

DISINFECTANT: 1:256

SANITIZER: 1:768

For use in hospitals, nursing homes, schools, colleges, office buildings, veterinary clinics, hotels and motels, animal life science laboratories, medical and dental offices.

**DIRECTIONS FOR USE**

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

**FOR DISINFECTING:** For use on previously cleaned hard non-porous surfaces such as floors, walls, metal surfaces, porcelain, and plastic surfaces. Remove gross filth and heavy soil deposits, then thoroughly wet surfaces. Can be applied with a mop, sponge, cloth or by soaking. The use solution is prepared fresh for each use then discarded. Rinsing is not necessary unless floors are to be waxed or polished.

**TO CONTROL MOLD AND MILDEW:** To control mold and mildew on hard non-porous surfaces wash visible soil from the surface. Then apply 1/2 ounce per gallon solution with mop, sponge, cloth or as to wet all surfaces thoroughly. Let air dry. Repeat application every 7 days to control recurrence of growth.

**FISHERIES, MILK, CITRUS, ICE CREAM, AND POTATO PROCESSING PLANTS:** Applied routinely as a disinfectant on walls and floors will reduce or eliminate odors in the processing area. Use on filling equipment to reduce or eliminate bacteria associated with condensation on equipment and pipes.

For use as a sanitizer on conveyors and equipment to reduce or eliminate odors in the processing area. Also, for use on filling equipment to reduce bacteria associated with condensation on equipment and pipes.

**FOR SANITIZING:** For use on hard non-porous surfaces such as counter tops, eating utensils, and drinking glasses. For heavily soiled areas, a precleaning is required. Then use 1/2 ounce per 3 gallons of water for a minimum contact time of 1 minute in a single application. Can be applied with a mop, sponge, cloth or by soaking. The use solution is prepared fresh for each use then discarded. Do not rinse.

Before use as a sanitizer in federally inspected meat and poultry plants and dairies, food products and packaging materials must be removed from the room or carefully protected. A potable water rinse is not required following use of this compound on previously cleaned hard surfaces provided that the surfaces are adequately drained before contact with food so that little or no residue remains.

**RESTAURANT AND BAR USE:** For use as a sanitizer on dishes, glassware, silverware, cooking utensils, wash with detergent, rinse thoroughly and immerse in solution (1/2 ounce per 3 gallons of water) for at least 1 minute. Do not rinse.

# Formulation HS-256Q

## DISINFECTS DEODORIZES SANITIZES

### BACTERICIDAL \*VIRUCIDAL FUNGICIDAL

An effective, multi-purpose disinfectant cleaner, Staphylocidal, Pseudomonacidal, Bactericidal, Fungicidal, and \*Virucidal against Herpes virus Type 1, Adenovirus Type 3, Influenza A/73 (Victoria), and Vaccinia on pre-cleaned hard non-porous environmental surfaces.

**Bactericidal against:**

- Pseudomonas aeruginosa
- Staphylococcus aureus
- Salmonella choleraesuis
- Staphylococcus aureus phage 80 & 81
- Streptococcus pyogenes
- Staphylococcus epidermidis
- Enterobacter aerogenes
- Enterobacter cloacae
- Proteus mirabilis
- Klebsiella pneumoniae
- Escherichia coli
- Shigella sonnei
- Shigella flexneri
- Pseudomonas putida
- Aeromonas salmonicida
- Vibrio anguillarum
- Listeria monocytogenes

**Mold & Mildewcidal against:**

- Trichophyton interdigitale
- Alternaria tenuis
- Geotrichum candidum
- Penicillium digitatum
- Phytophthora infestans
- Trichoderma harzianum
- Fusarium oxysporum
- Rhizopus nigricans

**ACTIVE INGREDIENTS:**

- n-Alkyl (C<sub>12</sub> 60%, C<sub>14</sub> 30%, C<sub>16</sub> 5%, C<sub>18</sub> 5%) 6.75%
- dimethyl benzyl ammonium chloride 6.75%
- n-Alkyl (C<sub>12</sub> 68%, C<sub>14</sub> 32%) 6.75%
- dimethyl ethylbenzyl ammonium chloride 6.75%
- INERT INGREDIENTS:** 86.50%

## KEEP OUT OF REACH OF CHILDREN

### DANGER

(See side panel for additional precautionary and practical treatment statements.)

EPA Reg. No. 47371-8

EPA Est. No. 47371-IN-01

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H & S CHEMICAL DIVISION  
970 East Tipton, Huntington, IN 46750  
(219) 356-7073

**ACCEPTED**  
SEP 13 1996  
Under the Federal Insecticide, Fungicide, and Rodenticide Act, as amended, for the pesticide registered under EPA Reg. No. 47371-8



**STATEMENT OF PRACTICAL TREATMENT**

If swallowed, drink promptly a large quantity of water. Avoid alcohol. Get medical attention.

**NOTE TO PHYSICIAN:** Probable mucosal damage may contraindicate the use of gastric lavage.

**PRECAUTIONARY STATEMENTS**

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

**CORROSIVE:** Causes irreversible eye damage and skin burns. Do not get in eyes, on skin, or on clothing. To protect eyes, wear goggles or face shield and to protect skin, wear rubber gloves when handling. Wash thoroughly with soap and water after handling. Remove contaminated clothing and wash before reuse.

**ENVIRONMENTAL HAZARDS** (For 5 gallon & larger only)  
Do not discharge effluent containing this product into lakes, streams, ponds, estuaries, oceans, or other waters unless in accordance with the requirements of a National Pollutant Discharge Elimination System (NPDES) permit and the permitting authority has been notified in writing prior to discharge. Do not discharge effluent containing this product to sewer systems without previously notifying the local sewage treatment plant authority. For guidance contact your State Water Board or Regional Office of the EPA.

## STORAGE AND DISPOSAL

**PESTICIDE DISPOSAL**

Pesticide wastes are acutely hazardous. Improper disposal of excess pesticide, spray mixture, or rinse 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**

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

**(1 GALLON OR LESS)**

Do not reuse empty container. Rinse thoroughly before discarding in trash. Securely wrap original container in several layers of newspaper and discard in trash.

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(Directions for use continued)

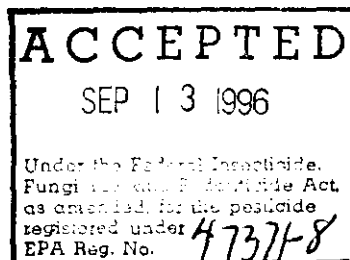
**FORMULATION HS-256Q**  
**Germicidal Detergent**

**FOR WISCONSIN USE ONLY**  
**SANITIZING EATING AND DRINKING UTENSILS IN EATING ESTABLISHMENTS**

- 1) Scrape and pre-wash utensils and glasses whenever possible.
- 2) Wash with a good detergent or compatible cleaner. [A commercial cleaner or detergent may be recommended].
- 3) Rinse with clean water.
- 4) Sanitize in a solution of 1/2 ounce per 3 gallons of water (175 ppm quat). Immerse all utensils for at least two minutes or for a contact time specified by governing sanitary codes.
- 5) Place sanitized utensils on a rack or drain-board to air dry.
- 6) Fresh sanitizing solution should be prepared at least daily or when visibly soiled or diluted.

**NOTE:** A clean potable water rinse following sanitization is not permitted under Section HSS 196.13 of the Wisconsin Administrative Code.

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