

DISINFECTANT: 1:256

SANITIZER: 1:704
(200 ppm quat)

DIRECTIONS FOR USE

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

GENERAL USE DIRECTIONS FOR DISINFECTING: For use in hospitals and nursing homes, federally inspected meat and poultry plants, restaurants and bars, beverage plants, barber shops, schools and colleges.

For use on hard, non-porous surfaces such as floors, walls, metal surfaces, glazed porcelain, and plastic surfaces (such as polypropylene, polystyrene, etc.). Remove gross filth and heavy soils. Pre-clean all surfaces then thoroughly wet surfaces. Use 1/2 ounce per gallon of water for a minimum contact time of 10 minutes in a single application. Can be applied with a mop, sponge, trigger sprayer, or by soaking. The recommended use solution is prepared fresh for each use then discarded. Rinsing is not necessary unless floor 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 1/2 oz./gallon solution of Formulation HS-3328 for a minimum of ten minutes.

FOR SANITIZING: For use on hard, non-porous surfaces such as eating utensils, eating utensils, and drinking glasses. Remove gross particles and soil by a pre-rinse, pre-scrub, or, when necessary, a pre-soak treatment. Thoroughly pre-clean all surfaces with a good detergent or compatible cleanser prior to sanitizing. Then use 1 ounce per 5 1/2 gallons (200 ppm quat) of water for a minimum contact time of 1 minute in a single application. Can be applied with a mop, sponge, trigger sprayer, or by soaking. The recommended 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 a solution (1 ounce per 5 1/2 gallons of water, 200 ppm quat) for at least 1 minute. Do not rinse.

BEVERAGE PLANTS: For sanitizing of bottling or pre-oxid dispensing equipment, after cleaning thoroughly rinse equipment with cold or lukewarm water. Fill equipment with solution of 1 oz. per 5 1/2 gallons of water (200 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.

To insure 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. Allow to drain completely before using.

SANITARY FILLING: Recommended for use in sanitizing bottles or cans in the final rinse application. Formulation HS-3328 is to be proportioned into the final rinse water line of the container washer or filler in concentration of 200 ppm. A sanitizing solution of 200 ppm active quat should be used for the filler and closing machine.

STORAGE TANK SANITIZING: Recommended for sanitizing beer fermentation and holding tanks. A solution of 200 ppm should be applied by spraying or used 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 cleaning.

DIRECTIONS FOR 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 cleanser. (A commercial cleanser or detergent may be recommended.) 3) Rinse with clean water. 4) Sanitize in a solution of 1 fl. oz. to 5 1/2 gallons of water (200 ppm quat). Immerse all utensils for at least two minutes or for a contact time specified by governing sanitary code. 5) Place sanitized utensils on a rack or drainboard to air dry. 6) Fresh sanitizing solution should be prepared at least daily or when visibly soiled.

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

Formulation HS-3328 disinfectant-sanitizer-deodorizer

An effective, multi-purpose disinfectant. Staphylocidal, Pseudomonacidal, and Salmonellacidal 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 750 ppm hardness (calculated CaCO₃).

ACTIVE INGREDIENTS:

n-Alkyl (C ₁₂ 60%, C ₁₄ 30%, C ₁₆ 5%, C ₁₈ 5%)	
dimethyl benzyl ammonium chloride	7.04%
n-Alkyl (C ₁₂ 60%, C ₁₄ 32%)	
dimethyl ethylbenzyl ammonium chloride	7.04%
INERT INGREDIENTS:	85.92%
Total	100.00%

DANGER KEEP OUT OF REACH OF CHILDREN

EPA Reg. No. 47371-104
EPA Est. No. 47371-EN-01

NET CONTENTS _____

H&S CHEMICALS DIVISION
970 EAST TIPTON
MUNTINGTON, IN 46730

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 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 eye damage and skin irritation. Do not get in eyes, on skin, or on clothing. To protect eyes, wear goggles or face shield. To protect skin, wear rubber gloves when handling. Wash thoroughly with soap and water after handling. Remove contaminated clothing and wash before use.

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 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.

(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.

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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