

PM 31 47371-54 1041

# Formulation HS210-37

## Farm Disinfectant/Sanitizer

DISINFECTANT: 1:700 (535 ppm quat) ..... 1 ounce per 5 1/2 gallons  
SANITIZER: 1:2500 (1150 ppm quat) ..... 1 ounce per 19 1/2 gallons

### DIRECTIONS FOR USE

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

This product is not to be used as a terminal sterilant/high level disinfectant on any surface or instrument that (1) is introduced directly into the human body, either into or in contact with the bloodstream or normally sterile areas of the body, or (2) contacts intact mucous membranes but which does not ordinarily penetrate the blood barrier or otherwise enter normally sterile areas of the body. This product may be used to pre-clean or decontaminate critical or semi-critical devices prior to sterilization or high-level disinfection.

### FOR POULTRY, TURKEY AND SWINE HOUSE DISINFECTING PRIOR TO DISINFECTION

1. All animals, as well as feces, must be removed from the premises. This includes emptying all troughs, racks, and other feeding and water appliances.
2. Remove all litter and droppings from floors, walls, and other surfaces occupied or traversed by animals.

3. Thoroughly clean all surfaces with detergent and rinse with water.

### DISINFECTION PROCEDURES

1. Thoroughly mist 1 ounce of the concentrate per 5 1/2 gallons of water.
2. Saturate all surfaces above the floor with the disinfectant solution for a period of 10 minutes. Follow standard pattern with overlapping sections so that all surfaces are wet, including rafters, beams, feed troughs, windows, ceiling, etc. Surfaces should be wet to point of run off.
3. Ventilate buildings, coops, and other closed spaces. Do not house animals or employ equipment until treatment has been absorbed, set, or dried.
4. All treated equipment that will be in contact with feed or drinking water must be rinsed with potable water before using.

### GENERAL USE DIRECTIONS FOR DISINFECTING

For use on hard, non-porous surfaces such as floors, walls, metal surfaces, porcelain, and plastic surfaces (such as polypropylene, polystyrene, etc.). Remove soil deposits from surface. Then thoroughly wet surfaces with a solution of 1 ounce of the concentrate per 5 1/2 gallons water. The solution can be applied with a mop, sponge, or cloth as well as coarse spraying or soaking. Let solution remain on surface for a minimum contact time of 10 minutes. The recommended use solution is prepared fresh for each use then discarded. Rinsing is not necessary unless floors are to be waxed or polished.

### SANITIZING DAIRY, MEAT AND POULTRY PROCESSING UTENSILS AND EQUIPMENT

For use on hard, non-porous surfaces, dilute 1 ounce per 19 1/2 gallons of water to provide 150 ppm active quat. Prior to sanitizing, thoroughly clean all surfaces with detergent and rinse with water. The solution can be applied with a mop, sponge, or cloth as well as coarse spraying or soaking. Be sure the solution remains on surface for a minimum of 1 minute. Allow the surface to completely drain and air dry before use. A fresh solution should be prepared at least daily or more often if the solution becomes diluted or soiled.

### FOR WISCONSIN 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 combustible cleaner. (A commercial cleaner or detergent may be recommended.)
3. Rinse with clean water.
4. Sanitize in a solution of 1 fluid ounce per 19 1/2 gallons of water (150 ppm quat). Immerse all utensils for at least two minutes or for a contact time specified by governing authority.
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 136.13 of the Wisconsin Administrative Code.

Before use in federally inspected meat and poultry food processing 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.

Bactericidal in the presence of 5% organic serum according to current AOAC Use-dilution Tests. Effective as a sanitizer in the presence of 1,000 ppm water hardness according to AOAC Germicidal and Detergent Sanitizer Test.

For use in hospitals, nursing homes, restaurants and bars, beverage plants, dairy farms, hog farms, poultry and turkey farms, federally inspected meat and poultry processing plants, egg processing plants, and households.

### ACTIVE INGREDIENT:

Didecyl dimethyl ammonium chloride ..... 37.5%

INERT INGREDIENTS: ..... 62.5%

## 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. If swallowed, drink promptly a large quantity of water. Avoid alcohol. Call a physician immediately.

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

### PRECAUTIONARY STATEMENTS

### HAZARDS TO HUMANS AND DOMESTIC ANIMALS

### DANGER

Corrosive: Causes severe eye and skin damage. Do not get in eyes or on skin. Wash contaminated clothing before reuse. Wear goggles or face shield and rubber gloves when handling. Wash thoroughly with soap and water after handling. Harmful or fatal if swallowed. Avoid contamination of food.

### ENVIRONMENTAL HAZARDS

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.

### PHYSICAL AND CHEMICAL HAZARDS

Do not store near heat or open flame.

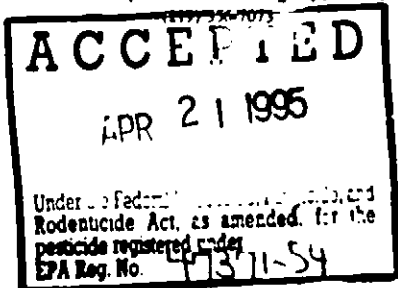
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NET CONTENTS

H&S CHEMICALS DIVISION

970 East Tipton Street, Huntington, IN 46750



**SANITIZING SHELL EGGS INTENDED FOR FOOD:** To sanitize previously cleaned food-grade eggs in shell egg and egg product processing plants, saturate with a solution of 1 ounce in 19 1/2 gallons of warm water (150 ppm quat). The solution should be warmer than the eggs but not to exceed 130°F. Wet eggs thoroughly and allow to drain. Eggs sanitized with this product shall be subjected to a potable water rinse only if they are to be broken immediately for use in the manufacture of egg products. Eggs should be reasonably dry before casing or breaking. The solution should not be reused for sanitizing eggs.

**RESTAURANT AND BAR USE:** For use as a sanitizer on dishes, glassware, silverware, cooking utensils, wash with detergent, rinse thoroughly and immerse in a solution of 1 ounce per 19 1/2 gallons of water (150 ppm quat) for at least 1 minute. Do not rinse. Allow to air dry.

**BEVERAGE PLANTS:** For sanitizing of bottling or pre-mix dispensing equipment, after cleaning thoroughly rinse equipment with cold or lukewarm water. Fill equipment with solution of 1 ounce per 19 1/2 gallons of water (150 ppm of quat). Allow the solution to remain in contact with equipment for at least 1 minute or until operations resume at which time the sanitizing solution should be drained from the system and air dry.

To ensure the removal of flavors, it is suggested that during change over between products, the system should be cleaned, rinsed and flushed with the sanitizing solution for 1 minute.

**SANITARY FILLING:** To sanitize bottles or cans in the final rinse application, proportion 1 ounce per 19 1/2 gallons of water (150 ppm quat) into the final rinse water line of the container washer or rinser and for the filler and closing machine.

**STORAGE TANK SANITIZING:** To sanitize beer fermentation and holding tanks. A solution of 1 ounce per 19 1/2 gallons of water (150 ppm quat) should be applied by coarse spray or used in combination with automated cleaning systems. Drain thoroughly. Do not rinse. The spent solution may not be reused for sanitizing, but may be reused for other purposes such as cleaning.

## STORAGE AND DISPOSAL

Keep product under locked storage, inaccessible to children. 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 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

#### PLASTIC CONTAINERS

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

(For 1 Gallon or Less)

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

#### 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.

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