

Regular, effective cleaning and sanitizing of equipment, utensils, and work or dining surfaces minimize the probability of contaminating food during preparation, storage or service, and the transmission of disease organisms to consumers and employees. Effective cleaning will remove soil and prevent the accumulation of food residues which may decompose or support the rapid development of food poisoning organisms or toxins. Application of effective sanitizing procedures destroys these disease organisms which may be present on equipment and utensils after cleaning, and prevents the transfer of such organisms to consumers or employees, either directly through tableware such as glasses, cups and flatware or indirectly through the food.

To prevent cross-contamination, kitchenware and food-contact surfaces of equipment shall be washed, rinsed, and sanitized after each use and following any interruption of operation during which time contamination may have occurred.

Where equipment and utensils are used for the preparation of foods on a continuous or production-line basis, utensils and the food-contact surfaces of equipment shall be washed, rinsed, and sanitized at intervals throughout the day on a schedule based on food temperature, type of food, and amount of food particle accumulation.

Precautionary Statements

Hazards to Humans and domestic animals

DANGER

Keep out of reach of children. Corrosive. Causes eye damage and skin irritation. Do not get in eyes, on skin, or on clothing. Wear goggles or face shield and rubber gloves when handling. Harmful if swallowed. Do not breath spray mist. Avoid contamination of food.

STORAGE AND DISPOSAL

- DO NOT CONTAMINATE WATER, FOOD, OR FEED BY STORAGE OR DISPOSAL
- OPEN DUMPING IS PROHIBITED
- DO NOT REUSE EMPTY CONTAINER

PESTICIDE DISPOSAL

PESTICIDE SPRAY MIXTURE OR RINSE WATER THAT CANNOT BE USED ACCORDING TO LABEL INSTRUCTIONS MUST BE DISPOSED OF ACCORDING TO FEDERAL OR APPROVED STATE PROCEDURES UNDER SUBTITLE C OF THE RESOURCE CONSERVATION AND RECOVERY ACT

CONTAINER DISPOSAL

TRIPLE RINSE (OR EQUIVALENT), THEN OFFER FOR RECYCLING OR RECONDITIONING, OR DISPOSE OF IN A SANITARY LANDFILL OR BY INCINERATION IF ALLOWED BY STATE AND LOCAL AUTHORITIES.

GENERAL
 In EPA Letter # 83-10
 CONSULT FEDERAL, STATE OR LOCAL DISPOSAL AUTHORITIES FOR APPROVED ALTERNATIVE PROCEDURES.

SEP 28 1983

Under the Federal Insecticide, Fungicide, and Rodenticide Act as amended by the pesticide registration provisions of the FIFRA Act, Reg. No. 48720-2

**Special
 Sanitizer-Deodorizer
 with Organic Soil Tolerance
 Institutional, Industrial, School
 Dairy and Other Farm Use
 For Food Handling and Processing Areas,
 Restaurants and Dairies**

Active Ingredients

Octyl decyl dimethyl ammonium chloride	2.250%
Didecyl dimethyl ammonium chloride	1.125%
Diocetyl dimethyl ammonium chloride	1.125%
Alkyl (C ₁₄ , 50%; C ₁₂ , 40%; C ₁₆ , 10%) dimethyl benzyl ammonium chloride	3.000%

Inert Ingredients

92.500%
100.000%

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. Remove and wash contaminated clothing before reuse.

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. Call a physician immediately.

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

SEE LEFT PANEL FOR ADDITIONAL PRECAUTIONARY STATEMENTS

EPA Registration No. 6836-89

EPA Establishment No. 6836-IL-1

Net Contents

MANUFACTURED BY:

SUPER SANITIZERS CORP., 6725 GELGOPY AVE.

For Sale For Use And Storage
 By Maintenance Personnel Only

Directions for Use
GENERAL CLASSIFICATION

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

Sanitizing of Food Processing Equipment and Other Hard Surfaces in Food Contact Locations: For sanitizing food processing equipment, dairy equipment, food utensils, dishes, silverware, glasses, sink tops, countertops, refrigerated storage and handling equipment and other hard non-porous surfaces. No potable water rinse is required.

Wash and rinse all articles thoroughly, then apply a solution of 1 oz. quat special per gallon of water. (150ppm active). Surfaces should remain wet for at least one minute followed by adequate draining and air drying. Fresh solution should be prepared daily or when the use solution becomes visibly dirty. For mechanical application, use solution may not be reused for sanitizing applications.

Apply to sink tops, countertops, refrigerated storage and display equipment and other stationary hard surfaces by cloth or brush or mechanical spray device. No potable water rinse is required.

Dishes, silverware, glasses, cooking utensils and other similar size food processing equipment can be sanitized by immersion in a 1 oz./4 gallon solution of QUAT SPECIAL. No potable water rinse is required.

At 1 oz./4 gallons, QUAT SPECIAL meets the criteria of Appendix F of the Grade "A" Pasteurized Milk Ordinances 1978 Recommendations of the U.S. Public Health Service in waters up to 800 ppm of hardness calculated as CaCO₃ when evaluated by the AOAC Germicidal and Detergent Sanitizer Method against Escherichia coli and Staphylococcus aureus.

**U.S. PUBLIC HEALTH SERVICE
 FOOD SERVICE
 SANITIZATION RECOMMENDATIONS**

Cleaning and Sanitizing

Equipment and utensils shall be thoroughly preflushed or prescrubbed, and when necessary, presoaked to remove gross food particles and soil.

- 1) Thoroughly wash equipment and utensils in a hot detergent solution.
- 2) Rinse utensils and equipment thoroughly with clean water.
- 3) Sanitize equipment and utensils by immersion in a 1 oz./4 gallon solution of QUAT SPECIAL (150 ppm active) for at least 60 seconds at a temperature of 75°F. This dilution is equivalent to a solution containing 50 ppm available chlorine.
- 4) For equipment and utensils too large to sanitize by immersion, apply a 1 oz./2 gallon solution of QUAT SPECIAL (100 ppm active) by rinsing, spraying or swabbing until thoroughly wetted.
- 5) Allow sanitized surfaces to drain and air dry. Do not meet the requirements of 21 CFR 178.1010.

QUAT SPECIAL

BEST DOCUMENT AVAILABLE

U.S. ENVIRONMENTAL PROTECTION AGENCY
OFFICE OF PESTICIDES PROGRAMS
REGISTRATION DIVISION (WH-567)
WASHINGTON, D.C. 20460

EPA REGISTRATION NO.

48720-2

DATE OF ISSUANCE

28 SEP 1983

TERM OF ISSUANCE

NAME OF PESTICIDE PRODUCT

Super Snow

NOTICE OF PESTICIDE: REGISTRATION
 RENEWAL
(Under the Federal Insecticide, Fungicide,
and Rodenticide Act, as amended)

NAME AND ADDRESS OF REGISTRANT (Include ZIP code)

Super Snow Corp.
6725 Gregory Avenue
Whittier, CA 90601

NOTE: Changes in labeling format differing in substance from that accepted in connection with this registration must be submitted to and accepted by the Registration Division prior to use of the label in commerce. In any correspondence on this product always refer to the above U.S. EPA registration number.

On the basis of information furnished by the registrant, the above named pesticide is hereby Registered/Reregistered under the Federal Insecticide, Fungicide, and Rodenticide Act.

A copy of the labeling accepted in connection with this Registration/Reregistration is returned herewith.

Registration is in no way to be construed as an endorsement or approval of this product by this Agency. In order to protect health and the environment, the Administrator, on his motion, may at any time suspend or cancel the registration of a pesticide in accordance with the Act. The acceptance of any name in connection with the registration of a product under this Act is not to be construed as giving the registrant a right to exclusive use of the name or to its use if it has been covered by others.

This product is conditionally registered in accordance with FIFRA sec. 3(c)(7)(A) provided that you:

1. Submit and/or cite all data required for registration/reregistration of your product under FIFRA sec. 3(c)(5) when the Agency requires all registrants of similar products to submit such data.
2. Make the labeling changes listed below before you release the product for shipment:
 - a. Add the phrase "EPA Registration No. 48720-2."
 - b. Delete the number 6936-89 from the label. This is not your registration number.
 - c. We recommend that you verify your EPA Establishment No. with your National EPA office located in San Francisco, California for the appropriate EPA Establishment No. An application form is enclosed for your convenience.
 - d. For this label size, substitute the SYMBOL, THE DISPOSAL heading and the GHS Hazard Warning "KEEP OUT OF REACH OF CHILDREN" and require a 12 point type size minimum and the signal word DANGER (front panel only) would require an 12 point type size minimum.

ATTACHMENT IS APPLICABLE

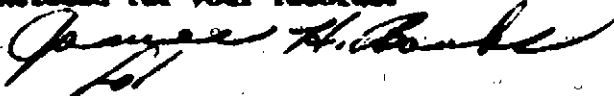
SIGNATURE OF APPROVING OFFICIAL

DATE

3. Submit five (5) copies of your final printed labeling before you release the product for shipment. Refer to the 2-79 Enclosure for a further description of final printed labeling.

If the 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.



John E. Lee
Product Manager (31)
Disinfectants Branch
Registration Division (28-767)

Enclosure