

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 these disease organisms which may be present on equipment and utensils after cleaning and prevents the transfer of such organisms to food surfaces 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. Causes eye damage and skin irritation. Do not get in eyes, on skin or on clothing. Wear goggles or face shield and gloves when handling. Harmful if swallowed. Do not breathe gas, mist. Avoid contamination of food.

STORAGE AND DISPOSAL

DO NOT CONTAMINATE WATER, FOOD, FEEDS BY STORAGE OR DISPOSAL.
OPEN DUMPING IS PROHIBITED.
DO NOT REUSE EMPTY CONTAINER.

PESTICIDE DISPOSAL

PESTICIDE SPRAY MIXTURES, PURE WATER THAT CANNOT BE USED AS FERTILIZERS OR AS IRRIGATIONS, MUST BE DEPOSITED IN ACCORDANCE WITH FEDERAL OR APPROVED STATE REGULATIONS UNDER SUBTITLE 1 OF THE FEDERAL REGISTER NOTIFICATION AND RECEIVERS ACT.

CONTAINER DISPOSAL

THIS PRODUCT IS NOT A HAZARDOUS WASTE FOR RECYCLING OR RECONSTRUCTION PURPOSES. IT IS IN A HAZARDOUS WASTE CLASSIFICATION AS ALLOWED BY STATE AND FEDERAL REGULATIONS.

GENERAL

CONTACT FEDERAL, STATE AND LOCAL AUTHORITIES FOR APPROVED METHODS OF DISPOSAL.

MANUFACTURED BY

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

Active Ingredients

Octyl decyl dimethyl ammonium chloride	2.250%
Didecyl dimethyl ammonium chloride	1.125%
Diocetyl dimethyl ammonium chloride	1.125%
Alkyl (C ₁₄ , 50%; C ₁₂ , 40%; C ₁₀ , 10%) dimethyl benzyl ammonium chloride	3.000%

Inert Ingredients

92.500%
100.000%

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 reuse.

If swallowed, drink promptly a large quantity of milk or plain water. If water is not available, drink large quantities of water. Avoid alcohol. Call a physician immediately.

NOTE TO PHYSICIAN: Probable mucosal damage may contribute to the ease of gastric lavage. Measures against electrolyte imbalance, hypotension, and convulsions may be needed.

SEE LEFT PANEL FOR ADDITIONAL PRECAUTIONARY STATEMENTS

EPA Registration No.

EPA Establishment No.

Net Contents

MANUFACTURED BY

**For Sale For Use And Storage
By Maintenance Personnel Only**

**Directions for Use
GENERAL CLASSIFICATION**

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

Sanitizing of Food Processing Equipment and Other Hard Surfaces in Food Contact Locations: For sanitizing food processing equipment, dairy equipment, food utensils, dinner, tableware, glasses, sink tops, countertops, refrigerated storage and display equipment and other hard non-porous surfaces. No potable water rinse is required.

Wash and rinse articles thoroughly, then apply a solution of 1 oz. product in 4 gallons of water (150ppm active). Surfaces should remain wet for at least one minute followed by a thorough draining and air drying. Fresh solution should be prepared daily or when the 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 or mechanical spray device. No potable water rinse is required.

Dishes, tableware, glasses, cooking utensils and other similar food processing equipment can be sanitized by immersion in a hot 4-gallon solution of product. No potable water rinse is required.

At 1 oz. 4-gallon solution, product meets the criteria of Approval #1 of the Code of Sanitary Milk Ordinances (Health Regulations of the U.S. Public Health Service) with a minimum hardness of hardness calculated as CaCO₃ which is listed by the AIAAC, Germicidal and Detergent Sanitizer Meeting against Escherichia coli and Staphylococcus aureus.

**U.S. PUBLIC HEALTH SERVICE
FOOD SERVICE
SANITIZATION RECOMMENDATIONS**

Cleaning and Sanitizing

Equipment should be cleaned thoroughly with detergent and rinsed with water. Surfaces should be prepared to receive the sanitizing solution.

- 1) Wash equipment and utensils in a hot detergent solution.
- 2) Rinse equipment thoroughly with clean water.
- 3) Sanitize with a solution of product. Apply solution to all surfaces at a temperature of 75°F. The solution is equivalent to a solution of 150 ppm available chlorine.
- 4) Allow the sanitizing solution to remain on the surfaces for at least 1 minute before rinsing with water.
- 5) Allow the surfaces to air dry. Do not towel dry.

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BEST DOCUMENT AVAILABLE

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U.S. ENVIRONMENTAL PROTECTION AGENCY OFFICE OF PESTICIDES PROGRAMS REGISTRATION DIVISION (411-1671) WASHINGTON, D.C. 20460	EPA REGISTRATION NO.	DATE OF ISSUANCE
	TERM OF ISSUANCE	07 OCT 1983
	NAME OF PESTICIDE PRODUCT	
NOTICE OF PESTICIDE: <input checked="" type="checkbox"/> REGISTRATION <input type="checkbox"/> REREГИSTRATION <i>Under the Federal Insecticide, Fungicide, and Rodenticide Act, as amended.</i>		
NAME AND ADDRESS OF REGISTRANT (include ZIP code)		
<p> <input type="checkbox"/> _____ <input type="checkbox"/> _____ <input type="checkbox"/> _____ <input type="checkbox"/> _____ </p>		
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 endorsement 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.		
<input type="checkbox"/> ATTACHMENT SHEET		
SIGNATURE OF APPROVING OFFICIAL		DATE

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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 I. Lee *J. I. Lee*
Product Manager (31)
Disinfectants Branch
Registration Division (75-7670)

Inclosures