

40457-1 PM 31

#### 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 surfaces. No potable water rinse is required.

Wash and rinse all articles thoroughly, then apply a solution of 1 oz. O-C San-Q No. 1 in 4 gallons of water, (150ppm active).

Surfaces should remain wet for at least one minute followed by adequate draining and drying. Fresh solution should be prepared daily or when use solution becomes visibly dirty. For mechanical application, use solution may not be re-used 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 O-C SAN-Q No. 1. No potable water rinse is required.

At 1 oz./4 gallons, O-C SAN-Q No. 1 fulfills the criteria of Appendix F of the Grade "A" Pasteurized Milk Ordinances 1978 Recommendations of the U.S. Public Health Services in waters up to 1000ppm of hardness calculated as  $\text{CaCO}_3$  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. O-C SAN-Q No. 1 in 4 gallons of warm 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

Hazards to humans and domestic animals

### DANGER

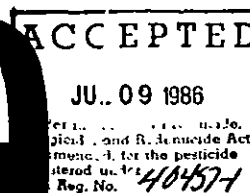
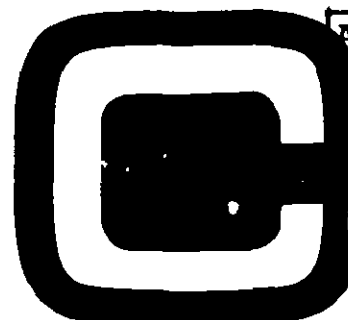
Keep out of reach of children. Corrosive. Causes eye damage and skin irritation. Do not get in eyes, on skin, or on clothing. Protect eyes and skin when handling. Harmful if swallowed. Avoid contamination of food.

#### STORAGE AND DISPOSAL

**Storage:** Keep container closed when not in use. Do not store below 32°F or above 140°F for extended periods. Store away from strong oxidizers.

**Disposal:** Do not contaminate water, food, or feed by storage or 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.

Do not reuse empty container. Triple rinse. May offer for recycling or reconditioning, or puncture and dispose of in a sanitary landfill, or by incineration.



## O-C SAN-Q No. 1

Disinfectant-Sanitizer-Fungicide  
Deodorizer for Hospital, Institutional,  
Industrial, School, Dairy and Other  
Farm and Home Use

#### ACTIVE INGREDIENTS

Didecyl dimethyl ammonium chloride ..... 7.5%

#### INERT INGREDIENTS

..... 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. Remove and wash contaminated clothing before use.

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. 40457-1  
Net Contents \_\_\_\_\_ gal. BATCH NO. \_\_\_\_\_

Disinfectant  
GENERAL

is a violation of Federal Law to use this labeling.

Thoroughly wet all surfaces. Treat

Prepare a fresh solution daily or when

Disinfection in Hospitals, Nursing I

For disinfecting floors, walls, coun

tables, chairs, garbage pails and oth

Add 3 1/2 oz. O-C SAN-Q No. 1 to

hard surface with mop or cloth.

At this use-level, O-C SAN-Q No. 1

Disinfectant in Institutions, Industr

For disinfecting floors, walls, bed

pails, bathroom fixtures and other l

Add 2 oz. of O-C SAN-Q No. 1 to 4

hard surface with mop or cloth.

At 2 oz./4 gallon use-level, O-C SA

aureus, *Salmonella choleraesuis* a

foot fungus).

Disinfection of Barber Tools.

Pre-cleaned barber tools (such as c

disinfected by immersing in a 1/2-oz.

Disinfection of Poultry Equipment,

Poultry brooders, watering founts,

(such as stalls and kennel areas) c

applying a solution of 2 oz. O-C SA

cloth or brush. Small utensils shoul

Prior to disinfection, all poultry, o

from the premises. This includes e

and watering appliances. Remove

and other surfaces occupied or trav

After disinfection, ventilate buildin

house poultry, or other animals, or

absorbed, set or dried.

All treated equipment that will co

with: potable water before reuse.

OMNI-CHEM

CONCORD

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