



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

EPA Reg. Number:

12446-20003

Date of Issuance:

9/27/23

NOTICE OF PESTICIDE:

Registration
 Reregistration
(under FIFRA, as amended)

Term of Issuance:

Conditional

Name of Pesticide Product:

Acid Quat 5

Name and Address of Registrant (include ZIP Code):

Irene Banas
Regulatory Affairs Manager
ZECO, LLC. D/B/A ZEE COMPANY
Electronic Transmittal: irene.banas@vincitgroup.com

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:

Tara Flint Silva, Acting Product Manager 31
RMBI, Antimicrobials Division
Office of Pesticide Programs

Date:

9/27/23

EPA Form 8570-6

2. You are required to comply with the data requirements described in the DCI identified below:

- a. ADBAC GDCI-069105-30882; 069105-1679
- b. DDAC GDCI- 069165-30870; 069165-1736; 069149-30869; 069149-0681; 069166-30875; 069166-1737

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. Make the following label changes before you release the product for shipment:

- Revise the EPA Registration Number to read, “EPA Reg. No. 12446-20003.”

4. 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 09/14/2023
- Alternate CSF 1-2 dated 09/14/2023

If you have any questions, you may contact Joe Daniels via email at Daniels.joseph@epa.gov.

Enclosure: Stamped Label

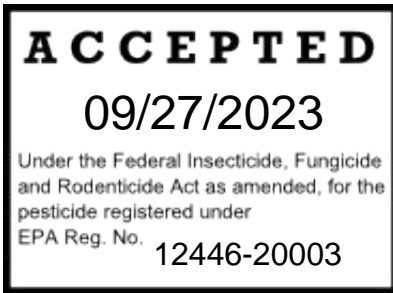
ACID QUAT 5

EPA #12446-TBD

EPA Est#: _____

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

Manufactured {for} {by}: _____



ACTIVE INGREDIENTS:

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.....	89.75%
TOTAL.....	100.00%

{Weight Approx. 9.15 lbs./gallon}

KEEP OUT OF REACH OF CHILDREN DANGER {PELIGRO}

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

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

(Note to Reviewer: 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

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

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

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

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

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

GENERAL INFORMATION: Have the product container or label with you when calling a poison control center or doctor or going for treatment. For non-emergency and general information on product use, etc., information pertaining to this product, call the National Pesticides Information Center (NPIC) at 1-800-858-7378, Monday – Friday, 8:00 am – 12:00 pm Pacific Time; email: npic@ace.orst.edu; or visit the web site: www.npic.orst.edu. For emergencies, call the poison control center 1-800-222-1222 {See [{left} {back} {side} {right} {insert} {panel}] {of label}] {below}] for {additional} {precautionary statements}}.

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

The term “x” is a place holder for numerical digits. Punctuation and plural/singular word forms may be adjusted to allow for grammatical correctness. Appropriate metric or imperial unit conversion may be added as optional supplemental information.

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

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.)

{MICRO-ORGANISM} {Organism List}

This product has been tested and found to be efficacious against the following micro-organisms on hard, nonporous surfaces:

FOOD CONTACT SANITIZATION 200 ppm active quat in 500 ppm hard water		
<i>Campylobacter jejuni</i>	{ATCC 29428}	60 Seconds
<i>Enterobacter (Cronobacter) sakazakii</i>	{ATCC 29544}	60 Seconds
<i>Escherichia coli</i>	{ATCC 11229}	60 Seconds
<i>Escherichia coli</i> O157:H7	{ATCC 35150}	60 Seconds
<i>Klebsiella pneumoniae</i>	{ATCC 13883}	60 Seconds
<i>Listeria monocytogenes</i>	{ATCC 19117}	60 Seconds
<i>Pseudomonas aeruginosa</i>	{ATCC 15442}	60 Seconds
<i>Salmonella enterica</i>	{ATCC 13311}	60 Seconds
<i>Salmonella enterica subspecies enterica sevarar Paratyphi</i>	{ATCC 8759}	60 Seconds
<i>Salmonella enteritidis</i>	{ATCC 4931}	60 Seconds
<i>Shigella sonnei</i>	{ATCC 25931}	60 Seconds
<i>Staphylococcus aureus</i>	{ATCC 6538}	60 Seconds
<i>Staphylococcus aureus</i> (Methicillin resistant) (MRSA)	{ATCC 33592}	60 Seconds
<i>Vibrio cholera</i>	{ATCC 14035}	60 Seconds
<i>Yersinia enterocolitica</i>	{ATCC 23715}	60 Seconds

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

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.)

GENERAL

{Multi-Purpose} {No-Rinse} {Acid} Cleaner • {Food Contact} {Non-Food Contact} Sanitizer • Deodorizer • Odor Neutralizer
[{Milkstone} {Beerstone}] 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 milkstone and scale from dairy and cheese making equipment and help maintain the efficiency of the operation as well as eliminate {up to} 99.999% of bacteria when used according to directions for food contact sanitization.

{Use This Product:} {This Product:}

- as a food contact surface sanitizer at a concentration of 200 - 400 ppm active.
- as a sanitizer in bottling, pre-mix and beverage dispensing equipment.
- as a sanitizer in sanitary filling of bottles and cans.
- as a sanitizer in beer fermentation and holding tanks.
- in sanitizing bottles or cans in the final rinse application and for external spraying of filling and closing machines.
- in dairies, breweries, beverage and food processing plants.
- in food processing plants, [federally] [USDA] inspected food processing facilities, dairy farms, egg processing plants, meat and poultry processing plants, meat and poultry producing establishments.
- in federally inspected Meat & Poultry Plants as a food contact sanitizer
- as a sanitizer on dishes, glassware, and utensils.
- in federally inspected meat and poultry facilities {as a sanitizer for all surfaces not always requiring a rinse}.

This Product not only sanitizes but also removes lime and scale in breweries and bottle washing.

Use as a sanitizer on conveyor belts and equipment to reduce or eliminate odors in the processing area.

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Use on filling equipment to reduce bacteria associated with condensation on equipment and pipes.

- is an economical concentrate
- will not leave grit or soap scum.
- deodorizes by killing microorganisms that cause offensive odors.
- tested according to AOAC Germicidal & Detergent Sanitizing Action of Disinfectants method.
- meets surface sanitization recommendations under AOAC Germicidal & Detergent standards for sanitizing previously cleaned food-contact surfaces.
- is a sanitizer, deodorizer for use in all federally inspected meat and poultry plants, institutional and industrial facilities.
- can be used on food contact surfaces in a concentration {range} of {0.25 oz. per gallon {200 ppm active}} {0.5 oz. per gallon {400 ppm active} {0.25 – 0.5 oz. per gallon {200 – 400 ppm active}}}.
- For use in {insert name of automated dilution system here} {automated} {dilution system}.
- makes (XXX) gallons at (YYY) use dilution
- is a No Rinse sanitizer formula.
- [{Kills} {Eliminates (up to) 99.999 percent of} {Removes} {Destroys}] (*Insert pathogen or pathogens from list*) on {precleaned} environmental surfaces
- [{Kills} {Eliminates} {Removes} {Destroys}] up to 99.999% Bacteria (on pre-cleaned environmental surfaces)
- [{Kills} {Eliminates (up to)} {Removes} {Destroys}] 99.999% of Foodservice Bacteria *Escherichia coli* {E. coli}, *Salmonella enterica* {Salmonella}, and *Listeria monocytogenes* {Listeria}
- For Commercial Use
- Cleans, and deodorizes on hard, non-porous surfaces.
- Cleans, and eliminates odors leaving hard, non-porous surfaces smelling clean and fresh.
- Sanitizes hard, non-porous {{non-food kitchen} {and}{bathroom}} surfaces {and floors}.
- Has been designed specifically for food plants, food service establishments and other institutions where housekeeping is of prime importance.
- Is a multi-surface cleaner, deodorizer.
- Is a formulation designed to provide effective cleaning and deodorizing in areas where housekeeping is of prime importance in controlling cross-contamination on treated surfaces.
- Is a proven cleaner and sanitizer.
- Is for use as a sanitizer on dishes, glassware and utensils, public eating places, dairy processing equipment, and food processing equipment {at 200-400 ppm active}.
- Kills (*insert name from approved organism listing for this product*).
- Kills {99.999% of} (*insert any organism listed*) {on hard, non-porous surfaces}.

Regular, effective cleaning and sanitizing of equipment, utensils, and work surfaces minimizes the probability of contaminating food during preparation or storage.

Effective cleaning will remove soil and prevent the accumulation of food residues which may decompose. Application of effective sanitizing procedures reduces the number of those organisms which may be present on equipment and utensils after cleaning, and reduces the potential for the transfer, either directly through tableware such as glasses, cups and flatware or indirectly through food.

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

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

Articles that can be immersed in solution must remain in solution for 60 seconds.

Articles or surfaces too large for immersing must be thoroughly wetted or flooded by rinsing, spraying or swabbing.

Allow all sanitized surfaces to drain thoroughly [and air dry].

Cross-contamination is of major {housekeeping} {food safety} concern. This product has been formulated to aid in the reduction of cross-contamination on treated surfaces in schools, institutions, and industry.

Articles that can be immersed in solution must remain in solution for 60 seconds. Articles or surfaces too large for immersing must be thoroughly wetted or flooded by rinsing, spraying or swabbing. Allow all sanitized surfaces to drain and air dry.

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{Areas of Use} {Use This Product in:}

(Note to reviewer: the following is considered optional marketing language.)

(Note to reviewer: Each entry below also represents a graphic depicting the corresponding area of use. The graphics will only represent individual objects or outsides or insides of buildings as described below. No people, animal, or food will be depicted in graphics.)

{Food Processing and Service Related}

[{Meat} {Poultry} {Fish}] processing plants	Food processing plants
Bagel Stores	Food storage areas
Bars	Food, meat, poultry, egg and seafood processing
Beverage Plant	Ice cream processing plants
Bottle washing premises	Institutional facilities
Bottling or pre-mix dispensing equipment	Institutional kitchens
Breweries	Kitchens
Cafeterias	Meat packing plants
Cheese factories	Meat processing plants
Citrus processing equipment and holding tanks	Meat packing facilities
Coffee Shops	Milk pails, inflations and tubing
Dairies	Milk processing plants
Dairy farms	Milk storage and handling systems
Dairy product dispensing equipment	Milk tanks [bulk]
Donut shops	Mushroom Farms
Drinking fountains	Poultry and animal dressing plants
Egg processing plants	Poultry farms
Farms	Poultry processing plants
Fast food operations	Poultry producing facilities
Federally inspected meat and poultry plants	Processing Plants [Milk, Citrus, Ice Cream]
Fish processing plants	Restaurants
Fisheries	Taverns
Food handling and process areas of restaurants and bars	Turkey farms
Food handling and processing areas	USDA inspected food processing facilities
Food Preparation Areas	Wineries

{TYPES OF SURFACES:}

Use this product on washable hard, nonporous surfaces of:

(Note to reviewer: Each entry below also represents a graphic depicting the corresponding type of surface. No people, animal, or food will be depicted in graphics. Only exteriors of microves and refrigerators will be depicted. Toy graphics will be submitted to Agency for review.)

{Food Processing and Service Related}

Appliances Beer fermentation and holding tanks Beverage dispensing equipment	Kitchen equipment
Blenders	Kitchen sinks
Bottling or pre-mix dispensing equipment Bulk milk tanks	Microwave ovens †
Citrus processing equipment and holding tanks	Milk pails, inflations and tubing
Coffee Pots	Milk storage and handling systems
Coffee Urns	Plastic and other hard, non-porous chopping blocks
Coils and drain pans of air conditioning	Plastic and other non-porous cutting boards
Cooking utensils	Plastic Food Storage Containers
Coolers	Pressure tanks
Counters	Refrigerated storage and display equipment †
Countertop laminates	Refrigeration equipment and heat pumps †
Countertops	Refrigerator bins used for meat, vegetables, fruit and eggs
Cutlery	Refrigerators †
Dairy product dispensing equipment	Refrigerators, exteriors {exterior surfaces of}
Dishes, {glassware}{glasses}	Reverse osmosis units
	Silverware

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Drinking fountains
Eating utensils
Exhaust fans
Food {preparation} {and} {storage} areas
Food dispensing equipment
Food processors
Frozen Drink {Beverage} Machines †
Glasses
Harvesting & handling equipment
Hot water dispensers †
Ice chests †
Ice cream dispensing equipment {Soft Serve} †
Ice machines †
Interior hard, non-porous surfaces of water softeners

Sinks
Slurpee® machines †
Stoves {stovetops} †
Tea dispensers
Utensils
Water coolers
Water dispenser {hot} †
Water holding tanks and pressure tanks
Water softeners
Wine processing equipment and holding tanks
Water coolers †
Water holding tanks

† allow surfaces to reach room temperature prior to application

CLEANING AND DEODORIZATION MARKETING CLAIMS

(Note to Reviewer: *The following may be used with the prefix “This product”.*)

- Deodorizes moist hard, non-porous surfaces by killing microorganisms that cause offensive odors.
- 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 (*) may be replaced with equivalent symbols based on printing needs. When choosing optional text, appropriate punctuation can be inserted or deleted. Equivalent use dilution ratios may be substituted within the directions.)*

DIRECTIONS FOR USE

(If the following Spanish statement is used, it must appear directly above DIRECTIONS FOR USE.) 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).

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: *Appropriate dilution rates may be substituted as long as they are equivalent dilution rates).*

This product is not for use on medical device surfaces.

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FOOD CONTACT SURFACE SANITIZING

This Product is an acid cleaner sanitizer for use on food processing and dairy equipment in water up to 500 ppm hardness [as CaCO₃]. For all equipment a preliminary cleaning is required before sanitizing.

Before use 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.

Dilution Chart				
Active Quat Solution	2 Gallons Water	4 Gallons Water	10 Gallons Water	20 Gallons Water
200 ppm	0.50 fl. oz.	1.00 fl. oz.	2.50 fl. oz.	5.00 fl. oz.
300 ppm	0.75 fl. oz.	1.50 fl. oz.	3.80 fl. oz.	7.50 fl. oz.
400 ppm	1.00 fl. oz.	2.00 fl. oz.	5.00 fl. oz.	10.00 fl. oz.

(or)

{Dilution List}

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

(or)

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

(or)

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

(or)

1-2 fl. oz. of this product per 4 gal. of water {(0.25-0.5 fl. oz. per gal. of water)} {(200-400 ppm active quat)} {(or equivalent use dilution)}

DIRECTIONS FOR SANITIZING FOOD PROCESSING EQUIPMENT, UTENSILS, AND FOOD CONTACT ARTICLES REGULATED BY 40 CFR 180.940 (b)

{and / or}

TO SANITIZE FOOD CONTACT SURFACES:

{and / or}

TO SANITIZE BULK MILK TANKS:

{and / or}

TO SANITIZE STORAGE TANKS:

{and / or}

TO SANITIZE HARD, NONPOROUS SURFACES AND EQUIPMENT IN FOOD, DAIRY, BEVERAGE, MEAT, POULTRY, EGG, AND SEAFOOD PROCESSING PLANTS:

Remove visible soil by preflush or prescrape or, when necessary, by presoak. Then wash surfaces with a compatible detergent and rinse with potable water prior to sanitizing. Apply a use-solution of (*insert appropriate dilution from dilution chart*) to precleaned hard surfaces, thoroughly wetting surfaces with a cloth, sponge, coarse sprayer or by immersion. Treated surfaces must remain visibly wet for at least {{60 seconds} {one minute}} followed by adequate draining {and air drying}. Do not rinse.

Prepare a fresh solution daily or more often if solution becomes visibly diluted, clouded or soiled.

For mechanical application, use-solution may not be reused for sanitizing applications but may be reused for cleaning.

TO SANITIZE DAIRY PRODUCT DISPENSING EQUIPMENT:

{and / or}

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.)

TO SANITIZE BEVERAGE DISPENSING EQUIPMENT:

1. Remove gross filth and soil by preflush or prescrape or, when necessary, by presoak.
2. Wash equipment with a compatible detergent and rinse with potable water prior to sanitizing.
3. Fill equipment with a solution of *(insert appropriate dilution from dilution chart)*. Allow solution to remain in equipment for at least 60 seconds.
4. Drain thoroughly before reuse {and allow to air dry} Do not rinse.

For removable parts, immerse in use-solution for at least 60 seconds. {Allow to air dry.} Do not rinse.

For items too large to sanitize by immersion, apply use-solution by rinsing, spraying or swabbing until thoroughly wet for at least 60 seconds. Drain thoroughly before reuse. {Allow to air dry.} Do not rinse.

TO SANITIZE SANITARY FILLING EQUIPMENT:

Use to sanitize bottles or cans in the final rinse application. Wash surfaces with a compatible detergent and rinse with potable water prior to sanitizing. Prepare a use-solution of *(insert appropriate dilution from dilution chart)* for final washer and rinser applications. Allow surfaces to remain visibly wet for at least 60 seconds. Drain thoroughly before reuse {and allow to air dry.} Do not rinse.

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 the exterior application for the filler and closing machine}]. Fill equipment with a solution of *(Insert appropriate food contact dilution from dilution 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.

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

Equipment and utensils shall be thoroughly pre-flushed or pre-scraped and when necessary, pre-soaked to remove gross food particles and soil.

1. Thoroughly wash equipment and utensils in hot detergent solution.
2. Rinse utensils and equipment thoroughly with clean water.
3. Sanitize equipment and utensils by immersion in a use solution of *(insert appropriate dilution from dilution chart)* for at least 60 seconds at a temperature of 75°F.
4. For equipment and utensils too large to sanitize by immersion, apply a use-solution of *(insert appropriate dilution from dilution chart)* by rinsing, spraying or swabbing until thoroughly wet.
5. Allow sanitized surface to drain {and air dry}. 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 of 200 ppm active or higher 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 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 dilution list)* {(or equivalent use dilution)} {(200 – 400 ppm active)}.
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.

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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 dilution list) {(or equivalent use dilution)}* *{(200 – 400 ppm active)}*.
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, if applicable.
2. Allow surfaces to come to room temperature.
3. Unit must be washed with a compatible detergent and rinsed with potable water before sanitizing. *(Note: Use this direction only if applicable.)*
4. Apply a solution of *(Insert appropriate food contact dilution from dilution list) {(or equivalent use dilution)}* by *{coarse trigger spray device,} direct pouring or by circulating through the system*. For spray applications, spray 6-8 inches from surface. Do not breathe spray. Surfaces must remain visibly wet for at least 1 minute.
5. *[[Drain thoroughly before reuse] {Allow sanitized surfaces to adequately drain}]* before contact with food/liquid. Do not rinse. Return machine to service.
6. Prepare a fresh solution daily or when visibly dirty.

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 dilution list) {(or equivalent use dilution)}* by mechanical spray, direct pouring, or by circulating through the system.
4. Allow surfaces to remain visibly wet or solution to remain in equipment for at least 1 minute. Drain thoroughly before reuse and allow 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. Allow surfaces to come to room temperature.
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 AND REVERSE OSMOSIS (RO) UNITS:

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

1. Unit must be washed with a compatible detergent and rinsed with potable water before sanitizing. *(Note: Use this direction only if applicable.)*
2. Backwash the softener and add a solution of *(Insert appropriate food contact dilution from dilution 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.

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

1. Turn off RO system, drain storage tank and remove membrane element and pre-filters. Put membrane element in a plastic bag so it remains wet. Do not use this product 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 dilution 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 assure sanitizing solution is rinsed thoroughly from the system. Return unit{s} to normal operation. Follow the manufacturer’s directions for re-installation of new pre-filters, membrane element and post filter.

{BEER FERMENTATION AND} {MILK} {WINE} STORAGE TANK SANITIZER DIRECTIONS:

For sanitizing hard, non-porous beer fermentation and holding tanks, wine, citrus, milk and food processing storage and holding tanks. Allow surfaces to come to room temperature. Wash with a compatible detergent and rinse with potable water before sanitizing. Prepare a solution of (Insert appropriate food contact dilution from dilution 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 or automated systems, the used sanitizing solution must not be reused for sanitizing, but can be reused for other purposes such as cleaning.

TO SANITIZE {SOFT SERVE} {FOOD} {AND} {FROZEN} {BEVERAGE} DISPENSING EQUIPMENT:

1. Allow surfaces to come to room temperature. And wash equipment with a compatible detergent and rinse with potable water prior to sanitizing.
2. Fill equipment with a solution of (insert appropriate food contact dilution from list) {or equivalent dilution}.
3. Allow solution to remain in equipment for at least 60 seconds.
4. Drain thoroughly {and allow to air dry} before reuse. Do not rinse.

FOR CONTINUOUS TREATMENT OF CONVEYORS:

Remove visible 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, then rinse equipment with a sanitizing solution. During processing, apply this product at (insert appropriate food contact dilution from list) {or equivalent dilution} to conveyors with suitable feeding equipment. Controlled volumes of sanitizer are applied to return portion of conveyor through nozzles so located as to permit maximum drainage of sanitizer from equipment and to prevent puddles on top of belt. During interruptions in operation, apply solution using coarse spray equipment to peelers, collators, slicers and saws, and other non-porous conveyor equipment. Allow surfaces to remain visibly wet for at least 1 minute. Conveyors and other equipment must be free of product when applying this coarse spray. Use 200 ppm to 400 ppm quat level in Wisconsin dairy processing facilities.

{DEODORIZER AND CLEANING}

GENERAL DEODORIZATION:

To deodorize, apply 0.5 - 1 oz. of this product per 1 gal. of water {(or equivalent use dilution)} to hard, non-porous surfaces. {{Rinse} {Wipe up excess liquid {with a paper towel}} {and} {or} {Allow to air dry}}.

FOR USE AS A {GENERAL} CLEANER {AND/OR DEODORIZER}:

Apply use solution of 0.5 - 1 oz. of this product per 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 oz. of this product per 4 gal. to clean hard, non-porous surfaces.

GLASS CLEANING{/DEODORIZING} DIRECTIONS:

Use a solution of 0.5 - 1 oz. of this product per gal. of water to clean and deodorize windows, mirrors, and glass surfaces. Use a coarse spray device. For spray applications, spray 6 - 8 inches from surface. Do not breathe spray. Rub with sponge or cloth. Change cloth, sponge, or towels frequently to avoid re-deposition of soil.

DRAIN CLEANING:

For cleaning drains, dilute 1 oz. of this product per one gal. of water. Pour solution down drain being sure to coat all sides of drainpipe. Allow all treated surfaces exposed to solution to air dry.

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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.

PRECAUTIONARY STATEMENTS

HAZARDS TO HUMANS AND DOMESTIC ANIMALS DANGER.

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

ENVIRONMENTAL HAZARDS

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

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

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

This product is toxic to fish, aquatic invertebrates.

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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 Dishes}

{Recycling Logo}

{Picture of Sink}

{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 an IFANCA Halal (Islamic Dietary) certification.}

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{WARRANTY STATEMENT}

(Note to Reviewer: This statement is optional.)

Read Product Safety Data Sheet prior to use, PRODUCT WARRANTY, DISCLAIMER AND LIMITATION OF LIABILITY ARE FOUND on the Product Material 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 product significa acuerdo con estas disposiciones.

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