

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, refrigerated storage and display equipment 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. TROY 1623 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. No Potable water rinse is required.

Dishes, silverware, glasses, cooking utensils and other similar size food processing equipment can be sanitized by immersion in a 1 oz/4 gallon dilution of TROY 1623. No Potable water rinse is required.

At 1 oz/4 gallons, TROY 1623 fulfills the criteria of appendix F of the Grade "A" Pasteurized Milk Ordinance 1978 Recommendations of the U.S. Public Health Services in waters up to 1000 ppm of hardness calculated as Ca Co, when evaluated by the AOAC Germicidal and Detergent Sanitizer Method against *Escherichia coli* and *Staphylococcus aureus*.

The udders, flanks, and teats of dairy cows can be sanitized by washing with a solution of 1 oz. TROY 1623 in 4 gallons of water. No Potable water rinse is required.

Use a fresh towel for each cow. Avoid contamination of sanitizing solution by dirt and soil. Do not dip used towel back into sanitizing solution. When solution becomes visibly dirty, discard and provide fresh solution.

Precautionary Statements — Hazardous to Humans and domestic animals.

DANGER

Keep Out of Reach of Children. Corrosive. Causes eye damage and skin irritation. Do not get in eyes, on skin, or on clothing. Protect eyes and skin when handling. Harmful if swallowed. Avoid contamination of food.

Storage and Disposal

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

Do not store on side.

Avoid creasing or impacting of side walls.

PESTICIDE DISPOSAL

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

CONTAINER DISPOSAL

Trip/rinse (or equivalent). Then offer for recycling or reconditioning or puncture and dispose of in a sanitary landfill, or incineration, or, if allowed by state and local authorities, by burning. If burned, stay out of smoke.

Metal Container: Trip/rinse (or equivalent), then offer for recycling or reconditioning, or dispose of in a sanitary landfill, or by other procedures approved by state and local authorities. (If container is 1 gallon or less, use this container disposal statement.)

Do not reuse empty container (bottle, can, bucket). Wrap container and put in trash.

Troy

1623

ONLY FOR SALE TO, USE AND STORAGE BY, SERVICE PERSONS

Active Ingredient

Didecyl dimethyl ammonium chloride

Inert Ingredients

7.5%

92.5%

100.0%

KEEP OUT OF REACH OF CHILDREN

DANGER

Statement of Practical Treatment

In case of contact, immediately flush eyes or skin with plenty of water for at least 15 minutes. For eyes call a physician. For eye and wash contaminated clothing before reuse.

If swallowed, drink promptly a large quantity of milk, egg whites, gelatin solution, or if these are not available, drink large quantities of water. Avoid alcohol. 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 LEFT PANEL FOR ADDITIONAL PRECAUTIONARY STATEMENTS

EPA Registration No. 15596-6

EPA Establishment No. 15596-OH-1

Manufactured by:
TROY CHEMICAL INDUSTRIES, INC.
17040 RAPIDS ROAD
BURTON, OHIO 44021

ACCEPTED

SEP 15 1986

1. TROY 1623 is a Federal Insecticide, Fungicide, and Rodenticide Act, 2. It is a Federal Pesticide, 3. EPA Reg. No. 15596-6

Directions for Use

GENERAL CLASSIFICATION

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

Apply TROY 1623 with a cloth, mop, or mechanical spray device. When applied with a mechanical spray device, surface must be sprayed until thoroughly wetted. Treated surfaces must remain wet for 10 minutes. Fresh solution should be prepared daily or when the use solution becomes visibly dirty.

Disinfection in Hospitals, Nursing Homes and Other Health Care Institutions
For disinfecting floors, walls, countertops, bathing areas, lavatories, bedframes, tables, chairs, garbage pails and other hard non porous surfaces.

Add 3 1/2 oz. TROY 1623 to 4 gallons of water. Apply to previously cleaned hard surfaces with mop or cloth.

At this use level TROY 1623 is effective against *Pseudomonas aeruginosa*.

Disinfectant in Institutions, Industry, and Schools
For disinfecting floors, walls, bedframes, countertops, tables, chairs, garbage pails, bathroom fixtures and other hard non porous surfaces.

Add 2 oz. of TROY 1623 to 4 gallons of water. Apply to previously cleaned hard surface with mop or cloth.

At this use level TROY 1623 is effective against *Staphylococcus aureus*, *Salmonella enteritidis* and *Trichophyton*.

Disinfection of Barber Tools
Pre-cleaned barber tools (such as combs, brushes, razors, and scissors) can be disinfected by immersing in a 1/2 oz/gallon solution of TROY 1623.

Disinfection of Poultry Equipment, Animal Quarters and Kennels
Poultry brooders, watering fountains, feeding equipment and other animal quarters (such as stalls and kennel areas) can be disinfected after thorough cleaning by applying a solution of 2 oz. TROY 1623 in 4 gallons of water with a mop, cloth or brush. Small utensils should be immersed in this solution.

Prior to disinfection, all poultry, other animals and their feeds must be removed from the premises. This includes emptying troughs, racks and other feeding and watering appliances. Remove all litter and droppings from floors, walls and other surface occupied or traversed by poultry or other animals.

After disinfection, ventilate building, coops and other closed spaces. Do not house poultry or other animals or employ equipment until treatment has been absorbed, set or dried.

Approved under the regulations of the Wisconsin State Division of Health.

Directions for Use in Eating Establishments:

1. Scrape and pre-wash utensils and glasses whenever possible.
2. Wash with a good detergent or compatible cleaner.
3. Rinse with clean water.
4. Sanitize all utensils for at least two minutes or for contact time specified by governing sanitary code.
5. Place sanitized utensils on a rack or drainboard to air-dry.

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GAL.

BATCH NO.