



UNITED STATES ENVIRONMENTAL PROTECTION AGENCY
WASHINGTON, DC 20460

OFFICE OF CHEMICAL SAFETY
AND POLLUTION PREVENTION

March 24, 2021

Tina Rodrigues
Enviro Tech Chemical Services, Inc.
500 Winmoore Way
Modesto, CA 95358

Subject: PRIA Label Amendment – Adding new organisms and efficacy claims to the label
Product Name: Peraspray
EPA Registration Number: 63838-15
Application Date: 10/21/2020
Action Case Number: 002173362

Dear Ms. Rodrigues:

The amended label referred to above, submitted in connection with registration under the Federal Insecticide, Fungicide and Rodenticide Act (FIFRA), as amended, is acceptable. This approval does not affect any conditions that were previously imposed on this registration. You continue to be subject to existing conditions on your registration and any deadlines connected with them.

A stamped copy of your labeling is enclosed for your records. This labeling supersedes all previously accepted labeling. Pursuant to 40 CFR 156.10(a)(6), you must submit one copy of the final printed labeling before you release the product for shipment with the new labeling. In accordance with 40 CFR 152.130(c), you may distribute or sell this product under the previously approved labeling for 18 months from the date of this letter. After 18 months, you may only distribute or sell this product if it bears this new revised labeling or subsequently approved labeling. "To distribute or sell" is defined under FIFRA section 2(gg) and its implementing regulation at 40 CFR 152.3.

Because you have opted to add statements pertaining to emerging viral pathogens to your label as described in the August 19, 2016, Guidance to Registrants: Process For Making Claims Against Emerging Viral Pathogens Not On EPA-Registered Disinfectant Labels ("Guidance"), https://www.epa.gov/sites/production/files/2016-09/documents/emerging_viral_pathogen_program_guidance_final_8_19_16_001_0.pdf, you are subject to the following additional terms of registration:

1. You may make statements pertaining to emerging viral pathogens only through the following communications outlets: technical literature distributed exclusively to health care facilities, physicians, nurses and public health officials, "1-800" consumer information services, social media sites and company websites (non-label related). These statements shall not appear on marketed (final print) product labels.

2. Your statements pertaining to emerging viral pathogens must adhere to the format approved on the Agency-accepted master label.
3. You may make statements pertaining to emerging viral pathogens only upon a disease outbreak that meets all the following criteria:
 - a. The causative organism must be a virus that causes an infectious disease that has appeared in a human or animal population in the U.S. for the first time, or that may have existed previously but is rapidly increasing in incidence or geographic range.
 - i. For human disease, the outbreak is listed in one of the following Centers for Disease Control (CDC) publications:
 - A. CDC Current Outbreak List for “U.S. Based Outbreaks” (www.cdc.gov/outbreaks),
 - B. CDC Current Outbreak List for “Outbreaks Affecting International Travelers” with an “Alert” or “Advisory” classification (www.cdc.gov/outbreaks) (also released through the CDC’s Health Alert Network (HAN) notification process)
 - C. Healthcare-Associated Infections (HAIs) Outbreaks and Patient Notifications page (www.cdc.gov/hai/outbreaks)
 - ii. For animal disease, the outbreak is identified as an infectious disease outbreak in animals within the U.S. on the World Organization for Animal Health (OIE) Weekly Disease Information page (www.oie.int/wahis_2/public/wahid.php/Diseaseinformation/WI).
 - A. The CDC or OIE has identified the taxonomy, including the viral family and/or species, of the pathogen and provides notice to the public of the identity of the emerging virus that is responsible for an infectious disease outbreak. Based on the taxonomy of the outbreak pathogen identified by the CDC or OEI, the pathogen's viral subgroup is small non-enveloped, large non-enveloped, and enveloped.
 - B. The virus can be transmitted via environmental surfaces (non-vector transmission), and environmental surface disinfection has been recommended by the CDC, OIE or EPA to control the spread of the pathogen.
4. You may begin communicating statements pertaining to emerging viral pathogens only upon CDC or OIE’s publication per term 3.a. of an outbreak of an emerging viral pathogen meeting all of the criteria of term 3. You must cease and remove all such non-label communications intended for consumers no later than 24 months after the original publication of the outbreak per term 3.a., unless the Agency issue written guidance to the contrary due to continued public health concerns. The emerging pathogen claim language may remain on the master label.

5. Terms from points 1 through 4 above shall become immediately void and ineffective if registration for use against *Human Rotavirus* ATCC VR-2018, *Human Rhinovirus* 42 ATCC VR-1147, and *Feline Calicivirus* [as surrogate virus for *Norovirus*] ATCC VR-782 is suspended or cancelled or no longer meets the criteria for a disinfectant claim (see EPA Product Performance Test Guideline 810.2200). In addition, terms 1 through 4 above shall become immediately void and ineffective upon your receipt of evidence of ineffectiveness against any pathogen in a less-resistant Spaulding category.

Should you wish to add/retain a reference to the company's website on your label, then please be aware that the website becomes labeling under FIFRA and is subject to review by the Agency. See FIFRA section 2(p)(2). If the website is false or misleading, the product would be misbranded and unlawful to sell or distribute under FIFRA section 12(a)(1)(E). 40 CFR 156.10(a)(5) lists examples of statements EPA may consider false or misleading. In addition, regardless of whether a website is referenced on your product's label, claims made on the website may not substantially differ from those claims approved through the registration process, FIFRA section 12(a)(1)(B). Therefore, should the Agency find or if it is brought to our attention that a website contains false or misleading statements or claims substantially differing from the EPA approved registration, the website will be referred to the EPA's Office of Enforcement and Assurance.

Your release for shipment of the product constitutes acceptance of these conditions. If these conditions are not complied with, the registration will be subject to cancellation in accordance with FIFRA section 6. If you have any questions, please contact Jake McFarley by phone at (703) 347-0123, or via email at McFarley.Jake@epa.gov.



Eric Miederhoff
Product Manager 31
Regulatory Management Branch I
Antimicrobials Division (7510P)
Office of Pesticide Programs

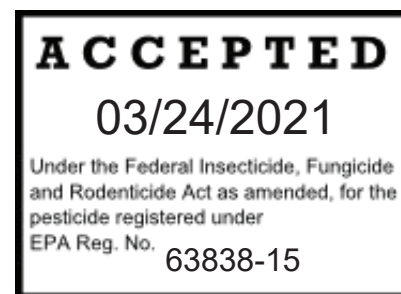
Enclosure: Master Label

Peraspray

[A Ready-to-Use Sanitizer / Disinfectant for Both Non-Food Contact and Hard, Non-Porous Food Contact Surfaces] [A Ready-to-Use Sanitizer / Disinfectant / Virucide*] [Cleaner for Food or Non-Food Contact Surfaces and Washing Fruits and Vegetables] [A Ready-to-Use Sanitizer for Hard Non-porous surfaces] [Soft Surface Spot Treatment Sanitizer] [Disinfectant /Sanitizer / Cleaner]

Active Ingredients:	
Peroxyacetic Acid	0.017%
Hydrogen Peroxide	0.855%
Other Ingredients:	<u>99.128%</u>
Total:	100.000%

EPA Registration No. 63838-15
EPA Est. No. 63838-CA-01: 63838-AR-001



KEEP OUT OF REACH OF CHILDREN
WARNING

{Note to Reviewer: In accordance with 40 CFR 156.68(d), all first aid statements, as prescribed, will appear on the front panel of the product label.}

[See back -or- side panel for additional precautionary statements]

FIRST AID

IF IN EYES	<ul style="list-style-type: none">Hold eye open and rinse slowly and gently with water for 15-20 minutes. Seek medical attention if irritation persists.
IF ON SKIN	<ul style="list-style-type: none">Wash affected area thoroughly with soap and water.
IF SWALLOWED	<ul style="list-style-type: none">Call a poison control center or doctor immediately for treatment advice.Have person drink several glasses of water or milk.Do not force an unconscious person to drink anything by mouth. DO NOT INDUCE VOMITING. Contact a physician or poison control center.
QUESTIONS ? 1-209-581-9576	Have the product container or label with you when calling a poison control center or doctor or going for treatment.

Manufactured By:



ENVIRO TECH CHEMICAL SERVICES, Inc.
500 Winmoore Way, Modesto, CA 95358
209-581-9576 or www.envirotech.com
24 Hour Emergency ChemTel Number: 1-800-255-3924

Ver 10.1 (MARCH-2021)

*refer to List 1

**{FRONT/BACK PANEL CLAIMS- MAY BE USED AS BULLET POINTS OR IN PARAGRAPH
FORMAT}**

{General Claims}

- An effective [non-food contact surface] - and/or- [food contact surface] cleaner for use in the [kitchen] and/or [bathroom] - and/or- [bedroom] -and/or- [other household areas]
- Bleach Free scent [formula] [technology]
- Chlorine-Free scent [formula] [technology]
- Clean [fresh] scent
- Cleaning power of [oxygenated vinegar]
- Cleans and deodorizes
- Cleans and removes stains from washable floors
- Cleans everyday kitchen messes like [dirt] [grease] and [food stains]
- Cleans tough messes
- Clear Formula
- Colorless
- Contains oxygenated vinegar
- Daily [kitchen] -and/or- [bathroom] cleaner
- Deep Cleaning
- Deodorizes [deodorizer]
- Deodorizes -or- Eliminates food odors [left behind on kitchen surfaces] [after cooking]
- Deodorizes pet areas including pet beds - and/or- cages -and/or- kennels -and/or- cat litter boxes
- Deodorizes [washable] hard, nonporous surfaces
- Dries quickly
- Dye Free [and Fragrance Free]
- Easy clean
- Easy to Use
- Fast action [kitchen] and/or [bathroom] cleaner
- Cleaner, fresher [kitchen] -and/or- [bathroom]
- Fresh Scent
- [Great] for everyday use [in the kitchen] [in the bathroom]
- Kitchen cleaning made easy
- Leaves your -or- my home smelling clean - or- fresh
- Leaves surfaces [shiny] [clean]
- Made in the USA
- No measuring
- No mixing
- Prevents odors -and/or- [dirt] [soap scum] [build up]
- Recyclable [bottle] [container]
- Removes -and/or- cleans everyday kitchen messes
- Removes [pet stains] -and/or- Eliminates odors
- Removes -and/or- cleans [the following]
 - [cooking] oils
 - Blood
 - Body oils
 - Coffee
 - Dirt
 - Fecal matter
 - Food [residues] [soils]
 - Grease
 - Laboratory stains
 - Mold stains
 - Other soils -and/or- stains
 - Rust
 - Tea
 - Urine
- Special [kitchen] and/or [bathroom] cleaning formula
- Tough cleaning with a bleach-free scent
- Tough on soap scum
- Trigger Spray
- Versatile
- Vinegar scent
- Vinegar aroma
- Works on a wide range of [household] [kitchen] [bathroom] [bedroom] surfaces
- Cleans quickly

{Antimicrobial Claims}

- An effective [non-food] -and/or- [food contact] surface [cleaner] -and/or- [sanitizer] for use in the kitchen -and/or- [bathroom] [bedroom] -and/or- **[any use site listed under List 2]**
- An institutional –and-or- industrial –and-or- household sanitizer for previously cleaned, non-porous food contact surfaces in dairies –and-or- wineries –and-or- breweries –and-or- food and beverage plants –and-or- food processing/packing plants -and-or- poultry egg facilities –and-or- kitchens –and-or- bathrooms
- Antibacterial [Formula]
- Antimicrobial [Formula]
- Cleaner and disinfectant in one when used according to disinfection directions for use
- Cleans -and/or- Sanitizes [washable] kitchen -and/or- household -and/or- fixtures [throughout the home] –and-or- [meat facilities] –and-or- [poultry facilities] **[any surface listed under List 2]** surfaces
- Cleans –and-or- Sanitizes kitchens –and/or- [meat facilities] –and-or- [poultry facilities] -and/or- **[any use site listed under List 2]**
- Cleans –and-or- Sanitizes conveyors and equipment for meat facilities –and-or- poultry facilities –and-or- [seafood facilities] –and-or- [fruit processing facilities] –and-or- [nut processing facilities] –and-or- [vegetable processing facilities]
- An effective hard, non-porous food contact surface sanitizer for use in the kitchen –and-or- [restaurants] –and-or- [meat facilities] –and-or- [poultry facilities] –and-or- [seafood facilities] –and-or- [fruit processing facilities] –and-or- [nut processing facilities] –and-or- [vegetable processing facilities] **[any use site listed under List 2]**
- Reduce[s] the spread of germst between treated hard, non-porous surfaces
- For use in the static or continuous sanitizing, washing –and-or- [rinsing] of conveyors, slicers, saws, and equipment.
- Effective against: **[pick any pathogen from List 1]**
- Effective soft surface spot treatment sanitizer [in 60 seconds] [in one minute] [on] **[any soft surface listed under List 4]**
- Eliminates odors caused by bacteria [and non-fresh food]
- Sanitizer for hard non-porous -and/or- soft non-food contact surfaces.
- Kills [99.9%] of [common] [household] -and/or- [kitchen] -and/or- [bathroom] bacteria [in 60 seconds] [and sanitizes without bleaching]
- Kills [99.9%] of **[pick any pathogen from List 1]**
- Kills 99.999% of bacteria [on surfaces] **[pick from Food-Contact Sanitization pathogens under List 1]**
- Kills odor causing bacteria in kitchens -and/or- bathroom
- Kill[s] -and/or- eliminate[s] -and/or- disinfect[s] -and/or- destroy[s] -and/or- remove[s] 99.9% of [the] [bacteria -and/or- viruses*] [and other germst] -or- germst [commonly] found in -or- on [the] **[any surface or use site listed under List 2]**
- Kill[s] -and/or- eliminate[s] -and/or- disinfect[s] -and/or- destroy[s] -and/or- remove[s] 99.9% of **[pick from Disinfection pathogens and viruses* in List 1]** [commonly] found in -or- on [the] **[any surface or use site listed under List 2]**
- Leaves surfaces [disinfected] [sanitized]
- Multi-surface [disinfectant] -and/or [sanitizer]
- One step cleaning and sanitizing when used according to sanitization directions for use [Sanitizer] -and/or- [Disinfectant] -and/or [Deodorizer]
- This product can be used in Federally inspected Meat –and-or- Poultry –and-or- Seafood –and-or- Fruit Processing –and-or- Nut Processing –and-or- Vegetable Processing Facilities as a sanitizer
- [Removes] [Eliminates] odors by killing odor-causing bacteria on [soft surfaces] [fabrics] [in 60 seconds] [on] **[any soft surface listed under List 4]**
- This product is a sanitizer for hard and nonporous, non-food contact area surfaces according to the method for Sanitizers – Non-Food Contact Surfaces, modified in the presence of 5% organic serum, [in 60 seconds] against: **[pick from Non-Food-Contact Hard Surface Sanitization pathogens under List 1]**
- This product is a spot treatment sanitizer for soft, non-food contact area surfaces according to the method for Sanitizers – Non-Food Contact Surfaces [in 60 seconds] against: **[pick from Non-Food-Contact Soft Surface Sanitization pathogens under List 1]**

- Soft surface spot treatment sanitizer [for use on] [any soft surface listed under List 2]
- This product is effective against the gram negative and gram positive organisms: [pick from Non-Food-Contact Soft Surface Sanitization pathogens under List 1]
- This product is a sanitizer for hard, nonporous, food contact area surfaces according to the method for Sanitizers – Food Contact Sanitizer Test for Previously Cleaned Food-Contact Surfaces, [in 60 seconds] against: [pick from Food-Contact Sanitization pathogens under List 1]
- An effective disinfectant for use in the kitchen -and/or- [bathroom] [bedroom] [other household areas]
- Disinfectant for [homes] -and/or- [any use site listed under List 2]
- Disinfects [any surface or use site listed under Use List 2] [this season] [this flu season]

EMERGING VIRAL PATHOGENS

This product qualifies for emerging viral pathogen claims per the EPA’s “Guidance to Registrants: Process for Making Claims Against Emerging Viral Pathogens not on EPA-Registered Disinfectant Labels” when used in accordance with the appropriate use directions indicated below.

This product meets the criteria to make claims against certain emerging viral pathogens from the following viral categories:

- Enveloped viruses
- Large Non-Enveloped Viruses
- Small Non-Enveloped Viruses

Statements shall adhere to the following format:

[Product name] has demonstrated effectiveness against viruses similar to **[name of emerging virus]** on **hard, non-porous surfaces**. Therefore, **[product name]** can be used against **[name of emerging virus]** when used in accordance with the directions for use against **[name of supporting virus(es)]** on **[hard porous/non-porous surfaces]**. Refer to the **[CDC or OIE]** website at **[pathogen-specific website address]** for additional information.

[Name of illness/outbreak] is caused by **[name of emerging virus]**. **[Product name]** kills similar viruses and can therefore be used against **[name of emerging virus]** when used in accordance with the directions for use against **[name of supporting virus(es)]** on **[hard, porous/non-porous surfaces]**. Refer to the **[CDC or OIE]** website at **[pathogen-specific website address]** for additional information.

For an emerging viral pathogen that is a/an...	...follow the directions for use for the following organisms on the label:
Enveloped virus	Human Rotavirus ATCC VR-2018
Large, non-enveloped virus	Human Rhinovirus 42 ATCC VR-338
Small, non-enveloped virus	Human Rhinovirus 42 ATCC VR-338, Feline Calicivirus [as a surrogate virus for Norovirus] ATCC VR-782

(Note to the reviewer: The statements shall be made only through the following communications outlets: technical literature distributed exclusively to veterinarians, health care facilities, physicians, nurses and public health officials, “1-800” consumer information services, social media sites and company websites (non-label related). **These statements shall not appear on marketed (final print) product labels.**

List 1: Test Organisms Reference List		
Non-Food Contact Sanitization Pathogens (Hard Surface)		
Bacteria	Strain/ATCC No.	Contact Time
<i>Staphylococcus aureus</i> bacteria [Staph]	ATCC 6538	60 seconds
<i>Klebsiella pneumoniae</i> bacteria	ATCC 4352	60 seconds
Non-Food Contact Sanitization Pathogens (Soft Surface)		
<i>Staphylococcus aureus</i> bacteria [Staph]	ATCC 6538	60 seconds
<i>Klebsiella pneumoniae</i> bacteria	ATCC 13048	60 seconds
Food Contact Sanitization Pathogens		
<i>Staphylococcus aureus</i> bacteria [Staph]	ATCC 6538	60 seconds
<i>Escherichia coli</i> bacteria [<i>E. coli</i>]	ATCC 11229	60 seconds
<i>Salmonella enterica</i> bacteria	ATCC 10708	60 seconds
<i>Listeria monocytogenes</i> bacteria	ATCC 984	60 seconds
†Hard, Nonporous Surface Disinfection Pathogens		
Bacteria	Strain/ATCC No.	Contact Time
<i>Salmonella enterica</i> bacteria	ATCC 10708	10 minutes
<i>Staphylococcus aureus</i> bacteria [Staph]	ATCC 6538	10 minutes
<i>Pseudomonas aeruginosa</i> bacteria	ATCC 15442	10 minutes
*†Viruses		10 minutes
<i>Human Rhinovirus 42</i> [The Common Cold]	ATCC VR338	10 minutes
<i>Influenza A virus</i> [H1N1]	A/swine/Iowa/15/30	10 minutes
Human Coronavirus	ATCC VR-740	10 minutes
Human Rotavirus	ATCC VR-2018	10 minutes
Feline Calicivirus [as surrogate virus for Norovirus]	ATCC VR-782	10 minutes

List 2: USE SITES/SURFACES

- Acute care institutions
- Airplane[s] [cabins]
- Airports
- Ambulance equipment/surfaces
- Ambulances
- Anesthesia rooms
- [Animal] [pet] [water] bowls
- [Animal] cages
- Animal care facilities
- Animal equipment
- Animal hospitals
- Animal labs
- Animal life sciences
- Appliance exterior[s] [surfaces]
- Art galleries
- Automobile interiors
- Automobiles
- Baby bottles -and/or- spoons -and/or- dishes
- Banks
- Barber/beauty shops
- Barges
- Bars
- Basements
- Bathroom[s] [counter tops]
- [Bathroom] [Kitchen] faucet[s] [handles]
- Bathroom [surfaces]
- Bathroom -or- locker room facilities
- Bathtubs
- Bed pans
- Bed frames
- Bed railings
- Bedrooms
- Benches
- Beverage plant
- Bicycle shops
- Blinds
- Blood banks
- Boats
- Bookstores
- Bowling alleys
- Breakrooms
- Breeding and grooming establishments
- Breweries
- Brush belts
- Brushes
- Buckets
- Buses
- Butcher shops
- Cabinet handles
- Cabinets-or- cupboards
- Cafeteria trays
- Cafeterias
- Campers
- Campgrounds
- Car interiors
- Cars
- Carts
- Casing -and/or- Shell – Eggs
- CAT scan rooms
- CAT scans
- Cell phones
- Chairs
- Changing tables -or- areas
- Chemotherapy hoods
- Childcare center[s]
- Children's rooms
- [Children's] toys
- Churches
- Clinics
- Clippers
- Closets
- Coated mattress[es]
- Coated pillows
- Coffee machines -or- pots
- Combs
- Commercial buildings
- Computer keyboards
- Control panels
- Convenience stores
- Correctional facilities
- Countertops -or- counters
- CPR training mannequins
- Cribs
- Cutting tools
- Dairies
- Day care centers
- Day care snack areas
- Deli slicers
- Delivery trucks
- Dens
- Dental offices
- Department stores
- Desks
- Desktops
- Dialysis centers
- Dialysis machines
- Diaper changing tables -or- pails
- [Dining] [Fast food] [Kitchen] [Picnic] [Play] [Restaurant] [Tray] tables
- Dining room surfaces - and/or- tables -and/or- fast food restaurant tables
- Dishes
- Dishwashers
- [Door] [Cabinet] [Appliance] knobs
- Door[s] frames
- Dorms
- Drain boards
- Drain boards
- Drawer pulls
- Dressing rooms
- Drinking fountains
- Eating establishments
- [Eating] utensils
- Egg processing - and/or- packing equipment, not for hatching eggs
- Elder care centers
- Elevator buttons
- Elevators
- Emergency rooms
- Emergency vehicles
- EMS & fire facilities
- Exam rooms
- Examination tables
- Exercise machines
- Exhaust fans
- External surfaces of [medical] equipment
- Factories
- Family areas
- Fast food operations

- Fast food restaurants
- Feed racks
- Fire trucks
- Fixtures
- Floors [around toilets]
- Food contact surfaces
- Food preparation [& storage] areas
- Food preparation [processing] surfaces
- Food processing - and/or- packing plants
- Food storage areas
- Foodservice operations
- Footbath surfaces
- Freezers at room temperature
- Fruit, nut, or vegetable processing plants
- Garage surfaces
- Garages
- Garbage cans
- Gas station
- Gift shops
- Glass
- Glassware
- Greenhouses
- Grills
- Grocery carts -and/or- stores
- Gurneys
- Gyms
- Hair/nail/pedicure salons
- Handrails
- Headboards
- Health clubs
- Health clubs
- Healthcare workers gloves -and/or- gowns -and/or- white coats
- Helicopters
- Highchairs
- Home healthcare institutions
- Homes
- Hospices
- Hospital beds
- Hospitals
- Hotels
- Households
- Ice chests at room temperature
- Infirmaries
- Institutions
- IV poles
- Kennels
- Keyboards
- [Kid's] play [structures] [equipment] [furniture] [tables]
- Kitchen countertops
- Kitchen floors
- Kitchen sink(s)
- Kitchen surfaces
- Kitchen tables
- Kitchens
- Laboratories
- Laundry rooms
- Lavatories
- Light switches
- Litter boxes
- Livestock premises
- Locker rooms
- Lounges
- Lunch boxes
- Malls
- Manicure/pedicure tools
- Markets
- Meat, Poultry and Seafood Facilities
- Medicine cabinets
- Military installations
- Mobile homes
- Motels
- Movie theaters
- Nurseries
- Nursing homes
- Office -or- bedroom - or- bedside furniture
- Offices
- Operating rooms
- Ophthalmic/optometric facilities
- Outdoor grill exteriors (allow surface temperature to adjust to room temperature)
- Outdoor -or- patio furniture
- Ovens
- Pens
- Performance/theater centers
- Pet areas
- Pet areas -or- surfaces
- Pet shops
- Pet toys
- Pharmacies
- Physical therapy rooms or areas
- Piano keys
- Picnic facilities
- [Plastic] cutting boards
- Plastic shower curtains
- Play areas -or- rooms
- [Play] [exercise] [gym] mats
- Playground [equipment]
- Playpens
- Playrooms
- Police cars
- Portable and chemical toilets and latrine buckets
- Portable toilet exteriors
- Post offices
- Pots and pans
- Poultry brooding houses
- Preschools
- Public facilities -or- restrooms
- Range hoods
- Razors
- Reception counters or desks or areas
- Recovery rooms
- Recreational centers
- Recycling bins [and center]
- Refrigerator shelves at room temperature
- Refrigerators at room temperature
- Rental cars
- Respiratory therapy centers
- Rest stops
- Restaurants
- Restroom fixtures
- Restrooms
- RV's
- Salons
- Scales

- School buses
- School cafeterias
- Schools
- Scissors
- Shelters
- Shelves and drawers
- Ships
- Shopping malls
- Shower [walls]
- Shower curtains
- Shower stalls
- Shower stalls – or- showers
- Sinks
- Smokers
- Spas
- Sports arenas
- Sports equipment
- Stovetops -or- stoves (allow surface temperature to adjust to room temperature)
- Stretchers
- Strollers
- Subways
- Supermarkets
- Surgery rooms or operating rooms
- Tables
- Tanning beds
- Tanning salons
- Tasting rooms
- Taxis
- Telephone booths
- Telephones
- Toilet seats
- Toilets -and/or- urinal exterior[s] [surfaces]
- [Toilet] [toilet flush] [telephone] [cabinet] [door] handles
- Tools
- Toy boxes
- Trains
- Trash cans
- Trash compactors
- Trolleys
- Troughs
- Tubs [and] -or- glazed [ceramic] tile
- TV remote controls
- Tweezers
- Urinals (above the water line)
- Vanity tops
- [Vinyl] linoleum
- Vehicle interiors
- Vet or veterinarian clinic surfaces
- Warehouses
- Washable kitchen surfaces
- [Washable] floors [including linoleum, no-wax, vinyl, and glazed ceramic tile]
- [Washable] walls
- Washing machines
- Wastebaskets
- Zoos

List 3: HARD NONPOROUS SURFACES/SURFACE MATERIALS

- Acrylic
- [Glazed] ceramic tile
- Chrome
- Corian®
- Fiberglass [sealed] surfaces
- Finished -and/or- painted wood
- Formica®
- Glass
- Glazed porcelain
- Glazed tile
- Laminated surfaces
- Linoleum
- Metal
- Painted wallboard
- Plastic
- Plexiglass®
- Rubber
- Sealed granite
- Sealed limestone
- Sealed grout
- Sealed hardwood [floors]
- Sealed marble
- Sealed slate
- Sealed stone
- Sealed wood
- Stainless [steel]
- Sealed stone
- Sealed terra cotta
- Sealed terrazzo
- Vinyl
- [Wood] laminate

List 4: SOFT SURFACES (100% Cotton and 100% Polyester)

- [Area] [throw] rugs
- Bedding
- Blankets
- Carpets
- Chairs
- Cotton fabrics and textiles
- Couches
- Curtains
- Dish [rags] [scrubbers]
- Drapes
- Fabrics
- Gym bags
- Headrests
- Hospital gowns
- Lab coats
- Linens
- Lunch bags
- Mats
- Mattresses
- Pet [beds] [pillows]
- Pillows
- Placemats
- Polyester(s) fabrics - and/or- textiles
- Keyboard covers
- Privacy [drapes] [curtains]
- Scrub suits
- [Seat] [sofa] cushions
- Shades
- Sofas
- Sponges
- Textiles
- Towels

- Upholstered furniture
- Upholstery
- Window treatments

PRECAUTIONARY STATEMENTS

HAZARDS TO HUMANS AND DOMESTIC ANIMALS

WARNING: Causes moderate eye irritation. Harmful if swallowed or absorbed through skin. Do not get in eyes, on skin, or on clothing. Wash hands before eating, drinking, chewing gum, using tobacco or using the toilet. Remove contaminated clothing and wash hands before reuse.

PHYSICAL OR CHEMICAL HAZARDS

Avoid chlorine and strong reducing agents when using or storing this product. This product is incompatible with aldehydes, alcohols, thiols, and ammonia-containing products by reducing the effectiveness of this product.

DIRECTIONS FOR USE

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

OPERATING SPRAYER

[Refill only with this product] Alternate for refill bottle: To Refill [Spray Bottles]:

Remove

Remove trigger sprayer or cap from empty bottle.

Pour

Unscrew cap on refill and pour contents directly into empty bottle.

Use

Replace trigger sprayer and use as you normally would. -or- [Remove trigger sprayer from empty bottle,] unscrew cap and transfer your sprayer to this bottle.

CLEANING

General: [Household/Kitchen/Floor] Cleaning; [Remove cooking ingredients and cooked food from areas to be cleaned.] Spray product straight onto soils and wipe clean [with a dry paper or lint-free cloth -or- sponge.] -or- [Spray soiled area, then wipe clean.] Repeat for visibly soiled areas.

Alternate for Direct Application of Refill Bottle: Apply this product full strength onto soils and wipe clean [with a dry paper towel -or- [lint free] cloth -or- sponge -or- mop -or- rag.] Repeat for visibly soiled areas.

To Clean/Remove Soap Scum: Spray product onto soils and wipe clean [with a dry paper towel or lint-free cloth or sponge]. -or- Just spray on and wipe off [with a dry paper towel or lint-free cloth or sponge]. No scrubbing or rinsing is necessary. Use a dry paper towel or lint-free cloth. Repeat for visibly soiled areas. For stubborn stains or visibly soiled areas or tougher jobs, allow product to penetrate [dirt and/or soap scum] before wiping. For best results, use regularly to prevent soap scum build up.

To Clean [Nonporous] Surfaces -and/or- Floors: [Spray soiled area, then wipe clean. -or- For spot cleaning, spray straight from bottle and wipe clean with damp sponge -or- mop.]

To Clean Toilets: To clean and deodorize toilet bowl, squirt liberally (1/2 cup) on toilet sides and upper bowl toilet rim. Swab -or- brush all surfaces thoroughly and flush.

See Use Sites/Surfaces under List 2

SANITIZATION OF NON-FOOD CONTACT SURFACES

To Deodorize -and/or- To Sanitize Non-Food Contact Surfaces [such as (select from Hard, Nonporous Use Sites/Surfaces under List 2)]: Pre-clean surfaces prior to treatment. Spray [this ready to use product] and wet surfaces completely. Let stand and remain visibly wet for 60 seconds. Wiping or rinsing is optional.

Footwear Sanitizer

This product may be used as a sanitizer for use on outside surfaces of non-porous waterproof footwear such as boots, and work boots. Preclean footwear prior to sanitizing. This product may be used to preclean. To sanitize, apply by spray, wipe, or immersion in a shoe trough to ensure exposure to sanitizer for at least 60 seconds. Allow surface to air dry.

Sanitizing and Deodorizing of Animal Housing Facilities (Barns, Kennels, Hutches, Etc.): Remove animals and feed from premises, vehicles, and enclosures. Remove litter, waste matter from floors, walls and surfaces of barns, pens, stalls, chutes, and other facilities and fixtures occupied or traversed by animals. Empty all troughs, racks and other feeding and watering equipment. Thoroughly clean all surfaces such as feed racks, mangers, troughs, automatic feeders, fountains, and waterers with soap or detergent and rinse with water. Saturate surfaces by applying this product with a mop, brush, or spray. Wet all surfaces and allow to remain wet for 60 seconds. Immerse all halters, ropes, and other types of equipment used in handling and restraining animals, as well as forks, shovels and scrapers used for removing litter and manure. Ventilate buildings and other closed spaces. Do not house livestock or employ equipment until treatment has been absorbed, set, or dried. [A post application rinse is optional] -or- [A removal step is required (potable water rinse or wipe)].

Organisms: Refer to Non-food Contact Sanitization Pathogens under List 1

SANITIZATION OF SOFT SURFACES AS A SPOT TREATMENT

To Deodorize -and/or- To Sanitize Soft Surfaces [such as (select from Soft Surfaces under List 4)]: Pre-clean surfaces prior to treatment. Spray this product 6-8 inches from soft surface until wet. Do not saturate. Let stand for 60 seconds. Allow to air dry.

Organisms: Refer to Non-food Contact Sanitization Pathogens (Soft Surface) under List 1

SANITIZATION OF FOOD CONTACT SURFACES

To Sanitize Hard, Non-porous Food Contact Surfaces [such as (select from Hard, Nonporous Use Sites/Surfaces under List 2)]: Spray until thoroughly wet. Let stand and remain visibly wet for 60 seconds. For visibly soiled areas, a precleaning is required. Drain any excess solution. [A post application wipe or rinse is optional] -or- [A removal step is required (potable water rinse)].

Sanitization of Conveyors and Equipment for Meat, Poultry, Seafood, Dairy, Fruit, Nuts and Vegetables: This product is effective against [pick from Food-Contact Sanitization pathogens under List 1]. For use in the static or continuous sanitizing, washing, or rinsing of conveyors, slicers, dicers, saws, deboners and other equipment. For visibly soiled areas, a precleaning is required. Apply sanitizer solution to the return portion of the conveyor or equipment using spray or similar means of wetting surfaces, so as to affect draining and prevent puddling. Let stand and remain visibly wet for a minimum 60 seconds. [A post application rinse is optional] -or- [A removal step is required (potable water rinse)].

Sanitizing of Casing or Shell Eggs: To sanitize clean shell eggs intended for food or food products, spray with this product and allow to remain wet for 60 seconds, let drain. This product must be equal to or warmer than the eggs, but not to exceed 130° F. Eggs that have been sanitized with this product may be broken for use in the manufacture of egg products without a prior potable water rinse. Eggs must be reasonably dry before casing or breaking. The sanitizer

must not be reused for sanitizing eggs. [A post application rinse is optional] -or- [A removal step is required (potable water rinse)].

Sanitizing Non-Porous Waterproof Gloves

This product may be used as a sanitizer for use on non-porous and waterproof gloves. Preclean gloves prior to sanitizing. To sanitize, apply by spray, wipe, or total immersion to ensure exposure to sanitizer for at least 60 seconds. Allow surfaces to air dry. [A post application rinse is optional] -or- [A removal step is required (potable water rinse)].

Organisms: Refer to Food Contact Sanitization Pathogens under List 1

DISINFECTION

To Disinfect [surfaces] [such as (select from Hard, Nonporous Use Sites/Surfaces under List 2)]: Pre-clean surfaces prior to treatment. Spray [this ready to use product] and wet surfaces completely. Let stand and remain visibly wet for 10 minutes. Wiping or rinsing is optional.

Disinfection and Deodorizing of Animal Housing Facilities (Barns, Kennels, Hutches, Etc.): Remove animals and feed from premises, vehicles, and enclosures. Remove litter, waste matter from floors, walls and surfaces of barns, pens, stalls, chutes, and other facilities and fixtures occupied or traversed by animals. Empty all troughs, racks and other feeding and watering equipment. Thoroughly clean all surfaces with soap or detergent and rinse with water. Spray this product and wet surfaces completely. Let remain visibly wet for 10 minutes. Immerse equipment used in handling and restraining animals, such as, forks, shovels and scrapers used for removing litter and manure. Ventilate buildings and other closed spaces. Do not house livestock or employ equipment until treatment has been absorbed, set, or dried. Thoroughly scrub all treated feed racks, mangers, troughs, automatic feeders, fountains and waterers with soap or detergent, and rinse with potable water before reuse.

Organisms: Refer to Hard, Nonporous Surface Disinfection Pathogens and viruses under List 1

Fruit and Vegetable Uses:

This product is Ready-to-Use (RTU). To remove bacterial and spoilage-causing organisms, spray directly on raw or fresh fruits, vegetables, herbs, sprouts or spices and associated food contact surfaces. Allow contact for 60 seconds or more. Surfaces that contact the fruit or vegetables should be sanitized with this product prior to contact with fruit or vegetables, such as non-wood chopping blocks, countertops, or sinks. [A post application rinse is optional] -or- [A removal step is required (potable water rinse)].

STORAGE AND DISPOSAL

Residential/Household (Refillable containers)

Store out of reach of children or persons unfamiliar with its use. Store this product in a cool dry area, away from direct sunlight to avoid deterioration. Do not reuse or refill except as described in the directions for use. Offer for recycling if available or place in trash. Spilled product may be absorbed with sponge or mop and then rinsed with water.

Residential/Household (containers not intended to be refilled by the consumer)

Store out of reach of children or persons unfamiliar with its use. Store this product in a cool dry area, away from direct sunlight to avoid deterioration. Nonrefillable container. Do not reuse or refill this container. Offer for recycling if available or place in trash. Spilled product may be absorbed with sponge or mop and then rinsed with water.

Commercial/Professional/Institutional (Refillable containers)

Do not contaminate water, food or feed by storage and disposal. Storage: Store out of reach of children or persons unfamiliar with its use. Store this product in a cool dry area, away from direct sunlight to avoid deterioration. Spilled product may be absorbed with sponge or mop and then rinsed with water. Pesticide Disposal: Wastes resulting from

the use of this product must be disposed of on site or at an approved waste disposal facility. Container Disposal: Do not reuse or refill except as described in the directions for use. Offer for recycling if available or place in trash.

Commercial/Professional/Institutional (containers used to refill sprayer)

Do not contaminate water, food or feed by storage and disposal. Storage: Store out of reach of children or persons unfamiliar with its use. Store this product in a cool dry area, away from direct sunlight to avoid deterioration. Spilled product may be absorbed with sponge or mop and then rinsed with water. Pesticide Disposal: Wastes resulting from the use of this product must be disposed of on site or at an approved waste disposal facility. Container Disposal: Do not reuse or refill except as described in the directions for use. Offer for recycling if available or place in trash.

Peraspray

Manufactured By:
Enviro Tech Chemical Services, Inc.
500 Winmoore Way, Modesto, CA 95358
209-581-9576 or www.envirotech.com
24 Hour Emergency ChemTel Number: 1-800-255-3924

