U.S. ENVIRONMENTAL PROTECTION AGENCY
Office of Pesticide Programs
Antimicrobials Division (7510P)
1200 Pennsylvania Ave., N.W.
Washington, D.C. 20460

NOTICE OF PESTICIDE:
_X_ Registration
___ Reregistration
(under FIFRA, as amended)

EPA Reg. Number:	**Date of Issuance:**
10324-234	06/09/2020

Term of Issuance:
Conditional

Name of Pesticide Product:
MAQUAT® MQ615-CAS

Name and Address of Registrant (include ZIP Code):

Mason Chemical Company
9075 Centre Point Drive., Suite 400
West Chester, OH 45069

Note: Changes in labeling differing in substance from that accepted in connection with this registration must be submitted to and accepted by the Antimicrobials Division prior to use of the label in commerce. In any correspondence on this product always refer to the above EPA registration number.

On the basis of information furnished by the registrant, the above named pesticide is hereby registered under the Federal Insecticide, Fungicide and Rodenticide Act.

Registration is in no way to be construed as an endorsement or recommendation of this product by the Agency. In order to protect health and the environment, the Administrator, on his motion, may at any time suspend or cancel the registration of a pesticide in accordance with the Act. The acceptance of any name in connection with the registration of a product under this Act is not to be construed as giving the registrant a right to exclusive use of the name or to its use if it has been covered by others.

This product is conditionally registered in accordance with FIFRA section 3(c)(7)(A). You must comply with the following conditions:

1. Submit and/or cite all data required for registration/reregistration/registration review of your product under FIFRA when the Agency requires all registrants of similar products to submit such data.

Jacqueline Hardy

Jacqueline Hardy, Product Manager (34)
Regulatory Management Branch II
Antimicrobials Division (7510P)

Date:
06/09/2020

2. You are required to comply with the data requirements described in the DCI or EDSP identified below:
    a. ADBAC GDCI-069111-30885

    You must comply with all of the data requirements within the established deadlines. If you have questions about the Generic DCI listed above, you may contact the Reevaluation Team Leader (Team 36): http://www2.epa.gov/pesticide-contacts/contacts-office-pesticide-programs-antimicrobial-division

3. Be aware that proposed data requirements for Citric Acid, and ADBAC have been identified in a Work Plan. For more information on these proposed data requirements, you may obtain copies in the docket EPA-HQ-OPP-2008-0855 and EPA-HQ-OPP-2015-0737 at www.regulations.gov or contact the contact the Reevaluation Team Leader (Team 36): http://www2.epa.gov/pesticide-contacts/contacts-office-pesticide-programs-antimicrobial-division

4. The data requirements for storage stability and corrosion characteristics (Guidelines 830.6317 and 830.6320) must be provided. A one-year study is required to satisfy these data requirements. You have 18 months from the date of registration to provide these data.

5. Submit one copy of the final printed label for the record before you release the product for shipment.
    - Revise the EPA Registration Number to read, "EPA Reg. No. 10324-234."

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

If you fail to satisfy these data requirements, EPA will consider appropriate regulatory action including, among other things, cancellation under FIFRA section 6(e). Your release for shipment of the product constitutes acceptance of these conditions. A stamped copy of the label is enclosed for your records.

Please also note that the record for this product currently contains the following CSFs:

- Basic Confidential Statement of Formula dated 11/15/2019
- Alternate Formulation 1 dated 11/15/2019
- Alternate Formulation 1A dated 11/15/2019
- Alternate Formulation 2 dated 11/15/2019
- Alternate Formulation 3 dated 11/15/2019
- Alternate Formulation 3A dated 11/15/2019
- Alternate Formulation 4 dated 11/15/2019

If you have any questions, please contact Lorena Rivas by phone at (703) 305-5027, or via email at rivas.lorena@epa.gov.

Enclose: Stamped Label
Product Chemistry Review dated 05/07/2020

MASON CHEMICAL COMPANY **"The Quaternary Specialists"**
9075 Centre Pointe Dr., Suite 400 I West Chester, OH 45069 I 513-326-0600 or 800-70-PILOT

EPA Reg. No. 10324-XXX
EPA Est. No.

MAQUAT® MQ615-CAS

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

{Multi-Purpose} {No-Rinse} {Acid} Cleaner • {Food Contact} {Non-Food Contact} Sanitizer • Deodorizer • Odor Neutralizer

ACCEPTED
06/09/2020
Under the Federal Insecticide, Fungicide and Rodenticide Act as amended, for the pesticide registered under EPA Reg. No. 10324-234

ACTIVE INGREDIENTS:	
Citric Acid	30.00%
Alkyl (50% C_{14}, 40% C_{12}, 10% C_{16}) Dimethyl Benzyl Ammonium Chloride	4.10%
Octyl Decyl Dimethyl Ammonium Chloride	3.07%
Didecyl Dimethyl Ammonium Chloride	1.54%
Dioctyl Dimethyl Ammonium Chloride	1.54%
OTHER INGREDIENTS:	59.75%
TOTAL:	100.00%

KEEP OUT OF REACH OF CHILDREN
DANGER {PELIGRO}

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

FIRST AID

In case of emergency, call a poison control center or doctor for treatment advice. Have the product container or label with you when calling a poison control center or doctor, or going for treatment.
IF IN EYES: Hold eye open and rinse slowly and gently with water for 15 - 20 minutes. Remove contact lenses, if present, after the first 5 minutes, then continue rinsing eye.
IF ON SKIN: Take off contaminated clothing. Rinse skin immediately with plenty of water for 15 - 20 minutes.
IF INHALED: Move person to fresh air. If person is not breathing, call 911 or an ambulance, then give artificial respiration, preferably mouth-to-mouth, if possible.
IF SWALLOWED: Call a poison control center or doctor immediately for treatment advice. Have person sip a glass of water if able to swallow. Do not induce vomiting unless told to do so by a poison control center or doctor. Do not give anything by mouth to an unconscious person.
NOTE TO PHYSICIAN: Probable mucosal damage may contraindicate the use of gastric lavage.

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

Mason™
A Pilot Chemical Company

*(**Note to Reviewer:** This referral statement may be organized in any order to be grammatically correct.)*
{{Consult} {See} {additional} {sheet} {insert} {inside} {outer container} {Product Information} {Bulletin} {for} {other} {directions for use} {and} {information} {claims} {organisms} {applications}.}

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

(**Note to Reviewer**: Text in { } is optional. Brackets [ ] indicate that at least one option within the brackets must be used in the final label text. Parentheticals ( ) are meant to appear on final label. "This product" can be substituted with actual product name in the marketing and directions for use.)

MAQUAT® MQ615-CAS

ORGANISM LIST

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

FOOD CONTACT SANITIZING PERFORMANCE: This product is an effective food contact sanitizer in 1 minute at 1.5 fl. oz. per 4 gal of 500 ppm hard water {(300 ppm active quat)} on precleaned hard, non-porous surfaces:

Campylobacter jejuni {(ATCC 29428)}
Escherichia coli {(ATCC 11229)}
Escherichia coli O157:H7 {(ATCC 43888)}
Escherichia coli O45:K-:H- {(ECL 1001)}
Escherichia coli O121:K-:H10 {(ECL 39W)}
Escherichia coli O145:H28 {(ATCC BAA-2129)}
Listeria monocytogenes {(ATCC 19111)}
Salmonella enterica {(ATCC 10708)}
Shigella dysenteriae {(ATCC 11835)}
Shigella flexneri {(ATCC 9380)}
Staphylococcus aureus {(ATCC 6538)}
Yersinia enterocolitica {(ATCC 23715)}

NON-FOOD CONTACT SANITIZING PERFORMANCE: This product is an effective sanitizer in 5 minutes at 2 fl. oz. per 4 gal. of 400 ppm hard water {(400 ppm active quat)} and 5% soil on hard, non-porous surfaces:

Enterococcus aerogenes {(ATCC 13048)}
Staphylococcus aureus {(ATCC 6538)}

TABLE OF CONTENTS

*(**Note to Reviewer:** The Table of Contents is optional and may appear on labeling with the page numbers altered as necessary to reflect the pagination of the final printed label.)*

(**Note to Reviewer**: Text in { } is optional. Brackets [ ] indicate that at least one option within the brackets must be used in the final label text. Parentheticals ( ) are meant to appear on final label. "This product" can be substituted with actual product name in the marketing and directions for use.)

MARKETING CLAIMS

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

{LOCATIONS/SURFACES}

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

This product is for use on hard, non-porous surfaces in *(insert location)*
This product [{when used as directed} {can be used} {is formulated to [{clean} {sanitize} {deodorize}] {is formulated for use}] on {washable} hard, non-porous surfaces such as: *(insert surface)*
For use {in} {on} *(insert location/surface).*
{With organic soil {load} {tolerance}} {for} *(insert location)*

{LOCATIONS}

- Airline terminals, airports, bus stations, train stations, transportation terminals, public facilities, shipping terminals, travel rest areas, waysides
- Police stations, crime scenes, courthouses, correctional facilities, municipal government buildings, prisons, jails, penitentiaries, correctional institutions
- Recycling centers

- Athletic facilities, locker rooms, exercise rooms, exercise facilities, gyms, gymnasiums, field houses
- Banks, churches, libraries, post offices
- Campgrounds, playgrounds, recreational facilities, picnic facilities
- Day care centers, {children} nurseries, kindergartens, preschools

- Health clubs, spas, tanning salons, tanning spas, tanning beds, massage/facial salons, hair/nail/pedicure salons, barber/beauty shops, salons, foot spas, tattoo parlors. *(Not for use on needles or other skin piercing instruments)*
- Hotels, motels
- Museums, art galleries, performance/theater centers, movie houses, bowling alleys
- Schools, colleges, dormitories, classrooms, community colleges, universities
- Sports arenas, sports complexes
- Supermarkets, convenience stores, retail and wholesale establishments, department stores, shopping malls, gift shops, video stores, bookstores, dressing rooms, photocopy centers
- Restaurants, bars, kitchens, taverns, cafeterias, institutional kitchens, fast food operations, food storage areas, catering, bakeries
- Veterinary, veterinary clinics, animal life science laboratories, animal laboratories, animal research centers, animal quarantine areas, animal holding areas, equine farms, {dog} {cat} {animal} kennels, animal breeding facilities, breeding establishments, animal husbandry establishments, grooming establishments, pet animal quarters, animal housing facilities, zoos, tack shops, pet shops, operating rooms, washing areas, waiting rooms, examination rooms, and other animal care facilities

- Businesses, office buildings, workstations, break rooms, public restrooms, housekeeping, janitorial rooms
- Factories, computer manufacturing sites, toy factories, warehouses
- Laboratories
- Non-medical institutional, commercial, industrial, non-medical institutions, commercial sites, industrial sites, non-medical institutional facilities, public places

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

(**Note to Reviewer**: Text in { } is optional. Brackets [ ] indicate that at least one option within the brackets must be used in the final label text. Parentheticals ( ) are meant to appear on final label. "This product" can be substituted with actual product name in the marketing and directions for use.)

- Poultry premises {(Hatcheries)}:

Egg Receiving Area	Tray Dumping Area	Chick Processing Area
Egg Holding Area	Chick Holding Area	Chick Loading Area
Setter Room	Hatchery Room	Poultry Buildings

- Processing facilities for beverages, beer, fish, milk, citrus, wine, fruit, vegetable, ice cream and potatoes
- Swine premises:

Farrowing Barns and Areas	Dressing Plants	Blocks
Waterers and Feeders	Loading Equipment	Creep Area
Hauling Equipment	Nursery	Chutes

- Tobacco plant premises

{SURFACES}

- {Countertops} {counters}, countertop laminates, sinks, tub surfaces, shelves, racks, carts, appliances, refrigerators, ice machines, microwave ovens
- Dishes, {glassware} {glasses}, silverware, cooking utensils, eating utensils, plastic and other non-porous cutting boards, plastic and other hard, non-porous chopping blocks, coolers, ice chests, refrigerator bins used for meat, vegetables, fruit and eggs, Tupperware®
- Glass surfaces, aluminum, brass, copper, laminated surfaces, metal, plated steel, stainless steel, glazed porcelain, glazed {restroom} tile, glazed {restroom} ceramic, sealed granite, sealed marble, plastic {such as polycarbonate, polyvinylchloride, polystyrene or polypropylene}, sealed limestone, sealed slate, sealed stone, sealed terra cotta, sealed terrazzo, chrome, Plexiglas®, enameled surfaces, painted {finished} woodwork, Formica®, vinyl and plastic upholstery, washable wallpaper, windows, mirrors, painted surfaces
- And other hard, non-porous surfaces

- Hair clippers, cutting implements, plastic rollers, washable nail files
- Kennel runs, cages, kennel/cage floors, conductive flooring, examination tables, veterinary x-ray tables, loading platforms, animal equipment
- Non-wooden picnic tables and outdoor furniture except cushions and wood frames
- External surfaces of Slurpee® machines, drinking fountains
- Ultrasonic baths, whirlpools, whirlpool bathtubs

- Beer fermentation and holding tanks, bottling or pre-mix dispensing equipment
- Citrus processing equipment and holding tanks
- Food {preparation} {and} {storage} areas
- Hatchers, setters, trays, racks, egg flats, chick boxes, egg cases, vans, trash containers, seed houses, poultry/turkey equipment, carts, sexing tables, and automated tray, rack, and buggy washers, egg receiving and egg holding areas
- Harvesting and handling equipment
- Kitchen equipment {such as food processors, blenders, cutlery, trash compactors, and other utensils}
- Meat packing plant surfaces such as livestock vehicles and holding pens, receiving areas and delivery chutes, slaughter areas and conveyors, hand, rub and guide rails, post knock cabinets, stands and flooring surfaces, chains and moving process lines, chutes, conveyors, tallow and animal feed production surfaces, processed product and offal equipment surfaces, fabrication and processing surfaces, stainless steel cut out and prep tables, and other stainless surfaces
- Milk pails, inflations, and tubing; dairy product dispensing equipment
- Milk storage and handling systems, bulk milk tanks
- Tobacco plant equipment
- Wine processing equipment and holding tanks

- Exhaust fans, refrigerated storage and display equipment, coils and drain pans of air conditioning, refrigeration equipment, heat pumps
- {Interior} hard, non-porous surfaces of water softeners, reverse osmosis units, ice machines, water coolers, water holding tanks, pressure tanks

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SANITIZATION MARKETING CLAIMS

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

- At 1.5 fl. oz. of this product per 4 gal. of water, this sanitizer fulfills the criteria of Appendix F of the Grade A Pasteurized Milk, Ordinance 2011 Recommendations of the U.S. Public Health Services in waters up to 500 ppm of hardness calculated as $CaCO_3$ when evaluated by the AOAC Germicidal and Detergent Sanitizer Method against *Escherichia coli* and *Staphylococcus aureus*.
- *Escherichia coli* {(*E. coli*)}, *Salmonella enterica* {(*Salmonella*)}, and *Staphylococcus aureus* {(*Staph*)} are common germs found where food is prepared and stored.
- [{Eliminates} {Kills}] 99.999% of bacteria found on hard, non-porous food contact kitchen surfaces {in 60 seconds}.
- For use as a food contact sanitizer at {1.5 fl. oz. per 4 gal. {(300 ppm active)}} {2 fl. oz. per 4 gal. {(400 ppm active quat)}} {0.375 - 0.5 fl. oz. per gal. {(300 - 400 ppm active quat)}} on hard, non-porous surfaces.
- Helps control bacteria that cause spoilage.
- Is a hard, non-porous, non-food contact surface sanitizer.
- Is a hard, non-porous food contact surface sanitizer.
- Is a quat and citric acid hard, non-porous surface food contact sanitizer.
- Is an effective sanitizer on hard, non-porous, non-food contact surfaces.
- Is for cleaning and sanitizing of stainless steel and other hard, non-porous surfaces found in restaurant and cafeteria kitchens for the removal of smut, soil, scale, and rust from these surfaces.
- Is for use as a sanitizer {and cleaner} on hard, non-porous, non-food contact surfaces {(400 ppm active quat)}.
- Is for use as a sanitizer in bottling and beverage dispensing equipment, beer fermentation and holding tanks, sanitary filling of bottles and cans {in the final rinse application}, for external spraying of filling and closing machines, and in wineries for use on holding tanks, floors, and processing equipment.
- Is for use as a Food Grade Egg Shell sanitizer, with best results achieved in water temperatures ranging from 78° - 110°F.
- Is for use on pre-cleaned surfaces such as tableware, utensils, dishes, equipment, pipelines, tanks, vats, fillers, evaporators, pasteurizers, and aseptic equipment in restaurants, food service operations, dairies, breweries, wineries, and beverage and food processing plants.
- Kills 99.999% of bacteria like Escherichia coli, Campylobacter jejuni, Escherichia coli O157:H7, Staphylococcus aureus, Listeria monocytogenes, Yersinia enterocolitica and Shigella dysenteriae on hard, non-porous food contact surfaces in 60 seconds.
- Meets efficacy standards for hard, non-porous, non-food contact surface sanitizers.
- Not only sanitizes but also removes lime and scale in breweries and bottle washing.
- Sanitizes ice machines
- Sanitizes kitchen surfaces {and floors}.
- To reduce cross contamination on treated surfaces, 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.
- Use this product to sanitize hard, non-porous surfaces of food processing equipment, dairy equipment, food utensils, dishes, silverware, glasses, sink tops, countertops, refrigerated storage areas and display equipment, and other hard, non-porous surfaces.
- 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.

GENERAL MARKETING CLAIMS

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

- Antimicrobial.
- Beerstone and scale can build up on pipelines, storage tanks, tank trucks, silos, and processing equipment in the brewery industry. Use of this product will remove this material from equipment and help maintain the efficiency of the operation as well as eliminate bacterial growth.
- Can be applied through foaming apparatus and low-pressure sprayers. Follow manufacturers' instructions when using this equipment.
- Clear formula. *(**Note to Reviewer**: To be used only when no dyes are present.)*
- Contains no fragrances.
- Formulated for effective mushroom farm sanitation.
- Formulated for effective poultry sanitation.
- Formulated for effective swine premise sanitation.
- Is an economical concentrate that can be used with a mop and bucket, trigger sprayer, sponge, or by soaking.
- Is easily and quickly dispersed in hot or cold water to form a completely uniform solution.
- Is for use on floors, walls, tile, cages, crates, mats, litter boxes, floor coverings, or any hard, non-porous surfaces soiled by a pet.
- Is fragrance-free.
- Milkstone and scale can build up on pipelines, storage tanks, tank trucks, silos, and processing equipment in the dairy industry. Use of this product will remove this material from dairy and cheese making equipment and help maintain the efficiency of the operation as well as eliminate bacterial growth.
- Will not leave grit or soap scum.

CLEANING AND DEODORIZATION MARKETING CLAIMS

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

- Cleans {and shines} {without bleaching} {by {removing} {dirt} {grime} {and food soils in food preparation and processing areas}} {everyday kitchen messes} {like dirt, grease, and food stains} {non-food contact kitchen surfaces and food preparation areas}.
- Cleans rodent soiled areas.
- Deodorizes moist hard, non-porous surfaces by killing microorganisms that cause offensive odors. (Not for use in CA.)
- Is a versatile cleaner and scale remover formulated for use on bath and therapy equipment {(whirlpools)}.
- Is for use in work areas such as tool rooms and garages for odor control and light duty cleaning.
- [{Maximizes} {improves}] labor results by effectively controlling odors.
- Provides long lasting freshness against tough {pet} odors such as odors from litter boxes and pet accidents.
- Removes dirt.
- Removes [{milkstone} {beerstone}]
- Removes stains.
- Use of this product will control unpleasant [{malodors} {odors}].

PACKAGING CLAIMS

- Concentrate{d}.
- Convenient Trigger Spray. (**Note to Reviewer:** To be used on applicable container)
- Easy to Use.
- Economy size. (**Note to Reviewer:** To be used on applicable container)
- Fewer products – no need for separate deodorizer.
- For use in [{automated dilution systems} {automated} {dilution systems} {*(Dilution System trade name)*}].
- Makes *(insert value)* [{gallons} {quarts} {containers}]
- This [{container} {bottle}] is made of {at least} *(X)*% post-consumer recycled plastic.

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

DIRECTIONS FOR USE

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

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

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

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

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

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

Use	Dilution	Contact Time
For Non-Food Contact Sanitizing claims	2 fl. oz. / 4 gal. water	5 minutes
For Food Contact Sanitizing claims at 300 ppm active quat	1.5 fl. oz. / 4 gal. water	1 minute
For Food Contact Sanitizing claims at 400 ppm active quat	2 fl. oz. / 4 gal. water	1 minute

(**Note to Reviewer**: Text in { } is optional. Brackets [ ] indicate that at least one option within the brackets must be used in the final label text. Parentheticals ( ) are meant to appear on final label. "This product" can be substituted with actual product name in the marketing and directions for use.)

SANITIZING

FOOD CONTACT SURFACE {AND TOBACCO PROCESSING EQUIPMENT} SANITIZING DIRECTIONS

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

Prior to application, remove gross food particles and soil by a pre-flush or pre-scrape and when necessary, presoak. Then thoroughly wash or flush objects with a good detergent or compatible cleaner, followed by a potable water rinse before applications of the sanitizing solution.

*(**Note to Reviewer:** On the final printed label either the dilution table and/or one of the dilution rates (or equivalent use dilution) will be used. If the dilution table is used then the 300 - 400 ppm dilution instructions from the dilution list will be used.)*

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

FOOD CONTACT SURFACE SANITIZING DILUTION TABLE

Active quat	1 gal.	4 gal.	10 gal.	20 gal.
300 ppm	0.38 fl. oz.	1.5 fl. oz.	3.8 fl. oz.	7.5 fl. oz.
400 ppm	0.5 fl. oz.	2 fl. oz.	5 fl. oz.	10 fl. oz.

(OR)

{**DILUTION LIST}**

1.5 fl. oz. of this product per 4 gal. of water {(0.38 fl. oz. per gal. of water)}{(or equivalent use dilution)} {(300 ppm active quat)}
(OR)
2 fl. oz. of this product per 4 gal. of water {(0.5 fl. oz. per gal. of water)} {(or equivalent use dilution)} {(400 ppm active quat)}
(OR)
1.5 - 2 fl. oz. of this product per 4 gal. of water {(0.38 - 0.5 fl. oz. per gal. of water)} {(or equivalent use dilution)} {(300 - 400 ppm active quat)}

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

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

(OR)

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

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

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

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

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

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

{WISCONSIN STATE DIVISION OF HEALTH} DIRECTIONS FOR EATING ESTABLISHMENTS

1. Scrape and pre-wash hard, non-porous 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 *(Insert appropriate food contact dilution from dilution list)* {(or equivalent use dilution)}. Immerse all utensils for at least 1 minute or for contact time specified by governing sanitary code.
5. Place sanitized utensils on a rack or drain board to air-dry.
6. Prepare a fresh solution daily or when visibly dirty.

Note: A clean potable water rinse following sanitization is not permitted under Section HFS 196, Appendix 7-204.11 of the Wisconsin Administrative Code (reference 40 CFR 180.940 (a)).

CLOSED LOOP {CIRCULATION} SANITIZING {– FOOD PROCESSNG EQUIPMENT FLOW/PRESSURE METHOD}:

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

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

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

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

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

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

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

1. Shut off incoming water line to machine and turn off refrigeration. Allow surfaces to come to room temperature.
2. Wash with a compatible detergent and rinse with potable water before sanitizing. (***Note:** Use this direction only if applicable.)*
3. Apply a solution of *(Insert appropriate food contact dilution from list)* {(or equivalent use dilution)} by mechanical spray, direct pouring, or by circulating through the system. Do not breathe spray.
4. Allow surfaces to remain wet or solution to remain in equipment for at least 1 minute. Drain thoroughly before reuse and allow sanitized surfaces to adequately drain {and then air dry} before contact with liquid.
5. Return machine to normal operation.

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

1. Shut off incoming water line.
2. [{Units} {Tanks}] must be washed with a compatible detergent and rinsed with potable water before sanitizing. (***Note:** Use this direction only if applicable.)*
3. Prepare a solution of *(Insert appropriate food contact dilution from dilution list)* {(or equivalent use dilution)}. Apply and/or circulate solution to wet all hard, non-porous surfaces for a minimum contact of 1 minute.
4. Allow sanitized surfaces to adequately drain {and then air dry} before contact with liquid. Do not rinse.
5. Return to service by opening incoming water lines.

SANITIZATION OF INTERIOR HARD, NON-POROUS SURFACES OF [{WATER SOFTENERS} {ULTRA FILTRATION (UF) AND REVERSE OSMOSIS (RO) UNITS}]:
(***Note to Reviewer:*** *Must choose appropriate instructions below.*)

{Water Softeners - }Sanitization must occur after initial installation, after the system is serviced, and periodically during its use.

1. Unit must be washed with a compatible detergent and rinsed with potable water before sanitizing. (***Note:*** *Use this direction only if applicable.)*
2. Backwash the softener and add a solution of *(Insert appropriate food contact dilution from list)* {(or equivalent use dilution)} to the brine tank well. {The brine tank must have water in it to permit the solution to be carried into the softener.} {**Note**: Standard system capacity is 48 gal.}
3. Proceed with the normal regeneration or interrupt the cycle after the brining step and let the softener soak for a minimum of 1 minute.
4. Backwash the softener with potable water to make sure all sanitizing solution is thoroughly rinsed from the unit before returning the system to service. Return system to service. Follow the manufacturer's directions for re-installation of new pre-filters, membrane element and post filter.}

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

1. Turn off {UF} {or} {RO} system, drain storage tank, and remove membrane element and pre-filters. Put membrane element in a plastic bag so it remains wet. Do not use this product to sanitize the membrane element. Membrane element must be sterilized separately.
2. Tank must be washed with a compatible detergent and rinsed with potable water before sanitizing. (***Note:*** *Use this direction only if applicable.)*
3. Fill empty pre-filter housing with a solution of *(Insert appropriate food contact dilution from list)* {(or equivalent use dilution)} and turn on raw water. {**Note**: Standard system capacity is 1 to 2 gal.}
4. After holding tank is full, let system stand idle for a minimum of 1 minute. Turn off water. Drain holding tank.
5. Before the system is put back into service, flush system with potable water to ensure sanitizing solution is rinsed thoroughly from system. Return unit{s} to normal operation. Follow the manufacturer's directions for re-installation of new pre-filters, membrane element, and post filter.

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

{BEER FERMENTATION} {AND} {MILK} STORAGE TANK SANITIZER DIRECTIONS: For sanitizing hard, non-porous beer fermentation and holding tanks, and wine, citrus, {milk,} and food processing storage and holding tanks. Wash with a compatible detergent and rinse with potable water before sanitizing. Prepare a solution of *(Insert appropriate food contact dilution from list)* {(or equivalent use dilution)} for mechanical or automated systems. {Follow manufacturers' directions for use for application equipment.} Surfaces must remain wet for at least 1 minute. Allow sanitized surfaces to adequately drain before contact with [{food} {liquid}]. Do not rinse. For mechanical operations or automated systems, the used sanitizing solution must not be reused for sanitizing, but can be reused for other purposes such as cleaning.

SANITIZING EGG SHELLS INTENDED FOR FOOD: To sanitize previously cleaned food-grade eggs in shell egg and egg product processing plants, spray with a solution of *(Insert appropriate food contact dilution from list)* {(or equivalent use dilution)}. The solution must be warmer than the eggs, but not exceed 130°F. Wet eggs thoroughly for 1 minute and allow solution to drain. Eggs sanitized with this product must be subjected to a potable water rinse only if they are to be broken immediately for use in the manufacture of egg products. Eggs must be reasonably dry before casing or breaking. The solution must not be re-used for sanitizing eggs. **Note:** Only clean, whole eggs can be sanitized. Dirty, cracked, or punctured eggs cannot be sanitized.

FOR TREATMENT OF {{MEAT} {AND} {POULTRY} {COOKED EGGS} {OR} {FRUIT AND VEGETABLE}} [{CONVEYOR{S}} {BELTS}]: Remove gross food particles and excess soil by a pre-flush or pre-scrape. Wash with a good detergent or compatible cleaner. Rinse equipment thoroughly with potable water and then rinse with a sanitizing solution. During processing, apply *(Insert appropriate food contact dilution from list)* {(or equivalent use dilution)} to conveyors with suitable feeding equipment. Do not allow this solution to be sprayed directly on food. Controlled volumes of sanitizer are applied to return portion of conveyor through nozzles so located as to permit maximum drainage of sanitizer from equipment and to prevent puddles on top of belt. During interruptions in operation, apply solution using coarse spray equipment to peelers, collators, slicers,saws, and other non-porous conveyor equipment. Allow surfaces to remain wet for at least 1 minute. Conveyors and other equipment must be free of product when applying this coarse spray. Do not breathe spray.

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

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

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

{NON-FOOD CONTACT SURFACE SANITIZING DIRECTIONS}

NON-FOOD CONTACT SURFACE SANITIZING: Pre-clean visibly soiled surfaces. Add [{2 fl. oz.} {{one 2-fl. oz. packet}] of this product to 4 gal. of water {(400 ppm active quat)} {(or equivalent use dilution)}. Apply solution to hard, non-porous surfaces with a sponge, brush, cloth, mop, {by immersion}, {auto scrubber}, {{mechanical spray device,} {[{hand pump} {coarse}] trigger spray device}. For spray applications, spray 6 - 8 inches from surface. Do not breathe spray}. Treated surfaces must remain wet for 5 minutes. Prepare a fresh solution daily or when visibly dirty.

ULTRASONIC BATH SANITIZER DIRECTIONS: Pre-clean visibly soiled surfaces. Use this product to sanitize hard, non-porous, non-critical objects compatible with ultrasonic cleaning units. Pour a fresh solution of [{2 fl. oz.} {{one 2-fl. oz. packet}] of this product per 4 gal. of water {(or equivalent use dilution)} {(400 ppm active quat)} directly into bath chamber. Place objects into unit and operate for a minimum of 5 minutes, {according to manufacturers' use directions}. Remove objects and rinse with {sterile} water. {Allow to air dry.} Prepare a fresh solution daily or when visibly dirty.

Note: This product in its use solution is compatible with stainless steel, aluminum, and most other hard, non-porous surfaces. Before product use, it is recommended that you apply product to a smaller test area to determine compatibility before proceeding with its use.

[{SHOE} {BOOT} {ENTRYWAY}] {BATH} SANITIZER DIRECTIONS: To reduce cross-contamination on treated surfaces [{from} {area to area} {in} {animal areas} {entryways} {and} {the packaging and storage areas of food plants}], shoe baths containing 1 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} {or} {brush}] waterproof shoes and [{allow to remain wet with} {or} {place in}] a use solution of 2 fl. oz. of this product per 4 gal. of water {(or equivalent use dilution)} {(400 ppm active quat)} {{or} allow to remain wet} for 5 minutes prior to entering area. Prepare a fresh solution daily or when visibly dirty.

FOR FOOT DIP OF WATERPROOF FOOTWEAR: Use this product at 2 fl. oz. of this product per 4 gal. of water {(or equivalent use dilution)} {(400 ppm active quat)} 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} {or} {brush}] shoes and [{place in diluted solution} {or} {allow to remain wet}] for 5 minutes before entering building {or in entryways}. Prepare a fresh solution daily or when visibly dirty.

SHOE FOAM DIRECTIONS: To reduce cross-contamination on treated surfaces [{from} {area to area} {in} {animal areas} {entryways} {and} {the packaging and storage areas of food plants}], apply a foam layer approximately 0.5 - 2 inches thick made from a solution of 1 - 1.5 fl. oz. of this product per gal. of water {(or equivalent use dilution)} {(800 - 1200 ppm active quat)} at all entrances to buildings, hatcheries, and 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} {or} {brush}] waterproof shoes. [{Stand and/or walk through foamed area} {or} {Allow to remain wet}] for 5 minutes prior to entering area. Foam area must be washed and replaced daily or when it appears visibly soiled or dirty.

SHOE SPRAY SANITIZING DIRECTIONS: For visibly soiled exterior surfaces of [{work boots} {shoes} {footwear}], [{scrape} {wipe}] with brush, sponge, or cloth {or Neat Feet Clean Solution Welcome Mat} to remove excess dirt.

1. Prepare a spray bottle by adding 2 fl. oz. of this product per 4 gal. of water {(or equivalent use dilution)} {(400 ppm active quat)}.
2. Spray sole of {waterproof} [{work boot} {shoe} {footwear}] 6 - 8 inches away from surface to thoroughly wet.
3. Repeat procedure on other sole.
4. Treated surfaces must remain wet for 5 minutes.
5. [{Allow to air dry} {[{Wipe up} {Absorb}] excess product {with clean cloth} {by stepping on Neat Feet Clean Shoe Solution Welcome Mat}}].

(**Note to Reviewer**: Text in { } is optional. Brackets [ ] indicate that at least one option within the brackets must be used in the final label text. Parentheticals ( ) are meant to appear on final label. "This product" can be substituted with actual product name in the marketing and directions for use.)

(For food processing or other facilities that have installed entryway sanitizing systems.)

ENTRYWAY SANITIZING SYSTEMS: To reduce cross-contamination on treated surfaces from area to area, set the system to deliver a sanitizing solution of 0.5 - 1 fl. oz. of this product per gal. of water {(or equivalent use dilution)} {(400 - 800 ppm active)}. The [{spray} {foam}] must cover the entire path of the doorway. Set the system so that a continuous wet blanket of sanitizer solution is delivered to the floor. Do not mix other foam additives with the sanitizing solution.

SANITIZER DIRECTIONS FOR NON-FOOD CONTACT SURFACES IN ANIMAL PREMISES

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-scrape, pre-flush, or when necessary, pre-soak followed by a potable water rinse. To sanitize, add [{2 fl. oz.} {one 2-fl. oz. packet}] of this product to 4 gal. of water {(400 ppm active quat)} {(or equivalent use dilution)} and apply to hard, non-porous trimmer surfaces with a sponge, brush, cloth, {by immersion}, {[{hand pump} {coarse}] trigger spray device. For spray applications, spray 6 - 8 inches from surface. Do not breathe spray}. Treated surfaces must remain wet for 5 minutes. Prepare a fresh solution daily or when visibly dirty.

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

DEODORIZATION/CLEANING

FOR USE AS A {GENERAL} CLEANER {AND/OR DEODORIZER}: Apply use solution of 1 fl. oz. of this product per 4 gal. of water to hard, non-porous surfaces. [{Rinse} {Wipe up excess liquid {with a paper towel}} {and} {or} {Allow to air dry}]. For heavy-duty use, [{add} {mix} {apply}] 2 fl. oz. of this product per 4 gal. of water to clean hard, non-porous surfaces.

GENERAL DEODORIZATION: To deodorize, apply 1 fl. oz. of this product per 4 gal. of water to hard, non-porous surfaces. [{Rinse} {Wipe up excess liquid {with a paper towel}} {and} {or} {Allow to air dry}].

ALTERNATE CONTAINER/DELIVERY SYSTEMS

AUTOMATED DILUTION SYSTEM {*(DILUTION SYSTEMS TRADE NAME)*} INSTRUCTIONS:

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

(OR)

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

(OR)

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

(OR)

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

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 [{hose} {system}] to dispense according to directions on the box.

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

(**Note to Reviewer**: Text in { } is optional. Brackets [ ] indicate that at least one option within the brackets must be used in the final label text. Parentheticals ( ) are meant to appear on final label. "This product" can be substituted with actual product name in the marketing and directions for use.)

SPRAY USE INSTRUCTIONS:

How to Assemble Extendable Trigger

1. Remove cap from bottle.
2. Insert end of tube into bottle until new cap meets bottle.
3. Twist cap onto bottle until secure.

How to Spray

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

After Use

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

(Spray Cap container language)
Shake Well. Remove sticker. Open flip cap. Firmly insert red hose tip.

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

*(**Note to Reviewer:** For pre-measured tear open Non-Food Contact Sanitizer packet only)*
PACKETS: [{{Simply} {Tear} open and}] pour contents into X gal. of water. Keep packets in box until ready to use.

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

STORAGE AND DISPOSAL

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

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

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

CONTAINER HANDLING:

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

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

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

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

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

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

{For non-refillable packets, Bag-In Box, and other sealed containers}
*(**Note to Reviewer:** Sealed containers are designed to reduce worker exposure to the concentrate. None of these types of containers can be triple rinsed because they are closed, welded, sealed containers.)*
Non-refillable container. Do not reuse or refill this container. {Wrap empty container and} Put in trash or offer for recycling.

(**Note to Reviewer**: Text in { } is optional. Brackets [ ] indicate that at least one option within the brackets must be used in the final label text. Parentheticals ( ) are meant to appear on final label. "This product" can be substituted with actual product name in the marketing and directions for use.)

{Refillable containers}

Refillable container. Refill this container with this product only. Do not reuse this container for any other purpose. Cleaning the container before final disposal is the responsibility of the person disposing of the container. Cleaning before refilling is the responsibility of the refiller. To clean the container before final disposal empty the remaining contents from this container into application equipment or a mix tank. Fill container about 10 percent full with water. Agitate vigorously or recirculate water with the pump for 2 minutes. Pour or pump rinsate into application equipment or rinsate collection system. Repeat this rinsing procedure two more times.

PRECAUTIONARY STATEMENTS
HAZARDS TO HUMANS AND DOMESTIC ANIMALS

DANGER. Corrosive. Causes irreversible eye damage and skin burns. May be fatal if inhaled. Harmful if swallowed or absorbed through the skin. Do not breathe spray mist. Do not get in eyes, on skin, or on clothing. Wear a minimum of a NIOSH-approved particulate filtering facepiece respirator with any N, R, or P filter. Wear goggles or face shield, chemical-resistant gloves, socks and chemical-resistant shoes, and coveralls over a long-sleeved shirt when handling. Wash thoroughly with soap and water after handling and before eating, drinking, chewing gum, using tobacco, or using the toilet. Remove contaminated clothing and wash clothing before reuse.

{When this product is diluted according to the label directions, use the following precautionary statements:
Causes moderate eye irritation. Avoid contact with eyes, skin, or clothing. Wash thoroughly with soap and water after handling and before eating, drinking, chewing gum, using tobacco, or using the toilet.}

ENVIRONMENTAL HAZARDS

(If container is equal to or greater than 5 gal., the following statement must appear on the label.)
This product is toxic to fish and aquatic invertebrates. Do not discharge effluent containing this product into lakes, streams, ponds, estuaries, oceans, or other waters unless in accordance with the requirements of a National Pollutant Discharge Elimination System (NPDES) permit and the permitting authority has been notified in writing prior to discharge. Do not discharge effluent containing this product into sewer systems without previously notifying the local sewage treatment plant authority. For guidance contact your State Water Board or Regional Office of the EPA.

(If container is less than 5 gal., use the following as an alternate to the above statement.)
This product is toxic to fish and aquatic invertebrates.

{SPANISH ADVISORY STATEMENTS}

*(**Note to Reviewer:** This statement is optional except when used on labels with agricultural uses.)*
{SI USTED NO ENTIENDE LA ETIQUETA, BUSQUE A ALGUIEN PARA QUE SE LA EXPLIQUE A USTED EN DETALLE.
IF YOU DO NOT UNDERSTAND THE LABEL, FIND SOMEONE TO EXPLAIN IT TO YOU IN DETAIL.}

GRAPHICS AND ICONS

*(**Note to Reviewer:** These are representative icons for use sites/application methods that may appear on the label with the appropriate directions for use, PPE, or package type.)*

{Picture of Dishes}	*{Picture of Three Compartment Sink}*	*{Picture of Gloved Hand and Towel}*	*{Picture of Sink}*
{Picture of Laboratory Equipment}	*{Picture of Gloved Hand and Spray Bottle}*	*{Recycling Logo}*	*{Picture of Mop and Bucket}*
{Baby Drowning in Bucket Warning Graphic}	*{Made in USA Logo/Flag}*		

*(**Note to Reviewer:** The following may be used only if the supplemental registrant has obtained a Kosher/NSF listing. Allowed on back or side panel only.)*

{Kosher Logo}

{NSF Logo}

{NSF Listed}

{(Insert 6-Digit NSF Listing Number Here)}

(**Note to Reviewer**: Text in { } is optional. Brackets [ ] indicate that at least one option within the brackets must be used in the final label text. Parentheticals ( ) are meant to appear on final label. "This product" can be substituted with actual product name in the marketing and directions for use.)

X FL. OZ. PACKET (OR EQUIVALENT USE DILUTION) LABEL TO BE USED WITH MASTER CONTAINER LABEL

MAQUAT® MQ615-CAS

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

{FOR USE AS} {A} {GENERAL} {NON-FOOD CONTACT SANITIZER} {FOOD CONTACT SANITIZER}

NOT FOR RESALE

ACTIVE INGREDIENTS:

Citric Acid	30.00%
Alkyl (50% C_{14}, 40% C_{12}, 10% C_{16}) Dimethyl Benzyl Ammonium Chloride	4.10%
Octyl Decyl Dimethyl Ammonium Chloride	3.07%
Didecyl Dimethyl Ammonium Chloride	1.54%
Dioctyl Dimethyl Ammonium Chloride	1.54%
OTHER INGREDIENTS:	59.75%
TOTAL:	100.00%

KEEP OUT OF REACH OF CHILDREN

DANGER {PELIGRO}

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

MIX {EACH} *(insert oz.)* PACKET WITH *(insert volume)*. OF WATER {TO MAKE {X} PPM ACTIVE QUAT SOLUTION}

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

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

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

Mason™
A Pilot Chemical Company

MASON CHEMICAL COMPANY
"The Quaternary Specialists"
9075 Centre Pointe Dr., Suite 400
West Chester, OH 45069
513-326-0600
Toll Free: 800-70-PILOT

EPA Reg. No. 10324-XXX EPA Est. No.

NET CONTENTS: X FL. OZ.

(**Note to Reviewer**: Text in { } is optional. Brackets [ ] indicate that at least one option within the brackets must be used in the final label text. Parentheticals ( ) are meant to appear on final label. "This product" can be substituted with actual product name in the marketing and directions for use.)