

CONTROL 750

Sanitizer-Deodorizer
With Organic Soil Tolerance
institutional, Industrial, School
Dairy and Other Farm Use
For Food Handling and Processing Areas,
Restaurants and Dairies

Active Ingredients:	
1,2-dimethyl ammonium chloride	2.25%
1,2-dimethyl ammonium chloride	1.125%
1,2-dimethyl ammonium chloride	1.125%
1,2-dimethyl benzyl ammonium chloride 5% (C12 40%; C16 10%) dimethyl benzyl ammonium chloride	3.000%
Total ingredients	92.500%

KEEP OUT OF REACH OF CHILDREN

DANGER

EMERGENCY MEDICAL TREATMENT: In case of contact immediately flush eyes or skin with plenty of water for at least 15 minutes. For eyes, call a physician. Remove and wash contaminated clothing before reuse. If swallowed, drink promptly a large quantity of milk, water, or a weak solution, or if these are not available, drink large quantities of water. Avoid aspiration. Call a physician immediately.

Note to Physician: Probable mucosal damage may contraindicate the use of gastric lavage. Measures against circulatory shock, respiratory depression, and convulsion may be needed.

SEE SIDE PANEL FOR ADDITIONAL PRECAUTIONARY STATEMENTS

NET CONTENTS: GALLON(S)

EPA REG. NO. 10007-

EPA EST. NO. 10007-TX-01/10007-SA-01/10007-SA-02

FOR SALE FOR USE AND STORAGE BY MAINTENANCE PERSONNEL ONLY

R-235

DIRECTIONS FOR USE AND GENERAL CLASSIFICATION

It is a violation of Federal law to use this product in a manner inconsistent with its labeling. **Sanitizing of Food Processing Equipment and Other Hard Surfaces in Food Contact Locations:** For sanitizing food processing equipment, dairy equipment, institutional sink tops, countertops, refrigerators, display equipment and other hard non-porous surfaces. No potable water rinse is required. Wash all surfaces thoroughly, then apply a solution of 1 oz. CONTROL 750 in 4 gallons of water (150 ppm active). Surfaces should remain wet for at least 60 seconds. Apply to sinks, tops, counters, tops, refrigerated storage and display equipment and other stationary hard surfaces by cloth or brush or mechanical spray device.

Apply to sink tops, counters, tops, refrigerated storage and display equipment and other stationary hard surfaces by cloth or brush or mechanical spray device.

Dishes, silverware, glassware, eating utensils and other similar food processing equipment can be sanitized by immersion in a 1 oz./4 gallon solution.

Water rinse is required.

At 1 oz./4 gallons, CONTROL 750 fulfills the criteria of Appendix A of the Grade A-Pasteurized Milk Ordinance 1978 Recommendations of the U.S. Public Health Service.

Up to 300 ppm of hardness calculate as 1 gal. of water containing 1 lb. of calcium carbonate. The AAT Germicidal Sanitizer Sanitizes Metal, Glass & Plastic Equipment.

U.S. PUBLIC HEALTH SERVICE FOOD SERVICE SANITATION RECOMMENDATIONS

Cleaning and Sanitizing: Equipment and utensils shall be thoroughly preflushed or presoaked, and when necessary, prewashed to remove gross food soil.

1. Thoroughly wash equipment and utensils in a hot detergent solution.

2. Rinse utensils and equipment thoroughly with clean water.

3. Sanitize equipment and utensils by immersion in a 1 oz./4 gallon solution of CONTROL 750 (150 ppm active) for at least 60 seconds at a temperature equivalent to a solution containing 50 ppm available chlorine.

4. For equipment and utensils too large to sanitize by immersion, apply a 1 oz./2 gallon solution of CONTROL 750 (300 ppm active) by rinsing, spraying or wiping.

5. All food contact surfaces shall drain and air dry. Do not rinse.

CONTROL 750 meets the requirements of 21 CFR 178.1010.

Regular, effective cleaning and sanitizing of equipment, utensils, and work or dining surfaces minimizes the probability of contaminating food during preparation and the transmission of disease organisms to consumers and employees. Effective cleaning will remove soil and prevent the accumulation of food residues which support the rapid development of food poisoning organisms or toxins. Application of effective sanitizing procedures destroys those disease organisms, equipment and utensils after cleaning, and prevents the transfer of such organisms to consumers or employees either directly through tableware such as glasses or indirectly through food.

To prevent cross-contamination, kitchenware and food contact surfaces, equipment shall be washed, rinsed and sanitized after each use and following use during which time contamination may have occurred.

Where equipment and utensils are used for the preparation of food, they shall be cleaned prior to use on the basis of utensils and the food contact surfaces are rinsed and sanitized at intervals throughout the day, as determined by the temperature, type of use, and amount of use.

PRECAUTIONARY STATEMENTS: HAZARDS TO HUMANS AND DOMESTIC ANIMALS

DANGER

Extremely irritating to eyes. Causes eye damage and skin irritation. Do not get in eyes, on skin, or on clothing. Wear goggles or face shield when handling. Avoid breathing dust.

STORAGE AND DISPOSAL: Do not contaminate water, food or feed by storage or disposal. Open dumping is prohibited. Do not reuse.

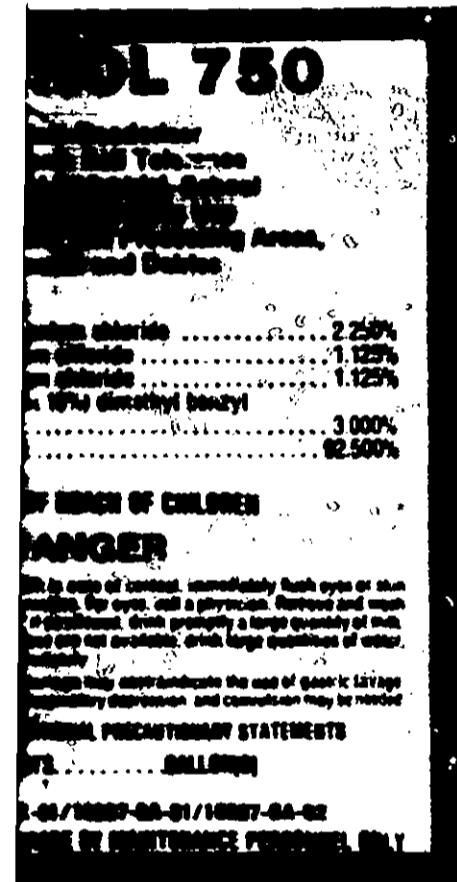
PESTICIDE DISPOSAL: Pesticide spray mixture or rinse water that cannot be used according to label instructions must be disposed of according to the rules and regulations of the Resource Conservation and Recovery Act.

CONTAINER DISPOSAL: Discard empty containers from either for recycling or dispose of in a sanitary landfill or by incineration if allowed by state or local regulations.

 amrep
Sanitizers • Disinfectants • Odor Control • Bulk Chemicals, INC.

990 Industrial Drive • Marietta, Georgia
945 East Pleasant Run Rd. • Lancaster,

BEST DOCUMENT AVAILABLE



DIRECTIONS FOR USE AND GENERAL CLASSIFICATION

It is a variation of bleach. Use 10 oz use this product in a manner inconsistent with its labeling. **Sanitizing of Food Processing Equipment and Other Hard Surfaces in Food Contact Locations:** For sanitizing food processing equipment, dairy equipment, food utensils, dishes, silverware, glasses, sink tops, countertops, refrigerators, meat and dairy cases, meat and other hard non-porous surfaces. No potable water rinse is required. Wash and rinse all articles thoroughly, then apply a solution of 1 oz. **CONTROL 750** in 4 gallons of water (150 ppm active). Surfaces should remain wet for at least one minute followed by adequate draining and air drying. Fresh solution should be prepared daily or when use solution becomes visibly dirty. For mechanical application, use solution may not be reused for sanitizing applications.

Apply to sink tops, countertops, refrigerated storage and display equipment and other stationary, hard surfaces by cloth or brush or mechanical spray device. No potable water rinse is required.

Dishes, silverware, glasses, eating utensils and other similar food processing equipment can be sanitized by immersing them in a 1 oz./4 gallon solution of **CONTROL 750**. No potable water rinse is required.

At 1 oz./4 gallons, **CONTROL 750** fulfills the criteria of Appendix A of the Grade A Pasteurized Milk Ordinance 1978 Recommendations of the U.S. Public Health Service in a 20/8 ppm (150 ppm) hardness calculated as Calcium Chloride, satisfy the AOAC Germicidal and Detergent Sanitizer Method, against Escherichia coli and Staphylococcus aureus.

U.S. PUBLIC HEALTH SERVICE FOOD SERVICE SANITATION RECOMMENDATIONS

Cleaning and Sanitizing: Equipment and utensils shall be thoroughly preflushed before use and when necessary, presoaked to remove gross food particles and soil.

1. Thoroughly wash equipment and utensils in a hot detergent solution.

2. Rinse utensils and equipment thoroughly with clean water.

3. Sanitize equipment and utensils by immersion in a 1 oz./4 gallon solution of **CONTROL 750** (150 ppm active) for at least 60 seconds at a temperature of 75°F. This dilution is equivalent to a solution containing 50 ppm available chlorine.

4. For equipment and utensils too large to sanitize by immersion, apply a 1 oz./2 gallon solution of **CONTROL 750** (300 ppm active) by rinsing, spraying or swabbing until thoroughly wetted.

5. Allow sanitized surfaces to drain and air dry. Do not rinse.

CONTROL 750 meets the requirements of 21 CFR 178.1010.

Regular effective cleaning and sanitizing of equipment, utensils, and work or dining surfaces minimizes the probability of contaminating food during preparation, storage or service and the transmission of disease organisms to consumers and employees. Effective cleaning will remove soil and prevent the accumulation of food residues which may decompose or support the rapid development of food poisoning organisms or toxins. Application of effective sanitizing procedures destroys those disease organisms which may present on equipment and utensils after cleaning and prevents the transfer of such organisms to consumers or employees either directly through tableware such as glasses, cups and flatware, or indirectly through food.

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

Where equipment and utensils are used for the preparation of food items which are not washed, the equipment and utensils shall be washed, rinsed and sanitized at intervals throughout the day or as frequently as necessary to prevent cross-contamination of food and equipment.

PRECAUTIONARY STATEMENTS: HAZARDS TO HUMANS AND DOMESTIC ANIMALS

DANGER

Risk of Irritation: Causes eye damage and skin irritation. Do not get in eyes, on skin, or on clothing. Wear goggles or face shield and rubber gloves when handling. Avoid contact with skin and eyes. Avoid contamination of food.

STORAGE AND DISPOSAL: Do not contaminate water, food or feed by storage or disposal. Open dumping is prohibited. Do not reuse empty container.

PESTICIDE DISPOSAL: Pesticide spray residue or rinsate waste, that cannot be used according to label instructions must be disposed of according to federal or approved state procedures under Section C of the Resource Conservation and Recovery Act.

CONTAINER DISPOSAL: Triple rinse large containers. Then offer for recycling, or dispose of in a sanitary landfill or by incineration if allowed by state and local authorities.

GENERAL: Follow all applicable laws and regulations. Use safe procedures.



990 Industrial Drive • Marietta, Georgia 30062
945 East Pleasant Run Rd • Lancaster, Texas 75146

BEST DOCUMENT AVAILABLE

U.S. ENVIRONMENTAL PROTECTION AGENCY
OFFICE OF PESTICIDES PROGRAMS
REGISTRATION DIVISION (751-567)
WASHINGTON, D.C. 20460

EPA REGISTRATION NO.

DATE OF ISSUANCE

27 SEP 1983

TERM OF ISSUANCE

NAME OF PESTICIDE PRODUCT

NOTICE OF PESTICIDE: REGISTRATION
 Reregistration

(Under the Federal Insecticide, Fungicide,
and Rodenticide Act, as amended)

NAME AND ADDRESS OF REGISTRANT (Include ZIP code)

John Deere
100 Deere Drive
Moline, IL 61265

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

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

A copy of the labeling accepted in connection with this Registration/Reregistration is returned herewith.

Registration is in no way to be construed as an endorsement or approval of this product by this 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.

ATTACHMENT IS APPLICABLE

SIGNATURE OF APPROVING OFFICIAL

DATE

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If these conditions are not complied with, the registration will be subject to cancellation in accordance with FIFRA sec. 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.

John H. Lee
John H. Lee
Product Manager (31)
Disinfectants Branch
Registration Division (TS-767C)

Enclosures