

An effective multi-purpose disinfectant. Staphylocidal, Pseudomonacidal, Bactericidal, Fungicidal and Virucidal against many lipophilic viruses such as Herpesvirus Type 1, Adenovirus Type 3, Influenza A/73 (Victoria), and Vaccinia on non-porous inanimate surfaces. An effective sanitizer for use on food contact surfaces. It also fulfills the criteria of Appendix F of the Grade "A" Pasteurized Milk Ordinance 1965 recommendation of the U.S. Public Health Service in hard waters up to 250 ppm hardness (calculated as CaCO₃).

For use in hospitals, nursing homes, schools & colleges, office buildings, veterinary clinics, animal life science laboratories, federally inspected meat and poultry plants.

DISINFECTANT 1.128

SANTIZER 1.384

DIRECTIONS FOR USE

GENERAL USE DIRECTIONS FOR DISINFECTING: It is a violation of Federal Law to use this product in a manner inconsistent with its labeling.

For use on hard non-porous surfaces such as floors, walls, metal surfaces, porcelain, plastic surfaces, garbage cans, in the kitchen and bathrooms. Remove gross filth and heavy soil deposits, then thoroughly wet surfaces as recommended and required. Use one ounce per gallon of water for a minimum contact time of 10 minutes in a single application. Can be applied with a mop, sponge, or cloth as well as soaking or spraying. The recommended 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 fl oz per gallon solution with mop, sponge, cloth or mechanical sprayer so as to wet all surfaces thoroughly. Let air dry. Repeat application every 7 days to control recurrence of growth. *Potato = Fishery*
Milk, Citrus and Ice Cream 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 SANITIZING:

For use on hard non-porous surfaces such as chopping blocks, counter tops, eating utensils, and drinking glasses. For heavily soiled areas a pre-cleaning is required. Then use 1 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, or cloth as well as spraying or soaking. The recommended use solution is prepared fresh for each use then discarded. Do not reuse.

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 possible by-product is not recommended following use of this compound on previously cleaned hard surfaces provided that the surfaces are adequately drained before contact with food so that filth or no residue remains.

Restaurant and Bar Use: For use as a sanitizer on dishes, glassware, silverware, eating utensils, wash with detergent, rinse thoroughly and immerse in a solution (1 ounce per 3 gallons of water) for at least 1 minute. Do not rinse and air dry.

Formulation HS-1289

Germicidal Detergent

ACTIVE INGREDIENTS:

n-Alkyl (C14 60%, C16 30%, C18 5%, C12 5%) dimethyl benzyl ammonium chloride	3.38%
n-Alkyl C12 68%, C14 32%) dimethyl ethylbenzyl ammonium chloride	3.38%
INERT INGREDIENTS	93.24%
	100.00%

KEEP OUT OF REACH OF CHILDREN.

DANGER

(See right panel for additional precautionary statements)

NET CONTENTS

EPA REG NO. 47371-9

EPA EST NO 47371-IN-01

MBS CHEMICALS DIVISION

975 EAST Tipton

MUNSTER, IN 46760

219/288-7075

FISHERIES, POTATO

FOR SANITIZING IN MILK, CITRUS & ICE CREAM PROCESSING PLANTS 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.

***Bactericidal against**

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

****Mold &**

Mildewcidal Against:

- Trichophyton interdigitale
- Alternaria tenuis
- Geotrichum candidum
- Penicillium digitatum
- Phytophthora infestans
- Trichoderma harzianum
- FUSARIUM OXYSPORUM
- Rhizopus nigricans
- (Stolonifer)

STATEMENT OF PRACTICAL TREATMENT

If in eyes, flush with plenty of water. Get medical attention. If on skin, wash with plenty of water. Get medical attention. 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. Get medical attention.

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

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.

STORAGE AND DISPOSAL

PROHIBITIONS

Do not contaminate water, food or feed by storage or disposal. Open dumping is prohibited. Do not reuse empty container.

PESTICIDE 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.

CONTAINER DISPOSAL

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.

PLASTIC CONTAINERS

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

FIBER DRUMS WITH LINERS

Completely empty liner by shaking and tapping sides and bottom to loosen clinging particles. Empty residue into application equipment. Then dispose of liner in a sanitary landfill or by incineration if allowed by State and local authorities. If drum is contaminated and cannot be reused, dispose of in the same manner.

METAL CONTAINERS

Triple rinse (or equivalent). Then offer for recycling or reconditioning, or puncture and dispose of in a sanitary landfill, or by other procedures approved by state and local authorities.

GENERAL

Consult, federal, state, or local disposal authorities for approved alternative procedures such as limited open burning.

ACCEPTED

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