

DISINFECTANT: 1:64
(538 ppm Quat)

SANITIZER: 1:192
(175 ppm Quat)

For use in hospitals, nursing homes, schools, colleges, office buildings, restaurants, bars, commercial and industrial institutions, 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 (such as polypropylene, polystyrene, etc.). Remove gross filth and heavy soil deposits, then thoroughly wet surfaces with a solution of 2 ounces per gallon of water. Let solution remain on surface for a minimum contact time of 10 minutes. Can be applied with a mop, sponge, cloth or coarse spray, 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 coarse sprayer so 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 pre-cleaning is required. Then use 2 ounces 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 coarse sprayer or by soaking. The use solution is prepared fresh for each use then discarded. Drain thoroughly. 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 (2 ounces per 3 gallons of water) for at least 1 minute. Drain thoroughly. Do not rinse.

SANITARY FILLING: Recommended for use in sanitizing bottles or cans in the final rinse application. The product is to be proportioned into the final rinse water line of the container washer or rinser in concentration of 175 ppm. A sanitizing solution of 175 ppm active quat should be used in an external application for the filler and closing machine.

STORAGE TANK SANITIZING: Recommended for sanitizing beer fermentation and holding tanks. A solution of 175 ppm quat should be applied manually or in combination with automated cleaning systems. Drain thoroughly. Do not rinse. For mechanical operations or automated systems, the used sanitizing solution may not be reused for sanitizing, but may be reused for other purposes such as cleanings.

Formulation HTA-64

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 (C₁₄ 60%, C₁₆ 30%, C₁₈ 5%, C₂₀ 5%)
- dimethyl benzyl ammonium chloride 1.69%
- n-Alkyl (C₁₂ 68%, C₁₄ 32%)
- dimethyl ethylbenzyl ammonium chloride 1.69%
- INERT INGREDIENTS:** 96.62%

KEEP OUT OF REACH OF CHILDREN

DANGER

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

EPA Reg. No. 47371-77

EPA Est. No. 47371-IN-01

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

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 2 ounces per 3 gallons of water (175 ppm 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.

To insure the removal of flavors, it is suggested that during changeover between products the system should be cleaned, rinsed and flushed with the sanitizing solution for at least 1 minute. Allow to drain completely before using.

STATEMENT OF PRACTICAL TREATMENT

In case of contact, immediately flush eyes or skin for at least 15 minutes. 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

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.

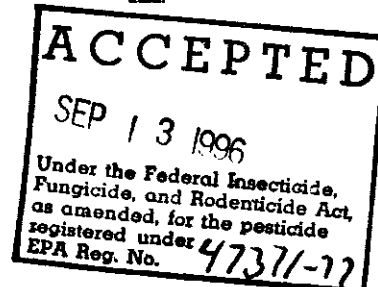
CONTAINER DISPOSAL

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, 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 HTA-64 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 2 fluid ounces 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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ACCEPTED
SEP 13 1996
Under the Federal Insecticide,
Fungicide, and Rodenticide Act,
as amended, for the pesticide
registered under EPA Reg. No. **47371-77**

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