

10324-198

2/20/2013

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UNITED STATES ENVIRONMENTAL PROTECTION AGENCY

FEB 20 2013

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

Subject: **Maquat 702.5M**
EPA Registration No. 10324-198
Application Date September 28, 2012
EPA Received Date October 9, 2012

Dear: Ms. Tannehill:

The following amendment, submitted in connection with registration under the Federal Insecticide, Fungicide, and Rodenticide Act (FIFRA) Section 3(c)7(a), as amended, is acceptable.

Proposed Amendments:

- Correct product's category
- Change the CSF to show the correct flammability figure
- Add two new CSFs that will include dyes

General Comments:

1. See attached accepted product chemistry review dated 2/6/2013.

A stamped copy of the accepted labeling is enclosed. Submit one (1) copy of your final printed labeling before distributing or selling the product bearing the revised labeling.

CONCURRENCES

SYMBOL							
SURNAME							
DATE							

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Should you have any questions concerning this letter, please contact Drusilla Copeland at (703) 308-6224 or Velma Nobel at (703) 308-6233.

Sincerely,



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

Enclosure: stamped label, product chemistry review dated 2/6/2013



MASON CHEMICAL COMPANY
"The Quaternary Specialists"

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

E.P.A. Reg. No. 10324-198
E.P.A. Est. No. 10324-IL-1

MAQUAT® 702.5-M

Net Contents: ((Batch)/(Lot) No) (Manufacturing Date):

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

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

(If container is 5 gallons or larger the following statement must appear on the label.)

ENVIRONMENTAL HAZARD

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

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

ENVIRONMENTAL HAZARD

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

PHYSICAL OR CHEMICAL HAZARDS

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

First Aid

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

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

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

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

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

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

Cleaner - (Food Contact) (Non-Food Contact) Sanitizer - Deodorizer - Mildewstat - Home, Hotels & Motels, Waterbed Conditioner, Industrial, Schools, Dairy, Equine, Poultry/Turkey, Farm, Veterinary, Restaurant, Food Handling and Process Areas, Wineries, Federally Inspected Meat and Poultry Plants, Bar and Institutional Kitchen Use and for Sanitizing Ice Machines and for Harvesting & Handling Equipment. Controls Algae and Algal Slime Growth in Industrial and/or Commercial Recirculating Cooling Water Towers and Once Through Fresh Water Cooling Systems. *(Not for use in cooling towers, water cooling systems in CA)*

Small Fly Ovicidal Treatment.

Laundry Sanitizer. Laundry Bacteriostat.

Fabric mildew inhibitor & sanitizer.

Residual Bacteriostat and Self-Sanitizing Agent under Humid or Wet Contaminated Conditions.

A Water Treatment Microbiocide for Industrial and/or Commercial Recirculating Cooling Water Towers, Retort Water Systems and Oil Field Water Flood/Salt Water Disposal Systems and Fracturing Fluids *(The use site "Retort Water Systems" not for use in California).*

(Product of USA) (Made in the USA)

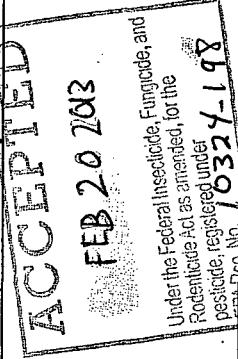
ACTIVE INGREDIENTS:

Octyl Decyl Dimethyl Ammonium Chloride	0.750%
Didecyl Dimethyl Ammonium Chloride	0.375%
Dioctyl Dimethyl Ammonium Chloride	0.375%
Alkyl (C ₁₄ , 50%; C ₁₂ , 40%; C ₁₆ , 10%) dimethyl benzyl ammonium chloride	1.000%
INERT INGREDIENTS:	97.500%
TOTAL	100.000%

KEEP OUT OF REACH OF CHILDREN

DANGER PELIGRO

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



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

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

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Description	Page No.
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ORGANISM LIST

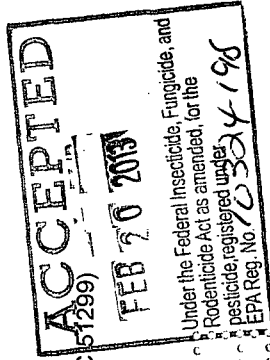
(Note: For reference use only. This is a list of all organisms covered by this label. Please see appropriate Directions for Use for proper use dilution.)

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

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

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

- Aeromonas hydrophila* (ATCC 23213)
- Campylobacter jejuni* (ATCC 29428)
- Clostridium perfringens-vegetative* (ATCC 13124)
- Escherichia coli* (ATCC 11229)
- Escherichia coli* O111:H8
- Escherichia coli* O157:H7 (ATCC 35150)
- Enterococcus faecalis* Vancomycin resistant (ATCC 51299)
- Enterobacter sakazakii* (ATCC 29544)
- Listeria monocytogenes* (ATCC 984)
- Klebsiella pneumoniae* (ATCC 4352)
- Salmonella enterica* (ATCC 10708)
- Salmonella enteritidis* (ATCC 4931)
- Salmonella typhi* (ATCC 6539)
- Shigella dysenteriae* (ATCC 9361)
- Shigella sonnei* (ATCC 25931)
- Staphylococcus aureus* (ATCC 6538)
- Staphylococcus aureus* Methicillin Resistant (ATCC 93392)
- Streptococcus pyogenes* (ATCC 12344)
- Yersinia enterocolitica* (ATCC 23115)



FUNGISTATIC PERFORMANCE: [(This product) (Product name)] was evaluated in the presence of 5% serum and found to be effective against the following on hard, non-porous environmental surfaces:

- Aspergillus niger*

LAUNDRY BACTERIOSTATIC PERFORMANCE: (This product) (Product name) was evaluated against the following:

- Corynebacterium ammoniagenes* (ATCC 6872)
- Klebsiella pneumoniae* (ATCC 4352)
- Staphylococcus aureus* (ATCC 6538)

LAUNDRY SANITIZER PERFORMANCE: (This product) (Product name) was evaluated against the following:

- Pseudomonas aeruginosa* (ATCC 15442)
- Klebsiella pneumoniae* (ATCC 4352)
- Staphylococcus aureus* (ATCC 6538)
- Methicillin-resistant Staphylococcus aureus* (MRSA) (ATCC 33592)

MARKETING CLAIMS

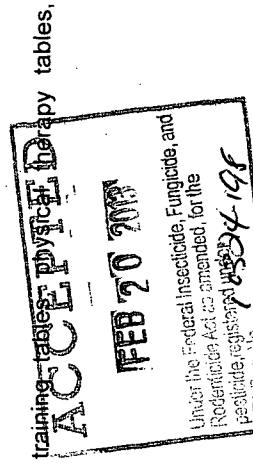
[(Maquat® 702.5-M) (This product) (Product name)] is for use on hard, non-porous (inanimate) (environmental) surfaces in:

- Day care centers and nurseries, elder care centers, kindergartens, and preschool
- Life care retirement communities, elder care facilities.
- Restaurants, restaurants and bars, bars, kitchens, taverns, cafeterias, institutional kitchens, fast food operations and food storage areas.
- Supermarkets, convenience stores, retail and wholesale establishments, department stores, shopping malls, gift shops, video stores, bookstores, dressing rooms and laundries, photocopy centers, bicycle shops, auto repair centers.
- Computer manufacturing sites, toy factories.
- Food establishments, coffee shops, donut shops, bagel stores, pizza parlors, liquor stores.
- Police stations, courthouses, correctional facilities, municipal government buildings, prisons, jails, penitentiaries, correctional institutions, bus stations, train stations.
- Laboratories, factories, business and office buildings, restrooms, hotels and motels and transportation terminals, maintenance vehicles.
- Public restrooms, public facilities, waysides, travel rest areas, shower rooms, bathrooms, shower and bath areas.
- Hotel, motels, dormitories.
- Kitchens, bathrooms and other household areas.
- Homes (households), condos, apartments, vacation cottages, summer homes.
- Schools and colleges, commercial and industrial sites, churches, classrooms, community colleges, universities, athletic facilities and locker rooms, exercise rooms, exercise facilities, gyms, gymnasiums, fieldhouses.
- Cosmetic manufacturing facilities, biotechnology firms, pharmaceutical manufacturing facilities, warehouses.
- Health clubs, spas, tanning salons, tanning spas, massage/facial salons, hair/nail/pedicure salons, barber/beauty shops, salons, tattoo parlors. (Not for use on needles or other skin piercing instruments)
- Museums, art galleries, post offices, performance/theater centers, banks, libraries, movie houses, bowling alleys.
- Recycling centers.

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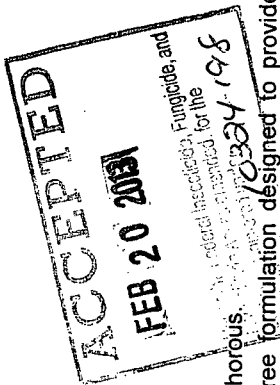
- Campgrounds, playgrounds, recreational facilities, picnic facilities, sports arenas, sports complexes.
- Whirlpools.
- Food (preparation) (and) (storage) areas.
- Food processing plants, USDA inspected food-processing facilities, federally inspected meat and poultry plants, farms, dairy farms, hog farms, equine farms, and egg processing plants, meat/poultry processing plants, meat/poultry producing establishments, rendering plants, canneries, caterers, bakeries, meat packing plants, hide and leather processing plants.
- Fishery, Milk, Citrus, Wine, Fruit, Vegetable, Ice Cream and Potato Processing Plants and beverage plants.
- Tobacco plant premise and equipment.
- Veterinary clinics, animal life science laboratories, animal laboratories, animal research centers, animal quarantine areas, animal holding areas, equine farms, animal breeding facilities, breeding and grooming establishments, pet animal quarters, zoos, pet shops, tack shops, operating rooms, washing areas, waiting rooms, examination rooms and other animal care facilities.
- Farmhouses, barns, sheds, tool sheds, barns, cattle barns, swine barns, sheep barns, horse barns, broader houses, seed houses.
- Household and automotive garages, boats, ships, barges, watercraft, campers, RV's, trailers, mobile homes, cars, automobiles, trucks, delivery trucks, boxcars, tankers, tank trucks, buses, trains, taxis and airplanes, helicopters.
- Cruise lines, cruise ships, airline terminals, airports, shipping terminals, public transportation, transportation terminals.
- Commercial florist and flower shops.
- Basements, cellars, bedrooms, attics, living rooms, and porches.
- Laundry, laundry facilities, washing machines, clothes washing machines, commercial laundries, coin-operated laundries, laundry cleaning facilities.
- [(This product) (Product name) (Maquat® 702.5-M)] [(when used as directed) (can be used) (is formulated for use)] on (washable) hard, non-porous (inanimate) (environmental) surfaces such as:
 - Food preparation and storage areas.
 - Dishes, glassware, silverware, cooking utensils, eating utensils, plastic and other non-porous cutting boards, plastic and other non-porous chopping blocks, coolers, ice chests, refrigerator bins used for meat, vegetables, fruit and eggs, Tupperware®.
 - Kitchen equipment such as food processors, blenders, cutlery, trash compactors and other utensils.
 - Countertops (counters), countertop laminates, Slurppy® machines, stovetops (stoves), sinks (bathroom, kitchen), tub surfaces, appliances, refrigerators, ice machines, microwave ovens, shelves, racks and carts.
 - Interior hard, non-porous surfaces of water softeners, reverse osmosis units, ice machines, water coolers, water holding tanks and pressure tanks.
 - Beer fermentation and holding tanks, bottling or pre-mix dispensing equipment.
 - Wine processing equipment and holding tanks.

- Citrus processing equipment and holding tanks.
- Dishes, silverware, glasses, cooking utensils, eating utensils and other similar size food processing equipment can be sanitized by immersion.
- Tobacco plant equipment.
- Drinking fountains and breakrooms.
- Ultrasonic baths, whirlpools, whirlpool bathtubs.
- Highchairs, baby cribs, diaper changing stations, infant bassinets/cribs/warmers/folding tables, hampers, laundry pails.
- Exhaust fans, refrigerated storage and display equipment, coils and drain pans of air conditioning, refrigeration equipment and heat pumps.
- Tanning spas/beds, tanning equipment, footbath surfaces.
- Tattoo equipment. (Not for use on needles or other skin piercing instruments)
- Hair clippers, cutting implements, plastic rollers, washable nail files.
- Shower stalls, shower doors and curtains, bathtubs and glazed tiles, chrome plated intakes, empty diaper pails, vanity tops, glazed porcelain, glazed tile and restroom fixtures, bathroom fixtures.
- Windows and mirrors.
- Tables, chairs, desks, folding tables, workstations, bed frames, lifts, washable walls, cabinets, doorknobs and garbage cans/pails, trash barrels, trash cans, trash containers, cuspidors and spittoons.
- Sealed foundations, steps, plumbing fixtures, finished baseboards and windowsills.
- Glass, laminated surfaces, metal, stainless steel, glazed porcelain, glazed ceramic, sealed granite, sealed marble, plastic (such as polycarbonate, polyvinylchloride, polystyrene or polypropylene), sealed limestone, sealed slate, sealed stone, sealed terra cotta, sealed terrazzo, chrome and vinyl, Plexiglass®, vanity tops.
- Enameled surfaces, painted (finished) woodwork, Formica®, vinyl and plastic upholstery, washable wallpaper.
- Large inflatable, non-porous plastic and rubber structures such as animals, promotional items, moonwalks, slides, obstacle course play and exercise equipment.
- Hard, non-porous (inanimate) (environmental) surfaces of picnic tables and outdoor furniture or Non-wooden Picnic tables and outdoor furniture except cushions and wood frames. (Note: Only one statement will be used on label.)
- Playground equipment.
- Wrestling and gymnastic mats, athletic training tables, physical therapy tables, exercise equipment.
- Automobile interiors.
- Maintenance equipment.
- Telephones and telephone booths.
- Hard hats, headphones.
- External lenses vision correction including eyeglasses (not for use on contact lenses), protective eyewear, goggles, light lens covers, optical instruments/implements.
- Crypton barrier fabric.



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- Humidifier water tanks.
- (This product) (Product name) is for use as a laundry sanitizer/bacteriostatic/deodorizer on washable fabrics such as:
 - Diapers.
 - Napkins, tablecloths, curtains, draperies.
 - Hospital and institutional linen.
 - Commercial linen, hotel/motel linen.
 - Athletic apparel, athletic clothing.



[(This product) (Product name)] contains no phosphorous.
 [(This product) (Product name)] is a phosphate-free formulation designed to provide effective cleaning and deodorizing in areas where housekeeping is of prime importance in controlling the hazard of cross-contamination on treated surfaces.

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

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

Easy to Use.

Economy size. (To be used on applicable container)

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

Cleans without bleaching.

Fewer products - no need for separate deodorizer.

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

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

[(This product) (Product name)] is a no-rinse cleaner that cleans and deodorizes in one labor-saving step.

Use (This product) (Product name) on finished floors, high speed burnished floors, conductive flooring, washable walls, tables, chairs, bathroom bowls, sinks, basins, shower stalls, tubs, glazed tiles, toilet, countertops, stove tops, exterior surfaces of appliances and refrigerators, cabinets, garbage cans, outdoor furniture (except cushions and wood frames), desks, telephones, door knobs and handles, and glass surfaces including windows and mirrors.

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

[(This product) (Product name)] (is designed for use) (Use daily) on (the following) hard, non-porous (inanimate) environmental surfaces: vinyl, painted surfaces, plastic (surfaces), glazed ceramic, glazed porcelain, chrome, stainless steel, aluminum, brass, copper, laminated surfaces and baked enamel surfaces associated with floors, walls, ceilings, tables, chairs, countertops, telephones, fixtures, glazed tile, sinks found in food establishments, (restaurants), (commercial kitchens) & restrooms, shower rooms and locker rooms (areas) - any washable (food and non-food contact) surface where sanitization is required. [(This product) (Product name)]'s non-dulling formula eliminates the time and labor normally required for rinsing. Do not use (This product) (Product name) to clean glasses, dishes, utensils or interior surfaces of appliances.

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

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

[(This product) (Product name)] is a complete, chemically balanced sanitizer that provides clear use solutions even in the presence of hard water.

[(This product) (Product name)] is an economical concentrate that can be used with a mop and bucket, trigger sprayers, sponge or by soaking.

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

[(This product) (Product name)] delivers non-acid sanitization performance in an economical concentrate.

Antibacterial.

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

Sanitizes kitchen surfaces (bathroom surfaces and floors). Kills household bacteria.

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

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

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

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

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

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

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

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

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

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

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

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

(Kills) (Eliminate(s)) (Remove(s)) (Get(s) rid of) (99.9% of (the) bacteria (in your home -and/or- office -or- work (place) (area) (environment)) (is/are) (as strong (as bleach)) For use in (automated dilution systems) (automated) (dilution systems) (Dilution System trade name)).

Contains no fragrances.

This product contains no fragrances.

Fragrance-Free

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

[(This product) (Product name)] is a one-step cleaner ((and (odor-counteractant) (odor neutralizer)) designed for general cleaning, (and) (deodorizing) (and) controlling mold and mildew on) (of) hard, non-porous (inanimate) (environmental) surfaces. [(This product) (Product name)] cleans quickly by removing dirt, grime, mold, mildew, food residue, body oils, dead skin, blood and other organic matter commonly found in schools and colleges, day care centers, funeral homes, veterinary clinics, pet shops, equine farms, animal life science laboratories, hotels, motels, public areas and restrooms, foodservice establishments (restaurants) and federally inspected meat and poultry establishments (food [processing] plants). [(It) (This product) (Product name)] (also) eliminates odors leaving (restroom) surfaces smelling clean and fresh. Use where odors are a problem.

[(This product) (Product name)] is for use as a sanitizer on hard, non-porous, (inanimate) (environmental) non-food contact surfaces (at 200 ppm active).

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

Effective sanitizer in the presence of soils.

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

Effective sanitizer in the presence of 5% serum contamination.

Sanitizes kitchen surfaces (bathroom surfaces and floors).

[(This product) (Product name)] cleans and deodorizes (hard, non-porous environmental surfaces) in one step (with no rinsing required). [(Its non-abrasive formula is designed for use) (Use daily)] on (the following) hard, non-porous environmental surfaces: vinyl, painted surfaces, plastic (surfaces), glazed ceramic, glazed porcelain, chrome, stainless steel, brass, copper, laminated surfaces and baked enamel surfaces associated with floors, walls, ceilings, tables, chairs, countertops, telephones, fixtures, glazed tile, sinks, shower rooms, and locker rooms. It can also be used to pre-clean food establishments, (restaurants), (commercial kitchens) & restrooms), any washable (food and non-food contact) surface.

[(This product) (Product name)] is a versatile cleaner and sanitizer formulated for use on bath and therapy equipment (Whirlpools).

Non-Food Contact Surface Sanitizer.

Food Contact Surface Sanitizer.

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

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

[(This product) (Product name)] has been cleared by the EPA in 40CFR180.940(a) and (c) for use on hard non-porous (inanimate) (environmental) food processing equipment, utensils, and other hard non-porous (inanimate) (environmental) food - contact articles at a concentration of 150-400 ppm active.

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

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

[(This product) (Product name)] is a sanitizer for hard nonporous (inanimate) (environmental) non-food contact surfaces (200 ppm active) according to the method for Sanitizers - Non-Food Contact Surfaces, modified in the presence of 5% organic serum in 3 minutes against:

(OR)

[(This product) (Product name)] is an effective one-step non-food contact sanitizer against the following on hard non-porous (inanimate) (environmental) surfaces:

Staphylococcus aureus

Klebsiella pneumoniae

For use in:

Federally inspected meat and poultry plants on all hard, non-porous (inanimate) (environmental) surfaces in inedible product processing areas, non-processing areas and/or exterior areas.

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

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

[(This product) (Product name)] is for use as a sanitizer on dishes, glassware and utensils, public eating places, dairy processing equipment, and food processing equipment and utensils, food processing equipment and utensils (at 150-400 ppm active).

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

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

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

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

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

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

Escherichia coli (E. coli), Salmonella enterica (Salmonella), and Staphylococcus aureus (Staph) are common bacteria found where food is prepared and stored. [(This product) (Product name)] kills these bacteria and helps prevent cross-contamination on (treated) food contact kitchen surfaces listed on this label.

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

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

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

[(This product) (Product name)] is effective against the control of small flies on non-food contact surfaces such as floors, walls, drains, countertops, metal surfaces, painted surfaces, glazed porcelain, glazed tile, glass, chrome, rubber, and plastic in restaurants, kitchens, dishwashing areas, and bar and wait station areas.

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

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

[(This product) (Product name)] is a versatile Sanitizer for Agricultural and Farm Premise applications.

[(This product) (Product name)] cleans and deodorizes (hard, non-porous (inanimate) (environmental) surfaces) in one step. [(Its non-abrasive formula is designed for use) (Use daily) (Use daily to clean)] on (hard, non-porous (inanimate) (environmental) surfaces): plated or stainless steel, aluminum, chrome, glazed porcelain, glazed tile, laminated surfaces (associated with floors, walls, countertops, cages, kennels, animal equipment) found in [(barns, pens and stalls) (animal housing facilities)].

[(This product) (Product name)] has been designed for veterinarians, animal groomers, hair stylists, barbers and beauticians, for use in maintaining clippers. Regular use will help to maintain blades that operate with reduced friction and with smoother clipping action. Will help to prolong equipment life. [(This product) (Product name)] is designed for use in pet salons, animal hospitals, barber and beauty shops. When used as directed it will sanitize metal clipper blades as well as many (hard, non-porous (inanimate) (environmental) surfaces).

[(This product) (Product name)] cleans rodent soiled areas.

Kills Athlete's Foot fungus on bathroom surfaces.

[(This product) (Product Name)] is an effective fungicide against Trichophyton mentagrophytes (the athlete's foot fungus) when used on surfaces in areas such as locker rooms, dressing rooms, shower and bath areas, exercise facilities.

[(This product) (Product Name)] inhibits bacterial growth on moist surfaces and deodorizes by killing microorganisms that cause offensive odors. (Not for use in CA)

[(This product) (Product name)] is effective at controlling [(mold and mildew) (odor)] on shower curtains.

[(It) (This product) (Product name)] inhibits the growth of mold and mildew, leaving bathrooms and kitchens clean and fresh smelling.

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

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

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

[(This product) (Product name)] is a (concentrated) non-acid (bowl and) bathroom cleaner, which cleans and deodorizes in one easy step. It cleans and deodorizes surfaces by killing many odor-causing microorganisms and mold and mildew. [(Its non-abrasive formula is designed for use) (Use daily)] on hard, non-porous (inanimate) (environmental) restroom surfaces: glazed ceramic (restroom) tile, glazed porcelain, chrome, stainless steel and plastic surfaces associated with floors, walls, fixtures, sinks, shower rooms and locker rooms.

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

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

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

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

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

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

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

[(This product) (Product name)] is a one-step cleaner and [(odor counteractant) (odor-neutralizer)] designed for [(general cleaning), (and) (and) (controlling mold and mildew)] on hard, non-porous (inanimate) (environmental) surfaces.

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

[(This product) (Product name)] kills odor causing bacteria in the [(kitchen) (bathroom)].

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

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Under the Federal Insecticide, Fungicide, and Rodenticide Act as amended for the pesticides registered under this Act.
EPA Reg. No. 0334-195
FEB 20 2013

nonporous (inanimate) (environmental) surfaces) where bacterial malodors.

Controls odors caused by bacteria found in waterbed uses.

Cleans everyday kitchen messes.

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

One-step cleaner.

Cleans and shines.

Will not harm most surfaces. For a cleaner, fresher household. Removes stains.

Removes dirt. Non-staining. Clear formula.

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

Floor cleaner.

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

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

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

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

For use in households.

Use (this product) (Product name) to sanitize non-porous salon/barber tools and instruments such as combs, brushes, clippers, plastic rollers, trimmers, razors, blades, tweezers, baths and manicure instruments, and pedicure instruments.

[(This product) (Product name)] is an effective antimicrobial cleaner designed for use by wholesale and retail florists, shippers and green houses.

[(This product) (Product name)] can be relied on to clean coolers, buckets, garbage pails and other areas where obnoxious odors develop.

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

[(This product) (Product name)] can be used as a general purpose detergent in florist shops, wholesale florist, shippers, greenhouse packing areas and other commercial floriculture places for efficient cleaning action which cause:

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

Use (this product) (Product name) to clean and sanitize hard non-porous (inanimate) (environmental) surfaces of personal protective safety equipment, protective headgear, athletic helmets, wrestling/boxing headgear, athletic shoe soles, hard hats, half mask respirators, full face breathing apparatus, gas masks, goggles, spectacles, headphones, face shields, hearing protectors and hard non-porous surfaces of ear muffs. Rinse all equipment that comes in prolonged contact with skin before reuse with clean warm

water (about 120°F), and allow to air dry. (Precaution: Cleaning at 120°F temperature will avoid overheating and distortion of the personal safety equipment that would necessitate replacement.)

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

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

[(This product) (Product name)] is a concentrate formulation designed for use in commercial, institutional and industrial laundry operations.

[(This product) (Product name)] is a laundry sanitizer designed for use in commercial, institutional and industrial laundry operations.

At 48 ounces (of (this product) (Product name)) per 100 lbs. of dry laundry, [(this product) (Product name)] provides sanitization against Staphylococcus aureus, Klebsiella pneumoniae, Pseudomonas aeruginosa, Methicillin-resistant Staphylococcus aureus (MRSA). [(This product) (Product name)] is effective in rinse water up to 200 ppm hard water.

At 40 ounces (of (this product) (Product name)) per 100 lbs. of dry laundry, [(this product) (Product name)] imparts to the fabric a residual self-sanitizing and residual bacteriostatic finish under humid or wet contamination conditions (i.e. diapers and bed linens of incontinent persons) during normal conditions of use and storage.

When added in the final rinse cycle, this formulation provides fabric with residual self-sanitizing activity under conditions of high relative humidity or wet contamination.

[(This product) (Product name)] works as a laundry sanitizer against bacteria.

[(This product) (Product name)] eliminates bad odor found on wet and soiled laundry.

[(This product) (Product name)] eliminates the bad odor normal detergent can't do.

Fabric treated with ((this product) (Product name)) which has become contaminated or soiled through use will inhibit the growth of many organisms not only at the time of exposure, but also through the handling and transportation until the garments are again laundered and treated with [(this product) (Product name)].

[(This product) (Product name)] is particularly effective in inhibiting the growth of ammonia producing organisms, such as Corynebacterium ammoniagenes, which acts on urine in the diapers to produce ammonia.

[(This product) (Product name)] sanitizes fabrics, reducing bacterial count by 99.9%.

[(This product) (Product name)] is a highly concentrated, ready to use liquid fabric sanitizer & mildewcide.

Eliminated discoloration, pinholing and tensile strength loss caused by mildew growth.

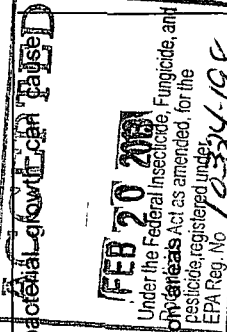
[(This product) (Product name)] controls musty odors and discoloration on all fabrics due to molds, mildew and fungi.

Especially useful for colored textiles that cannot be bleached.

Perfect for table linens, aprons, towels, coats and diapers.

[(This product) (Product name)] is for use on fabrics, such as: diapers, athletic apparel, table linens, bedding & towels and hospital and institutional linen.

Soiled and contaminated fabrics, such as diapers, hospital and institutional linen, and athletic apparel, is of major housekeeping concern, not only in hospitals, but in institutions, hotels, restaurants and schools.



Use as directed, [(this product) (Product name)] provides effective residual bacteriostatic and self-sanitizing properties for laundered items such as diapers, hospital and institutional linens, and athletic apparel.
For residual bacteriostatic or self-sanitizing activity, conditions of high relative humidity or wet contamination are required.

Laundered fabric must be treated by soaking in a solution of [(this product) (Product name)].

This water treatment microbiocide will control algae and bacterial slimes found in recirculating cooling tower waters and oil field water flood.

This microbiocide helps clean and loosen slime debris from cooling and flooding system surfaces.

When used in slug doses, no other microbiocide is required.

[(This product) (Product name)] is efficient and stable in use dilution.

DIRECTIONS FOR USE

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

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

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

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

OR

Before use in federally inspected meat and poultry food processing plants and dairies, food products and packaging materials must be removed from room or carefully protected.

NON-FOOD CONTACT SANITIZING PERFORMANCE: At 4 ounces (of (this product) (Product name)) per 4 gallons of water use-level (or equivalent use dilution) (200 ppm active), [(this product) (Product name)] is an effective one-step sanitizer with a 3-minute contact time against the following on hard non-porous (inanimate) (environmental) surfaces:

Staphylococcus aureus (ATCC 6538)

Klebsiella pneumoniae (ATCC 4352)

MOLD AND MILDEW PERFORMANCE: At 12 ounces (of (this product) (Product name)) per 5 gallons of water use level (or equivalent use dilution) (450 ppm active) and with a 10-minute contact time, [(this product) (Product name)] was evaluated in the presence of 5% serum and found to be effective against the following on hard, non-porous (inanimate) (environmental) surfaces:

Aspergillus niger

PREPARATION OF NON-FOOD CONTACT SANITIZER USE SOLUTION: For heavily soiled areas, a preliminary cleaning is required. [(Add) (Mix)] [(4-ounce) ((a) (one)) 4-ounce packet] (of (this product) (Product name)) [(to) (with)] 4 gallons of water (200 ppm active) (or equivalent use dilution). Apply sanitizer use solution to hard, non-porous (inanimate) (environmental) non-food contact surfaces with a brush, cloth, mop, sponge, auto scrubber, mechanical spray device ((hand pump) coarse pump or trigger spray device) or by immersion so as to thoroughly wet surface to be sanitized. For sprayer applications, spray 6-8 inches from surface. Do not breathe spray. Rub with brush,

cloth, or sponge. Treated surfaces must remain wet for 3 minutes. [(Rinse) (Wipe up excess liquid (with a paper towel)) (Allow to air dry)]. Change cloth, sponge or towels frequently to avoid redeposition of soil. [(A fresh solution must be prepared) (Prepare a fresh solution)] at least daily or when use solution becomes visibly [(diluted) (soiled) (dirty)].

TO SANITIZE (AND DEODORIZE): For heavily soiled areas, a preliminary cleaning is required. Apply sanitizer use solution of [(4 ounces) ((a) (one)) 4-ounce packet] (of (this product) (Product name)) per 4 gallons of water (or equivalent use dilution) (200 ppm active) to hard, non-porous (inanimate) (environmental) non-food contact surfaces, thoroughly wetting as required. Apply with a brush, cloth, mop, sponge, auto scrubber or mechanical spray device ((hand pump) coarse pump or trigger spray device) or by immersion. For sprayer applications, spray 6-8 inches from surface. Do not breathe spray. Rub with brush, cloth, or sponge. Let stand for 3 minutes. [(Rinse) (Wipe up excess liquid (with a paper towel)) (Allow to air dry)]. Change cloth, sponge or towels frequently to avoid redeposition of soil. [(A fresh solution must be prepared) (Prepare a fresh solution)] at least daily or when use solution becomes visibly [(diluted) (soiled) (dirty)].

DILUTION CHART:

For Non-Food Contact Sanitizing claims	4oz/4 gal. water
For Food Contact Sanitizing claims at 150 ppm	3oz/4 gal. water
For Food Contact Sanitizing claims at 200 ppm	4oz/4 gal. water
For Food Contact Sanitizing claims at 400 ppm	8oz/4 gal. water
For Laundry Bacteriostatic claims	40oz./100 gal. water
For Laundry Sanitizer	48oz./100 gal. water
For Mold and Mildew	12oz/5 gal. water

FOOD PROCESSING PREMISES

FOR CONTROL OF DROSOPHILA SPP. AND PHORIDAE FAMILY OF FLIES ON NON-FOOD CONTACT SURFACES: To control flies on hard non porous non-food contact (inanimate) (environmental) surfaces such as floors, walls, countertops, metal surfaces, painted surfaces, glazed porcelain, glazed tile, glass, chrome, rubber, and plastic in restaurants, kitchens, dishwashing areas, and bar and wait station areas and other food storage areas. After removing gross filth, apply a solution of [(**12 ounces) (7 ounces)] (of (this product) (Product name)) [(to) (with)] 5 gallons of water (or equivalent use dilution) to surfaces and locations where flies breed. Spray surfaces thoroughly or apply by pouring, mopping or sponging onto the surface. Allow surface to remain wet for 10 minutes. Repeat application 1-2 times per week or as needed. Do not contaminate food and food packaging.

FOR CONTROL OF SMALL FLIES IN DRAINS: For control of small flies: *Drosophila* spp. and the *Phoridae* family. Spray or pour solution of [(**12 ounces) (7 ounces)] (of (this product) (Product name)) [(to) (with)] 5 gallons of water (or equivalent use dilution) into drain during time of lowest level of drain use. Add 18 ounces of solution daily to each drain to maintain fly control. Apply around the edge of the drain and coat all sides of inside of drain. Repeat application 1-2 times per week or as needed. Do not contaminate food and food packaging.

DIRECTIONS FOR FOGGING IN DAIRIES, BEVERAGE AND FOOD PROCESSING PLANTS: Prior to fogging, food products and packaging material must be removed from the room or carefully protected. After cleaning, fog desired areas using 1 quart per 1000 cubic feet of room area with a solution containing 6 ounces of product to 1 gallon of water (1,200 ppm active) (or equivalent use dilution). Wear a dust mist respirator when mixing the use solution and pouring it into the fogging apparatus. Vacate the area of all personnel during fogging and for a minimum of 2 hours after fogging and a

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FEDERAL INSPECTOR
US DEPARTMENT OF AGRICULTURE
Pesticide Registration Unit
1200 17th St NW
Washington, DC 20250

minimum of 4 air exchanges (ACH) per hour in the facility. All food contact surfaces must be sanitized with an EPA approved food contact sanitizer solution of 150-400 ppm active (3-8 ounces (of this product) (Product name)) to 4 gallons of water (or equivalent use dilution) prior to use. [(All food contact surfaces must be thoroughly rinsed prior to reuse with potable water) (Allow food contact surfaces to drain thoroughly before operations are resumed)].

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

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

SANITIZER DIRECTIONS FOR NON-FOOD CONTACT SURFACES IN FOOD PROCESSING FACILITIES

SHOE (BOOT) BATH SANITIZER DIRECTIONS: To prevent cross contamination from area to area in animal areas, and the packaging and storage areas of food plants, shoe baths containing one inch of freshly made sanitizing solution must be placed at all entrances to buildings, hatcheries and at all the entrances to the production and packaging rooms. Scrape waterproof shoes and place in a 4-ounce (of this product) (Product name)) per 4 gallons of water (or equivalent use dilution) (200 ppm active) use solution for 3 minutes prior to entering area. [(A fresh solution must be prepared) (Prepare a fresh solution)] at least daily or when use solution becomes visibly [(diluted) (soiled) (dirty)].

FOR FOOT DIP OF WATER PROOF FOOTWEAR: Use (this product) (Product name) at 4 ounces per 4 gallons of water in foot dip tray. Shoe baths must contain at least 1 inch of freshly made solution and be placed at the entrances to buildings. Scrape shoes and place in diluted solution for 3 minutes before entering building. Change solution in bath daily or soon if solution appears dirty.

SHOE FOAM DIRECTIONS: To prevent cross contamination from area to area in animal areas, and the packaging and storage areas of food plants, apply a foam layer approximately 0.5 to 2 inches thick made from a solution of 4 to 6 ounces (of this product) (Product name)) per (one) (1) gallon of water (or equivalent use dilution) (800 to 1200 ppm active) at all entrances to buildings, hatcheries, production and packaging rooms by using a foam generating machine or aerator to apply foam layer. Follow the foaming directions as specified by the manufacturer of the foam generator/aerator. Scrape waterproof shoes. Stand and/or walk through foamed area for 3 minutes prior to entering area. Foam area must be washed and replaced at least daily or when it appears visibly [(diluted) (soiled) (dirty)].

(For food processing or other facilities that have installed entryway sanitizing systems.)
ENTRYWAY SANITIZING SYSTEMS: To prevent cross contamination from area to area, set the system to deliver (5 - 10 oz. per 2.5 gallons of water) (or equivalent use dilution) (400 - 800 ppm active) of sanitizing solution. The [(spray) (foam)] must cover the entire path of the doorway. Set the system so that a continuous stream of sanitizing solution is delivered to the floor.

Do not mix other foam additives to the sanitizing solution.

FOOD CONTACT AND TOBACCO PROCESSING EQUIPMENT SANITIZING DIRECTIONS

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

Before use as a sanitizer in public eating places and dairies, food products and packaging materials must be removed from the room or carefully protected. Prior to application, remove gross food particles and soil by a pre-flush or pre-scrape and when necessary, presoak. Then thoroughly wash or flush objects with a good detergent or compatible cleaner, followed by a potable water rinse before application of the sanitizing solution.

FOOD CONTACT SANITIZING PERFORMANCE: At 4 ounces (of (this product) (Product name)) per 4 gallons of water (or equivalent use dilution) (200 ppm active), [(this product) (Product name)] eliminates 99.999% of the following bacteria in (60 seconds) (1 minute) in 500 ppm hard water (calculated as CaCO₃) according to the AOAC Germicidal and Detergent Sanitizing Action of Disinfectants test:

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

At 3 ounces (of (this product) (Product name)) per 4 gallons (150 ppm active) (This product) (Product name) is effective with a 1-minute contact time as a food-contact surface sanitizer in water up to 500-ppm hardness against *Escherichia coli* and *Staphylococcus aureus*.

At 3 ounces (of (this product) (Product name)) per 4 gallons this sanitizer fulfills the criteria of Appendix F of the Grade A Pasteurized Milk, Ordinance 1978 Recommendations of the U.S. Public Health Services in waters up to 500 ppm of hardness calculated as CaCO₃ when evaluated by the AOAC Germicidal and Detergent Sanitizer Method against *Escherichia coli* and *Staphylococcus aureus*.

FOOD CONTACT SANITIZING DILUTION CHART

To prepare a 150, 200, 300 or 400 ppm active solution use the following dilution table. Prepare the correct dilution rate based upon the appropriate use site.

Active solution	1 gallon	4 gallons	10 gallons	20 gallons
150 ppm	0.75 ounce	3 ounces	7.5 ounces	15 ounces
200 ppm	1.0 ounce	4 ounce	10.0 ounces	20 ounces
300 ppm	1.5 ounces	6 ounces	15.0 ounces	30 ounces
400 ppm	2.0 ounces	8 ounces	20.0 ounces	40 ounces

SANITIZATION: When used for sanitization of previously cleaned hard nonporous (inanimate) (environmental) food equipment or food contact items, limit active to 200-400 ppm active. At this level **NO POTABLE WATER RINSE** is allowed.

To sanitize previously cleaned and rinsed hard non-porous (inanimate) (environmental) food contact surfaces, prepare a 150-400 ppm active solution by adding 0.75 - 2 oz. to (one) (1) gallon of water.

ACCURATE
FEB 20 2018
Under the Federal Insecticide, Fungicide, and Rodenticide Act as amended, for the pesticide registered use only.
EPA Reg. No. 10324-198

TO SANITIZE IMMOBILE HARD NONPOROUS (INANIMATE) (ENVIRONMENTAL) ITEMS (such as tanks, chopping blocks, countertops, refrigerated storage and display equipment, food processing equipment, tables, picnic tables, appliances, stovetops and food work areas): Flood the area with appropriate ppm active quaternary solution (of this product) (Product Name) for at least [(1 minute) (60 seconds)]. Making sure to wet all surfaces completely. (Let surfaces drain) (Drain the use-solution from the surface) (Drain thoroughly before reuse) (Thoroughly drain (non-immersed) (all sanitized) articles) (Allow sanitized surfaces to adequately drain before contact with food) (and then air dry). [(NO POTABLE WATER RINSE IS ALLOWED) (A potable water rinse is not allowed) (Do not rinse)] (after use as a sanitizer) (after application of the sanitizing solution) (following the use of (this product) (Product Name) as a sanitizer) (on previously cleaned hard, non-porous (inanimate) (environmental) surfaces) (provided that the surfaces are adequately drained before contact with food so that little or no residue remains). [(A fresh solution must be prepared) (Prepare a fresh solution)] at least daily or when use solution becomes visibly [(diluted) (soiled) dirty]. For mechanical operations, this solution can be used once for sanitizing and re-used for cleaning.

TO SANITIZE MOBILE HARD NONPOROUS (INANIMATE) (ENVIRONMENTAL) ITEMS (such as glassware, utensils, cookware and dishware, glasses and eating utensils): Scrape and pre-wash utensils, glassware, cookware, dishware and other mobile hard nonporous (inanimate) (environmental) items. Immerse in appropriate ppm active quaternary solution (of this product) (Product Name) for at least [(1 minute) (60 seconds)], making sure to immerse completely. [(Remove items) (Remove immersed items from solution) (Drain the use-solution from the surface) (Place sanitized utensils on a rack or drain board) and air dry) (Thoroughly drain (immersed) (all sanitized) articles) (Allow sanitized surfaces to adequately drain before contact with food) (and then air dry)]. [(NO POTABLE WATER RINSE IS ALLOWED) (A potable water rinse is not allowed) (Do not rinse)] (after use as a sanitizer) (after application of the sanitizing solution) (following the use of (this product) (Product Name) as a sanitizer) (on previously cleaned hard, non-porous (inanimate) (environmental) surfaces) (provided that the surfaces are adequately drained before contact with food so that little or no residue remains). [(A fresh solution must be prepared) (Prepare a fresh solution)] at least daily or when use solution becomes visibly [(diluted) (soiled) dirty]. For mechanical operations, this solution can be used once for sanitizing and re-used for cleaning.

PUBLIC EATING PLACES/DAIRY PROCESSING

FOR PUBLIC EATING PLACES, DAIRY PROCESSING EQUIPMENT AND FOOD PROCESSING EQUIPMENT AND UTENSILS: Apply a use solution of 0.75 to 2 ounces (of (this product) (Product name)) per (one) (1) gallon of water (or equivalent use dilution) (150-400 ppm active) to pre-cleaned, hard, non-porous (inanimate) (environmental) food contact surfaces, thoroughly wetting surfaces with a brush, cloth, mop, sponge, auto scrubber, mechanical spray device ((hand pump) coarse pump or trigger spray device) or by immersion. For spray applications, spray 6 to 8 inches from surface. Do not breathe spray. Rub with brush, sponge, or cloth. From a Closed-Dilution Center, apply 150-400 ppm active solution to the surface to be sanitized. [(Allow surface to remain wet) (Surfaces must remain wet)] for at least [(1 minute) (60 seconds) (one minute)]. [(Remove items) (Remove immersed items from solution) followed by adequate draining) (Let surfaces drain) (Drain the use-solution from the surface) (Drain thoroughly before reuse) (Place sanitized utensils on a rack or drain board) (Thoroughly drain (immersed) (non-immersed) (all sanitized) articles) (Let surfaces to adequately drain before contact with food) (and then air dry)]. [(NO POTABLE WATER RINSE IS ALLOWED) (A potable water rinse is not allowed) (Do not

rinse)] (after use as a sanitizer) (after application of the sanitizing solution) (following the use of (this product) (Product name)) as a sanitizer) (on previously cleaned hard, non-porous (inanimate) (environmental) surfaces) (provided that the surfaces are adequately drained before contact with food so that little or no residue remains). Change cloth, sponge or towels frequently to avoid redeposition of soil. [(A fresh solution must be prepared) (Prepare a fresh solution)] at least daily or when use solution becomes visibly [(diluted) (soiled) dirty]. For mechanical application, use solution must not be reused for sanitizing applications.

SANITIZING OF FOOD PROCESSING EQUIPMENT AND OTHER HARD NONPOROUS (INANIMATE) (ENVIRONMENTAL) FOOD CONTACT SURFACES IN FOOD PROCESSING LOCATIONS, MEAT PLANTS, DAIRIES, BAKERIES, CANNERIES, BEVERAGE PLANTS, RESTAURANTS AND BARS DIRECTIONS: For sanitizing pre-cleaned food processing equipment, dairy equipment, food utensils, dishes, silverware, eating utensils, glasses, sink tops, countertops, refrigerated storage and display equipment and other hard, non-porous (inanimate) (environmental) food contact surfaces, apply use solution of 0.75 to 2 ounces (of (this product) (Product name)) per (one) (1) gallon of water (or equivalent use dilution) (150-400 ppm active) with a cloth, brush, sponge, mop, auto scrubber, mechanical spray device ((hand pump) coarse pump or trigger spray device) or by immersion, thoroughly wetting surfaces. For spray applications, spray 6 to 8 inches from surface. Do not breathe spray. Rub with brush, sponge, or cloth. Dishes, silverware, glasses, cooking utensils, eating utensils and other similar size food processing equipment must be sanitized (by immersion) in a 0.75- to 2-ounce (of (this product) (Product name)) per (one) (1) gallon of water use solution (of (this product) (Product name)) (150-400 ppm active) (or equivalent use dilution). [(Allow surface to remain wet) (Surfaces must remain wet)] for at least [(60 seconds) (one minute)]. [(Remove items) (Remove immersed items from solution) followed by adequate draining) (Let surfaces drain) (Drain the use-solution from the surface) (Drain thoroughly before reuse) (Place sanitized utensils on a rack or drain board) (Thoroughly drain (immersed) (non-immersed) (all sanitized) articles) (Allow sanitized surfaces to adequately drain before contact with food) (and then air dry)]. [(NO POTABLE WATER RINSE IS ALLOWED) (A potable water rinse is not allowed) (Do not rinse)] (after use as a sanitizer) (after application of the sanitizing solution) (following the use of (this product) (Product name)) as a sanitizer) (on previously cleaned hard, non-porous (inanimate) (environmental) surfaces) (provided that the surfaces are adequately drained before contact with food so that little or no residue remains). Change cloth, sponge or towels frequently to avoid redeposition of soil. [(A solution must be prepared) (Prepare a fresh solution)] at least daily or when use solution becomes visibly [(diluted) (soiled) dirty]. For mechanical application, use solution must not be reused for sanitizing applications.

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

Sanitize pre-cleaned hard nonporous (inanimate) (environmental) articles using a solution of 0.75 to 2 ounces (of (this product) (Product name)) per (one) (1) gallon of water (or equivalent use dilution) (150-400 ppm active). Articles that can be immersed in solution must remain in solution for [(60 seconds) (1 minute)]. Articles too large for immersing must be thoroughly wetted for [(60 seconds) (1 minute)] by spraying or swabbing.

[(Remove items) (Remove immersed items from solution) followed by adequate draining) (Let surfaces drain) (Drain the use-solution from the surface) (Drain thoroughly before reuse) (Place sanitized utensils on a rack or drain board)

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

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

WISCONSIN STATE DIVISION OF HEALTH

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

1. Scrape and pre-wash hard nonporous utensils and glasses whenever possible.
2. Wash with a good detergent or compatible cleaner.
3. Rinse with potable water.
4. Sanitize in a solution from the Closed Loop Dilution Center (150-200 ppm active) for at least [(one minute) (60 seconds)] or for contact time specified by governing sanitary code.
5. Place sanitized utensils on a rack or drain board to air-dry.
6. [(A fresh solution must be prepared) (Prepare fresh sanitizing solution)] at least daily or more often when visibly [(soiled) (diluted) (dirty)].

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

DIRECTIONS FOR RESTAURANT AND BAR SANITIZER

For sanitizing pre-cleaned hard nonporous (inanimate) (environmental) dishes, glassware, silverware, eating utensils, and cooking utensils, cookware and dishware, [(immerse in) (saturate using)], a solution containing 0.75 to 2 ounces (of (this product) (Product name)) per (one) (1) gallon of water (or equivalent use dilution) (150-400 ppm active). [(Allow surface to remain wet) (Surfaces must remain wet)] for at least [(60 seconds) (one minute)]. [(Remove items) (Remove immersed items from solution followed by adequate draining) (Let surfaces drain) (Drain the use-solution from the surface) (Drain thoroughly before reuse) (Place sanitized utensils on a rack or drain board) (Thoroughly drain (immersed) (non-immersed) (all sanitized) articles) (Allow sanitized surfaces to adequately drain before contact with food) (and then air dry)]. [(NO POTABLE WATER RINSE IS ALLOWED) (A potable water rinse is not allowed) (Do not rinse)] (after use as a sanitizer) (after application of the sanitizing solution) (following the use of ((this product) (Product Name)) as a sanitizer) (on previously cleaned hard, non-porous (inanimate) (environmental) surfaces) (provided that the surfaces are adequately drained before contact with food so that little or no residue remains)). Change cloth, sponge or towels frequently to avoid redeposition of soil. [(A fresh solution must be prepared) (Prepare a fresh solution)] at least daily or when use solution becomes visibly [(diluted) (soiled) (dirty)]. For mechanical application, use solution must not be reused for sanitizing applications.

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

FOR USE AS A SANITIZER ON DISHES, GLASSWARE, SILVERWARE, EATING UTENSILS, COOKING UTENSILS: Remove gross food particles by preflush, scrape, and presoak when necessary. Wash thoroughly with detergent or compatible cleaner then rinse with potable water prior to application (of (this product) (Product name)). Then immerse in a sanitizing solution from Closed Loop Dilution Center (150-400 ppm active). [(Allow surface to remain wet) (Surfaces must remain wet)] for at least [(60 seconds) (one minute)]. [(Remove items) (followed by adequate draining) (Let surfaces drain) (Drain the use-solution from the surface) (Drain thoroughly before reuse) (Place sanitized utensils on a rack or drain board) (Thoroughly drain (immersed) (non-immersed) (all sanitized) articles) (Allow sanitized surfaces to adequately drain before contact with food) (and then air dry)]. [(NO POTABLE WATER RINSE IS ALLOWED) (A potable water rinse is not allowed) (Do not rinse)] (after use as a sanitizer) (after application of the sanitizing solution) (following the use of ((this product) (Product Name)) as a sanitizer) (on previously cleaned hard, non-porous (inanimate) (environmental) surfaces) (provided that the surfaces are adequately drained before

3. (Thoroughly drain (immersed) (non-immersed) (all sanitized) articles) (Allow sanitized surfaces to adequately drain before contact with food) (and then air dry)]. [(NO POTABLE WATER RINSE IS ALLOWED) (A potable water rinse is not allowed) (Do not rinse)] (after use as a sanitizer) (after application of the sanitizing solution) (following the use of ((this product) (Product name)) as a sanitizer) (on previously cleaned hard, non-porous (inanimate) (environmental) surfaces) (provided that the surfaces are adequately drained before contact with food so that little or no residue remains)). [(A fresh solution must be prepared) (Prepare a fresh solution)] at least daily or when use solution becomes visibly [(diluted) (soiled) (dirty)]. For mechanical application, use solution must not be reused for sanitizing applications.

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

1. Thoroughly wash equipment and utensils in a hot detergent solution. Rinse utensils and equipment thoroughly with potable water.
2. Sanitize equipment and utensils by immersion in a 0.75- to 2- ounces (of (this product) (Product name)) per (one) (1) gallon of water use solution (or equivalent use dilution) for at least [(60 seconds) (1 minute)] at a temperature of 75°F.
3. For equipment and utensils too large to sanitize by immersion, apply use solution of a 0.75- to 2- ounce (of (this product) (Product name)) per (one) (1) gallon use solution (150-400 ppm active) (or equivalent use dilution) by rinsing, spraying or swabbing until thoroughly wetted for [(60 seconds) (1 minute)]. [(Remove items) (Remove immersed items from solution followed by adequate draining) (Let surfaces drain) (Drain the use-solution from the surface) (Drain thoroughly before reuse) (Place sanitized utensils on a rack or drain board) (Thoroughly drain (immersed) (non-immersed) (all sanitized) articles) (Allow sanitized surfaces to adequately drain before contact with food) (and then air dry)]. [(NO POTABLE WATER RINSE IS ALLOWED) (A potable water rinse is not allowed) (Do not rinse)] (after use as a sanitizer) (after application of the sanitizing solution) (following the use of ((this product) (Product name)) as a sanitizer) (on previously cleaned hard, non-porous (inanimate) (environmental) surfaces) (provided that the surfaces are adequately drained before contact with food so that little or no residue remains)) [(Do not rinse (before contact with food))]. [(A fresh solution must be prepared) (Prepare a fresh solution)] at least daily or when use solution becomes visibly [(diluted) (soiled) (dirty)]. For mechanical application, use solution must not be reused for sanitizing applications.

WISCONSIN STATE DIVISION OF HEALTH

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

1. Scrape and pre-wash hard nonporous utensils and glasses whenever possible.
2. Wash with a good detergent or compatible cleaner.
3. Rinse with potable water.
4. Sanitize in a solution of 0.75 to 1 ounce (of (this product) (Product name)) per (one) (1) gallon of water (150-200 ppm active) for at least [(one minute) (60 seconds)] or for contact time specified by governing sanitary code. For equipment and utensils too large to sanitize by immersion, apply use solution of a 0.75 to 2 ounce (of (this product) (Product Name)) per (one) (1) gallon of water (150-200 ppm active) (or equivalent use dilution) by rinsing spraying or swabbing until thoroughly wetted for [(60 seconds) (1 minute)]. Place sanitized utensils on a rack or drain board to air-dry. [(A fresh solution must be prepared) (Prepare fresh sanitizing solution)] at least daily or more often when visibly [(soiled) (diluted) (dirty)].

FEB 20 2011
EPA Reg. No. 10324-198
The Federal Insecticide, Fungicide, and Rodenticide Act requires that the pesticide registered under this label must be used in accordance with the directions on the label for the most effective and safe use.

contact with food so that little or no residue remains)). For mechanical application, use solution must not be reused for sanitizing applications

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

1. Turn off refrigeration (Note: Use this direction only if applicable)
2. Unit must be washed with a compatible detergent and rinsed with potable water before sanitizing. (Note: Use this direction only if applicable)
3. Wash and rinse all surfaces thoroughly.
4. Apply a solution of 0.75 to 2 ounces (of (this product) (Product name)) [(in) (per)] (one) (1) gallon of water (or equivalent use dilution) (150-400 ppm active) by mechanical spray device (coarse pump or trigger spray device), direct pouring or by recirculating through the system. [(Allow surface to remain wet) (Surfaces must remain wet)] for at least [(60 seconds) (one minute) (followed by complete draining)].
5. [(Let surfaces drain) (Drain the use-solution from the surface) (Drain thoroughly before reuse) (Thoroughly drain) (Allow sanitized surfaces to adequately drain before contact with (food) (liquid)) (and then air dry)].
6. [(NO POTABLE WATER RINSE IS ALLOWED) (A potable water rinse is not allowed) (Do not rinse)] [(after use as a sanitizer) (after application of the sanitizing solution) (following the use of ((this product) (Product Name)) as a sanitizer) (on previously cleaned hard, non-porous (inanimate) (environmental) surfaces) (provided that the surfaces are adequately drained before contact with (food) (liquid) so that little or no residue remains)].
7. [(A fresh solution must be prepared) (Prepare a fresh solution) (at least daily) (when use solution becomes visibly [(diluted) (soiled) dirty]).
8. Return machine to service.

SANITIZATION OF INTERIOR HARD, NON-POROUS (INANIMATE) (ENVIRONMENTAL) SURFACES OF WATER SOFTENERS AND PRESSURE TANKS

OSMOSIS (RO) UNITS
Under the Federal Insecticide, Fungicide, and Rodenticide Act, this system is registered under EPA Pesticide Registration Number 18334-1-198.

Water Softeners -- Sanitization must occur after initial installation, after servicing and periodically during its use.

1. [(Tank must be washed with a compatible detergent and rinsed with potable water before sanitizing) (Unit must be washed with a compatible detergent and rinsed with potable water before sanitizing)].
2. Backwash the softener and add 0.75 to 2 ounces of sanitizer per (one) (1) gallon of water (or equivalent use dilution) (150-400 ppm active) to the brine tank well. (The brine tank must have water in it to permit the solution to be carried into the softener.) (NOTE: Standard system capacity is 48 gallons.)
3. Proceed with the normal regeneration or interrupt the cycle after the brining step and let the softener soak for a minimum of [(one minute) (60 seconds)].
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.

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

1. Turn off RO system, drain storage tank and remove membrane element and pre-filters. Put membrane element in a plastic bag so it remains wet. Do not use ((this product) (Product name)) 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.

3. Fill empty pre-filter housing with 0.75 to 2 ounces of sanitizer per (one) (1) gallon of water (or equivalent use dilution) (150-400 ppm active) and turn on raw water. (NOTE: Standard system capacity is 1 to 2 gallons.)

4. After holding tank is full, let system stand idle for a minimum of [(one minute) (60 seconds)]. Turn off water. Drain holding tank.

5. Before the system is put back into service, flush system with potable water to assure 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.

SANITIZATION OF INTERIOR HARD, NON-POROUS (INANIMATE) (ENVIRONMENTAL) SURFACES OF ICE MACHINES, WATER COOLERS, WA HOLDING TANKS AND PRESSURE TANKS

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

1. Shut off incoming water line to machine.
2. Unit must be washed with a compatible detergent and rinsed with potable water before sanitizing.
3. Prepare a solution of 0.75 to 2 ounces of sanitizer per (one) (1) gallon of water (or equivalent use dilution) (150-400 ppm active).
4. Circulate solution through machine making sure to wet all hard nonporous (inanimate) (environmental) surfaces and allow a minimum contact of [(60 seconds) (1 minute)].

5. Drain thoroughly before reuse) (Thoroughly drain) (Allow sanitized surfaces to adequately drain before contact with (food) (liquid)) (and then air dry)].

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

Return machine to normal operation.

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

1. Shut off incoming water line.
2. (Units) (Tanks) must be washed with a compatible detergent and rinsed with potable water before sanitizing.
3. Prepare a solution of 0.75 to 2 ounces of sanitizer per (one) (1) gallon of water (or equivalent use dilution) (150-400 ppm active).
4. Apply or circulate (if possible) solution to wet all hard nonporous (inanimate) (environmental) surfaces [(and allow) (for)] a minimum contact of [(one minute) (60 seconds)].

5. [(Drain thoroughly before reuse) (Thoroughly drain) (Allow sanitized surfaces to adequately drain before contact with (food) (liquid)) (and then air dry)].

6. [(NO POTABLE WATER RINSE IS ALLOWED) (A potable water rinse is not allowed) (Do not rinse)] [(after use as a sanitizer) (after application of the sanitizing solution) (following the use of ((this product) (Product Name)) as a sanitizer) (on previously cleaned hard, non-porous (inanimate) (environmental) surfaces)

(provided that the surfaces are adequately drained before contact with (food (liquid) so that little or no residue remains)).

7. Return to service by opening incoming water lines.

DIRECTIONS FOR FOOD PROCESSING EQUIPMENT AND DAIRIES

Apply sanitizing solution containing 0.75 to 2 ounces (of this product) (Product name)) per (one) (1) gallon of water (or equivalent use dilution) (150-400 ppm active). Apply solution to pre-cleaned, hard, non-porous (inanimate) (environmental) surfaces thoroughly wetting surfaces with a brush, cloth, mop, sponge, auto scrubber, mechanical spray device ((hand pump) coarse pump or trigger spray device) or by immersion. For spray applications, spray 6-8 inches from surface. Rub with brush, sponge, or cloth. Do not breathe spray. [(Allow surface to remain wet) (Surfaces must remain wet)] for at least [(60 seconds) (one minute)]. [(Remove items) (Remove immersed items from solution followed by adequate draining) (Let surfaces drain) (Drain the use-solution from the surface) (Drain thoroughly before reuse) (Place sanitized utensils on a rack or drain board) (Thoroughly drain (non-immersed) (all sanitized) articles) (Allow sanitized surfaces to adequately drain before contact with food) (and then air dry)]. [(NO POTABLE WATER RINSE IS ALLOWED) (A potable water rinse is not allowed) (Do not rinse)] [(after use as a sanitizer) (after application of the sanitizing solution) (following the use of ((this product) (Product name)) as a sanitizer) (on previously cleaned hard, non-porous (inanimate) (environmental) surfaces) (provided that the surfaces are adequately drained before contact with food so that little or no residue remains)). Change cloth, sponge or towels frequently to avoid redeposition of soil. [(A fresh solution must be prepared) (Prepare a fresh solution) (at least daily or when use solution becomes visibly [(diluted) (soiled) (dirty)]. For mechanical operation, use solution must not be reused for sanitizing applications.

FOOD PROCESSING EQUIPMENT AND UTENSILS

FOR FOOD PROCESSING EQUIPMENT AND UTENSILS IN FOOD PROCESSING FACILITIES: Apply a solution of 0.75 to 2 ounces (of this product) (Product name)) per (one) (1) gallon of water (or equivalent use dilution) (150-400 ppm active) to pre-cleaned, hard, non-porous (inanimate) (environmental) surfaces thoroughly wetting surfaces with a brush, cloth, mop, sponge, auto scrubber, mechanical spray device ((hand pump) coarse pump or trigger spray device) or by immersion. For spray applications, spray 6 to 8 inches from surface. Rub with brush, sponge, or cloth. Do not breathe spray. From a Closed Loop Dilution Center, apply 150-400 ppm active solution to the surface to be sanitized. [(Allow surface to remain wet) (Surfaces must remain wet)] for at least [(60 seconds) (one minute)]. [(Remove items) (Remove immersed items from solution followed by adequate draining) (Let surfaces drain) (Drain the use-solution from the surface) (Drain thoroughly before reuse) (Place sanitized utensils on a rack or drain board) (Thoroughly drain (non-immersed) (all sanitized) articles) (allow sanitized surfaces to adequately drain before contact with food) (and then air dry)]. [(NO POTABLE WATER RINSE IS ALLOWED) (A potable water rinse is not allowed) (Do not rinse)] [(after use as a sanitizer) (after application of the sanitizing solution) (following the use of ((this product) (Product name)) as a sanitizer) (on previously cleaned hard, non-porous (inanimate) (environmental) surfaces) (provided that the surfaces are adequately drained before contact with food so that little or no residue remains)). Change cloth, sponge or towels frequently to avoid redeposition of soil. [(A fresh solution must be prepared) (Prepare a fresh solution)] at least daily or when use solution becomes visibly [(diluted) (soiled) (dirty)]. For mechanical application, use solution must not be reused for sanitizing applications.

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

Apply sanitizing solution containing 0.75 to 2 ounces (of this product) (Product name)) per (one) (1) gallon of water (or equivalent use dilution) (150-400 ppm active) to hard nonporous (inanimate) (environmental) equipment and utensils with a brush, cloth, sponge, auto scrubber, mechanical spray device ((hand pump) coarse pump or trigger spray device) or by immersion. For spray applications, spray 6 to 8 inches from surface. Rub with brush, sponge, or cloth. Do not breathe spray. [(Allow surface to remain wet) (surfaces must remain wet)] for at least [(60 seconds) (one minute)]. [(Remove items) (Remove immersed items from solution followed by adequate draining) (Let surfaces drain) (Drain the use-solution from the surface) (Drain thoroughly before reuse) (Place sanitized utensils on a rack or drain board) (Thoroughly drain (non-immersed) (all sanitized) articles) (allow sanitized surfaces to adequately drain before contact with food) (and then air dry)]. [(NO POTABLE WATER RINSE IS ALLOWED) (A potable water rinse is not allowed) (Do not rinse)] [(after use as a sanitizer) (after application of the sanitizing solution) (following the use of ((this product) (Product name)) as a sanitizer) (on previously cleaned hard, non-porous (inanimate) (environmental) surfaces) (provided that the surfaces are adequately drained before contact with food so that little or no residue remains)). Change cloth, sponge or towels frequently to avoid redeposition of soil. [(A fresh solution must be prepared) (Prepare a fresh solution)] at least daily or when use solution becomes visibly [(diluted) (soiled) (dirty)]. For mechanical application, use solution must not be reused for sanitizing applications.

DIRECTIONS FOR SANITIZING FOOD CONTACT SURFACES OF FOOD PROCESSING EQUIPMENT AND UTENSILS, AS REGULATED

BY 40CFR sec 180.940(c):

Sanitize articles using a solution of 0.75 to 2 ounces (of this product) (Product name)) per (one) (1) gallon of water (150 to 400 ppm active) (or equivalent use dilution). Articles that can be immersed in solution must remain in solution for [(1 minute) (60 seconds)]. Articles too large for immersing must be thoroughly wetted by rinsing, spraying or swabbing for [(60 seconds) (1 minute)].

1. [(Remove items) (Remove immersed items from solution followed by adequate draining)].
2. [(Let surfaces drain) (Drain the use-solution from the surface) (Drain thoroughly before reuse) (Place sanitized utensils on a rack or drain board) (Thoroughly drain (immersed) (non-immersed) (all sanitized) articles) (Allow sanitized surfaces to adequately drain before contact with food) (and then air dry)].
3. [(NO POTABLE WATER RINSE IS ALLOWED) (A potable water rinse is not allowed) (Do not rinse)] [(after use as a sanitizer) (after application of the sanitizing solution) (following the use of ((this product) (Product name)) as a sanitizer) (on previously cleaned hard, non-porous (inanimate) (environmental) surfaces) (provided that the surfaces are adequately drained before contact with food so that little or no residue remains)].
4. Change cloth, sponge or towels frequently to avoid redeposition of soil. [(A fresh solution must be prepared) (Prepare a fresh solution)] at least daily or when use solution becomes visibly [(diluted) (soiled) (dirty)]. For mechanical application, use solution must not be reused for sanitizing applications.

BEVERAGE DISPENSING EQUIPMENT SANITIZER DIRECTIONS

For sanitizing of hard non porous (inanimate) (environmental) bottling or pre-mix dispensing equipment after cleaning thoroughly rinse equipment with cold or lukewarm potable water. Fill equipment with a solution of 0.75 to 2 ounces (of this product) (Product name)) per (one) (1) gallon of water (or equivalent use dilution) (150-400 ppm active). [(Allow surface to remain wet) (Surfaces must remain wet)] for at least [(1 minute) (60 seconds) (one minute)] or until operations resume at which time the sanitizing solution must be drained from the system. To insure the removal of flavors

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during changeover between products, the system must be cleaned, rinsed and flushed with the sanitizing solution for at least [(60 seconds) (1 minute)]. [(Drain the use-solution from the surface) (Drain thoroughly before reuse) (Thoroughly drain (all sanitized) articles) (Allow sanitized surfaces to adequately drain before contact with liquid) (and then air dry)]. [(NO POTABLE WATER RINSE IS ALLOWED) (A potable water rinse is not allowed) (Do not rinse)] [(after use as a sanitizer) (after application of the sanitizing solution) (following the use of (this product) (Product name)) as a sanitizer] (on previously cleaned hard, non-porous (inanimate) (environmental) surfaces) (provided that the surfaces are adequately drained before contact with liquid so that little or no residue remains)). For mechanical application, use solution must not be reused for sanitizing applications

SANITARY FILLING EQUIPMENT SANITIZER DIRECTIONS

For use in sanitizing hard nonporous (inanimate) (environmental) bottles or cans in the final rinse application. The product is to be proportioned into the final rinse water line of the container washer or rinser in the concentration of 150-400 ppm active. Prepare a solution of 0.75 to 2 ounces (of (this product) (Product name)) per (one) (1) gallon of water (or equivalent use dilution) (150-400 ppm active) for the exterior application for the filler and closing machine. Allow surfaces to remain wet for at least [(60 seconds) (1 minute)]. [(Drain thoroughly before reuse) (Thoroughly drain (all sanitized) articles and then air dry) (Allow sanitized surfaces to adequately drain before contact with food)]. [(Do not rinse (before contact with food)) (NO POTABLE WATER RINSE IS ALLOWED) (A potable water rinse is not allowed) (Do not rinse)] [(after use as a sanitizer) (after application of the sanitizing solution) (following the use of ((this product) (Product name)) as a sanitizer) (on previously cleaned hard, non-porous (inanimate) (environmental) surfaces) (provided that the surfaces are adequately drained before contact with food so that little or no residue remains)]. For mechanical application, use solution must not be reused for sanitizing applications.

STORAGE TANK SANITIZER DIRECTIONS

For sanitizing hard nonporous (inanimate) (environmental) beer fermentation and holding tanks, wine, citrus and food processing storage and holding tanks. Prepare a solution of 0.75 to 2 ounces (of (this product) (Product name)) per (one) (1) gallon of water (or equivalent use dilution) (150-400 ppm active) for mechanical or automated systems. Follow manufacturers' directions for use for application equipment. Allow surfaces to remain wet for at least [(60 seconds) (1 minute)]. [(Drain thoroughly before reuse) (Thoroughly drain (all sanitized) articles and then air dry) (Allow sanitized surfaces to adequately drain before contact with food)]. [(Do not rinse (before contact with food)) (NO POTABLE WATER RINSE IS ALLOWED) (A potable water rinse is not allowed) (Do not rinse)] [(after use as a sanitizer) (after application of the sanitizing solution) (following the use of ((this product) (Product name)) as a sanitizer) (on previously cleaned hard, non-porous (inanimate) (environmental) surfaces) (provided that the surfaces are adequately drained before contact with food so that little or no residue remains)]. 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 ACCREDITED INSPECTOR
To sanitize previously cleaned food-grade eggs in shell egg and egg product processing plants, spray with a solution of 0.75 to 1 ounce (of (this product) (Product name)) per (one) (1) gallon of warm water (or equivalent use dilution) (150-200 ppm active). The solution must be warmer than the eggs, but not to exceed 130°F. Wet eggs thoroughly and allow solution to drain. Eggs sanitized with [(this product) (Product name)] (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.)
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breaking. [(Do not reuse the solution for sanitizing eggs) (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 CONVEYORS: To sanitize the [(conveyor) (belt) (equipment) (line)], apply [(this product) (Product name)] at a 150-400 ppm active level (0.75 to 2 ounces (of (this product) (Product Name)) per (one) (1) gallon) (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 nonporous conveyor equipment. Allow surfaces to remain wet for at least [(60 seconds) (1 minute)]. Conveyor equipment must be free of product when applying this coarse spray.

FOR SANITIZING IN FISHERIES, MILK, CITRUS, WINE, POTATO & ICE CREAM AND BEVERAGE PROCESSING PLANTS: For use as a sanitizer on conveyor belts, follow the **FOR TREATMENT OF MEAT AND POULTRY OR FRUIT AND VEGETABLE CONVEYORS** directions. For directions to reduce or eliminate odors on the equipment in the processing area, follow the **[(FOR FOOD PROCESSING EQUIPMENT AND UTENSILS IN FOOD PROCESSING FACILITIES DIRECTIONS) (DIRECTIONS FOR FOOD PROCESSING EQUIPMENT AND UTENSILS) (AS REGULATED BY) (40CFR sec 180.940(c)) (DIRECTIONS FOR FOOD PROCESSING EQUIPMENT AND UTENSILS) (AS REGULATED BY) (40CFR sec 180.940(c)) (BEVERAGE DISPENSING EQUIPMENT SANITIZER DIRECTIONS) (SANITARY FILLING EQUIPMENT SANITIZER DIRECTIONS) (STORAGE TANK SANITIZER DIRECTIONS)]**. Also, for directions for reducing bacteria associated with condensation on equipment and pipes, follow the **[(BEVERAGE DISPENSING EQUIPMENT SANITIZER DIRECTIONS) (SANITARY FILLING EQUIPMENT SANITIZER DIRECTIONS)]**.

GLOVE DIP SANITIZER DIRECTIONS: To prevent cross contamination from area to area in animal areas and the packaging and storage areas of food plants, [(dip) (soak)] pre-washed (plastic, latex or other synthetic rubber) non-porous gloved hands into a suitable clean container that contains enough freshly made sanitizing solution to cover the gloved area for at least [(one minute) (60 seconds)]. Make up the sanitizing solution by adding 0.75 - 2 ounce(s) (of (this product) (Product name)) per (one) (1) gallon of water (or equivalent use dilution) (150-400 ppm active). [(NO POTABLE WATER RINSE IS ALLOWED) (DO NOT RINSE)] Change the sanitizing solution in the bath at least daily or when solution appears visibly [(diluted) (soiled) (dirty)]. **Do not let sanitizing solution come into contact with exposed skin.**

GLOVE SPRAY SANITIZER DIRECTIONS: **Gloves must be sanitized before wearing.** To prevent cross contamination from area to area in animals areas and the packaging and storage areas of food plants, spray pre-washed (plastic, latex or other synthetic rubber) gloves with enough freshly made sanitizing solution to cover the gloves. **Do not let sanitizing solution come into contact with the exposed skin.** Make up the sanitizing solution by adding 0.75 - 2 ounce(s) (of (this product) (Product name)) per (one) (1) gallon of water (or equivalent use dilution) (150-400 ppm active). Apply use solution prior to [(usage) (wearing)] using a coarse spray device, completely covering all glove surfaces with use solution and allow gloves to remain wet for at least [(60 seconds) (1 minute)]. Let air dry thoroughly before wearing gloves. **NO**

POTABLE WATER RINSE IS ALLOWED. Change the sanitizing solution at least daily or when solution appears visibly [dirty] (soiled) [diluted].

NON-FOOD CONTACT SANITIZATION

ULTRASONIC BATH SANITIZER DIRECTIONS: Pre-clean soiled objects. Use (this product) (Product name) to sanitize hard (inanimate) (environmental) non-porous, non-critical objects compatible with Ultrasonic cleaning units. Pour a fresh solution of [(4 ounces) ((a) (one)) 4-ounce packet] (of (this product) (Product name)) per 4 gallons of water (or equivalent use dilution) (200 ppm active) directly into bath chamber. Place objects into unit and operate for a minimum of 3 minutes, (according to manufacturers' use directions). [(Remove objects and rinse with sterile water (for injection)) (Allow to air dry)]. [(A fresh solution must be prepared) (Prepare a fresh solution)] at least daily or when use solution becomes visibly [(diluted) (soiled) (dirty)].

Note: [(This product) (Product name)] in its use solution is compatible with stainless steel, aluminum and most other hard nonporous (inanimate) (environmental) surfaces. Before product use, it is recommended that you apply product to a smaller test area to determine compatibility before proceeding with its use.

SANITIZATION OF HARD, NON-POROUS (INANIMATE) (ENVIRONMENTAL) SURFACES ON PERSONAL PROTECTIVE EQUIPMENT (RESPIRATORS): Add [(4 ounces) ((a) (one)) 4-ounce packet] (of (this product) (Product name)) per 4 gallons of water (or equivalent use dilution) (200 ppm active). Gently mix for uniform solution. Apply solution to hard, non-porous (inanimate) (environmental) surfaces of the respirator with a brush, cloth, mop, sponge, auto scrubber or mechanical spray device ((hand pump) coarse pump or trigger spray device) or by immersion. Thoroughly wet all surfaces to be sanitized. Treated surfaces must remain wet for three (3) minutes. Remove excess solution from equipment prior to storage. Change cloth, sponge or towels frequently to avoid redeposition of soil. [(A fresh solution must be prepared) (Prepare a fresh solution)] at least daily or when use solution becomes visibly [(diluted) (soiled) (dirty)].

TO SANITIZE HOOF TRIMMING EQUIPMENT: Prior to application, pre-clean hoof trimming equipment before and after use on each animal with detergent and warm water or compatible cleaner to remove soil using a pre-scraper, pre-flush, or when necessary, pre-soak followed by a potable water rinse. To sanitize, prepare a [(4 ounces) ((a) (one)) 4-ounce packet] (of (this product) (Product name)) per 4 gallons of water use solution (or equivalent use dilution) (200 ppm active). Apply to pre-cleaned hard nonporous (inanimate) (environmental) surfaces using a brush, cloth, mop, sponge, auto scrubber or mechanical spray device ((hand pump) coarse pump or trigger spray device) or by immersion to thoroughly wet surfaces. For spray applications, spray 6-8 inches from surface. Rub with brush, cloth, or sponge. Allow surfaces to remain wet for at least 3 minutes followed by [(adequate draining) (air drying)]. Change cloth, sponge or towels frequently to avoid redeposition of soil. [(A fresh solution must be prepared) (Prepare a fresh solution)] at least daily or when use solution becomes visibly [(diluted) (soiled) (dirty)].

SALON/BARBER INSTRUMENTS AND TOOLS SANITIZER DIRECTIONS (Not applicable in California): Pre-clean soiled instruments and tools. Completely immerse water safe hard nonporous (inanimate) (environmental) instruments and tools in a use solution of 4 ounces (of (this product) (Product name)) per 4 gallons (or equivalent use dilution) (200 ppm active) of water for at least 3 minutes. Rinse thoroughly and dry before use. [(A fresh solution must be prepared) (Prepare a fresh solution)] at least daily or when (immersion (tank) (bowl) (sink)) use solution becomes visibly [(diluted) (soiled) (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.

SANITIZATION OF HARD, NON-POROUS (INANIMATE) (ENVIRONMENTAL) SURFACES IN WHIRLPOOL UNITS: To remove body oils, dead tissue, soil and all other buildups or organic matter on inanimate surfaces after using the whirlpool unit, drain and refill with fresh water to just cover the intake valve. Add 4 ounces (of (this product) (Product name)) for each 4 gallons of water (or equivalent use dilution) (200 ppm active) at this point. Briefly start the pump to circulate the solution. Turn off the pump. Wash down the unit sides, seat of the chair, lift and (any) (all) other related equipment with a clean swab, brush or sponge. Treated surfaces must remain wet for 3 minutes. After the unit has been thoroughly sanitized, drain the solution from the unit and rinse any/all cleaned surfaces with fresh water. Repeat for heavy soiled units. (A fresh solution must be prepared) (Prepare a fresh solution) at least daily or when use solution becomes visibly [(diluted) (soiled) (dirty)].

SANITIZATION OF EXTERIOR HOUSEHOLD SURFACES DIRECTIONS

Preparation of Use Solution: Add 4 ounces (of (this product) (Product name)) per 4 gallons of water (200 ppm active) (or equivalent use dilution) to sanitize hard, non-porous (inanimate) (environmental) exterior surfaces such as vinyl, plastic, sealed concrete, painted or sealed woodwork, and sealed stucco. Surfaces to be treated include house siding, decks, patios, walkways and driveways.

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

MOLD & MILDEW

MOLD AND MILDEW PERFORMANCE:

Aspergillus niger (ATCC 6275)

MOLD AND MILDEW CONTROL: To control the growth of mold and mildew and their odors on hard, non-porous (inanimate) (environmental) surfaces, apply use solution of 12 ounces (of (this product) (Product Name)) per 5 gallons of water (or equivalent use dilution) (450 ppm active). Apply by cloth, sponge, mop, brush, auto scrubber, mechanical spray device ((hand pump) coarse pump or trigger spray device) to thoroughly wet all treated surfaces completely. For spray applications, spray 6-8 inches from surface. Do not breathe spray. Saturate surfaces with use solution. Allow surface to remain wet for ten (10) minutes. Allow solution to dry on surface and repeat treatment every seven days or when new growth appears. Change cloth, sponge or towels frequently to avoid redeposition of soil. [(A fresh solution must be prepared) (Prepare a fresh solution)] at least daily or when use solution becomes visibly [(diluted) (soiled) (dirty)].

TO CONTROL THE GROWTH OF MOLD AND MILDEW ON NON-POROUS ATHLETIC EQUIPMENT: For use on wrestling and gymnastic mats, athletic mats, exercise equipment, athletic training tables, physical therapy tables, athletic helmets, wrestling/boxing headgear, athletic shoe soles, and other hard nonporous (inanimate)

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(environmental) surfaces. Saturate (nonporous (inanimate) (environmental)) surfaces with a use solution of 2.4 ounces (of (this product) (Product name)) per (one) (1) gallon of water (450 ppm active) (or equivalent dilution). Apply by cloth, sponge, mop, brush, auto scrubber or mechanical spray device ((hand pump) coarse pump or trigger spray device). For spray applications, spray 6-8 inches from surface. Do not breathe spray. Allow surfaces to remain wet for a period of 10 minutes. Ventilate buildings and other closed spaces. Do not use equipment until treatment has been absorbed, set or dried. Change cloth, sponge or towels frequently to avoid redeposition of soil. [(A fresh solution must be prepared) (Prepare a fresh solution)] at least daily or when use solution becomes visibly [(diluted) (soiled) (dirty)].

TO CONTROL THE GROWTH OF MOLD AND MILDEW ON LARGE, INFLATABLE, NON-POROUS PLASTIC AND RUBBER STRUCTURES: For use on nonporous (inanimate) (environmental) surfaces such as animals, promotional items, moonwalks, slides, obstacle course play and exercise equipment. Thoroughly clean all surfaces with soap or detergent and rinse with water. Saturate (nonporous (inanimate) (environmental)) surfaces with a use solution of 2.4 ounces (of (this product) (Product name)) per (one) (1) gallon of water (450 ppm active) (or equivalent dilution). Apply by cloth, sponge, mop, brush, auto scrubber, mechanical spray device ((hand pump) coarse pump or trigger spray device). For spray applications, spray 6-8 inches from surface. Do not breathe spray. Allow surfaces to remain wet for a period of 10 minutes. Ventilate buildings and other closed spaces. Do not use equipment until treatment has been absorbed, set or dried. Change cloth, sponge or towels frequently to avoid redeposition of soil. [(A fresh solution must be prepared) (Prepare a fresh solution)] at least daily or when use solution becomes visibly [(diluted) (soiled) (dirty)].

HUMIDIFIER BACTERIA/LGAE TREATMENT: Formulated for use in portable (evaporative) humidifiers. Thoroughly clean the hard non-porous (inanimate) (environmental) surfaces of the water tank and filters before each heating season, or sooner if necessary. For every gallon of water in the humidifier tank, add 1.4 ounces (of (this product) (Product name)) (or equivalent use dilution) per (one) (1) gallon of water. Add 0.8 ounces (of (this product) (Product name)) for every gallon of water added in the tank (or equivalent use dilution). [(Rinse) (Wipe up excess liquid (with a paper towel))] (Allow to air dry)].

Not for use in heat vaporizing or atomizing type vaporizer humidifiers.

DEODORIZATION/CLEANING: All deodorizing claims can only be used with the active ingredients listed in the label. Do not use with other cleaning products. (Note to reviewer: All deodorizing claims can only be used with the active ingredients listed in the label. Do not use with other cleaning products.)

CLEANING DIRECTIONS: Add 1.4 ounces (of (this product) (Product name)) per (one) (1) gallon (or equivalent dilution) to clean windows, mirrors and other surfaces. Apply solution with a brush, mop, cloth, sponge, auto scrubber or mechanical spray device ((hand pump) coarse pump or trigger spray device) so as to wet all surfaces thoroughly. For sprayer applications, spray 6-8 inches from surface. Rub with sponge or cloth. [(Rinse) (wipe up excess liquid (with a paper towel))] (Allow to air dry)]. Do not breathe spray.

FOR USE AS A (GENERAL) CLEANER: Apply use solution to surfaces. [(Rinse) (Wipe up excess liquid (with a paper towel))] (Allow to air dry)]. For heavy-duty use, add 1.4 ounces (of (this product) (Product name)) per (one) (1) gallon to clean hard, non-porous (inanimate) (environmental) surfaces.

GLASS CLEANING DIRECTIONS: Use a 1.4-ounce (of (this product) (Product name)) per (one) (1) gallon use solution (or equivalent use dilution) to clean windows, mirrors, and glass surfaces. Use a coarse spray device. For spray applications, spray 6-8 inches from surface. Rub with sponge or cloth. Do not breathe spray.

CLEANING HAIR CLIPPERS AND ELECTRIC SHEARS: While clipper/shear is running, hold in the downward position and spray a 7 ounces (of (this product) (Product name)) [(to) (with)] 5 gallons of water use solution (or equivalent use dilution) directly onto the blades two or three times to thoroughly wet the blades. Do not spray on the clipper case or drip into clipper housing. Turn off clipper/shear. Rub with brush, cloth, or sponge. Rinse surfaces thoroughly. Then wipe dry with a clean soft cloth. Lubricate as per clipper/shear manufacturer's instructions.

CLEANING BARBER/SALON SHEARS AND OTHER IMPLEMENTS: Spray shear/implement until thoroughly wet. Wipe away visible debris using a soft bristle brush or cloth. Turn off clipper/shear. Immerse precleaned shear/implement into a container of 7 ounces (of (this product) (Product name)) [(to) (with)] 5 gallons of water use solution (or equivalent use dilution). Rub with brush, cloth, or sponge. Rinse surfaces thoroughly. Remove shear/implement and wipe dry.

(Note to Reviewer: The following statement will be used with all above Barber/Salon Directions for Use).

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

FOR USE ON FINISHED FLOORS: To limit gloss reduction, use 7 ounces (of (this product) (Product name)) [(to) (with)] 5 gallons of water (or equivalent use dilution). Apply with a damp mop or auto scrubber. Allow surface to air dry.

COMMERCIAL FLORIST USE DIRECTIONS: To clean hard non-porous (inanimate) (environmental) surfaces in one step, prepare use solution by [(adding) (mixing)] 7 ounces (of (this product) (Product name)) [(to) (with)] 5 gallons of water (or equivalent use dilution). For heavy-duty use, [(add) (mix)] 14 ounces (of (this product) (Product name)) per 5 gallons of water (or equivalent use dilution). Remove all leaves, petals, garbage and refuse. Preclean surfaces using pressurized water where possible. Apply use solution to hard (inanimate) (environmental) non-porous surfaces, thoroughly wetting surfaces as required, with a cloth, mop, brush, sponge, auto scrubber or mechanical spray device ((hand pump) coarse pump or trigger spray device). For sprayer applications, spray 6-8 inches from surface. Rub with brush, sponge, mop or cloth. Do not breathe spray. Treated surfaces must remain wet for 10 minutes. [(Wipe up excess liquid (with a paper towel))] (Allow to air dry)].

WORK AREAS AND BENCHES: Spray or swab hard nonporous (inanimate) (environmental) working surfaces with a solution of 7 ounces (of (this product) (Product name)) [(to) (with)] 5 gallons 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 wet for 10 minutes. To apply solution as a sprayer application, use as a coarse spray only and spray 6-8 inches from surface. [(Wipe up excess liquid (with a paper towel))] (Allow to air dry)].

POTS, FLATS AND FLOWER BUCKETS: Brush or wash used pots and flats, then soak in a solution of 7 ounces (of (this product) (Product name)) [(to) (with)] 5 gallons of water (or equivalent use dilution) for 10 minutes to help control transfer of diseases such as anthracnose, blight, Botrytis, crown rot, Erwinia, mildew, root rot, and rust. [(Wipe up excess liquid (with a paper towel))] (Allow to air dry)].

CUTTING TOOLS: Soak cutting edge of tool for 10 minutes in a solution of 7 ounces (of (this product) (Product name)) [(to) (with)] 5 gallons of water (or equivalent use dilution) before use to help control transfer of diseases such as Botrytis, Erwinia, root

and stem rots, and Tobacco Mosaic Virus (TMV). [(Wipe up excess liquid (with a paper towel)) (Allow to air dry)]. Dry and oil tools at the end of each workday.

DIRECTIONS FOR HOUSEHOLD USE

KITCHEN/BATHROOM/HOUSEHOLD CLEANING: Apply 7 ounces (of (this product) (Product name)) [(to) (with)] 5 gallons of water (or equivalent use dilution) use solution with a brush, cloth, sponge, mop, paper towel, auto scrubber, foam gun (device) or mechanical spray device (hand pump) coarse pump or trigger spray device) directly onto hard, non-porous (inanimate) (environmental) surfaces. For spray applications, hold container 6 inches to 8 inches from surface and spray until thoroughly wet. Wipe the soiled area clean. [(Wipe up excess liquid (with a paper towel)) (Allow to air dry)]. [(This product) (Product name)] is not to be used for cleaning on dishware, glasses or eating utensils.

OTHER USES

CITRUS CANKER CONTROL (Not Applicable in CA): For prevention of Citrus Canker Disease through treatment of equipment. Effective against *Xanthomonas axonopodis* pv. *citri* (Citrus Canker) at 2000 ppm active. Treat all trucks, vehicles, and equipment thoroughly at a dilution rate of 10 ounces (of (this product) (Product name)) per (one) (1) gallon of water (2000 ppm active). Treatment is for use on trucks, attached trailers, field harvesting equipment; including cargo area, wheels, tires, under carriage, hood, roof, fenders and any other part of transportation equipment that can be taken into infested areas. To prevent the spread of Citrus Canker by this artificial means of transportation, treatments are made by trigger spraying, dipping or brushing, using maximum rate 2000 ppm quat. For sprayer applications, use a coarse spray device. After use, all surfaces which come in contact with food or crop must be rinsed with potable water. Clothing must be either thoroughly rinsed or laundered before reuse. Footwear must be rinsed before reuse. (A fresh solution must be prepared) (Prepare a fresh solution) at least daily or when use solution becomes visibly (diluted) (soiled) (dirty)).

COMMERCIAL AND INSTITUTIONAL LAUNDRY DIRECTIONS FOR USE

For residual bacteriostatic activity against gram negative and/or gram positive odor-causing bacteria, residual self-sanitizing activity against *Klebsiella pneumoniae* and *Staphylococcus aureus*, use [(this product) (Product name)] as directed.

Initial Treatment: Use 40 ounces (of (this product) (Product name)) per 100 pounds of fabric (dry weight) (or equivalent use dilution). Dilute the appropriate amount (of (this product) (Product name)) in one to two gallons of water then add solution to the wash wheel at the beginning of the final rinse cycle. A minimum rinse cycle time of 5 minutes is required.

Repeat Treatment: Follow Initial Treatment directions and re-treat fabric after each washing (or if odor persists).

LAUNDRY BACTERIOSTAT FOR COMMERCIAL, INDUSTRIAL, AND INSTITUTIONAL LAUNDRY APPLICATIONS: [(This product) (Product name)] provides the fabric with residual bacteriostatic activity against odor causing gram-negative and gram-positive bacteria when added to the final rinse at a rate of 40 ounces (of (this product) (Product name)) per 100 lbs. of dry laundry. [(This product) (Product name)] was evaluated against:

Corynebacterium ammoniagenes (ATCC 6872)
Klebsiella pneumoniae (ATCC 4352)
Staphylococcus aureus (ATCC 6538)

LAUNDRY DEODORIZER (AGAINST ODOR CAUSING BACTERIA): Use 40 ounces (of (this product) (Product name)) per 100 pounds of dry weight fabric. Dilute the appropriate amount (of (this product) (Product name)) in one to two gallons of water, then add to the washwheel in the final rinse. Re-treat fabric after each washing. For activity against odor causing bacteria, conditions of high relative humidity or wet contamination are required. Laundered fabric is also to be treated by soaking.

PRESERVATION AGAINST MILDEW BY SOAKING: Use 40 ounces (of (this product) (Product name)) per 100 pounds of fabric (dry weight). A minimum soaking time of 5 minutes is required.

LAUNDRY SANITIZER

When added at the rate of 48 oz (of (this product) (Product name)) per (one) (1) gallon water (to yield 780ppm active) (48 ounces (of (this product) (Product name)) per 100 lbs. of dry laundry) (or equivalent use dilution) (780 ppm active), this formulation provides sanitization against *Staphylococcus aureus*, *Klebsiella pneumoniae*, *Pseudomonas aeruginosa*, and Methicillin-resistant *Staphylococcus aureus* (MRSA). [(This product) (Product name)] is effective in rinse water up to 200ppm hard water.

LAUNDRY SANITIZING DIRECTIONS FOR USE: For sanitizing step, fill washer to water level with minimum temperature water of 95°F. Using an appropriate (company name) dispenser, inject [(this product) (Product name)] into the sanitizing rinse step at the rate of 48 oz (of (this product) (Product name)) per (one) (1) gallon water (to yield 780 ppm active) (48 ounces (of (this product) (Product name)) per 100 lbs. of dry laundry) (780 ppm active) (or equivalent use dilution). Treat the laundry for a minimum of 5 minutes at a minimum temperature of 95°F. Other laundry additives, such as fabric softeners, laundry soaps, starch and sizing must be used per manufacturer's instructions in subsequent rinse cycles after the sanitizing rinse cycle.

(OR)

[(This product) (Product name)] is used in the final, warm rinse cycle at a low water level. Dilute the appropriate amount of 48 ounces (of (this product) (Product name)) per 100 lbs. of dry laundry) (780 ppm active) (or equivalent use dilution); then add to the wash in the final rinse, or dispense directly through automatic dispensing equipment. Run for a minimum of 5 minutes. Retreat as necessary. This product will not harm fabrics. **DO NOT USE IN THE PRESENCE OF, OR MIX WITH OTHER CHEMICALS.**

FOR USE IN CONSUMER OR HOUSEHOLD TYPE WASHING MACHINES: Use the chart below to determine the equivalent use dilution per wash load for use as a Laundry Sanitizer in consumer or household type washing machines. This is based on 48 oz (of (this product) (Product name)) per 100 lbs of dry laundry.

Washer Capacity (lbs dry laundry) 5 or less	Ounces (per wash load)
6 - 10	4
11 - 20	8
	12

FOR USE IN SMALL COMMERCIAL WASHING MACHINES: Use the chart below to determine the equivalent use dilution per wash load for use as a Laundry Sanitizer in small commercial washing machines. This is based on 48 oz (of (this product) (Product name)) per 100 lbs of dry laundry.

Washer Capacity (lbs dry laundry)	Ounces (per wash load)
25	12
50	24
75	36

WATER TREATMENT DIRECTIONS FOR USE

(Note to reviewer: The first two statements of this section must appear on every label with any of the following Water Treatment Directions for Use.)

Do not use water containing residues from use (of (this product) (Product name)) to irrigate crops for food or feed.

Use of the product in either public/municipal or single or multiple family private/residential potable/drinking water systems is strictly prohibited. Use of the product in any cooling water system that discharges effluent within 1/4 mile of either a public/municipal or single or multiple family private/residential potable/drinking water intake is strictly prohibited.

INDUSTRIAL WATER TREATMENT

To control algae and bacterial slimes use this water treatment microbicide as directed. For best results slug feed. The frequency of addition of microbicide needed depends on many factors. To optimize your use of water treatment microbicide, follow this procedure. [(This product) (Product name)] aids in the control of bacterial, fungal and algal slimes in evaporative condensers, heat exchange water systems, industrial and commercial cooling towers.

For thermal processing/pasteurizing operations within farms, soft drink and food canning plants to reduce the number of living algae, bacteria and fungi. Do not use in any system which may come in contact with food.

INDUSTRIAL AND/OR COMMERCIAL RECIRCULATING COOLING WATER TOWERS, RETORT WATER SYSTEMS

1. **Dosing Location:** [(This product) (Product name)] is to be applied at a point in the system where it will be uniformly mixed, such as at the sump.

2. **Dosing Conditions:** [(This product) (Product name)] must be applied when the system is in jeopardy of being affected or after cleaning systems where efficiency is already impaired.

Initially use 105 fluid ounces (of (this product) (Product name)) per 1,000 gallons of water to be treated (20 ppm active).

Should the above dosage not give satisfactory results, use 105 fluid ounces (of (this product) (Product name)) per 1,000 gallons of water. Repeat the initial dose every seven days or increase the frequency if needed.

When the above treatment level is successful, use 26.6 to 77 fluid ounces (of (this product) (Product name)) per 1,000 gallons of water to maximize efficiency. Repeat weekly as needed. Should slime develop again, go back to initial dosage.

Cooling tower waters that are inherently low in algae growth and bacteria count may be adequately controlled by the lower range of these dosages; slug feed every seven days. For best results, clean heavily contaminated systems before treatment with [(this product) (Product name)]. If soap or anionic detergent is used, rinse thoroughly before charging with this algaecide.

(OR)

INDUSTRIAL (AND/OR COMMERCIAL) RECIRCULATING COOLING WATER TOWERS, RETORT WATER SYSTEMS

1. **Dosing Location:** [(This product) (Product name)] is to be applied at a point in the system where it will be uniformly mixed, such as at the sump.

2. **Dosing Conditions:** [(This product) (Product name)] must be applied when the system is in jeopardy of being affected or after cleaning systems where efficiency is

already impaired. Tower bleed off valves must be closed to permit a retention time of 4 hours.

3. Method of Application:

a. INTERMITTENT OR SLUG METHOD

Initial Dose: When the system is noticeably fouled, apply 105 fluid ounces (of (this product) (Product name)) (20 ppm on an active basis) per 1000 gallons of water in the system. Repeat every seven days or increase frequency if needed.

Subsequent Dose: When microbial control is evident, add 26.6 to 77 fluid ounces (of (this product) (Product name)) per 1000 gallons of water in the system weekly or as needed to maintain control. Badly fouled systems must be cleaned before treatment is begun. Should slime develop again, repeat initial dosage.

b. MODIFIED INTERMITTENT METHOD

Initial Dose: When the system is noticeably fouled, apply 105 fluid ounces (of (this product) (Product name)) (20 ppm on an active basis) per 1000 gallons of water in the system. Apply half of this initial dose when half of the water system has been lost by blowdown.

Subsequent Dose: When control of microbial growth is evident, apply 26.6 to 77 fluid ounces (of (this product) (Product name)) per 1000 gallons of water in the system. Apply half of this subsequent dose when half of the water in the system has been lost by blowdown. Badly fouled systems must be cleaned before treatment is begun. Repeat weekly as needed. Should slime develop again, repeat initial dosage.

c. CONTINUOUS FEED METHOD

Initial Dose: When the system is noticeably fouled, apply 105 fluid ounces (of (this product) (Product name)) (20 ppm on an active basis) per 1000 gallons of water in the system.

Subsequent Dose: Maintain this treatment by starting a continuous feed of 26.6 fluid ounces (of (this product) (Product name)) per 1000 gallons of water lost by blowdown. Badly fouled systems must be cleaned before treatment is begun.

ONCE THROUGH FRESH WATER COOLING SYSTEM

1. **Dosing Location:** [(This product) (Product name)] is to be applied at a point in the system where it will be uniformly mixed, such as at the sump.

2. **Dosing Conditions:** [(This product) (Product name)] must be applied when system is in jeopardy of being affected or after cleaning systems where efficiency is already impaired.

3. Method Of Applications:

a. Wear safety glasses, rubber gloves and impervious apron.

b. To reduce foaming, mix 10 parts of water to 1 part of this product. Add product directly from drum or add the product as a point where it will be uniformly mixed.

c. Use 3 to 30 fluid ounces (of (this product) (Product name)) (0.6 to 6 ppm on an active basis) per thousand gallons.

d. Do not discharge without performing proper deactivation.

e. Treatment time cannot exceed 120 hours/application, nor exceed 4 times per year.

f. Avoid oxidizers and reducing agents. Product is cationic and must not be mixed with soap or anionic surfactants.

(OR)

ONCE THROUGH FRESH AND SEA WATER COOLING SYSTEMS

1. **Dosing Location:** [(This product) (Product name)] is to be applied at a point in the system where it will be uniformly mixed, such as at the sump.

2. **Dosing Conditions:** [(This product) (Product name)] must be applied when the system is in jeopardy of being affected or after cleaning systems where efficiency is already impaired.

3. **Method Of Applications:**

- a) Wear safety glasses, rubber gloves and impervious apron.
- b) Add product directly from drum or add the product at a point where it will be mixed uniformly.
- c) To reduce foaming, mix 2 parts of water to 1 part of this product.
- d) Add 3 to 30 fluid ounces (of (this product) (Product name)) (0.6-6 ppm on an active basis) per thousand gallons.
- e) Do not discharge without performing proper deactivation.
- f) Treatment time cannot exceed 120 hours/application.
- g) Avoid oxidizers and reducing agents. Product is cationic and must not be mixed with soap or anionic surfactants.
(OR)

ONCE THROUGH FRESH AND SEA WATER COOLING SYSTEMS

- 1. **Dosing Location:** [(This product) (Product name)] is to be applied at a point in the system where it will be uniformly mixed, such as at the sump.
- 2. **Dosing Conditions:** [(This product) (Product name)] must be applied when the system is in jeopardy of being affected or after cleaning systems where efficiency is already impaired.

3. **Method Of Applications:**

a. **INTERMITTENT OR SLUG METHOD**

Initial Dose: When the system is noticeably fouled, apply 3000 fluid ounces (of (this product) (Product name)) (0.6 to 6 ppm on an active basis) per 1,000 gallons of water based on system flow rates. The minimum treatment is 6 to 24 hours. Repeat until control is achieved. Deactivation must be conducted prior to discharge from the system by using bentonite clay at a minimum ratio of 5 ppm clay to 1ppm product.

Subsequent Dose: When microbial control is evident, add 1.5 to 15 fluid ounces (of (this product) (Product name)) (0.3 to 3 ppm on an active basis) per 1,000 gallons of water based upon system flow rates on a as needed basis to maintain control. Frequency of feed must be tied to an in-plant monitoring program for macro cowlng growth. Deactivation must be conducted prior to discharge from the system by using bentonite clay at a minimum ratio of 5 ppm clay to 1 ppm product.

(Note to reviewer: Deactivation instructions must be used with any of the above Once Through directions for use.)

DEACTIVATION: Use bentonite clay at the minimum ratio of 5 ppm clay to 1 ppm product. This product must be deactivated prior to discharge of the NPDES outfall. Do not apply this product more than 4 times a year.

OILFIELD INJECTION AND WASTE WATER

Additions of this product must be made with the proper type of metering pump equipment, suction (low pressure) side of pumping equipment or similar device. This product can be added to the system by slug, continuous or on an intermittent basis depending on the degree of system fouling. [(This product) (Product name)] must be added to the water handling system at a point of uniform mixing such as the area of addition of makeup water to the holding tank.

Method of Application:

1. **Continuous Injection:** Add ((this product) (Product name)) at 30 ppm (155 fluid ounces (of (this product) (Product name)) per 1000 gallons of water) when system is noticeably fouled. When microbial control is evident, add ((this product) (Product name)) at 15 ppm (155 fluid ounces (of (this product) (Product name)) per 1000 gallons of water) to maintain control.

2. **Batch Treatment:** Add ((this product) (Product name)) at 180 ppm (7.2 gallons (of (this product) (Product name)) per 1000 gallons of water) over a period of 4 - 6 hours one or more times per week when the system is noticeably fouled. When microbial control is evident, add ((this product) (Product name)) at 90 ppm (3.6 gallons (of (this product) (Product name)) per 1000 gallons of water) over a period of 4 - 6 hours one or more time per week.

GAS PRODUCTION AND TRANSMISSION PIPELINE AND SYSTEMS

GAS PRODUCTION AND TRANSMISSION PIPELINES AND SYSTEMS

For the control of sulfate-reducing bacteria and slime forming bacteria, [(this product) (Product name)] must be added to a gas production or transmission pipeline via direct injection at a point where uniform and maximum distribution will occur.

GAS STORAGE WELLS AND SYSTEMS

Treat individual injection wells with [(this product) (Product name)] to produce an effective concentration of 65-1000 ppm (active). Update treatment rate as needed. [(This product) (Product name)] must be diluted by the water present in the formation. Injection may be repeated yearly or as needed to maintain control

PIPELINE PIGGING AND SCRAPING OPERATIONS

Add [(this product) (Product name)] to slug of water immediately following the scraper (keep the water volume to a minimum and contained between the scraper and the following pig). Add an effective concentration to produce 75 - 500 ppm active depending on the length of the pipeline and the severity of the biofouling.

DRILLING, COMPLETION AND WORKOVER FLUIDS SYSTEMS

Add to the fluid system at a point of uniform mixing such as circulating mud tank. Initial treatment: 65 - 1000 ppm (active) added to a freshly prepared fluid. Maintenance dosage: 65 - 1000 ppm so as to maintain control.

PACKER FLUIDS

Add to a packer fluid at a point of uniform mixing such as a circulating holding tank at a rate of 65 - 1000 ppm (active per 100 barrels of fluid) to a freshly prepared fluid depending on the severity of contamination. Seal the fresh packer fluid in the between the casing and the production tube.

HYDROTESTING

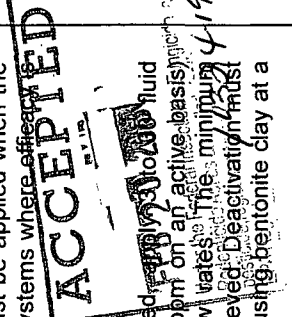
Treat water used to hydrotest pipelines or vessels at 65 - 1000 ppm active depending on the water quality and length of time the equipment will remain idle.

DIRECTIONS FOR ALTERNATE CONTAINERS/DELIVERY SYSTEMS

AUTOMATED DILUTION SYSTEM (DILUTION SYSTEMS TRADE NAME)
INSTRUCTIONS: Remove [(cap) (spray nozzle)] from empty container. Fill empty container with a newly prepared use-solution. Replace [(cap) (spray nozzle)]. Place correct use-dilution label on newly filled container.

BAG-IN BOX CONTAINERS

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



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

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

PACKETS (For pre-measured tear open packets)

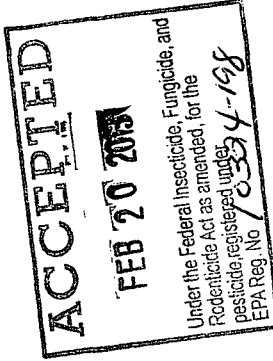
For Sanitizer: (Simply) (Tear) open and pour contents into 5 gallons of water. Keep packets in box until ready to use.

(OR)

Pour contents of (4 oz) packet into 5 gallons of water. Keep packets in box until ready to use.

REFILLS

To Refill Concentrate From Large Containers Into Smaller Containers: [(This product) (Product name)] may be used to fill and refill clean, properly labeled containers for 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.



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

STORAGE AND DISPOSAL

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

(FOR USE ON NON-REFILLABLE CONTAINERS WITH HOUSEHOLD/RESIDENTIAL USES)
PESTICIDE DISPOSAL/CONTAINER HANDLING/CONTAINER DISPOSAL: Non-refillable container. Store only in original container in areas inaccessible to children. Triple rinse container. Do not reuse empty container. Wrap (container) and put in trash or offer for recycling if available.

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

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

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

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

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

PESTICIDE DISPOSAL: Pesticide wastes are acutely hazardous. Improper disposal of excess pesticide, spray mixture or rinsate is a violation of Federal Law. If these wastes cannot be disposed of by use according to label instructions, contact your State Pesticide or Environmental Control Agency, or the Hazardous Waste Representative at the nearest EPA Regional Office for guidance.
CONTAINER DISPOSAL: (Note: Only one of the following Container Disposal paragraphs will be used, depending on packaging type.)

Non-refillable container. Do not reuse this container to hold materials other than pesticides or diluted pesticides (rinsate). Offer for recycling if available or puncture and dispose in a sanitary landfill, or by other procedures approved by state and local authorities. If rinsate cannot be used, follow pesticide disposal instructions.

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

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

(Note: The following text will be used on the BAG in BOX container types only. No Residue Removal instructions are used when BAG in BOX container disposal instructions is used.)

BAG in BOX CONTAINER DISPOSAL: Completely empty bag into application equipment. Then offer for recycling if available or dispose of in a sanitary landfill, or by incinerations, or by other procedures allowed by state and local authorities.

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

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

(FOR USE ON REFILLABLE CONTAINERS)

(Note: The following text must be used on all refillable containers greater than five gallons.)
Cleaning the container before final disposal is the responsibility of the person disposing of the container. Cleaning before refilling is the responsibility of the refiller.

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

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

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

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

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

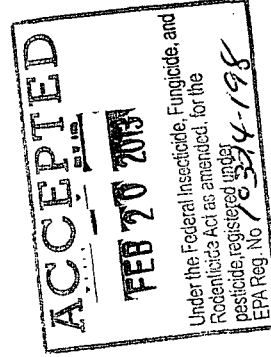
(For containers greater than 5 gallons with Industrial/Commercial Non-public Health Uses)
RESIDUE REMOVAL INSTRUCTIONS: To clean the container before final disposal, empty, remaining contents from this container into application equipment or a mix tank. Empty remaining contents into application equipment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

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

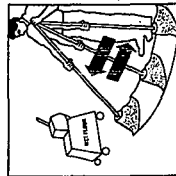
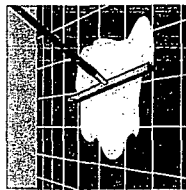
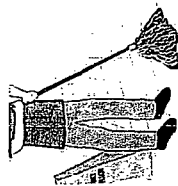
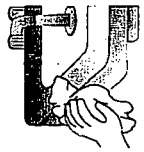
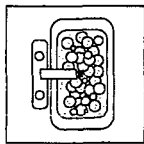
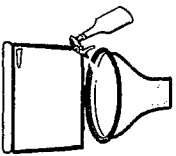
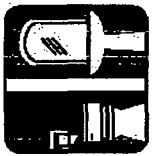
RESIDUE REMOVAL INSTRUCTIONS: To clean the container before final disposal, triple rinse as follows: Fill container ¼ full with water. [(Tip container on its side and roll it back and forth, ensuring at least one complete revolution for 30 seconds) (Agitate vigorously or recirculate water for 30 seconds)].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

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

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



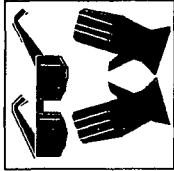
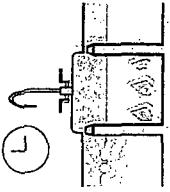
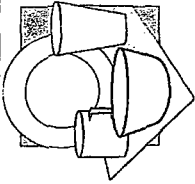
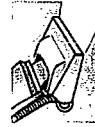
(Note to Reviewer: These icons have been requested by our customers and will appear on the label with the appropriate directions.)



WARNING
AVISO

CHILDREN CAN FALL INTO
BUCKET AND DROWN
KEEP CHILDREN AWAY FROM
BUCKETS AND WATER
CHILDREN SHOULD NOT BE
SMALL CHILDREN OF WATER

Niños pueden caer adentro
de los cubos.
Manté a los niños lejos de
los cubos y el agua.
Niños pequeños corren riesgo
de ahogarse en el agua.



DESINFECTANTE

KSA

KOSHER

ACCEPTED

FEB 20 2018

Under the Federal Insecticide, Fungicide, and
Rodenticide Act as amended, for the
pesticide registered with
EPA Reg. No. 70324-198

**FOUR-OUNCE PACKET LABEL TO BE USED WITH MASTER
CONTAINER LABEL**

MIX EACH PACKET WITH 5 GALLONS OF WATER
FOR USE AS A NON FOOD CONTACT SANITIZER

MAQUAT 702.5-M

E.P.A. Reg. No. 10324-198 E.P.A. Est. No. 10324-IL-1

NET CONTENTS: 4 FLUID OZ.

ACTIVE INGREDIENTS:

Octyl Decyl Dimethyl Ammonium Chloride 0.750%
Didecyl Dimethyl Ammonium Chloride 0.375%
Dioctyl Dimethyl Ammonium Chloride 0.375%
Alkyl (C₁₄, 50%; C₁₂, 40%; C₁₆, 10%)
dimethyl benzyl ammonium chloride 1.000%

INERT INGREDIENTS: 97.500%
TOTAL 100.000%

KEEP OUT OF REACH OF CHILDREN

DANGER PELIGRO

**SEE OUTER CONTAINER FOR PRECAUTIONARY STATEMENTS
AND USE DIRECTIONS**

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

MASON CHEMICAL COMPANY
"THE QUATERNARY SPECIALISTS"

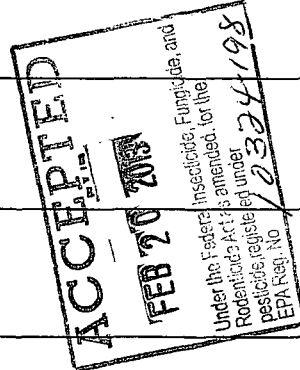
721 W. Algonquin Road
Arlington Heights, IL 60005



847-290-1621

Toll Free:

1-800-362-1855



TRIGGER SPRAYER LABEL

THE PRODUCT IN THIS CONTAINER IS DILUTED AS
DIRECTED ON THE PESTICIDE PRODUCT LABEL.

MAQUAT 702.5-M

E.P.A. Reg. No. 10324-198 E.P.A. Est. No. 10324-IL-1

ACTIVE INGREDIENTS:

Octyl Decyl Dimethyl Ammonium Chloride 0.750%
Didecyl Dimethyl Ammonium Chloride 0.375%
Dioctyl Dimethyl Ammonium Chloride 0.375%
Alkyl (C₁₄, 50%; C₁₂, 40%; C₁₆, 10%)
dimethyl benzyl ammonium chloride 1.000%

INERT INGREDIENTS: 97.500%
TOTAL 100.000%

KEEP OUT OF REACH OF CHILDREN

DANGER PELIGRO

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

The contents of this container have been prepared by the user to
a (insert ppm #) PPM solution.

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

MASON CHEMICAL COMPANY
"THE QUATERNARY SPECIALISTS"

721 W. Algonquin Road
Arlington Heights, IL 60005



847-290-1621

Toll Free:

1-800-362-1855

NOT FOR RESALE

25/25