

Equipment Sanitizer

Sanitizer-Deodorizer with Organic Soil Tolerance
Institutional, Industrial,
For Food Handling and Processing Areas.

Active Ingredients

Octyl decyl dimethyl ammonium chloride	1.125 %
Didecyl dimethyl ammonium chloride	0.5625 %
Dioctyl dimethyl ammonium chloride	0.5625 %
Alkyl (C ₁₄ , 50%; C ₁₂ , 40%; C ₁₆ , 10%) dimethyl benzyl ammonium chloride	1.500 %
Inert Ingredients	98.250 %
	100.000 %

KEEP OUT OF REACH OF CHILDREN
DANGER

ACCEPTED
with COMMENTS
by EPA Letter Dated
SEP 26 1983
Under the Federal Insecticide,
Fungicide, and Rodenticide Act
as amended by the FIFRA
Reauthorization Act of 1978
44726-2

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

SEE RIGHT PANEL FOR ADDITIONAL PRECAUTIONARY STATEMENTS

EPA Registration No.
EPA Establishment No. 44726-IN-1
Net Contents 5 Gallons

MANUFACTURED BY
M O AMERICAN CHEMICAL CORPORATION
INCORPORATED IN OHIO

For Sale For Use And Storage
By Maintenance Personnel Only

**PRECAUTIONARY STATEMENTS
HAZARDS TO HUMANS
AND DOMESTIC ANIMALS
DANGER**

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, butcherware 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.

Keep out of reach of children. Corrosive. Causes eye damage and skin irritation. Do not get in eyes. Use only in well-ventilated areas. Wear goggles or face shield and rubber gloves when handling. Harmful if inhaled. Do not breathe spray mist. 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.

Personal Precautions

Wash thoroughly with soap and water after handling. Do not eat, drink, or use tobacco products while handling. Use only in well-ventilated areas. Do not breathe spray mist. Do not get in eyes. Do not get on clothing. Do not get on skin. Do not get on hair. Do not get on shoes. Do not get on hands. Do not get on face. Do not get on neck. Do not get on chest. Do not get on back. Do not get on arms. Do not get on legs. Do not get on feet. Do not get on hands. Do not get on face. Do not get on neck. Do not get on chest. Do not get on back. Do not get on arms. Do not get on legs. Do not get on feet.

Container Disposal

This container and its contents must be disposed of in accordance with applicable Federal, State, and local laws and regulations. Do not reuse empty container.

General

Observe all Federal, State, and local laws and regulations. Do not use in areas where food is prepared.

**DIRECTIONS FOR USE
GENERAL CLASSIFICATION**

Use only in well-ventilated areas. Do not breathe spray mist. Do not get in eyes. Do not get on clothing. Do not get on skin. Do not get on hair. Do not get on shoes. Do not get on face. Do not get on neck. Do not get on chest. Do not get on back. Do not get on arms. Do not get on legs. Do not get on feet.

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, line tops, countertops, refrigerated storage and display equipment and other hard non porous surfaces, no potable water rinse is required.

Yes, and rinse all articles thoroughly, then apply a solution of 1 oz. Equipment Sanitizer in 1 gallon of water (100ppm 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 line 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.

At 1 oz. per gallon Equipment Sanitizer fulfills the criteria of Appendix B of the Code. All Pasteurized Milk Ordinance 1978 Recommendations of the U.S. Public Health Service in waters up to 200 ppm of hardness as CaCO₃ when evaluated by the AOAC Microbiological and Detergent Sanitizer Method against Escherichia coli and Bacteroides subtilis.

U.S. Public Health Service Food Service Sanitization Recommendations

Cleaning And Sanitizing

Equipment and utensils shall be thoroughly pre-rinsed or pre-washed and when necessary pre-washed 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. For equipment and utensils too large to be pre-rinsed or pre-washed, apply a 1/2 oz. solution of Equipment Sanitizer (100 ppm active) by spraying or washing thoroughly with a spray device.
4. Allow sanitized surfaces to drain and air dry.

Equipment Sanitizer meets the requirements of 21 CFR 178.1010.

BEST DOCUMENT AVAILABLE

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

EPA REGISTRATION NO.

DATE OF ISSUANCE

26 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)

INTERNATIONAL FLUOROCARBON CORPORATION
1000 WEST 10TH AVENUE
DENVER, COLORADO 80202

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 indorsement 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

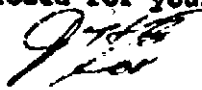
SIGNATURE OF APPROVING OFFICIAL

DATE

3. The revised Confidential Statement of Formula submitted May 31, 1963, is acceptable and has been placed in your file.
4. The submitted microbiological test report (analytical assays) results are acceptable for the above-referenced product.
5. Submit five (5) copies of your final printed labeling before you release the product for shipment. Refer to the A-79 Enclosure for a further description of final printed labeling.

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
Product Manager (31)
Disinfectants Branch
Registration Division (TS-767)

Enclosure