

FORMULATION HS-3328

disinfectant-sanitizer-deodorizer

An effective, multi-purpose disinfectant. Staphylocidal, Pseudomonalcidal, and U.S. EPA registered 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 (B95 recommendation of the U.S. Public Health Service) in hard waters up to 70 ppm hardness (calculated as CaCO₃).

DISINFECTANT: 1:256

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

GENERAL USE DIRECTIONS FOR DISINFECTION:

For use on 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 as recommended and required. Use 1 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 spraying or soaking. The recommended use solution is prepared fresh for each use then discarded. Rinsing is not necessary unless floors are to be waxed or polished.

Disinfection of Barber Tools

Barber tools (such as combs, brushes, razors, and scissors) can be disinfected by immersing in a oz./gallon solution of FORMULATION HS-3328.

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 recommended and required. Then use 1 ounce per 1 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 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 a solution (1 ounce per 1 gallons of water) for at least 1 minute. Do not rinse.

ACTIVE INGREDIENTS:

n-Alkyl (C ₁₄ 60%, C ₁₆ 30%, C ₁₈ 5%, C ₁₂ 5%) dimethyl benzyl ammonium chloride	In EPA Reg'd. No.	7.01 %
n-Alkyl (C ₁₂ 63%, C ₁₄ 32%) dimethyl ethylbenzyl ammonium chloride	In EPA Reg'd. No.	7.04 %
INERT INGREDIENTS.....	85.92 %

ACCEPTED

with COMMENTS

In EPA Reg'd. No.

EPA Form 8370-6 (Rev. 5-76)

PREVIOUS EDITION MAY BE USED UNTIL SUPPLY IS EXHAUSTED

BEST DOCUMENT AVAILABLE

47371-10²

-2-

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.

*James H. Basile
J.H.B.*

John H. Lee
Product Manager (31)
Disinfectants Branch
Registration Division (75-767)

Enclosure

BEST DOCUMENT AVAILABLE

BEST DOCUMENT AVAILABLE