective safety equipment, protective headgear, athletic helmets, wrestling/boxing headgear, athletic shoe soles, hard hats, headphones, half mask respirators, full face breathing apparatuses, gas masks, goggles, spectacles, face shields, hearing protectors and ear muffs. Rinse all equipment that comes in prolonged contact with skin before reuse with clean warm water (about 120°F) and allow to air dry. (Precaution: Cleaning at 120°F temperature will avoid overheating and distortion of the personal safety equipment that would necessitate replacement.)
- Cleans and disinfects hard, non-porous ambulance equipment and surfaces.
- Cleans, shines, deodorizes, and disinfects all hard, non-porous {non-food contact household} surfaces {listed on the label}.
- Delivers non-acid disinfection performance in an economical concentrate.
- {Disinfects} {Disinfectant}.
- Disinfects hard, non-porous athletic surfaces.

- Disinfects hard, non-porous {non-food contact kitchen} {and} {bathroom} surfaces {and floors}.
- Has demonstrated effectiveness against Influenza A {(H5N1)} Virus.
- Is a broad-spectrum disinfectant that has been shown to be effective against Influenza A {(H5N1)} on hard, non-porous non-food contact surfaces.
- Is a concentrated hospital use disinfectant that is effective against a broad spectrum of bacteria, is virucidal*, and eliminates odor causing bacteria when used as directed.
- Is a {concentrated} non-acid {bowl and} bathroom cleaner, which cleans, disinfects, and deodorizes.
- Is a disinfectant for cleanroom and laboratory areas on washable, hard, non-porous non-food contact surfaces such as: laminar-airflow equipment and biosafety cabinet work surfaces and exterior surfaces of the following: countertops, sinks, plumbing fixture surfaces, incubators, refrigerators and centrifuge surfaces of metal, stainless steel, glass, plastic {such as polystyrene or polypropylene}, Formica®, and vinyl.
- Is a multi-purpose cleaner, deodorizer, and disinfectant.
- Is a one-step {detergent} {hospital-use} disinfectant designed for hard, non-porous, non-food contact surfaces.
- Is a {detergent} {hospital-use} {disinfectant} cleaner {{and} [[deodorant] {odor-counteractant} {odor neutralizer}]] designed for general cleaning, {and} disinfecting, {deodorizing} {of} hard, non-porous, non-food contact surfaces.
- Provides effective cleaning, deodorizing, and disinfection in areas where housekeeping is of prime importance in reducing cross-contamination on treated surfaces.
- Is a one-step {detergent} disinfectant that is effective against a broad spectrum of bacteria, is virucidal* {(including HIV-1)} when used according to the disinfection directions.
- Is a proven disinfectant, cleaner, sanitizer, and virucide*.
- Is a versatile cleaner and broad-spectrum disinfectant formulated for use on hard, non-porous bath and therapy equipment {(whirlpools)}.
- Is a versatile disinfectant for veterinarian, veterinary practice, animal care, animal laboratory, and agricultural and farm premise applications.
- Is an effective [{bactericide} {and} {virucide*} {disinfectant}] in the presence of [{organic soil} {5% {blood} serum}]
- Is designed to provide both general cleaning and disinfection.
- Is for use as a disinfectant on hard, non-porous, non-food contact surfaces {at 1150 ppm active}.
- Is for use as a disinfectant on hard, non-porous, non-food contact surfaces {at 1150 ppm active} and as a sanitizer on dishes, glassware and utensils, public eating places, dairy processing equipment, and food processing equipment {at 150 - 400 ppm active}.
- Is for use in federally inspected meat and poultry plants on all hard, non-porous surfaces in inedible product processing areas, non-processing areas and/or exterior areas, federally inspected meat and poultry plants as a floor and wall cleaner for use in all departments, and federally inspected meat and poultry plants as a disinfectant agent for use in all departments.
- Is used to disinfect hard, non-porous salon/barber tools and instruments such as combs, clippers, plastic rollers, brushes, trimmers, razors, scissors, blades, tweezers, baths, manicure instruments, pedicure instruments, and footbath surfaces.
- Is a versatile broad-spectrum disinfectant formulated for use on hard, non-porous surfaces in [{ultrasonic baths} {ultrasonic cleaning units}]
- Kills *{insert virus* name from approved organism listing for this product}*.
- Kills {99.9% of} {any disinfection organism listed} {on hard, non-porous, non-food contact surfaces}.
- Kills {99.9% of}:
 - {household¹} {institutional¹} {kitchen¹} germs² {on {the} sealed and hard, non-porous floor{s}}.
 - {household¹} {institutional¹} {kitchen¹} bacteria -and/or- germs² {{that get} tracked into your home} {by shoes -and/or- pets -and/or- kids} {from outside} {every day}.
 - {kitchen¹} {bathroom¹} {household¹} {institutional¹} bacteria {on {the} sealed and hard, non-porous floor{s}} {ordinary dish soap can't}.
- Kills Avian Influenza A {Flu} Virus (H5N1).
- Kills bacteria and helps reduce cross-contamination on treated hard, non-porous, non-food contact kitchen surfaces listed on this label.
- Kills {kitchen¹} {bathroom¹} {household¹} [{germs²} {bacteria} {and} {viruses*}].
- Kills germs².
- Meets surface disinfection recommendations from the OSHA Bloodborne Pathogen Standard {for HIV}.
- {Detergent} Disinfectant {Cleaner}
- {Detergent} Disinfectant
- When used as directed, will disinfect metal clipper blades as well as many other hard, non-porous surfaces.
- [{Kills {99.9% of}] {Eliminates 99.9% of} {Effective against}] [{SARS-Related Coronavirus 2} {SARS-CoV-2 {Virus}}] {(USA-WA1/2020)} {{causative} agent of COVID-19} {the COVID-19 Virus} {(COVID-19 Virus)} {in 1 minute} on hard, non-porous surfaces.
- Disinfects hard, non-porous {non-food contact} surfaces by killing {99.9% of} SARS-Related Coronavirus 2 {(SARS-CoV-2)} {(USA-WA1/2020)} {in one step}. (**Note to Reviewer:** if "in one step" is used, "non-food contact" must also be used.)
- This product is a broad-spectrum, hard non-porous surface disinfectant that has been shown to be effective against SARS-CoV-2 {(COVID-19 Virus)}.

SANITIZATION MARKETING CLAIMS

(Note to Reviewer: The following marketing claims may be used with the prefix “This product {is}”.)

- At 0.75 fl. oz. of this product per 4 gal. of water, this sanitizer fulfills the criteria of Appendix F of the Grade A Pasteurized Milk, Ordinance 2011 Recommendations of the U.S. Public Health Services in waters up to 500 ppm of hardness calculated as CaCO₃ when evaluated by the AOAC Germicidal and Detergent Sanitizer Method against *Escherichia coli* and *Staphylococcus aureus*.
- At 0.75 fl. oz. of this product per 4 gal. of water {(150 ppm active)}, this product is effective with a 1-minute contact time as a hard, non-porous food contact surface sanitizer in water up to 500 ppm hardness against *Escherichia coli* and *Staphylococcus aureus*.
- {Is} {an effective} food contact surface sanitizer on cold surfaces {for refrigeration and freezer applications}.
- *Escherichia coli* {(E. coli)}, *Salmonella enterica* {(Salmonella)}, and *Staphylococcus aureus* {(Staph)} are common bacteria found where food is prepared and stored.
- [{Eliminates} {Kills}] 99.999% of bacteria found on hard, non-porous food contact kitchen surfaces {in 60 seconds}.
- For use as a food contact sanitizer {at [{0.20 fl. oz. per gal. {(150 ppm active)}} {0.25 fl. oz. per gal. {(200 ppm active)}} {0.40 fl. oz. per gal. {(300 ppm active)}} {0.50 fl. oz. per gal. {(400 ppm active)}} {0.20 - 0.50 fl. oz. per gal. {(150 - 400 ppm active)}} {0.25 - 0.50 fl. oz. per gal. {(200 - 400 ppm active)}} {0.40 - 0.50 fl. oz. per gal. {(300 - 400 ppm active)}}]} on hard, non-porous surfaces.
- Is a food contact sanitizer on hard, non-porous surfaces.
- Is for use as a sanitizer in bottling and beverage dispensing equipment, beer fermentation and holding tanks, sanitary filling of bottles and cans {in the final rinse application}, for external spraying of filling and closing machines, and in wineries for use on holding tanks, floors, and processing equipment.
- Is for use as a food grade egg shell sanitizer, with best results achieved in water temperatures ranging from 78°F - 110°F.
- Kills 99.999% of bacteria like *Escherichia coli*, *Escherichia coli* O157:H7, *Staphylococcus aureus*, *Listeria monocytogenes*, *Yersinia enterocolitica*, and *Shigella dysenteriae* on hard, non-porous food contact kitchen surfaces in 60 seconds.
- Sanitizes hard, non-porous kitchen surfaces.
- Sanitizes ice machines.
- To reduce cross-contamination on treated surfaces, kitchenware and hard, non-porous 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.
- Use this product to sanitize hard, non-porous surfaces of food processing equipment, dairy equipment, food utensils, dishes, silverware, glasses, sink tops, countertops, refrigerated storage areas, display equipment, and other hard surfaces.
- Where equipment and utensils are used for preparation of foods on a continuous or production line basis, utensils and hard, non-porous 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.

HOUSEHOLD MARKETING CLAIMS

(Note to Reviewer: The following marketing claims may be used with the prefix “This product {is}”.)

- Is effective against household [{germs**} {bacteria}].
- Is great for use [{on} {in the}] [{kitchen}, {bathroom}, {floors} {and} {other household areas}].
- For a cleaner, fresher household.

GENERAL MARKETING CLAIMS

(Note to Reviewer: The following marketing claims may be used with the prefix “This product” or “This product is {a} {an}”.)

- Antimicrobial
- Can be applied through foaming apparatus and low-pressure sprayer systems. Follow manufacturers’ instructions when using this equipment.
- Clear formula. **(Note to Reviewer:** To be used only when no dyes are present)
- Contains no fragrances. **(Note to Reviewer:** To be used only when no fragrances are present)
- Contains no [{phosphates} {phosphorous}].
- Formulated for effective poultry premise sanitation.
- Formulated for effective swine premise sanitation.
- Has been designed specifically for areas where housekeeping is of prime importance.
- Has been formulated to reduce cross-contamination on treated hard, non-porous surfaces {in} {(insert site from Locations)}.
- Helps to maintain blades that operate with reduced friction and with smoother clipping action.
- Is an economical concentrate that can be used with a mop and bucket, trigger sprayer, sponge, or by soaking.
- Is designed for use in pet salons, animal hospitals, barber and beauty shops.
- Is for larger areas such as operating rooms and patient care facilities.
- Is fragrance-free. **(Note to Reviewer:** To be used only when no fragrances are present)
- Is non-staining.
- Non-abrasive formula will not [{harm} {scratch}] surfaces.
- Non-dulling formula eliminates the time and labor normally required for rinsing floors.
- Use this product to treat frequently touched hard, non-porous surfaces that may be responsible for cross-contamination.
- Will not [{bleach} {scratch}] surfaces.
- Will not harm sealed stone, sealed grout, or glazed tile.
- Will not harm most surfaces.

- Will not leave grit or soap scum.

CLEANING AND DEODORIZATION MARKETING CLAIMS

(Note to Reviewer: *The following marketing claims may be used with the prefix “This product {is} {a} {an}”.*)

- {Also} eliminates odors leaving surfaces smelling clean and fresh.
- {Also} [{removes} {eliminates}] odors {caused by [{bacteria} {and} {non-fresh foods}]} {leaving {restroom} {kitchen} surfaces smelling clean and fresh}.
- Can be used as a general-purpose antimicrobial detergent in florist shops, wholesale florists, shippers, greenhouse packing {Cleans} {Cleaner}
- Cleans {and shines} {without bleaching} {by removing} {dirt} {grime} {and} {food soils in food preparation and processing areas} {everyday kitchen messes {like dirt, grease, and food stains}} {non-food contact kitchen surfaces and food preparation areas}.
- Cleans by removing dirt, grime, mold, mildew, blood, urine, fecal matter, and other common soils found in animal housing facilities; livestock, swine, or poultry facilities; grooming facilities; farms; kennels; pet stores; veterinary clinics; laboratories; or other small animal facilities.
- Cleans rodent-soiled areas.
- Cleans without bleaching surfaces.
- Cleans quickly by removing dirt, grime, mold and mildew stains, food residue, body oils, dead skin, blood, and other organic matter commonly found in *(insert site from Locations)*.
- {Deodorizes} {Deodorant}.
- Deodorizes moist hard, non-porous surfaces by killing microorganisms that cause offensive odors. (Not for use in CA.)
- Is a cleaner and [{deodorant} {odor-counteractant} {odor-neutralizer}] designed for [{general cleaning}, {and} {disinfecting}, {deodorizing}] on hard, non-porous surfaces.
- Is a floor cleaner.
- Is an effective antimicrobial cleaner designed for use against nonpathogenic bacteria by wholesale and retail florists, shippers, and greenhouses.
- Is effective against odors caused by animal waste, septic tank or sewage backup, smoke, bathroom and kitchen odors. (Not for use in CA.)
- Is for non-scratch cleaning of showers and tubs, shower doors and plastic shower curtains, fixtures, and toilet bowls.
- Is for use as a [{cleaner} {deodorizer}] on rugs, floors, walls, tile, cages, crates, mats, litter boxes, floor coverings, or any hard, non-porous surfaces soiled by a pet.
- Is formulated to provide effective cleaning strength that will not dull high gloss floor finishes with repeated use.
- Is for use in work areas such as tool rooms and garages for odor control and light duty cleaning.
- Kills odor causing bacteria in the [{kitchen} {bathroom} {household}].
- [{Malodor Activity} {Odor} {Counteractant}] - [{removes} {eliminates} {destroys}] odors {and odor-causing bacteria on hard, non-porous surfaces in restroom areas, behind and under sinks and counters, and storage areas {and other {hard, non-porous} surfaces} where bacterial growth can cause malodors}.
- [{Maximizes} {Improves}] labor results by effectively controlling odors.
- Neutralizes musty odors and tough odors from smoke, pet accidents, and spills on contact.
- Non-acid bathroom cleaner.
- Provides long lasting freshness against tough {pet} odors such as odors from litter boxes and pet accidents.
- Removes dirt.
- Removes stains.
- Use of this product will control unpleasant [{malodors} {odors}].
- Use where odors are a problem.

PACKAGING CLAIMS

- Concentrate{d}.
- Convenient trigger spray. **(Note to Reviewer:** *To be used on applicable container*)
- {Dilution System trade name}
- Easy to use.
- Economy size. **(Note to Reviewer:** *To be used on applicable container*)
- Fewer products - no need for separate deodorizer.
- Is for use in [{automated dilution systems} {automated} {dilution systems} {Dilution System trade name}].
- Makes *(insert value)* [{gallons} {quarts} {containers}]
- {Sample -} Not for resale
- Squeeze {measure} and pour
- This [{container} {bottle}] is made of {at least} (X)% post-consumer recycled plastic.

FOOTNOTES

¹ See [{Organism List} {{Disinfection} {{Animal Premise} Virucidal*} {Food Contact Sanitizing} Performances}] {on [{left} {back} {side} {right} {insert} {panel} {of label} {below}]} for organisms killed by this product.

² Kills *Escherichia coli*, *Pseudomonas aeruginosa*, {and} *Staphylococcus aureus* {and} {(insert virus from approved virus listing)}.

³ Allow surfaces to come to room temperature before treatment.

(Note to Reviewer (General Considerations): Numbered instructions will be used if label space permits, otherwise they may appear in paragraph format. The list of organisms can be formatted into paragraph form using a comma to separate organisms. Unit abbreviations can be spelled out. When choosing optional text, appropriate punctuation can be inserted or deleted. Equivalent use dilution ratios may be substituted within the directions.)

DIRECTIONS FOR USE

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

{Please read entire label and use strictly in accordance with precautionary statements and directions.}

(Note to Reviewer: The following statement is to be used if any food premise locations are listed on the final label.)

{Before using this product {in federally inspected meat and poultry food processing plants and dairies}, food products and packaging materials must be removed from the room or carefully protected.}

(Note to Reviewer: For labels that list medical devices and/or stainless-steel surfaces, one of the following FDA/EPA Memorandum of Understanding statements must be used.)

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

(OR)

This product is not for use on medical device surfaces.

(Note to Reviewer: Appropriate dilution rates may be substituted as long as they are equivalent dilution rates.)

{DILUTION TABLE: (Note to Reviewer: This DILUTION TABLE is optional.)}

Use	Dilution	Contact Time
For {General} {or} {Broad Spectrum} Disinfectant claims	1.5 fl. oz./gal. water	10 minutes
For {Hospital} {or} {Medical Environment} Disinfectant claims	1.5 fl. oz./gal. water	10 minutes
For {Public Health} Virucidal* claims	1.5 fl. oz./gal. water	1 minute
For {Animal} Virucidal* claims	1.5 fl. oz./gal. water	1 minute
For Food Contact Surface Sanitizing claims at 150 ppm	0.75 fl. oz./4 gal. water	1 minute
For Food Contact Surface Sanitizing claims at 200 ppm	1 fl. oz./4 gal. water	1 minute
For Food Contact Surface Sanitizing claims at 400 ppm	2 fl. oz./4 gal. water	1 minute
For Elevated Temperature Food Contact Surface Sanitizing claims at 80 ppm	1 fl. oz./10 gal. water	1 minute
For Food Contact Surface Sanitizing Claims on Cold Surfaces at 250 ppm	1.25 fl. oz./4 gal. water	1 minute

HOSPITAL/HEALTH CARE/MEDICAL/NON-MEDICAL

FOR USE AS A {ONE-STEP} {GENERAL} {HOSPITAL} {MEDICAL} DISINFECTANT {VIRUCIDE*} {DEODORIZER} {CLEANER}:}

1. Pre-clean visibly soiled areas.
2. To disinfect hard, non-porous surfaces, apply a use solution of 1.5 fl. oz. of this product per gal. of water {(or equivalent use dilution)} {(1150 ppm active)} with a sponge, brush, cloth, mop, {by immersion}, {auto scrubber}, {{mechanical spray device}, {{hand pump} {coarse}} trigger spray device}. For spray applications, spray 6 - 8 inches from surface. Avoid breathing spray}.
3. Treated surfaces must remain visibly wet for {[10 minutes]} {1 minute to kill viruses and 10 minutes to kill all organisms listed on the label)}. Rinse with potable water after use on surfaces that come in contact with food.
4. [{Wipe dry} {with a clean cloth} {or} {allow to air dry}]. {Rinsing of floors is not necessary unless they are to be waxed or polished.}
5. Prepare a fresh solution daily or when visibly dirty.

TO KILL [{SARS-COV-2} {AND OTHER} {VIRUSES*}]: Pre-clean visibly soiled areas. Apply a use solution of 1.5 fl. oz. of this product per gal. of water {(or equivalent use dilution)} to hard, non-porous surfaces. Allow treated surfaces to remain visibly wet for 1 minute. Rinse with potable water after use on surfaces that come in contact with food.

BLOODBORNE PATHOGEN INSTRUCTIONS (Note to Reviewer: Heading is optional. If instructions used, all indented text must be included.):

***KILLS HIV ON PRE-CLEANED HARD, NON-POROUS SURFACES/OBJECTS PREVIOUSLY SOILED WITH BLOOD/BODY FLUIDS** in health care settings or other settings in which there is an expected likelihood of soiling of hard, non-porous surfaces/objects with blood or body fluids and in which the surfaces/objects likely to be soiled with blood or body fluids can be associated with the potential for transmission of Human Immunodeficiency Virus Type 1 {(HIV-1)} {(associated with AIDS)}.

SPECIAL INSTRUCTIONS FOR CLEANING AND DECONTAMINATION AGAINST HIV-1 ON SURFACES/OBJECTS SOILED WITH BLOOD/BODY FLUIDS.

Personal Protection: {(Wear protective latex gloves, gowns, masks, and eye protection)} {Specific barrier protection items to be worn when handling items soiled with blood or body fluids are disposable latex gloves, gowns, masks, and eye protection}.

Cleaning Procedure: Blood and other body fluids {containing HIV-1} must be thoroughly cleaned from hard, non-porous surfaces and objects before application of this product.

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

Contact Time: Allow hard, non-porous surface to remain visibly wet for 1 minute to kill HIV and all other viruses listed on the label {and 10 minutes to kill all bacteria listed on the label}.

SURGICAL INSTRUMENT PRESOAK: {[Add] {Mix}] 1.5 fl. oz. of this product per gal. of water {(or equivalent use dilution)} {(1150 ppm active)}. Place pre-cleaned instruments in solution to presoak surgical instruments for a minimum of 10 minutes, then proceed with normal sterilization procedure.

Note: Plastic instruments can remain immersed until sterilization procedure. Metal instruments must be removed after 10 minutes, rinsed, dried, and kept in a clean non-contaminated receptacle until sterilization procedure. Prolonged soaking will cause damage to metal instruments. Surgical instruments must be sterilized before use. Prepare a fresh solution daily or when visibly dirty.

ULTRASONIC BATH DISINFECTANT {VIRUCIDAL*} DIRECTIONS: Pre-clean visibly soiled areas. Use this product to disinfect hard, non-porous, non-critical objects compatible with ultrasonic cleaning units. Pour a use solution of {[1.5 fl. oz.} {one 1.5-fl. oz. packet}] of this product per gal. of water {(or equivalent use dilution)} {(1150 ppm active)} directly into bath chamber. Place objects into unit and operate {according to manufacturers' use directions} for a minimum of 10 minutes. Remove objects and rinse with sterile water. Allow to air dry. Prepare a fresh solution daily or when visibly dirty.

FOR DISINFECTING USE ON HARD, NON-POROUS {SEALED FIBERGLASS} BATH AND THERAPY EQUIPMENT: Drain the water from the unit. Pre-clean visibly soiled surfaces {to remove body oils, dead tissue, soil, and all other buildups}. Prepare a use solution by adding {[1.5 fl. oz.} {one 1.5-fl. oz. packet}] of this product per gal. of water {(or equivalent use dilution)} {(1150 ppm active)}. Refill the unit with the use solution to just cover the intake valve. Briefly start the pump to circulate the solution. Turn off pump. Wash down the unit sides, seat of the chair lift, and all related equipment with a clean swab, brush, or sponge. Treated surfaces must remain visibly wet for 10 minutes for disinfection. After the unit has been thoroughly disinfected, drain solution from the unit and rinse surfaces with fresh water. The unit is ready for reuse.

CLEANING AND DISINFECTING HARD, NON-POROUS SURFACES ON PERSONAL PROTECTIVE EQUIPMENT {(RESPIRATORS)}: Pre-clean equipment if visibly soiled to ensure proper surface contact. Prepare a use solution by adding 1.5 fl. oz. of this product per gal. of water {(or equivalent use dilution)} {(1150 ppm active)}. Gently mix for uniform use solution. Apply use solution to surfaces of the respirator with a sponge, brush, cloth, {by immersion}, {{mechanical spray device}, {{{hand pump} {coarse}} trigger spray device}. For spray applications, spray 6 - 8 inches from surface. Avoid breathing spray}. Rub with brush, cloth, or sponge. Treated surfaces must remain visibly wet for 10 minutes. Remove excess solution from equipment prior to storage. The user must comply with all OSHA regulations for cleaning respiratory protection equipment (29 CFR § 1910.134). Prepare a fresh solution daily or when visibly dirty.

GENERAL DISINFECTION

FOR USE AS A GENERAL DISINFECTANT {CLEANER} ON HARD, NON-POROUS SURFACES:

1. Pre-clean visibly soiled areas.
2. Apply {use solution of} {[1.5 fl. oz.} {one 1.5-fl. oz. packet}] of this product per gal. of water {(or equivalent use dilution)} {(1150 ppm active)} to hard, non-porous surfaces using a sponge, brush, cloth, mop, {by immersion}, {auto scrubber}, {{mechanical spray device}, {{{hand pump} {coarse}} trigger spray device}. For spray applications, spray 6 - 8 inches from surface. Avoid breathing spray}.
3. Treated surfaces must remain visibly wet for 10 minutes. Rinse with potable water after use on surfaces that come in contact with food.
4. [{Wipe dry} {with a clean cloth} {or} {Allow to air dry}]
5. Prepare a fresh solution daily or when visibly dirty.

SANITIZING

FOOD CONTACT SURFACE {AND TOBACCO PROCESSING EQUIPMENT} SANITIZING DIRECTIONS

(Note to Reviewer: This statement must appear with any of the Food Contact Sanitizing claim unless already included in the use instructions.)

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.

(Note to Reviewer: On the final printed label either the dilution table and/or one of the dilution lists (or equivalent use dilution) will be used. If the dilution table is used then the 150 - 400 ppm active dilution instruction from the dilution list will be used.)

FOOD CONTACT SURFACE SANITIZING DILUTION TABLE {FOR HARD, NON-POROUS FOOD CONTACT SURFACES, PUBLIC EATING PLACES, DAIRY PROCESSING EQUIPMENT, FOOD PROCESSING EQUIPMENT, AND UTENSILS}: To prepare a 150, 200, 300 or 400 ppm active solution use the following dilution [table] {and} {or} {list}. Prepare the correct dilution rate based upon the appropriate use site.

FOOD CONTACT SANITIZING DILUTION TABLE

Active solution	1 gal.	4 gal.	10 gal.	20 gal.
150 ppm	0.20 fl. oz.	0.75 fl. oz.	2.0 fl. oz.	3.9 fl. oz.
200 ppm	0.25 fl. oz.	1.0 fl. oz.	2.5 fl. oz.	5.1 fl. oz.
300 ppm	0.40 fl. oz.	1.5 fl. oz.	3.9 fl. oz.	7.7 fl. oz.
400 ppm	0.50 fl. oz.	2.0 fl. oz.	5.1 fl. oz.	10.2 fl. oz.

(OR)

{DILUTION LIST}

0.75 fl. oz. of this product per 4 gal. of water {(0.20 fl. oz. per gal. of water)} {(150 ppm active quat)} {(or equivalent use dilution)}

(OR)

1.0 fl. oz. of this product per 4 gal. of water {(0.25 fl. oz. per gal. of water)} {(200 ppm active quat)} {(or equivalent use dilution)}

(OR)

1.5 fl. oz. of this product per 4 gal. of water {(0.40 fl. oz. per gal. of water)} {(300 ppm active quat)} {(or equivalent use dilution)}

(OR)

2.0 fl. oz. of this product per 4 gal. of water {(0.50 fl. oz. per gal. of water)} {(400 ppm active quat)} {(or equivalent use dilution)}

(OR)

0.75 - 2.0 fl. oz. of this product per 4 gal. of water {(0.20 - 0.50 fl. oz. of per gal. of water)} {(150 - 400 ppm active quat)} {(or equivalent use dilution)}

(OR)

1.0 - 1.5 fl. oz. of this product per 4 gal. of water {(0.25 - 0.40 fl. oz. of per gal. of water)} {(200 - 300 ppm active quat)} {(or equivalent use dilution)}

(OR)

1.0 - 2.0 fl. oz. of this product per 4 gal. of water {(0.25 - 0.50 fl. oz. per gal. of water)} {(200 - 400 ppm active quat)} {(or equivalent use dilution)}

(OR)

1.5 - 2.0 fl. oz. of this product per 4 gal. of water {(0.40 - 0.50 fl. oz. per gal. of water)} {(300 - 400 ppm active quat)} {(or equivalent use dilution)}

(Note to Reviewer: One of the following two headers will be used.)

FOOD CONTACT SURFACE SANITIZING PERFORMANCE {FOR PUBLIC EATING PLACES, DAIRY PROCESSING EQUIPMENT AND FOOD PROCESSING EQUIPMENT, UTENSILS, AND OTHER HARD, NON-POROUS FOOD CONTACT SURFACES IN FOOD PROCESSING LOCATIONS, MEAT PLANTS, DAIRIES, BAKERIES, CANNERIES, BEVERAGE PLANTS, RESTAURANTS, AND BARS} DIRECTIONS {(REGULATED BY 40 CFR 180.940(a)(c))}:

(OR)

TO SANITIZE HARD, NON-POROUS FOOD CONTACT SURFACES, {FOOD PROCESSING EQUIPMENT} {AND} {OTHER HARD, NON-POROUS SURFACES IN FOOD PROCESSING LOCATIONS}, {DAIRIES}, {RESTAURANTS} {AND} {BARS} {IN A THREE COMPARTMENT SINK}:

Immerse pre-cleaned glassware, dishes, silverware, cooking utensils and other similarly sized food processing equipment in a solution of *(Insert appropriate food contact dilution from list)* {(or equivalent use dilution)} for at least 1 minute. Allow sanitized surfaces to adequately drain {and then air dry} before contact with food {so that little or no residue remains}. Do not rinse.

For articles too large for immersing, apply a use solution of *(Insert appropriate food contact dilution from list)* {(or equivalent use dilution)} to sanitize hard, non-porous food contact surfaces with a brush, cloth, mop, sponge, auto scrubber, {{mechanical spray device,} {{hand pump} {coarse}} trigger spray device}. For spray applications, spray 6 - 8 inches from surface. Avoid breathing spray}. Surfaces must remain visibly wet for at least 1 minute. Allow sanitized surfaces to adequately drain {and then air dry} before contact with food {so that little or no residue remains}. Do not rinse.

Prepare a fresh solution daily or when visibly dirty. For mechanical application, use solution must not be reused for sanitizing applications.

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

1. Thoroughly wash equipment and utensils in a hot detergent solution.
2. Rinse utensils and equipment thoroughly with potable water.
3. Sanitize equipment and utensils by immersion in *(Insert appropriate food contact dilution from list)* {(or equivalent use dilution)} for at least 1 minute at a temperature of at least 75°F.
4. For equipment and utensils too large to sanitize by immersion, apply use solution of *(Insert appropriate food contact dilution from list)* {(or equivalent use dilution)} by rinsing, spraying, or swabbing until thoroughly wetted for 1 minute.
5. {Allow sanitized surfaces to adequately drain {and then air dry} before contact with food.} Do not rinse.
6. Prepare a fresh solution daily or when visibly dirty.

CLOSED LOOP {CIRCULATION} SANITIZING {- FOOD PROCESSING EQUIPMENT FLOW/PRESSURE METHOD}:

1. Disassemble equipment and thoroughly clean after use.
2. Assemble equipment into operational position prior to sanitizing.
3. Prepare a sanitizing solution equal to 110% of the volume capacity of the equipment by diluting *(Insert appropriate food contact dilution from list)* {(or equivalent use dilution)}.
4. Pump the solution through the system until full flow is obtained at all extremities and the system is completely filled with sanitizer and all air is removed. Surfaces must remain wet for at least 1 minute.

CLEAN-IN-PLACE (CIP) METHOD {FOR} {DAIRY}, {DAIRY FARM} {AND} {FOOD PROCESSING FACILITIES}:

1. Thoroughly flush, clean, and potable water rinse the system.
2. Prepare required volume of sanitizer solution needed by diluting *(Insert appropriate food contact dilution from list)* {(or equivalent use dilution)}.
3. To sanitize entire system by circulation methods, run pumps for at least 2 minutes to thoroughly wet and sanitize all parts of the system.

SANITIZING OF {REFRIGERATED} FOOD PROCESSING EQUIPMENT AND OTHER HARD, NON-POROUS SURFACES IN FOOD CONTACT LOCATIONS: For sanitizing {{food processing equipment,} {dairy equipment,} {refrigerated storage and display equipment} {and} {other}} hard, non-porous food contact surfaces, surfaces must be thoroughly pre-flushed or pre-scraped and, when necessary, presoaked to remove gross food particles.

1. Turn off refrigeration. Allow surfaces to come to room temperature prior to treatment. *(Note: Use this direction only if applicable.)*
2. Unit must be washed with a compatible detergent and rinsed with potable water before sanitizing. *(Note: Use this direction only if applicable.)*
3. Apply a solution of *(Insert appropriate food contact dilution from list)* {(or equivalent use dilution)} by direct pouring, by circulating through the system, {or by {{hand-pump} {coarse}} trigger spray device. For spray applications, spray 6 - 8 inches from surface. Avoid breathing spray}. Surfaces must remain visibly wet for at least 1 minute.
4. {{Drain thoroughly before reuse} {Allow sanitized surfaces to adequately drain}} before contact with food/liquid. Do not rinse. Return machine to service.
5. Prepare a fresh solution daily or when visibly dirty.

SANITIZING OF REFRIGERATORS, FREEZERS, AND OTHER HARD, NON-POROUS SURFACES {IN FOOD CONTACT LOCATIONS}: For sanitizing {{food processing equipment,} {dairy equipment,} {refrigerated storage and display equipment} {and} {other}} hard, non-porous food contact surfaces, surfaces must be thoroughly pre-flushed or pre-scraped and, when necessary, presoaked to remove gross food particles.

1. Turn off refrigeration. Allow surfaces to reach a temperature of at least 38°F {{3°C}}.
2. Unit must be washed with a compatible detergent and rinsed with potable water before sanitizing. *(Note: Use this direction only if applicable.)*
3. Apply a solution of 1.25 - 2 fl. oz. of this product per 4 gal. of water {(250 - 400 ppm active)} {(or equivalent use dilution)} at a temperature of at least 120°F by direct pouring, by circulating through the system, {or by {{hand-pump} {coarse}} trigger spray device. For spray applications, spray 6 - 8 inches from surface. Avoid breathing spray}. Surfaces must remain visibly wet for at least 1 minute.
4. {{Drain thoroughly before reuse} {Allow sanitized surfaces to adequately drain}} before contact with food/liquid. Do not rinse. Return machine to service.
5. Prepare a fresh solution daily or when visibly dirty.

Note: The temperature of the sanitizing solution must be at or above 120°F to provide effective sanitization at this level of quat.

COLD TEMPERATURE SANITIZER FOR 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:

1. Thoroughly wash equipment and utensils in a hot detergent solution.
2. Rinse utensils and equipment thoroughly with potable water.
3. Surfaces to be sanitized must be at a temperature of at least 38°F.
4. Sanitize equipment and utensils by immersion in a solution of 1.25 - 2 fl. oz. of this product per 4 gal. of water {(250 - 400 ppm active)} {(or equivalent use dilution)} for at least 1 minute at a temperature of at least 120°F.
5. For equipment and utensils too large to sanitize by immersion, apply use solution of 1.25 - 2 fl. oz. of this product per 4 gal. of water {(250 - 400 ppm active)} {(or equivalent use dilution)} by rinsing, spraying, or swabbing until thoroughly wetted for 1 minute.
6. {Allow sanitized surfaces to adequately drain {and then air dry} before contact with food.} Do not rinse.
7. Prepare a fresh solution daily or when visibly dirty.

Note: The temperature of the sanitizing solution must be at or above 120°F to provide effective sanitization at this level of quat.

ELEVATED TEMPERATURE SANITIZER FOR FOOD PROCESSING EQUIPMENT AND OTHER HARD, NON-POROUS SURFACES IN {DAIRIES,} {RESTAURANTS,} {BARS,} {AND OTHER} FOOD PROCESSING LOCATIONS:

1. Thoroughly wash equipment and utensils in a hot detergent solution.
2. Rinse utensils and equipment thoroughly with potable water.
3. Sanitize equipment and utensils by immersion in a solution of 1 - 2 fl. oz. of this product per 10 gal. of water {(80 - 160 ppm active)} {(or equivalent use dilution)} for at least 1 minute at a temperature of at least 120°F.
4. For equipment and utensils too large to sanitize by immersion, apply use solution of 1 - 2 fl. oz. of this product per 10 gal. of water {(80 - 160 ppm active)} {(or equivalent use dilution)} by rinsing, spraying, or swabbing until thoroughly wetted for 1 minute.
5. {Allow sanitized surfaces to adequately drain {and then air dry} before contact with food.} Do not rinse.
6. Prepare a fresh solution daily or when visibly dirty.

Note: The temperature of the sanitizing solution must be at or above 120°F to provide effective sanitization at this level of quat.

SANITIZATION OF INTERIOR HARD, NON-POROUS SURFACES OF [{ICE MACHINES}, {WATER COOLERS}, {WATER HOLDING TANKS}] {AND} {PRESSURE TANKS}: *(Note to Reviewer: Must choose appropriate instructions below.)*

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

1. Shut off incoming water line to machine and turn off refrigeration. Allow surfaces to come to room temperature.
2. Wash with a compatible detergent and rinse with potable water before sanitizing. **(Note: Use this direction only if applicable.)**
3. Apply a solution of *(Insert appropriate food contact dilution from list)* {(or equivalent use dilution)} by mechanical spray, direct pouring, or by circulating through the system.
4. Allow surfaces to remain visibly wet or solution to remain in equipment for at least 1 minute. Drain thoroughly before reuse and allow sanitized surfaces to adequately drain {and then air dry} before contact with liquid.
5. 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. Allow surfaces to come to room temperature.
3. [{Units} {Tanks}] must be washed with a compatible detergent and rinsed with potable water before sanitizing. **(Note: Use this direction only if applicable.)**
4. Prepare a solution of *(Insert appropriate food contact dilution from list)* {(or equivalent use dilution)}. Apply and/or circulate solution to wet all hard, non-porous surfaces for a minimum contact of 1 minute.
5. Allow sanitized surfaces to adequately drain {and then air dry} before contact with liquid. Do not rinse.
6. Return to service by opening incoming water lines.

SANITIZATION OF INTERIOR HARD, NON-POROUS SURFACES OF [{WATER SOFTENERS}, {ULTRA FILTRATION UNITS}, {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. **(Note: Use this direction only if applicable.)**
2. Backwash the softener and add a solution of *(Insert appropriate food contact dilution from list)* {(or equivalent use dilution)} 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 gal.)**
3. Proceed with the normal regeneration or interrupt the cycle after the brining step and let the softener soak for a minimum of 1 minute.
4. Backwash the softener with potable water to make sure all sanitizing solution is thoroughly rinsed from the unit before returning the system to service. Return system to service. Follow the manufacturer's directions for re-installation of new pre-filters, membrane element and post filter.

[[Ultra Filtration Units] {and} {Reverse Osmosis (RO) Units}] - Sanitization must occur after initial installation, after the system is serviced, and periodically during its use.

1. Turn off 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. Tank must be washed with a compatible detergent and rinsed with potable water before sanitizing. (**Note:** Use this direction only if applicable.)
3. Fill empty pre-filter housing with a solution of (*Insert appropriate food contact dilution from list*) {(or equivalent use dilution)} and turn on raw water. **Note:** Standard system capacity is 1 - 2 gal.}
4. After holding tank is full, let system stand idle for a minimum of 1 minute. Turn off water. Drain holding tank.
5. Before the system is put back into service, flush system with potable water to ensure sanitizing solution is rinsed thoroughly from system. Return unit{s} to normal operation. Follow the manufacturer's directions for re-installation of new pre-filters, membrane element, and post filter.

BEVERAGE DISPENSING AND SANITARY FILLING EQUIPMENT SANITIZER DIRECTIONS: For sanitizing hard, non-porous bottling or pre-mix dispensing equipment and bottles or cans in the final rinse application. This product is [{to be proportioned into the final rinse water line of the container washer or rinser} {for exterior application to the filler and closing machine}]. Fill equipment with a solution of (*Insert appropriate food contact dilution from list*) {(or equivalent use dilution)}. Surfaces must remain visibly wet for at least 1 minute or until operations resume, at which time the sanitizing solution must be drained from the system. Allow sanitized surfaces to adequately drain {and then air dry} before contact with liquid. Do not rinse. {To ensure the removal of flavors, the system should be cleaned, rinsed, and flushed with sanitizing solution during changeover between products.}

{BEER FERMENTATION} {AND} {MILK} STORAGE TANK SANITIZER DIRECTIONS: For sanitizing hard, non-porous [{beer fermentation and holding tanks} {and} {wine,} {citrus,} {milk,} {and} {food processing storage and holding tanks}]. Wash with a compatible detergent and rinse with potable water before sanitizing. Prepare a solution of (*Insert appropriate food contact dilution from list*) {(or equivalent use dilution)} for mechanical or automated systems. {Follow manufacturers' directions for use for application equipment.} Surfaces must remain visibly wet for at least 1 minute. Allow sanitized surfaces to adequately drain before contact with [{food} {liquid}]. Do not rinse. For mechanical operations or automated systems, the used sanitizing solution must not be reused for sanitizing, but can 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 (*Insert appropriate food contact dilution from list*) {(or equivalent use dilution)}. The solution must be warmer than the eggs, but not exceed 130°F. Wet eggs thoroughly for 1 minute and allow solution to drain. Eggs sanitized with this product must be subjected to a potable water rinse only if they are to be broken immediately for use in the manufacture of egg products. Eggs must be reasonably dry before casing or breaking. The solution must not be re-used for sanitizing eggs. **Note:** Only clean, whole eggs can be sanitized. Dirty, cracked, or punctured eggs cannot be sanitized.

FOR TREATMENT OF {{MEAT} {AND} {POULTRY} {OR} {FRUIT AND VEGETABLE}} {{CONVEYOR{S}} {BELTS}} {IN} {FISHERIES} {MILK} {CITRUS} {WINE} {POTATO} {ICE CREAM} {AND} {BEVERAGE} {PROCESSING PLANTS}}: 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 and then rinse with a sanitizing solution. During processing, apply (*Insert appropriate food contact dilution from list*) {(or equivalent use dilution)} to conveyors with suitable feeding equipment. Do not allow this solution to be sprayed directly on food. Controlled volumes of sanitizer are applied to return portion of conveyor through nozzles so located as to permit maximum drainage of sanitizer from equipment and to prevent puddles on top of belt. During interruptions in operation, apply solution using coarse spray equipment to peelers, collators, slicers and saws, and other non-porous conveyor equipment. Allow surfaces to remain visibly wet for at least 1 minute. Conveyors and other equipment must be free of product when applying this coarse spray.

GLOVE DIP SANITIZER DIRECTIONS: To reduce cross-contamination on treated surfaces [{from} {area to area} {in} {animal areas} {and} {the packaging and storage areas of food plants}], dip or soak pre-washed [{plastic} {latex} {or} {other} {synthetic} {rubber}] non-porous gloved hands in a suitable clean container that contains enough freshly made sanitizing solution to cover the gloved hand area. Do not let sanitizing solution come into contact with exposed skin. Gloved hands must remain visibly wet for at least 1 minute. Do not rinse. Prepare sanitizing solution by adding (*Insert appropriate food contact dilution from list*) {(or equivalent use dilution)}. Prepare a fresh solution daily or when visibly dirty.

GLOVE SPRAY SANITIZER DIRECTIONS: To reduce cross-contamination on treated surfaces [{from} {area to area} {in} {animal areas} {and} {the packaging and storage areas of food plants}], spray pre-washed [{plastic} {latex} {or} {other} {synthetic} {rubber}] non-porous gloves thoroughly to ensure sanitizing solution covers the exterior surfaces of the gloves prior to [{usage} {wearing}] using a coarse spray device. Do not let sanitizing solution come into contact with exposed skin. After applying solution, allow gloves to remain visibly wet for at least 1 minute. Let air dry thoroughly before wearing gloves. Do not rinse. Prepare sanitizing solution by adding (*Insert appropriate food contact dilution from list*) {(or equivalent use dilution)}. Prepare a fresh solution daily.

GLOVE DIP/SPRAY SANITIZER DIRECTIONS: To reduce cross-contamination on treated surfaces [{from} {area to area} {in} {animal areas,} {and} {the packaging and storage areas of food plants}], dip, soak, or spray pre-washed [{plastic}, {latex} {or} {other} {synthetic} {rubber}] non-porous gloves thoroughly to ensure sanitizing solution covers the exterior surfaces of the gloves prior to [{usage} {wearing}]. For spray applications, use a coarse spray device. Do not let sanitizing solution come into contact with exposed skin. After applying solution, allow gloves to remain visibly wet for at least 1 minute. Let air dry thoroughly before wearing gloves. Do not rinse. Prepare sanitizing solution by adding (*Insert appropriate food contact dilution from list*) {(or equivalent use dilution)}. Prepare a fresh solution daily or when visibly dirty.

DIRECTIONS FOR REDUCING BACTERIA ASSOCIATED WITH CONDENSATION ON EQUIPMENT AND PIPES: Prepare a solution of *(Insert appropriate food contact dilution from list)* (or equivalent use dilution). Apply to the exterior surfaces of equipment and pipes. Allow surfaces to remain visibly wet for at least 1 minute. Allow sanitized surfaces to adequately drain (and then air dry) before contact with food {so that little or no residue remains}. Do not rinse.

FOOD PROCESSING PREMISES

FOR USE AS A SANITIZER AFTER DISINFECTION IN [FOOD PROCESSING PLANTS/PREMISES] {RENDERING AND DRESSING PLANTS} {TOBACCO PREMISES} {FOOD SERVICE ESTABLISHMENTS} {FOOD STORAGE AREAS AND EQUIPMENT}:

1. Pre-clean visibly soiled areas.
2. Apply use solution of 1.5 - 3.0 fl. oz. of this product per gal. of water (or equivalent use dilution) to disinfect hard, non-porous surfaces with a sponge, brush, cloth, mop, {by immersion}, {auto scrubber}, {{mechanical spray device,} {{hand pump} {coarse}} trigger spray device). For spray applications, spray 6 - 8 inches from surface. Avoid breathing spray.
3. Treated surfaces must remain visibly wet for 10 minutes.
4. [{Wipe dry} {with a clean cloth} {or} {allow to air dry}.] {Rinsing of floors is not necessary unless they are to be waxed or polished.}
5. Thoroughly wash equipment and utensils with a [{compatible} {detergent} {or} {cleaner}].
6. Rinse with potable water.
7. Sanitize in a solution of *(Insert appropriate food contact dilution from list)* (or equivalent use dilution). Surfaces must remain visibly wet for 1 minute {or a time specified by governing sanitary code}.
8. Drain or allow to air dry.
9. Prepare a fresh solution daily or when visibly dirty.

FOR USE AS A DISINFECTANT/SANITIZER IN DRESSING {/RENDERING} PLANTS: To disinfect/sanitize hard, non-porous equipment, utensils, walls, and floors in poultry and animal dressing plants {including offal rooms, exterior walls, and loading platforms}. Cover and remove all food and packaging materials. Scrape and remove all heavy soils prior to application. Saturate surfaces with a solution of 1.5 - 3.0 fl. oz. of this product per gal. of water (or equivalent use dilution) and scrub to loosen all soils. Surfaces must remain visibly wet for 10 minutes. {Wipe} {or} {air} {dry}. Wash equipment and utensils with a [{compatible} {detergent} {or} {cleaner}]. Rinse with potable water. Sanitize in a solution of *(Insert appropriate food contact dilution from list)* (or equivalent use dilution). Surfaces must remain visibly wet for 1 minute {or a time specified by governing sanitary code}. Drain or allow to air dry. Prepare a fresh solution daily or when visibly dirty.

FOR DISINFECTING RENDERING PLANTS: To disinfect hard, non-porous equipment, utensils, walls, and floors in poultry and animal rendering plants {including offal rooms, exterior walls, and loading platforms}. Remove all heavy soils prior to application. Saturate surfaces with a solution of 1.5 - 3 fl. oz. of this product per gal. of water (or equivalent use dilution) and scrub to loosen all soils. Surfaces must remain visibly wet for 10 minutes, and then be thoroughly rinsed with potable water before operations are resumed.

FOR USE AS A DISINFECTANT {CLEANER} IN [FOOD PROCESSING PLANTS/PREMISES] {TOBACCO PREMISES} {FOOD SERVICE ESTABLISHMENTS} {FOOD STORAGE AREAS AND EQUIPMENT}:

1. Pre-clean visibly soiled areas.
2. Apply use solution of 1.5 - 3 fl. oz. of this product per gal. of water (or equivalent use dilution) to disinfect hard, non-porous surfaces with a sponge, brush, cloth, mop, {by immersion}, {auto scrubber}, {{mechanical spray device,} {{hand pump} {coarse}} trigger spray device). For spray applications, spray 6 - 8 inches from surface. Avoid breathing spray.
3. Treated surfaces must remain visibly wet for 10 minutes.
4. [{Wipe dry} {with a clean cloth} {or} {allow to air dry}.] {Rinsing of floors is not necessary unless they are to be waxed or polished.}
5. When disinfecting food contact surfaces used for food preparation, rinse surfaces thoroughly with potable water. This product must not be used to treat the following surfaces: utensils, glassware, dishes, or interior surfaces of processing equipment.

Note: All food contact surfaces such as appliances and kitchen countertops must be rinsed with potable water after treatment.

ANIMAL PREMISES

{ANIMAL PREMISES:}

(Note to Reviewer: The following statement will be used on all labels with use directions for animal premises except terrariums, small animal cages, and reptile tanks.)

Prior to use of this product, remove all [{animals} {poultry}] and feeds from [{premises} {areas to be treated}], animal transportation [{vehicles} {trucks} {cars}], and [{enclosures} {coops} {crates} {kennels} {stables}]. Remove all litter, droppings, and manure from floors, walls, and surfaces of barns, pens, stalls, chutes and other surfaces of facilities and fixtures occupied or traversed by {poultry or other} animals. Empty all troughs, racks, and other feeding and watering appliances. Thoroughly clean surfaces with soap or detergent and rinse with water.

FOR USE AS AN ANIMAL PREMISE DISINFECTANT/VIRUCIDE*: Prepare a use solution of 1.5 fl. oz. of this product per gal. of water {(or equivalent use dilution)} {(1150 ppm active)}. Apply use solution to disinfect hard, non-porous surfaces with a sponge, brush, cloth, mop, {by immersion}, {{mechanical spray device}, {{{hand pump} {coarse}} trigger spray device}. For spray applications, spray 6 - 8 inches from surface. Avoid breathing spray}. Immerse all halters and other types of equipment used in handling and restraining animals, as well as forks, shovels, and scrapers used for removing litter and manure in the use solution. Treated surfaces must remain visibly wet for 10 minutes. Ventilate buildings, coops, and other closed spaces. Do not house [{animals} {poultry} {livestock}] or employ equipment until treatment has set or dried. Thoroughly scrub all treated feed racks, troughs, automatic feeders, fountains and waterers and other treated equipment which can contact food or water with soap or detergent, and rinse with potable water before reuse.

HATCHERIES: Use to treat hatching, setters, trays, racks, carts, sexing tables, delivery trucks, and other hard, non-porous surfaces. Use 1.5 fl. oz. of this product per gal. of water {(or equivalent use dilution)}. Leave all treated surfaces visibly wet for 10 minutes or more. Allow to air dry.

VEHICLES: To [{clean} {and} {disinfect}] hard, non-porous surfaces on vehicles including mats, crates, cabs, and wheels, use 1.5 fl. oz. of this product per gal. of water {(or equivalent use dilution)}. Apply use solution to hard, non-porous surfaces on vehicles. Leave treated surfaces visibly wet for 10 minutes. Allow to air dry.

REPTILE TANK CLEANING AND DISINFECTION DIRECTIONS: Remove all reptiles from the [{enclosure} {tank}] prior to cleaning and disinfecting. Remove all litter or droppings from surfaces. Empty all equipment used for feeding or watering reptiles. Thoroughly clean surfaces with soap or detergent and rinse with water. Apply disinfecting and virucidal* solution of 1.5 fl. oz. of this product per gal. of water {(or equivalent use dilution)} {(1150 ppm active)} {to hard, non-porous surfaces of the [{enclosure} {tank}]}. Apply by cloth, mop, brush, sponge, {by immersion}, {{mechanical spray device}, {{{hand pump} {coarse}} trigger spray device.} For spray applications, spray 6 - 8 inches from surface. Avoid breathing spray}. Allow surfaces to remain visibly wet for 10 minutes. Wipe dry {with a paper towel}. Rinse surfaces that come in contact with food with potable water before reuse. Allow the [{enclosure} {tank}] to ventilate for a minimum of 10 - 15 minutes before replacing the reptiles. Prepare a fresh solution daily or when visibly dirty.

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

TERRARIUM AND SMALL ANIMAL CAGE AND CAGE FURNITURE DISINFECTION: {Animals frequently defecate on rocks and other hard, non-porous cage furniture items inside your terrarium. This can result in high bacteria and ammonia levels that can lead to possible infection/disease in your animals. When used regularly, this product can eliminate these high bacteria/ammonia levels in your cage and on your cage furniture items.} (Do not use on porous rocks, hot rocks, and driftwood.)

1. Remove all animals.
2. Thoroughly clean surfaces and objects {(caves, cage furniture, feeding and watering dishes, and appliances)} including the substrate in the terrarium or cage with soap or detergent and rinse with water.
3. Saturate all hard, non-porous surfaces {such as floors, walls, and cages} with the disinfecting and virucidal* solution of 1.5 fl. oz. of this product per gal. of water {(or equivalent use dilution)} {(1150 ppm active)} so as to wet thoroughly.
4. Apply by cloth, mop, brush, sponge, {by immersion}, {{mechanical spray device}, {{{hand pump} {coarse}} trigger spray device}. For spray applications, spray 6 - 8 inches from surface. Avoid breathing spray}. Rub with brush, cloth, or sponge. For smaller surfaces, use a trigger spray bottle to spray surfaces with solution.
5. Allow surfaces to remain visibly wet for a period of 10 minutes.
6. Saturate gravel as above and let stand for 10 minutes. Place in bucket of clean water and swirl for 15 - 30 seconds. Thoroughly air dry before returning to terrarium.
7. Thoroughly scrub all treated surfaces (except gravel) with soap or detergent and rinse with potable water before reuse.
8. Do not return animals to the habitat until it is dry and ventilated.
9. Clean terrarium at least once weekly or more as needed. Change cloth, sponge, or towels frequently to avoid redeposition of soil.
10. Prepare a fresh solution daily or more often if use solution becomes visibly soiled or dirty.

Note: Substrates for desert terrariums (i.e. gravel) must be completely dry before returning to terrarium to avoid high humidity levels. Always replace substrate if a foul odor persists. Do not apply this product directly onto the animal. If this product comes into contact with the animal's skin, then immediately wash the material off of the animal with lukewarm water. If the animal ingests this product, contact your veterinarian immediately.

FOGGING

{FOGGING IN FOOD PREMISES}

ALL SURFACES MUST BE CLEANED AND DISINFECTED IN ACCORDANCE WITH LABEL DIRECTIONS PRIOR TO FOGGING.

DIRECTIONS FOR CLEANING IN DAIRIES, BEVERAGE, AND FOOD PROCESSING PLANTS USING FOGGING DEVICES: Prior to fogging, food products and packaging material must be removed from the room or carefully protected. After disinfecting, fog desired areas using 1 quart per 1000 cubic feet of room area with a solution containing 1.5 fl. oz. of product per gal. of water {(1150 ppm active)} {(or equivalent use dilution)}. Avoid breathing spray mist. Wear a minimum of NIOSH-approved particulate filtering facepiece respirator with any N, R, or P filter 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. When fogging is complete, ventilate buildings and other closed spaces. All food contact surfaces must be sanitized with an EPA registered food contact sanitizer solution prior to use. All food contact surfaces must be thoroughly rinsed with potable water prior to sanitizing.

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 2 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 minimum of a NIOSH-approved particulate filtering facepiece respirator with any N, R, or P filter, goggles, long sleeves, gloves, and long pants.

BARBER/SALON

FOR USE AS A DISINFECTANT/VIRUCIDE* OF GROOMING CLIPPERS, HAIR CLIPPERS, ELECTRIC SHEARS, BARBER/SALON SHEARS AND OTHER IMPLEMENTS {, {{BARBER} {MANICURE} {NAIL} {SALON}} INSTRUMENTS AND TOOLS: 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} {While clipper/shear is running, hold in the downward position and spray}} with a use solution of 1.5 fl. oz. of this product per gal. of water {(or equivalent use dilution)}. Do not spray on the clipper case or drip into clipper housing. Immerse pre-cleaned barber/salon tools such as combs, brushes, {plastic rollers,} razors, {{clipper and/or trimmer} blades}, {tweezers,} manicure/pedicure tools, scissors, and other salon instruments and tools in a use solution of 1.5 fl. oz. of this product per gal. of water {(or equivalent use dilution)} for at least 10 minutes. Rinse thoroughly and dry before use. Prepare a fresh solution daily or when visibly dirty.

Note: Plastic instruments can remain immersed until ready to use. Stainless steel shears and other 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.

FOR USE AS A DISINFECTANT/VIRUCIDE* OF HARD, NON-POROUS SURFACES IN FOOTBATHS: To remove body oils, dead tissue, soil, and all other buildups or organic matter on surfaces after using the footbath, drain the water and thoroughly clean surfaces with soap or detergent, then rinse with water. Apply a use solution of 1.5 fl. oz. of this product per gal. of water {(or equivalent use dilution)} on surfaces with a brush, cloth, mop, sponge, {{{hand pump} {coarse}} trigger spray device}. For spray applications, spray 6 - 8 inches from surface. Avoid breathing spray}. Brush or swab thoroughly and allow solution to stand for 10 minutes. After the unit has been thoroughly disinfected, rinse surfaces with fresh water. The unit is then ready for reuse.

RESTROOM/BATHROOM

NON-ACID TOILET BOWL {AND URINAL} DISINFECTANT {/CLEANING} DIRECTIONS:

Remove visible soil prior to disinfection.

From a Concentrate: Add 1.5 fl. oz. of this product directly into the water in the toilet bowl. Brush thoroughly over exposed surfaces and under the rim with a toilet {{brush} {mop}}, cloth, or sponge. Allow solution to stand for 10 minutes and flush.

From a Use Solution: Apply a use solution prepared by adding 1.5 fl. oz. of this product per gal. of water {(or equivalent use dilution)} {(1150 ppm active)} to exposed surfaces above the water line, including under the rim, with a toilet {{brush} {mop}}, cloth, or sponge, {{{hand pump} {coarse}} trigger spray device}. For spray applications, spray 6 - 8 inches from surface. Avoid breathing spray}. Brush or swab thoroughly, then allow solution to stand for 10 minutes and flush.

FOR HEAVY DUTY CLEANING OF TOILET BOWLS {AND URINALS}: Apply a use solution of 3 - 4 fl. oz. of this product per gal. of water to exposed surfaces above the water line, including under the rim, with toilet {{brush} {mop}}, cloth, {or} sponge, {or {mechanical spray device,} {{{hand pump} {coarse}} trigger spray device}. For sprayer application, spray 6 - 8 inches from surface. Avoid breathing spray}. To aid in soil removal, allow to soak. Brush or swab thoroughly and flush.

{DEEP} CLEANING/DISINFECTING {{WATERFREE} {WATERLESS}} URINALS: Pre-clean visibly soiled surfaces. Remove and properly dispose of cartridge according to manufacturer's directions. Deep clean or disinfect the entire urinal by applying a use solution of 1.5 fl. oz. of this product per gal. of water {(or equivalent use dilution)} directly onto surface. {{Brush} {Scrub}} surfaces and let solution stand for 10 minutes. Wipe surface to clean. Change cartridge as needed. The unit is ready for use.

TO CLEAN WATERFREE {/WATERLESS} URINALS: Remove any debris from the urinal. Spray 0.5 - 1 fl. oz. of use solution onto urinal surface. To prepare use solution: Add 1.5 fl. oz. of this product per gal. of water {(or equivalent use dilution)} {(1150 ppm active)}. DO NOT spray product directly onto cartridge. Wipe surface to clean. Change cartridge as needed. The unit is ready for use.

TO DISINFECT TUBS, SHOWER STALLS, SINKS, AND FAUCETS: Pre-clean visibly soiled areas. Apply a use solution of 1.5 fl. oz. of this product per gal. of water {(or equivalent use dilution)} on all hard, non-porous surfaces with a brush, cloth, mop, sponge, {{{hand pump} {coarse}} trigger spray device.} For spray applications, spray 6 - 8 inches from surface. Avoid breathing spray}. Allow surface to remain visibly wet for at least 10 minutes. [{Rinse} {Wipe up excess liquid} {on} {surfaces} {with a paper towel}] {and} {or} {Allow to air dry}}. Change cloth, sponge, or towels frequently to avoid redeposition of soil. Prepare a fresh solution daily or when visibly dirty.

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

1. Pre-clean visibly soiled areas.
2. Apply a use solution of 1.5 fl. oz. of this product per gal. of water {(1150 ppm active)} {(or equivalent use dilution)} to hard, non-porous surfaces including floors, walls, and ceilings, making sure not to over spray. To disinfect, surfaces must remain visibly wet for 10 minutes.
3. Scrub using a deck brush or other coarse material as necessary.
4. Rinse surfaces thoroughly and let air dry.
5. Prepare a fresh solution daily or when visibly dirty.

DEODORIZATION/CLEANING

FOR USE AS A {GENERAL} CLEANER {AND/OR DEODORIZER}: Prepare use solution of 0.5 fl. oz. of this product per gal. of water {(or equivalent use dilution)} and apply to hard, non-porous surfaces. [{Rinse} {Wipe up excess liquid} {with a paper towel}] {and} {or} {Allow to air dry}}. {For heavy-duty use, [{add} {mix} {apply}] 1.5 fl. oz. of this product per gal. of water to clean hard, non-porous surfaces. Rinse with potable water after use on surfaces that come in contact with food.}

GENERAL DEODORIZATION: To deodorize, apply 0.5 fl. oz. of this product per gal. of water {(or equivalent use dilution)} to hard, non-porous surfaces. [{Rinse} {Wipe up excess liquid} {with a paper towel}] {and} {or} {Allow to air dry}}.

FOR DEODORIZING GARBAGE CANS, GARBAGE TRUCKS, INDUSTRIAL WASTE RECEPTACLES AND GARBAGE HANDLING EQUIPMENT: It is especially important to pre-clean for the product to perform properly. Apply a wetting concentration of 16 fl. oz. of this product per 5 gal. of water {(or equivalent use dilution)} {(2500 ppm active quat)}. Treated surfaces must remain visibly wet for 10 minutes.

FOR DEODORIZING SEPTIC STORAGE TANKS: Pre-clean visibly soiled areas. When tanks are empty, pour 0.5 - 1 fl. oz. of this product for every gal. of tank capacity on recreational vehicles, campers, and boats to control odors. As tank fills with sewage and the vehicle is moving, this solution will mix and provide an adequate deodorizing solution for this use. This product is to be used on gray and black water tanks only. Dispose of sewage in accordance with federal, state, and local regulations for waste disposal. (Not for use in CA.)

RV HOLDING TANKS/RECREATIONAL VEHICLES: For toilet waste and holding tanks, cover bottom of holding tank with water and add 1 fl. oz. of this product per gal. of water to deodorize. If odors return before time to empty, add another 1 fl. oz. of this product per gal. of water to the tank. For kitchen waste, add 1 fl. oz. of this product per gal. of water to gray water tank as needed to control malodors created by dirty dishwasher. (Not for use in CA.)

AUTOMOTIVE USES: A solution of 0.5 - 1 fl. oz. of this product per gal. of water will effectively neutralize {damp} {musty} odors. Spray or apply onto seats, carpets, headliner, and ashtray or into trunk and all vents to eliminate odors from tobacco, food, beverage spills, and musty carpet. For sprayer applications, use a coarse spray device. [{Wipe up excess liquid} {with a paper towel}] {and} {or} {Allow to air dry}}. (Not for use in CA.)

AIR FRESHENER: A solution of 0.5 - 1 fl. oz. of this product per gal. of water will effectively neutralize {damp} {musty} odors caused by mildew in storage areas, basements, closets, bathrooms, and A/C filters. Spray to eliminate odors from tobacco, food, beverage spills, and musty carpet. For sprayer applications, use a coarse spray device. [{Wipe up excess liquid} {with a paper towel}] {and} {or} {Allow surface to air dry}}. (Not for use in CA.)

WATERBED CONDITIONER (Not for use in CA.): When used as a waterbed conditioner, this product eliminates odor. If bed has not been treated properly, drain bed completely. Add 15 gal. of water, mix vigorously, drain bed again. Fill bed with water and follow dosage directions.

Dosage: To eliminate odor, add 8 fl. oz. of this product in a [{waveless/fiber} {free flow}] waterbed of 90 - 180 gal. capacity. Repeat application every 4 - 6 months.

GLASS CLEANING {/DEODORIZING} DIRECTIONS: Use 0.5 - 1.5 fl. oz. of this product per gal. of water to clean and deodorize windows, mirrors, and glass surfaces. Use a coarse spray device. For spray applications, spray 6 - 8 inches from surface. Avoid breathing spray. Rub with sponge or cloth. Change cloth, sponge, or towels frequently to avoid re-deposition of soil.

FOR ODORS CAUSED BY PETS: Use a solution of 0.5 - 1.5 fl. oz. of this product per gal. of water on rugs, floors, walls, tile, cages, crates, litter boxes, mats, floor coverings, or any surface soiled by a pet. Spray to eliminate odors from pets using a coarse spray device. Avoid breathing spray. [{Wipe up excess liquid} {with a paper towel}] {and} {or} {Allow surface to air dry}}. (Not for use in CA.)

CARPET CLEANING

SPECIAL INSTRUCTIONS FOR CLEANING CARPETS: This product can be used to clean carpets in industrial, institutional, commercial {and residential} areas such as {homes,} motel and hotel chains, nursing homes, schools, and hospitals. For use on wet-cleanable synthetic fibers. Do not use on wool. Vacuum carpet thoroughly prior to cleaning. Test fabric for color fastness.

For Portable Extraction Units: Mix 0.5 fl. oz. of this product per gal. of water {(or equivalent use dilution)}.

For Truck Mounted Extraction Machines: Mix 12 fl. oz. of this product per gal. of water {(or equivalent use dilution)} and meter at 4 gal. per hour.

For Rotary Floor Machines: Mix 1 fl. oz. of this product per gal. of water {(or equivalent use dilution)} and apply at the rate of 300 - 500 square feet per gal.

Do not mix this product with other cleaning products. Follow the cleaning procedures specified by the manufacturer of the cleaning equipment. After using this product set the carpet pile and protect the carpet from furniture legs and bases while drying. Do not over wet. If applied to stain resistant nylon carpet, apply a fabric protector according to the carpet manufacturer's directions.

CARPET {{CLEANING} {/DEODORIZING (Not for use in CA.)}} FOR {HOME,} INSTITUTIONAL, INDUSTRIAL AND HOSPITAL USE: This product {{cleans} {and deodorizes}} the carpet. It can be used in industrial, institutional, commercial {and residential} areas such as {homes,} motels, hotel chains, nursing homes, and hospitals.

Vacuum carpet thoroughly prior to application. Mix 0.5 fl. oz. of this product per gal. of water {(or equivalent use dilution)}. Follow the injection and/or extraction procedures as specified for any conventional steam cleaning equipment you are using. For rotary floor machines, mix 1 fl. oz. of this product per gal. of water and spray on carpet at a rate of 300 - 500 square feet per gal.

{{For use} {Use this product}} on washable synthetic fibers. Do not use on wool. Test color fastness of carpet before use. Apply diluted product to a small concealed spot, then rub with a clean white cloth. If color changes or transfers to the cloth, a water-based product must not be used.

After using the product, set carpet pile in one direction with a stiff brush. Place aluminum foil under the legs of furniture while carpet is drying. Over-wetting can cause carpet to shrink. Manufacturer assumes no responsibility for over-wetting misuse.

Note: This product must not be mixed with other cleaning products.

WATER AND SMOKE DAMAGE RESTORATION (Not for use in CA.)

SEWER BACKUP AND RIVER FLOODING: To use as a deodorizer, dilute 1 - 2 fl. oz. of this product per gal. of water allowing for the diluting effect of absorbed water within saturated materials. Remove gross filth or heavy soil along with non-salvageable materials. Saturate all affected areas with a {{mechanical spray device,} {{{hand pump} {coarse}} trigger spray device}} before and after cleaning and extraction. Spray 6 - 8 inches from surface. Avoid breathing spray. Use proper ventilation; open windows.

CARPETS, CARPET CUSHIONS, UPHOLSTERY, DRAPES AND OTHER POROUS MATERIALS, SUB FLOORS, DRYWALL, TRIM AND FRAME LUMBER, TACKLESS STRIP AND PANELING: To use as a deodorizer against water damage, extract the excess water. Test hidden area for colorfastness. Dilute 1 - 2 fl. oz. of this product per gal. of water, allowing for the diluting effect of absorbed water within saturated materials. Remove gross filth or heavy soil. Apply directly with a {{mechanical spray device} {or} {{{hand pump} {coarse}} trigger spray device}} to fully saturate affected materials. Spray 6 - 8 inches from surface. Avoid breathing spray. Roll, brush or agitate into materials. Follow with a thorough extraction. Dry rapidly and thoroughly.

{{WATER} {AND} {SMOKE}} DAMAGE RESTORATION: Effective against odor caused by {{smoke} {and} {water}} damage for {home,} institutional, industrial and hospital use. This product is particularly suitable for use in water damage restoration. Dilute 1 - 2 fl. oz. of this product per gal. of water, allowing for the diluting effect of absorbed water within saturated materials. Saturate affected materials with enough product to remain visibly wet for at least 10 minutes. Use proper ventilation.

OTHER USES

DISINFECTION/VIRUCIDE* OF HARD, NON-POROUS SURFACES IN WHIRLPOOL UNITS: After using the whirlpool unit, drain unit. Pre-clean visibly soiled areas. Prepare a use solution of 1.5 fl. oz. of this product per gal. of water {(or equivalent use dilution)} and refill with use solution to just cover the intake valve {or 2 inches above the highest jet}. Briefly start the pump to circulate the solution. Turn off the pump. Wash down the unit sides, seat of the chair lift and any other related equipment with a clean swab, brush, or sponge. Treated surfaces must remain visibly wet for 10 minutes. After the unit has been thoroughly disinfected, drain the solution from the unit and rinse disinfected surfaces with fresh water. Wipe dry with a clean sponge or cloth or allow to air dry. Repeat for heavy soiled units.

FOR DISINFECTING BAGLESS VACUUM CLEANERS: Turn off and unplug vacuum cleaner. Remove the hard, non-porous container that houses collected material from the vacuum cleaner. Empty contents into a waste receptacle. Rinse collection container with water and wipe clean to remove any additional collected material. Prepare a use solution of 1.5 fl. oz. of this product per gal. of water {(or equivalent use dilution)} and apply use solution to collection container with a brush, cloth, mop, sponge, {{mechanical spray device,} {{{hand pump} {coarse}} trigger spray device}. For sprayer applications, spray 6 - 8 inches from surface. Avoid breathing spray}. Allow surfaces to remain visibly wet for 10 minutes. Wipe up excess liquid with a clean cloth or sponge or allow to air dry. Reattach container to vacuum cleaner.

WORK AREAS AND BENCHES, POTS, FLATS AND FLOWER BUCKETS, CUTTING TOOLS: Pre-clean surfaces. {{{{Spray} {or} {swab}} hard, non-porous working surfaces} {or} {Soak cutting edge of tool}} with a solution of 1.5 fl. oz. of this product per gal. of water {(or equivalent use dilution)} before each work period and again after each plant is completed {to help control transfer of diseases such as *Botrytis*, crown rot, downy mildew, *Erwinia* and root rot[†]}. Allow surface to remain visibly wet for 10 minutes. To apply solution with a sprayer, use as a coarse spray only and spray 6 - 8 inches from surface. Avoid breathing spray. Wipe up excess liquid or allow to air dry. {Dry and oil tools at the end of each workday.} Prepare a fresh solution daily or when visibly dirty. (†Not for use in CA.)

FLORIST USE DIRECTIONS: To clean {and} disinfect {and deodorize} hard, non-porous surfaces, prepare use solution of 1.5 fl. oz. of this product per gal. of water {(or equivalent use dilution)}. For heavy-duty use, add 3 fl. oz. of this product per gal. of water {(or equivalent use dilution)}. Remove all leaves, petals, garbage, and refuse. Pre-clean surfaces, using pressurized water where possible. Apply use solution to surfaces, thoroughly wetting as required, with a cloth, mop, brush, sponge, {{mechanical spray device,} {{{hand pump} {coarse}} trigger spray device}. For sprayer applications, spray 6 - 8 inches from surface. Avoid breathing spray}. Rub with brush, sponge, mop, or cloth. Treated surfaces must remain visibly wet for 10 minutes. Wipe up excess or allow to air dry. Change cloth, sponge, or towels frequently to avoid re-deposition of soil. Prepare a fresh solution daily or when visibly dirty.

RESIDENTIAL/HOUSEHOLD USE

CLEAN/DISINFECT/DEODORIZE {KITCHEN/BATHROOM/HOUSEHOLD} HARD, NON-POROUS NON-FOOD CONTACT SURFACES: Pre-clean visibly soiled areas. Apply a solution of 1.5 fl. oz. of this product per gal. of water {(or equivalent use dilution)} to hard, non-porous non-food contact surfaces with a brush, cloth, mop, sponge, {{mechanical spray device,} {{{hand pump} {coarse}} trigger spray device}. For spray applications, hold container 6 - 8 inches from surface. Avoid breathing spray}. For disinfection, treated surfaces must remain visibly wet for 10 minutes. Rinse with potable water after use on surfaces that come in contact with food. Wipe up excess liquid or allow to air dry. Prepare a fresh solution daily or when visibly dirty.

ALTERNATE CONTAINER/DELIVERY SYSTEMS

{AUTOMATED DILUTION SYSTEM} {(DILUTION SYSTEMS TRADE NAME)} {CLOSED LOOP DISPENSING} {BAG-IN-BOX} INSTRUCTIONS:

Remove {{cap} {spray nozzle}} from empty container. Fill empty container with a freshly prepared use solution. Replace {{cap} {spray nozzle}}. Place correct use-dilution label on newly filled container.

(OR)

{Remove cap and} Insert {{cartridge} {container}} into dispenser. {See dispenser instructions for proper placement of {{cartridge} {container}}.} {{Press button} {or} {turn knob}} to dispense (*Insert appropriate dilution from dilution list*) of this product into a {{bucket}, {bottle}, {scrubber} {or} {other} {container}.}

(OR)

Turn off water to connect {{unit} {cartridge}}. Attach water source. Rotate control knob to fill a {{bottle} {or} {bucket} {other container}}. Squeeze handle to dispense (*Insert appropriate dilution from dilution list*). {See device instruction manual for more information.}

(OR)

{Remove {insert color} locking rings.} Push {the} control knob {{sideways} {down}} until {{bottle} {bucket}} icon is completely depressed against the dispensing head {for {{low} {high}} flow rate applications such as filling {{a {coarse} trigger spray bottle} {mop buckets}}}. {Use hose with quick-connect, supplying potable water - Connect to dispensing head. Squeeze to dispense. Slide holding lock to dispense into a bucket and free hands.}

(OR)

First ensure the hose faucet is turned off. Attach sprayer unit to hose. Secure tightly. Check that the sprayer is in the off position. Turn on water. Turn sprayer to on position to dispense (*insert appropriate dilution from dilution list*). Spray evenly over surface. When finished turn sprayer to off position and then turn water off. Separate mixing of the concentrate or other application equipment is not required.

(OR)

Ensure water source is off. Attach water hose to {{dispensing unit} {sprayer unit}} and attach to container. {See dispenser instructions for proper assembly.} Secure all connections. Ensure that the {{lever} {knob} {dial}} on the {{dispenser} {sprayer}} is in the {{off} {closed}} position. Turn on the water. Turn the {{lever} {knob} {dial}} on the {{dispenser} {sprayer}} to the {{on} {open}} position to {{dispense solution into a {bucket}, {bottle}, {or} {other} {container}} {spray onto surfaces}}. When finished, turn the {{lever} {knob} {dial}} on the {{dispenser} {sprayer}} to the {{off} {closed}} position and turn the water off.

(OR)

{Twist a (insert package name) Cap onto (insert product name) spout.} Fit ¼" tubing to the automatic dilution system and attach to (insert package name) Cap. {Insert an in-line check valve in the run of the tubing between the automatic dilution system and the (insert package name) Cap.} Push tubing over the barbs of the (insert packing name) Cap. Secure tubing connections with plastic zip ties. [{Place} {Hang}] (insert package name) [{upside down} {on its side}]. See automatic dilution system instructions for detailed directions.

(OR)

This package is designed to be used with dilution control systems only. Open package and connect to [{hose} {system}] to dispense according to directions on the box.

DILUTABLE BAGS OR POUCHES: [{Remove} {Unscrew}] [{cap} {spout} {sprayer}] from [{bag} {pouch}]. Fill [{bag} {pouch}] with (insert quantity here) fl. oz. of water. Replace [{cap} {spout} {sprayer}]. Squeeze [{bag} {small section filled with concentrate}] until the seal between water and concentrate is broken. Shake to mix. [{Open} [{cap} {spout}]] to dispense in [{bucket} {bottle} {or} {other} {container}]. {Spray onto surfaces.} {Pull top on cap and squeeze bag to dispense onto surfaces.} Do not refill [{bag} {pouch}].

PRE-MEASURED CARTRIDGES: Fill {appropriate} [{bottle} {container}] with (insert quantity here) fl. oz. of water. [{Apply} {Insert} {Twist} {Screw}] cartridge [{onto} {into}] [{bottle} {container}] [{finish} {opening}]. {Remove any tamper evident protection.} [{Lift} {Unscrew} {Open}] cap {from the cartridge}. [{Push} {Press} {Twist}] the [{button} {activator} {dial} {knob}] {to release the concentrate into the diluent.} {Replace cap.} Shake to mix. [{Remove cap} {Flip top} {Pull top} {Peel film}] to open. [{Dispense contents into} [{bucket}, {bottle}, {or} {other} {container}]] {Squeeze bottle to dispense contents onto surfaces}. Keep cartridges in [{box} {dispenser} {holder}] until ready to use.

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

SPRAY USE INSTRUCTIONS:

How to Assemble Extendable Trigger

1. Remove [{cap} {sprayer}] from bottle.
2. Insert end of tube into bottle until new cap meets bottle.
3. Twist cap onto bottle until secure.

How to Spray

1. Adjust nozzle to ON (**Note to Reviewer: There will be an ON symbol here**) position as indicated on nozzle.
2. [{To prime sprayer, direct nozzle toward surface to be treated and squeeze trigger several times until liquid is seen through the length of the tube. **Note:** Keeping sprayer head below the level of liquid in bottle will make priming easier.} {When priming, hold sprayer level to the ground. If held at an angle, sprayer will not prime.}]

After Use

1. Turn nozzle to OFF (**Note to Reviewer: There will be an OFF symbol here**) position.

(Spray Cap container language)

Shake Well. Remove sticker. Open flip cap. Firmly insert red hose tip.

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

(**Note to Reviewer: For pre-measured tear open packet only**)

PACKETS: [{Simply} {Tear} open and] pour contents into (X) gal. of water. {Keep packets in box until ready to use.}

STOCK SOLUTION INSTRUCTIONS:

{For Spray Bottles:}

1. Fill stock [{solution bottle} {mixing container} {insert bottle number}] to indicated line with (X) [{fl. oz.} {gal.}] of water.
2. Pour contents of (X) pack{s} [{of this product} {insert packet number}] into stock [{solution bottle} {mixing container}].
3. Fill {quart} [{hand pump} {coarse}] trigger spray bottle {insert bottle number} with (X) fl. oz. to water line.
4. Add (X) pump stroke{s} {(X) fl. oz.} from stock [{solution bottle} {mixing container}] to create a (XXX) ppm active solution.

Note: Empty and rinse bottles before refilling.

For {{{Mop} Buckets} {or} {{Soaking} {Wiping} {Cloth} Containers}}:

1. Fill {{{mop} bucket {insert bucket number}} {container}} to indicated line with (X) {{fl. oz.} {gal.}} of water.
2. Pour contents of (X) pack{s} {{of this product} {insert packet number}} into stock {{solution bottle} {mixing container}}.
3. Add (X) pump stroke{s} {{(X) fl. oz.} from stock {{solution bottle} {mixing container}}.
4. {Soak clean {wiping} cloths between use.}
5. Prepare a fresh solution daily or when visibly dirty {{or if falls below XXX ppm active quat.} {Use quaternary test strips for testing active level}}.

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} {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.

{PESTICIDE} STORAGE: Store only in original container. Keep this product under locked storage sufficient to make it inaccessible to children or persons unfamiliar with its proper use.

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

CONTAINER HANDLING:

(Note to Reviewer: One or more of the following paragraphs for Container Handling will be selected, depending on packaging use/type.)

{For residential/household use ONLY}

Non-Refillable Container. Do not reuse or refill this container. Offer for recycling if available or place in trash.

{For products with industrial, institutional, commercial use - May choose appropriate non-refillable/refillable statement.}

{For non-refillable containers equal to or less than 5 gal.}

Non-Refillable Container. Do not reuse or refill this container. Triple rinse container {{(or equivalent)}} promptly after emptying. Triple rinse as follows: Fill the container ¼ full with water and recap. Shake for 10 seconds. Drain for 10 seconds after the flow begins to drip. Follow Pesticide Disposal instructions for rinsate disposal. Repeat this procedure two more times. Then offer for recycling if available or puncture and dispose of in a sanitary landfill, or by incineration.

{For non-refillable containers greater than 5 gal.}

Non-Refillable Container. Do not reuse or refill this container. Triple rinse container {{(or equivalent)}} promptly after emptying. Triple rinse as follows: Fill the container ¼ full with water. Replace and tighten closures. Tip container on its side and roll it back and forth, ensuring at least one complete revolution, for 30 seconds. Stand the container on its end and tip back and forth several times. Turn the container over onto its other end and tip back and forth several times. Follow Pesticide Disposal instructions for rinsate disposal. Repeat this procedure two more times. Then offer for recycling if available or puncture and dispose of in a sanitary landfill, or by incineration.

{For non-refillable packets, bag-in-box, and other sealed containers}

(Note to Reviewer: Sealed containers are designed to reduce worker exposure to the concentrate. None of these types of containers can be triple rinsed because they are closed, welded, sealed containers.)

Non-Refillable Container. Do not reuse or refill this container. {Wrap empty container and} Put in trash or offer for recycling.

{Refillable containers}

Refillable Container. Refill this container with this product only. Do not reuse this container for any other purpose. Cleaning the container before final disposal is the responsibility of the person disposing of the container. Cleaning before refilling is the responsibility of the refiller. To clean the container before final disposal empty the remaining contents from this container into application equipment or a mix tank. Fill container about 10% 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.

PRECAUTIONARY STATEMENTS

HAZARDS TO HUMANS AND DOMESTIC ANIMALS

DANGER. Corrosive. Causes irreversible eye damage and skin burns. May be fatal if inhaled. Harmful if swallowed or absorbed through the skin. Do not get in eyes, on skin, or on clothing. Do not breathe vapor. Wear a minimum of a NIOSH-approved particulate filtering facepiece respirator with any N, R, or P filter. Wear goggles or face shield, coveralls over long-sleeved shirt and pants, chemical-resistant gloves, and socks and chemical-resistant footwear 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.

{When applying the diluted product accordance with the directions for use, a respirator, protective clothing, gloves, and protective eyewear are not required.}

ENVIRONMENTAL HAZARDS

(If container is equal to or greater than 5 gal., the following statement must appear on the label.)

This product is toxic to fish, aquatic invertebrates, oysters, and shrimp. 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.

(If container is less than 5 gal., use the following as an alternate to the above statement.)

This product is toxic to fish, aquatic invertebrates, oysters, and shrimp.

{SPANISH ADVISORY STATEMENTS}

(Note to Reviewer: This statement is optional except when used on labels with agricultural uses.)

{SI USTED NO ENTIENDE LA ETIQUETA, BUSQUE A ALGUIEN PARA QUE SE LA EXPLIQUE A USTED EN DETALLE.
IF YOU DO NOT UNDERSTAND THE LABEL, FIND SOMEONE TO EXPLAIN IT TO YOU IN DETAIL.}

(Note to Reviewer: This is optional packet labeling.)

X FL. OZ. PACKET LABEL TO BE USED WITH MASTER CONTAINER LABEL

MAQUAT[®] 2420-10

(Note to Reviewer: Marketing claims may be used on the pouch.)

{FOR USE AS {A} {HOSPITAL DISINFECTANT} {GENERAL DISINFECTANT} {FOOD CONTACT SANITIZER}}
NOT FOR RESALE

ACTIVE INGREDIENTS:

Didecyl dimethyl ammonium chloride 6.00%

Alkyl (50% C₁₄, 40% C₁₂, 10% C₁₆) dimethyl benzyl
ammonium chloride 4.00%

OTHER INGREDIENTS:..... 90.00%

TOTAL: 100.00%

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

SEE {{OUTER CONTAINER} {INSERT}} FOR PRECAUTIONARY STATEMENTS AND USE DIRECTIONS.

Mix {each} (insert fl. oz.) packet with (insert volume) of water {to make a (X) ppm active solution}. {Keep packets in box until ready to use.}

(Note to Reviewer: The following text is optional.)

**{SI USTED NO ENTIENDE LA ETIQUETA, BUSQUE A ALGUIEN PARA QUE SE LA EXPLIQUE A USTED EN DETALLE.
IF YOU DO NOT UNDERSTAND THE LABEL, FIND SOMEONE TO EXPLAIN IT TO YOU IN DETAIL.}**

DISPOSAL: Do not reuse or refill this container. {Wrap empty container and} Put in trash.



MASON CHEMICAL COMPANY

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West Chester, OH 45069

513-326-0600

Toll Free: 800-70-PILOT

EPA Reg. No. 10324-194 EPA Est. No.

NET CONTENTS: X FL. OZ.