



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

EPA Reg. Number:

10324-236

Date of Issuance:

12/6/21

NOTICE OF PESTICIDE:

Registration
 Reregistration
(under FIFRA, as amended)

Term of Issuance:

Conditional

Name of Pesticide Product:

Maquat SWS

Name and Address of Registrant (include ZIP Code):

Ryan J. Connair
Registration Specialist
Mason Chemical Company
9075 Centre Pointe Dr., 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 (FIFRA).

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.

Signature of Approving Official:


Eric Miederhoff
Product Manager 31
Regulatory Management Branch I
Antimicrobials Division (7510P)
Office of Pesticide Programs

Date:

12/6/21

2. You are required to comply with the data requirements described in the DCI Order identified below:
 - a. DDAC GDCI-069149-30869; GDCI-069149-0681
 - b. ADBAC GDCI-069105-30882; GDCI-069105-1740

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. The data requirements for storage stability and corrosion characteristics (Guidelines 830.6317 and 830.6320) are not satisfied. A one year study is required to satisfy these data requirements. You have 18 months from the date of registration to provide these data.
4. Make the following label changes before you release the product for shipment:
 - Revise the EPA Registration Number to read, “EPA Reg. No. 10324-236.”
5. Submit one copy of the final printed label for the record before you release the product for shipment.

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

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 CSF dated 06/11/2021
- Alternate CSF #s 1-5 dated 06/11/2021

If you have any questions, please contact at Miedehoff.eric@epa.gov or Oiguenblik.emilia@epa.gov.

Enclosure: Stamped label

MAQUAT[®] SWS

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

Cleaner • {Food Contact} {Non-Food Contact} Sanitizer • Deodorizer

ACCEPTED

12/06/2021

Under the Federal Insecticide, Fungicide and Rodenticide Act as amended, for the pesticide registered under

EPA Reg. No. 10324-236

ACTIVE INGREDIENTS:

Didecyl dimethyl ammonium chloride 2.88%

Alkyl (50% C₁₄, 40% C₁₂, 10% C₁₆) dimethyl benzyl ammonium chloride 1.92%

OTHER INGREDIENTS:..... 95.20%

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.}

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

FIRST AID

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

IF IN EYES: Hold eye open and rinse slowly and gently with water for 15 - 20 minutes. Remove contact lenses, if present, after the first 5 minutes, then continue rinsing eye.

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

IF INHALED: Move person to fresh air. If person is not breathing, call 911 or an ambulance, then give artificial respiration, preferably mouth-to-mouth, if possible. {When diluted according to the label directions, medical treatment is not required for inhalation of this product.}

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. {When diluted according to the label directions, medical treatment is not required if this product is swallowed.}

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}}.



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

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

Net Contents:

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

MAQUAT[®] SWS

ORGANISM LIST

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

(Note to Reviewer: If any public health claims are used on the final label, the relevant portions of the organism list must also be used; e.g., if food contact sanitizing directions are included, the Food Contact Surface Sanitizing Performance section must also be included.)

FOOD CONTACT SURFACE SANITIZING PERFORMANCE: This product is an effective food contact sanitizer in 1 minute at 0.5 fl. oz. per gal. of 400 ppm hard water {(185 ppm active)} on hard, non-porous surfaces against:

Escherichia coli {(ATCC 11229)}
Listeria monocytogenes {(ATCC 19117)}
Staphylococcus aureus {(ATCC 6538)}

NON-FOOD CONTACT SURFACE SANITIZING PERFORMANCE: This product is an effective one-step sanitizer in 4 minutes at 0.5 fl. oz. per gal. of 400 ppm hard water {(185 ppm active)} and 5% soil on hard, non-porous surfaces against:

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

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(Note to Reviewer: The Table of Contents is optional.)

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MARKETING CLAIMS

(Note to Reviewer: Marketing text is considered optional. Punctuation 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 location/surface)

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

{LOCATIONS}

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

- Athletic facilities, locker rooms, exercise rooms, exercise facilities, gyms, gymnasiums, field houses
- Banks, churches, libraries, post offices
- Campgrounds, playgrounds, recreational facilities, picnic facilities
- Day care centers, {children's} nurseries, kindergartens, preschools
- Funeral homes, morgues, mortuaries, burial vaults, mausoleums, cadaver processing areas
- Health clubs, spas, tanning salons, tanning spas, tanning beds, massage/facial salons, hair salons, 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 facilities, bakeries

- Businesses, office buildings, workstations, break rooms, public restrooms, housekeeping areas, janitorial rooms
- Institutional, commercial, industrial, and commercial sites, institutions, institutional facilities, public places

- Bathrooms, restrooms, shower rooms, shower and bath areas

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

- Poultry premises {(hatcheries)}:

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

Farrowing Barns and Areas	Dressing Plants	Blocks
Waterers and Feeders	Loading Equipment	Creep Area
Hauling Equipment	Nursery	Chutes
- Tobacco plant premises
- Life care retirement communities, elder care centers, elder care facilities, nursing homes

{SURFACES}

- {Countertops} {counters}, countertop laminates, {stovetops} {stoves}, {bathroom} {kitchen} sinks, tub surfaces, shelves, racks, carts, appliances, refrigerators, microwave ovens
- Dishes, {glassware} {glasses}, silverware, cooking utensils, eating utensils, plastic and other non-porous cutting boards, plastic and other hard, non-porous chopping blocks, coolers, ice chests, refrigerator bins used for meat, vegetables, fruit and eggs, Tupperware®
- Floors, finished floors, high speed burnished floors, conductive flooring, walls, ceilings, fixtures
- Glass surfaces, aluminum, brass, copper, laminated surfaces, metal, plated steel, stainless steel, glazed porcelain, glazed {restroom} tile, glazed {restroom} ceramic, sealed granite, sealed marble, plastic {such as 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
- Shower stalls, shower doors, plastic shower curtains, bathtubs, glazed tiles, chrome plated intakes, toilets, toilet seats, toilet bowls, toilet bowl surfaces, urinals, portable and chemical toilets and latrine buckets, vanity tops, restroom fixtures, bathroom fixtures, bathroom bowls, basins, tubs
- Tables, chairs, desks, folding tables, bed frames, lifts, washable walls, cabinets, doorknobs, handles, garbage cans/pails, trash barrels, trash cans, trash containers, industrial waste receptacles, garbage handling equipment, shelves, racks, carts
- Sealed foundations, steps, plumbing fixtures, finished baseboards and windowsills
- And other hard, non-porous surfaces
- Hard, non-porous surfaces of picnic tables and outdoor furniture
- Hard, non-porous picnic tables and outdoor furniture except cushions and wood frames
- Playground equipment
- Slurpee® machines, drinking fountains
- Beer fermentation and holding tanks, bottling or pre-mix dispensing equipment
- Citrus processing equipment and holding tanks
- Hard, non-porous surfaces in food {preparation} {and} {storage} areas
- Hatchers, setters, trays, racks, egg flats, chick boxes, egg cases, vans, trash containers, seed houses, poultry/turkey equipment, carts, sexing tables, egg receiving and egg holding areas, automated tray, rack and buggy washers
- Harvesting and handling equipment
- Hide/leather processing surfaces such as hide storage bins, holding tanks, chill tanks, serpentine tanks and chains, machine and tannery equipment surfaces, conveyors, trolleys, hide press, grading and storage areas, scales
- Ice machines
- Kitchen equipment such as food processors, blenders, cutlery, trash compactors, and other utensils
- Hard, non-porous meat packing plant surfaces such as livestock vehicles, holding pens, receiving areas, delivery chutes, slaughter areas, hand, rub, and guide rails, post knock cabinets, stands, flooring surfaces, chains and moving process lines, chutes, conveyors, tallow and animal feed production surfaces, processed product and offal equipment surfaces, fabrication and processing areas covering cold storage areas, stainless steel cut out and prep tables, and other stainless steel surfaces
- 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 and heat pumps
- Interior hard, non-porous surfaces of water softeners, reverse osmosis units, ice machines, water coolers, water holding tanks and pressure tanks

SANITIZATION MARKETING CLAIMS

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

- At 0.5 fl. oz. of this product per gal. of water, this sanitizer fulfills the criteria of Appendix F of the Grade A Pasteurized Milk Ordinance 2015 Recommendations of the U.S. Public Health Services in waters up to 400 ppm of hardness calculated as CaCO₃ when evaluated by the AOAC Germicidal and Detergent Sanitizer Method against *Escherichia coli* and *Staphylococcus aureus*.
- At 0.5 fl. oz. of this product per gal. of water {{(185 ppm active)}}, this product is effective with a 1-minute contact time as a hard, non-porous food contact surface sanitizer in water up to 400 ppm hardness against *Escherichia coli* and *Staphylococcus aureus*.
- Can be used as a detergent sanitizer to pre-clean and sanitize food contact surfaces without rinsing {between steps}.
- *Escherichia coli* {{(E. coli)}} and *Staphylococcus aureus* {{(Staph)}} are germs often found where food is prepared and stored.
- {{(Eliminates)} {Kills}} 99.999% of bacteria found on hard, non-porous food contact kitchen surfaces {in 60 seconds}.
- For use as a food contact sanitizer {at [[0.5 fl. oz. per gal. {{(185 ppm active)}}] {1.0 fl. oz. per gal. {{(375 ppm active)}}] {0.5 - 0.8 fl. oz. per gal. {{(185 - 300 ppm active)}}] {0.5 - 1.0 fl. oz. per gal. {{(185 - 375 ppm active)}}] {0.8 - 1.0 fl. oz. per gal. {{(300 - 375 ppm active)}}]}} on hard, non-porous surfaces.
- Is a hard, non-porous, non-food contact surface sanitizer.
- Is a food contact sanitizer on hard, non-porous surfaces.
- Is an effective sanitizer {in the presence of [[soils] {5% serum contamination}]} on hard, non-porous non-food contact surfaces.
- Is [[for use as a] {an effective}] non-food contact sanitizer {and cleaner} on hard, non-porous, non-food contact surfaces {{(185 ppm active)}}.
- Is [[for use as a] {an effective one-step}] non-food contact sanitizer on hard, non-porous, non-food contact surfaces {{(185 ppm active)}}.
- 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 eggshell sanitizer, with best results achieved in water temperatures ranging from 78°F - 110°F.
- Kills 99.999% of bacteria like *Escherichia coli*, *Staphylococcus aureus*, and *Listeria monocytogenes* on hard, non-porous food contact kitchen surfaces in 60 seconds.
- Kills {99.9% of} {kitchen} {bathroom} {institutional} bacteria on [[hard, non-porous surfaces] {{the} sealed and hard, non-porous floor{s}}] {ordinary dish soap can't}.
- Sanitizes hard, non-porous [[kitchen] {bathroom}] surfaces {and floors}.
- Sanitizes ice machines.
- To reduce cross-contamination on treated surfaces, kitchenware and hard, non-porous food contact surfaces of equipment must be washed, rinsed with potable water, and sanitized after each use and following any interruption of operation during which time contamination may have occurred.
- Use this product to sanitize hard, non-porous surfaces of food processing equipment, dairy equipment, food utensils, dishes, silverware, glasses, sink tops, countertops, refrigerated storage areas, display equipment, and other hard surfaces.
- When this product is used both to pre-clean and sanitize food contact surfaces, a {separate} rinse step is not required {between pre-cleaning and sanitizing}.
- Where equipment and utensils are used for preparation of foods on a continuous or production line basis, utensils and hard, non-porous food contact surfaces of equipment must be washed, rinsed, and sanitized at intervals throughout the day on a schedule based on food temperature, type of food, and amount of food particle accumulation.

GENERAL MARKETING CLAIMS

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

- Antibacterial
- Can be applied through low-pressure sprayer systems. Follow manufacturers' instructions when using this equipment.
- Clear formula. **(Note to Reviewer:** *To be used only when no dyes are present*)
- Contains no fragrances.
- Contains no [[phosphorous] {phosphates}].
- Formulated for effective mushroom farm sanitation.
- Formulated for effective poultry premise sanitation.
- Formulated for effective swine premise sanitation.
- Has been designed specifically for areas where housekeeping is of prime importance.
- Is an economical concentrate that can be used with a mop and bucket, trigger sprayer, sponge, or by soaking.
- Is fragrance-free.
- Is non-staining.
- Non-abrasive formula will not [[harm] {scratch}] surfaces.
- Non-dulling formula eliminates the time and labor normally required for rinsing floors.
- Use this product to treat hard, non-porous multi-touch surfaces that may be responsible for cross-contamination.
- Will not [[bleach] {stain}] surfaces.
- Will not harm sealed stone, sealed grout, or glazed tile.
- Will not harm most surfaces.
- Will not leave grit or soap scum.

CLEANING AND DEODORIZATION MARKETING CLAIMS

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

- {Also} eliminates odors leaving surfaces smelling clean and fresh.
- {Also} [{removes} {eliminates}] odors {caused by [{bacteria} {and} {mildew} {mold and mildew} {and} {non-fresh foods}]} {leaving {restroom} {kitchen} surfaces smelling clean and fresh}.
- {Cleans} {Cleaner}
- Cleans {and shines} {without bleaching} {by removing} {dirt} {grime} {and} {food soils in food preparation and processing areas} {everyday kitchen messes {like dirt, grease, and food stains}} {non-food contact kitchen surfaces and food preparation areas}.
- Cleans by removing dirt, grime, mold, mildew, blood, urine, fecal matter, and other common soils found in animal housing facilities; livestock, swine, or poultry facilities; grooming facilities; farms; kennels; pet stores; veterinary clinics; laboratories; or other small animal facilities.
- Cleans rodent-soiled areas.
- Cleans without bleaching.
- Cleans quickly by removing dirt, grime, mold, mildew, food residue, body oils, dead skin, blood, and other organic matter commonly found in *(insert site from Locations)*.
- {Deodorizes} {Deodorant}.
- Deodorizes moist hard, non-porous surfaces by killing microorganisms that cause offensive odors. (Not for use in CA.)
- Is a cleaner and [{deodorant} {odor-counteractant} {odor-neutralizer}] designed for [{general cleaning}, {and} {sanitizing}, {deodorizing}] on hard, non-porous surfaces.
- Is a floor cleaner.
- Is effective against odors caused by animal waste, septic tank or sewage backup, smoke, and bathroom and kitchen odors. (Not for use in CA.)
- Is formulated to provide effective cleaning strength that will not dull high gloss floor finishes with repeated use.
- Kills odor causing bacteria in the [{kitchen} {bathroom} {household}].
- [{Malodor Activity} {Odor} {Counteractant}] - [{eliminates} {destroys}] odors {and odor-causing bacteria on hard, non-porous surfaces in restroom areas, behind and under sinks and counters, and storage areas {and other {hard, non-porous} surfaces} where bacterial growth can cause malodors.}
- [{Maximizes} {Improves}] labor results by effectively controlling odors.
- Neutralizes musty odors and tough odors from smoke, pet accidents, and spills on contact.
- Non-acid bathroom cleaner.
- Provides effective cleaning strength that will not dull most metal-interlock floor finishes and does not require a rinse prior to recoat.
- Provides long lasting freshness against tough {pet} odors such as odors from litter boxes and pet accidents.
- Removes dirt.
- Removes stains.
- Use of this product will control unpleasant [{malodors} {odors}].

PACKAGING CLAIMS

- Concentrate{d}.
- Convenient trigger spray. **(Note to Reviewer:** To be used on applicable container)
- {Dilution System trade name}
- Easy to use.
- Economy size. **(Note to Reviewer:** To be used on applicable container)
- Fewer products - no need for separate deodorizer.
- Is for use in [{automated dilution systems} {automated} {dilution systems} {Dilution System trade name}].
- Makes *(insert value)* [{gallons} {quarts} {containers}].
- Squeeze {measure} and pour.
- 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 superscript numbers (¹) may be replaced with equivalent symbols. When choosing optional text, appropriate punctuation can be inserted or deleted. Equivalent use dilution ratios may be substituted throughout the label.)

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: The following statement is to be used if any of the following surfaces are listed on the label: chill tanks, coils and drain pans of air conditioning, coolers, ice chests, ice machines, heat pumps, refrigerated storage and display equipment, refrigeration equipment, refrigerators, refrigerator bins, Slurpee machines, stoves/stovetops, water coolers.)

Allow surfaces to come to room temperature before treatment {with this product}.

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

{This product is not for use on medical devices.}

(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 Surface Sanitizing claims	0.5 fl. oz./gal. water	4 minutes
For Food Contact Surface Sanitizing claims at 185 ppm	0.5 fl. oz./gal. water	1 minute
For Food Contact Surface Sanitizing claims at 375 ppm	1.0 fl. oz./gal. water	1 minute

SANITIZING

FOOD CONTACT SURFACE {AND TOBACCO PROCESSING EQUIPMENT} SANITIZING DIRECTIONS

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

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

(Note to Reviewer: On the final printed label either the dilution table and/or one of the dilution lists (or equivalent use dilution) will be used. If the dilution table is used then the 185 - 375 ppm dilution instruction from the dilution list will be used.)

FOOD CONTACT SURFACE SANITIZING DILUTION [{TABLE} {LIST}] {FOR HARD, NON-POROUS FOOD CONTACT SURFACES, PUBLIC EATING PLACES, DAIRY PROCESSING EQUIPMENT, FOOD PROCESSING EQUIPMENT, AND

UTENSILS}: To prepare a 185, 300, or 375 ppm active solution use the following dilution [{table} {and} {or} {list}]. Prepare the correct dilution rate based upon the appropriate use site.

FOOD CONTACT SANITIZING DILUTION TABLE

Active Solution	1 gal.	4 gal.	10 gal.	20 gal.
185 ppm	0.5 fl. oz.	2.0 fl. oz.	5 fl. oz.	10 fl. oz.
300 ppm	0.8 fl. oz.	3.2 fl. oz.	8 fl. oz.	16 fl. oz.
375 ppm	1.0 fl. oz.	4.0 fl. oz.	10 fl. oz.	20 fl. oz.

(OR)

{DILUTION LIST}

- 0.5 fl. oz. of this product per gal. of water {(185 ppm active quat)} {(or equivalent use dilution)}
(OR)
- 0.8 fl. oz. of this product per gal. of water {(300 ppm active quat)} {(or equivalent use dilution)}
(OR)
- 1.0 fl. oz. of this product per gal. of water {(375 ppm active quat)} {(or equivalent use dilution)}
(OR)
- 0.5 - 0.8 fl. oz. of this product per gal. of water {(185 - 300 ppm active quat)} {(or equivalent use dilution)}
(OR)
- 0.5 - 1.0 fl. oz. of this product per gal. of water {(185 - 375 ppm active quat)} {(or equivalent use dilution)}
(OR)
- 0.8 - 1.0 fl. oz. of this product per gal. of water {(300 - 375 ppm active quat)} {(or equivalent use dilution)}

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

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

(OR)

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

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

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

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

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 TWO COMPARTMENT SINK} {WITHOUT RINSING}:

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

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

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

NO-RINSE CLEANING AND SANITIZATION OF FOOD CONTACT SURFACES:

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

NO-RINSE CLEANING AND SANITIZATION OF STATIONARY KITCHEN AND FOOD PROCESSING EQUIPMENT:

1. Pre-clean equipment with a use solution of *(Insert appropriate food contact dilution from list)* {(or equivalent use dilution)}. {A potable water rinse is {allowed, but} not required.}
2. Sanitize by applying a use solution of *(Insert appropriate food contact dilution from list)* {(or equivalent use dilution)} by spraying or swabbing until thoroughly wet.
3. Allow surfaces to remain visibly wet for 1 minute.
4. {Allow sanitized surfaces to adequately drain {and then air dry} before contact with food.} Do not rinse.
5. Prepare a fresh solution daily or when visibly dirty.

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

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

{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 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 PROCESSING EQUIPMENT FLOW/PRESSURE METHOD}:

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

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

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

SANITIZING OF {REFRIGERATED} FOOD PROCESSING EQUIPMENT AND OTHER HARD, NON-POROUS SURFACES IN FOOD

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

1. Turn off refrigeration. Allow surfaces to come to room temperature. **(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, {or} 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 visibly 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 visibly wet or solution to remain in equipment for at least 1 minute. Drain thoroughly before reuse and allow sanitized surfaces to adequately drain {and then air dry} before contact with liquid.
5. Return machine to normal operation.

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

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

SANITIZATION OF INTERIOR HARD, NON-POROUS SURFACES OF {{WATER SOFTENERS} {{ULTRA FILTRATION (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 - 2 gal.}**
4. After holding tank is full, let system stand idle for a minimum of 1 minute. Turn off water. Drain holding tank.
5. Before the system is put back into service, flush system with potable water to ensure sanitizing solution is rinsed thoroughly from system. Return unit{s} to normal operation. Follow the manufacturer's directions for re-installation of new pre-filters, membrane element, and post filter.

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

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

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

FOR TREATMENT OF {{MEAT} {AND} {POULTRY} {OR} {FRUIT AND VEGETABLE}} {{CONVEYOR{S}} {BELTS}}: 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 visibly wet for at least 1 minute. Conveyors and other equipment must be free of product when applying this coarse spray.

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

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

GLOVE DIP/SPRAY SANITIZER DIRECTIONS: To reduce cross-contamination on treated surfaces {{from} {area to area} {in} {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 visibly wet for at least 1 minute. Let air dry thoroughly before wearing gloves. Do not rinse. Prepare sanitizing solution by adding *(Insert appropriate food contact dilution from list)* {(or equivalent use dilution)}. Prepare a fresh solution daily or when visibly dirty.

{NON-FOOD CONTACT SURFACE SANITIZING DIRECTIONS}

NON-FOOD CONTACT SURFACE SANITIZING: Pre-clean visibly soiled surfaces. Add {{0.5 {- 1.0} fl. oz.} {one 0.5-fl. oz. packet}} of this product per gal. of water {(or equivalent use dilution)} {{185 {- 375} ppm active)}. 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 visibly wet for 4 minutes. Prepare a fresh solution daily or when visibly dirty.

{{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 place in use solution of 0.5 - 1.0 fl. oz. of this product per gal. of water {(or equivalent use dilution)} {{185 - 375 ppm active)} {{or} allow to remain visibly wet} for 4 minutes prior to entering area. Prepare a fresh solution daily or when visibly dirty.

FOR FOOT DIP OF WATERPROOF FOOTWEAR: Use this product at 0.5 - 1.0 fl. oz. per gal. of water {(or equivalent use dilution)} {{185 - 375 ppm active)} 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 visibly wet}} for 4 minutes before entering building {or while in entryways}. Prepare a fresh solution daily or when visibly dirty.

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

1. Prepare a spray bottle by adding 0.5 - 1.0 fl. oz. of this product per gal. of water {(or equivalent use dilution)} {(185 - 375 ppm active)}.
2. Spray sole of {waterproof} [work boot] {shoe} {footwear} 6 - 8 inches away from surface to thoroughly wet entire surface.
3. Repeat procedure on other sole.
4. Treated surfaces must remain visibly wet for 4 minutes.
5. [Allow to air dry] [Wipe up] {Absorb} excess product {with clean cloth}.

(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 {- 1.0} fl. oz. of this product per gal. of water {(or equivalent use dilution)} {(185 {- 375} ppm active)}. The spray 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 foam additives with the sanitizing solution.

DEODORIZATION/CLEANING

FOR USE AS A {GENERAL} CLEANER {AND/OR DEODORIZER}: Prepare use solution of 0.5 - 1.0 fl. oz. of this product per gal. of water {(or equivalent use dilution)} and apply to hard, non-porous surfaces. [Rinse] {Wipe up excess liquid {with a paper towel}} {and} {or} {Allow to air dry}. For heavy-duty use, [add] {mix} {apply} 1.0 fl. oz. of this product per gal. of water to clean hard, non-porous surfaces.

GENERAL DEODORIZATION: To deodorize, apply 0.5 - 1.0 fl. oz. of this product per gal. of water {(or equivalent use dilution)} to hard, non-porous surfaces. [Rinse] {Wipe up excess liquid {with a paper towel}} {and} {or} {Allow to air dry}.

GLASS CLEANING {/DEODORIZING} DIRECTIONS: Use a solution of 0.5 - 1.0 fl. oz. of this product per gal. of water to clean and deodorize windows, mirrors, and glass surfaces. Use a coarse spray device and spray 6 - 8 inches from surface. Do not breathe spray. Rub with a cloth, sponge, or towel. Change cloth, sponge, or towels frequently to avoid re-deposition of soil.

FOR USE AS A CLEANER ON FINISHED FLOORS: To limit gloss reduction, use 0.5 - 1.0 fl. oz. of this product per gal. of water. Apply with a damp mop or auto scrubber. Allow surface to air dry.

ALTERNATE CONTAINER/DELIVERY SYSTEMS

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

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

(OR)

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

(OR)

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

(OR)

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

(OR)

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

(OR)

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

(OR)

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

(OR)

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

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

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

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

SPRAY USE INSTRUCTIONS:

How to Assemble Extendable Trigger

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

How to Spray

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

After Use

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

(Spray Cap container language)

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

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

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

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

STOCK SOLUTIONS INSTRUCTIONS:

{For Spray Bottles:}

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

Note: Empty and rinse bottles before refilling.

For [Mop] Buckets [or] [Soaking] [Wiping] [Cloth] Containers]:

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

REFILLS

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

STORAGE AND DISPOSAL

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

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

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

CONTAINER HANDLING:

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

{For residential/household use ONLY}

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

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

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

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

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

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

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

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

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

{Refillable containers}

Refillable Container. Refill this container with this product only. Do not reuse this container for any other purpose. Cleaning the container before final disposal is the responsibility of the person disposing of the container. Cleaning before refilling is the responsibility of the refiller. To clean the container before final disposal empty the remaining contents from this container into application equipment or a mix tank. Fill container about 10 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 get in eyes, on skin or on clothing. Do not breathe spray mist. Wear a minimum of NIOSH-approved particulate filtering facepiece respirator with any N, R, or P filter. Wear goggles or face shield, chemical-resistant 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.

{When this product is diluted according to the label directions, no personal protective equipment is required.}

ENVIRONMENTAL HAZARDS

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

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

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

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

{SPANISH ADVISORY STATEMENTS}

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

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

GRAPHICS AND ICONS

(Note to Reviewer: These are representative icons for use sites/application methods listed in the location/surfaces section of this label that may appear on the label with the appropriate directions for use, PPE, or package type.)

{Picture of Bathroom}	{Picture of Toilet}	{Picture of Urinal}	{Picture of Sink}
{Picture of Dishes}	{Picture of Three Compartment Sink}	{Picture of Gloved Hand and Spray Bottle}	{Picture of Mop and Bucket}
{Picture of Gloved Hand and Towel}	{Picture of Toilet Brush}	{Baby Drowning in Bucket Warning Graphic}	{Recycling Logo}
{Made in USA Logo/Flag}			

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

{Kosher Logo}

{NSF Logo}

{NSF Listed}

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

{SQF Logo}

WARRANTY STATEMENT

(Note to Reviewer: These statements are optional.)

Read Product Safety Data Sheet prior to use. PRODUCT WARRANTY, DISCLAIMER AND LIMITATION OF LIABILITY ARE FOUND on the Product Safety Data Sheet. Unless inconsistent with applicable law, use of Product signifies agreement with these provisions.

Lea la Hoja de Seguridad del Producto antes de usarlo. LA GARANTIA DEL PRODUCTO, DECLINACION Y LIMITACION DE RESPONSABILIDAD SE ENCUENTRAN en la Hoja de Seguridad del Producto. A menos de que sea inconsistente con la ley, el uso del producto significa acuerdo con estas disposiciones.

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

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

MAQUAT® SWS

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

{FOR USE AS {A} {NON-FOOD CONTACT SANITIZER} {FOOD CONTACT SANITIZER}}
NOT FOR RESALE

ACTIVE INGREDIENTS:

Didecyl dimethyl ammonium chloride 2.88%

Alkyl (50% C₁₄, 40% C₁₂, 10% C₁₆) dimethyl benzyl
ammonium chloride 1.92%

OTHER INGREDIENTS: 95.20%

TOTAL: 100.00%

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

SEE [{OUTER CONTAINER} {INSERT}] FOR FIRST AID, PRECAUTIONARY STATEMENTS, AND USE DIRECTIONS.

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

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

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

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



MASON CHEMICAL COMPANY
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513-326-0600
Toll Free: 800-70-PILOT

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

NET CONTENTS: X FL. OZ.