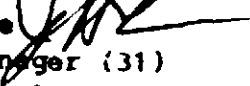




If you have any questions concerning this letter, please contact  
Martha DeLaney at (703) 557-6982.

Sincerely yours,

John H. Lee   
Product Manager (31)  
Antimicrobial Program Branch  
Registration Division (H7505C)

Enclosure

Regular, effective cleaning and sanitizing of equipment, utensils, and work or dining surfaces minimize 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 be 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 the 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 foods on a continuous or production line basis, utensils and the food-contact surfaces of equipment shall 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.

**Precautionary Statements**

**Hazards 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. Wear goggles or face shield and rubber gloves when handling. Harmful if swallowed. Do not breathe spray mist. Avoid contamination of food.

**PESTICIDE 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 mixture or rinse water that cannot be used according to label instructions must be disposed of according to federal or approved state procedures under subtitle C of the Resource Conservation And Recovery Act.

**CONTAINER DISPOSAL**

Triple rinse (or equivalent). Then offer for recycling or reconditioning, or dispose of in a sanitary landfill, or by incineration if allowed by state and local authorities.

**GENERAL**

Consult federal, state or local disposal authorities for approved alternative procedures.

**SYN-QUAT**

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

**KEEP OUT OF REACH OF CHILDREN**

**Active Ingredients**

Octyl decyl dimethyl ammonium chloride	2 250%
Didecyl dimethyl ammonium chloride	1 125%
Diocetyl dimethyl ammonium chloride	1 125%
Alkyl (C <sub>12</sub> , 50%, C <sub>11</sub> , 40%, C <sub>10</sub> , 10%) dimethyl benzyl ammonium chloride	3 000%
<b>Inert Ingredients</b>	92 500%
	100 0000%

**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. Remove and wash contaminated clothing before reuse. If swallowed, drink promptly a large quantity of 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. 18305-6  
EPA ESTABLISHMENT NO. 18305-CT-1  
NET CONTENTS 55 Gals**

**MANUFACTURED BY SYNDET PRODUCTS, INC.**  
Box 1425 Manchester, CT 06040 • (203) 646-0172  
AUG 28 1980

*Under the Federal Insecticide, Fungicide, and Rodenticide Act as amended, for the pesticide registered under EPA Reg. No. 18305-6*

**DIRECTIONS**

It is a violation of Federal law in any manner inconsistent with its intent to use SYN-QUAT for the Sanitizing of Food Processing Areas and Hard Surfaces in Food Contact Areas. SYN-QUAT is a sanitizing food processing area disinfectant for food utensils, dishes, silverware, countertops, refrigerated storage units, and other hard non porous surfaces. A thorough rinse is required. Wash and rinse surfaces by cloth or brush or spray. No potable water rinse is required. For glasses, cooking utensils and processing equipment can be used. Use 1 oz / 4 gallon solution of SYN-QUAT. A thorough rinse is required. At 1oz / 4 gal solution, SYN-QUAT meets the criteria of Appendix F of the Ordinance 1978 Recommended by the Health Services in waters up to 100 ppm. Calculated as CaCO<sub>3</sub> when used as a Germicidal and Detergent. SYN-QUAT is effective against E. coli, Shigella, and Staphylococcus aureus. U.S. PUBLIC HEALTH SERVICE RECOMMENDATION: For Cleaning and Sanitizing of Food Processing Equipment and utensils shall be thoroughly prescraped, and when necessary, scrubbed with a stiff brush to remove gross food particles and soil. 1) Thoroughly wash equipment with detergent solution. 2) Rinse utensils and equipment with water. 3) Sanitize equipment and utensils. A 1 gal solution of SYN-QUAT for at least 60 seconds at a dilution is equivalent to a solution of 100 ppm available chlorine. 4) For equipment and utensils that require immersion, apply a 1 oz / 2 gal solution (300 ppm active) by rinsing, scrubbing, and thoroughly wetting. 5) Allow sanitized surfaces to air dry. SYN-QUAT meets the requirements of the Federal Food, Drug, and Cosmetic Act.