

U.S. ENVIRONMENTAL PROTECTION AGENCY

Office of Pesticide Programs
Antimicrobials Division (7510P)
1200 Pennsylvania Ave., N.W.
Washington, D.C. 20460

63838-36

Date of Issuance:

3030 30

EPA Reg. Number:

8/11/22

NOTICE OF PESTICIDE:	
Notice of Testicipe.	Term
TT TO 1	1 (1111

X Registration
Reregistration
(under FIFRA, as amended)

Conditional

Name of Pesticide Product:

of Issuance:

EP-O7.5

Name and Address of Registrant (include ZIP Code):

Tina Rodrigues Regulatory Affairs Enviro Tech Chemical Services, Inc. trodrigues@envirotech.com

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

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

Registration is in no way to be construed as an endorsement or recommendation of this product by the 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 section 3(c)(7)(A). You must comply with the following conditions:

1. Submit and/or cite all data required for registration/registration/registration review of your product under FIFRA when the Agency requires all registrants of similar products to submit such data.

Signature of Approving Official:

All All All Signature of Approving Official:

8/11/22

John Hebert, Chief
Regulatory Management Branch 1
Antimicrobials Division
Office of Pesticide Programs

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Action Case Number: 00327994

EPA Form 8570-6

1. You are required to comply with the data requirements described in the DCI Orders identified below:

ADBAC GDCI-069105-30882 DDAC GDCI-069165-30870 DDAC GDCI-069166-30875 DDAC GDCI-069149-30869

You must comply with all of the data requirements within the established deadlines. If you have questions about the Generic DCI Order listed above, you may contact the Reevaluation Team Leader (Team 36): http://www2.epa.gov/pesticide-contacts/contacts-office-pesticide-programs-antimicrobial-division

- 2. The data requirements for storage stability and corrosion characteristics (Guidelines 830.6317 and 830.6320) are not satisfied. A one year study is required to satisfy these data requirements. You have 18 months from the date of registration to provide these data.
- 3. Make the following label changes before you release the product for shipment:
 - Revise the EPA Registration Number to read, "EPA Reg. No. 63838-36."
- 4. Submit one copy of the final printed label for the record before you release the product for shipment.

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.

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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 subgroups are 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 Norovirus (Feline Calicivirus) 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 B.1 through B.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 the Federal Insecticide Fungicide and Rodenticide Act and is subject to review by the Agency. 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) list 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. 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

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the EPA approved registration, the website will be referred to the EPA's Office of Enforcement and Compliance.

If you fail to satisfy these data requirements, EPA will consider appropriate regulatory action including, among other things, cancellation under FIFRA section 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. Please also note that the record for this product currently contains the following CSFs:

- Basic CSF dated 06/15/2022
- Alternate CSF #s 1-3 dated 06/15/2022

If you have any questions, please contact <u>Hebert.John@epa.gov</u> or Oiguenblik.Emilia@epa.gov.

Enclosure: Stamped label

EP-Q7.5

(Note to Reviewer: Marketing claims may be used on the front panel.)

ACTIVE INGREDIENTS:

Alkyl (50% C14, 40% C12, 10% C16)	
Dimethyl Benzyl Ammonium Chloride	3.0%
Octyl Decyl Dimethyl Ammonium Chloride	2.25%
Didecyl Dimethyl Ammonium Chloride	1.125%
Dioctyl Dimethyl Ammonium Chloride	1.125%
OTHER INGREDIENTS	92.5%
TOTAL:	100.0%

EPA Reg. No. 63838-GA EPA Est. No.

KEEP OUT OF REACH OF CHILDREN **DANGER {PELIGRO}**

[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.]

ACCEPTED 08/11/2022

Under the Federal Insecticide, Fungicide and Rodenticide Act as amended, for the pesticide registered under EPA Reg. No.

63838-36

FIRST AID

IF IN EYES	Hold eye open and rinse slowly and gently with water for 15-20 minutes.		
	Remove contact lenses, if present, after the first 5 minutes, then continue rinsing eye.		
	Call a poison control center or doctor for treatment advice.		
IF ON SKIN OR	Take off contaminated clothing.		
CLOTHING	Rinse skin immediately with plenty of water for 15-20 minutes.		
	Call a poison control center or doctor for treatment.		
IF SWALLOWED	Call a poison control center or doctor immediately for treatment advice.		
	Have person sip a glass of water if able to swallow.		
	Do not induce vomiting unless told to do so by the poison control center or doctor.		
	Do not give anything by mouth to an unconscious person.		
IF INHALED	Move person to fresh air.		
	If person is not breathing, call 911 or an ambulance, then give artificial respiration, preferably mouth- to-mouth, if possible.		
	Call a poison control center or doctor for treatment advice.		
QUESTIONS ?	In case of emergency, call a poison control center or doctor for treatment advice. Have the product container or label with you		
1-209-581-9576	when calling a poison control center or doctor, or going for treatment.		
NOTE TO	Probable mucosal damage may contraindicate the use of gastric lavage. Have the product container or label with you when		
PHYSICIAN	calling a poison control center or doctor or going for treatment. For general information on product use, etc., call the National		
Pesticides Information Center (NPIC) at 1-800-858-7378, Monday – Friday, 8:00 am – 12:00 pm Pacific Time; email:			
	npic@ace.orst.edu; or website: http://npic.orst.edu/. You may also contact the Poison Control Center at 1-800-222-1222 for		
	emergency medical treatment information.		
	This product meets the Agency requirements for Restricted-Use Classification based on data that place it in toxicity category I for		
	primary eye irritation. In lieu of assigning the product Restricted-Use classification, the product manager may consider alternatives		
	such as face shield or goggles (to mitigate the identified hazards). Restricted-Use requirements vary depending upon use sites,		
	e.g., institutional use, residential use, etc. Please refer to the 40 CFR §152.170(b) for information on Restricted-Use products.		

{For [{chemical} {and} {or} {medical} {and} {or} {environmental}] emergencies, call {insert name and/or number of emergency contact} {hours of operation} {24 hours a day} {7 days a week}}.

(Note to Reviewer: This referral statement may be organized in any order to be grammatically correct. The term "x" is a place holder for numerical digits. Punctuation and plural/singular word forms may be adjusted to allow for grammatical correctness. Appropriate metric or imperial unit conversion may be added as optional supplemental information.)

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

Net Contents: {Product of USA} {Made in the USA}

#46 V1.3 (8/11/22)

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(**Note to Reviewer:** The Table of Contents is optional and may appear on labeling with the page numbers altered as necessary to reflect the pagination of the final printed label.)

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EMERGING VIRAL PATHOGENS

(Note to Reviewer: None of the language in this section is to appear on any final printed label.)

This product qualifies for emerging viral pathogen claims per EPA's "Guidance to Registrants: Process for Making Claims Against Emerging Viral Pathogens Not on EPA-Registered Disinfectant Labels" when used according to the appropriate directions for use, as indicated below.

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

- Enveloped viruses
- Large non-enveloped viruses

For an emerging viral pathogen that is a(n)	follow the use directions for the following organisms on the label:	
Enveloped virus	Norovirus (Feline Calicivirus)	
Large non-enveloped virus	Norovirus (Feline Calicivirus)	

The following statements may be used only in off-label communications as described in EPA's Emerging Viral Pathogens guidance, and only under the conditions outlined in that guidance:

- (Product name) has demonstrated effectiveness against viruses similar to (insert name of emerging virus) on hard, nonporous surfaces. Therefore, (product name) can be used against (insert name of emerging virus) when used in accordance with the directions for use against Norovirus (Feline Calicivirus) on hard, nonporous surfaces. Refer to the {{CDC}} {OIE}} website at (insert pathogen-specific website address) for additional information.
- (Insert name of illness/outbreak) is caused by (insert name of emerging virus). (Product name) kills similar viruses and
 therefore can be used against (insert name of emerging virus) when used in accordance with the directions for use against
 Norovirus (Feline Calicivirus) on hard, nonporous surfaces. Refer to the {{CDC} {OIE}} website at (insert pathogen-specific
 website address) for additional information.

ORGANISM LIST

This product has been tested and found to be efficacious against the following micro-organisms on hard, non-porous surfaces:

List 1: Test Organisms Reference List			
List 1a: Non-Food Contact Surface Sanitization			
This product is an effective one-step non-food contact sanitizer in 3 minutes at 1.6 oz. per 2 gal of 200 ppm hard			
water [450 ppm active] and 5% soil on hard, non-porous surfaces:			
Bacteria	Strain/ATCC No.	Contact Time	
Klebsiella pneumoniae bacteria	ATCC 4352	3 minutes	
Staphylococcus aureus bacteria [Staph]	ATCC 6538	3 minutes	
Mildew-Fungistatic Test: This product kills the following bacteria	a at 1.6 oz. per 2 gal of 200 ppm	hard water and	
5% soil			
Mold, Mildew, Fungi	Strain/ATCC No.	Contact Time	
Aspergillus niger	ATCC 6275	10 minutes	
List 1b: Food Contact Su	rface Sanitization		
200 ppm active quat in 300 ppm hard water			
Escherichia coli bacteria [E. coli]	ATCC 11229	60 seconds	
Staphylococcus aureus bacteria [Staph]	ATCC 6538	60 seconds	
200 ppm active quat in 500 ppm hard water			
Campylobacter jejuni bacteria	ATCC 29428	60 seconds	
Cronobacter sakazakii bacteria	ATCC 29544	60 seconds	
Escherichia coli bacteria [E. coli]	ATCC 11229	60 seconds	
Escherichia coli O157:H7 bacteria [E. coli O157:H7]	ATCC 35150	60 seconds	
Klebsiella pneumoniae bacteria	ATCC 4352	60 seconds	
Listeria monocytogenes bacteria	ATCC 19117	60 seconds	
Pseudomonas aeruginosa bacteria	ATCC 15442	60 seconds	
Salmonella enterica bacteria	ATCC 10708	60 seconds	
Salmonella enterica subspecies enterica sevorar Paratyphi	ATCC 8759	60 seconds	
bacteria			
Salmonella enteritidis bacteria	ATCC 4931	60 seconds	
Shigella sonnei bacteria	ATCC 25931	60 seconds	

Staphylococcus aureus bacteria [Staph]	ATCC 6538	60 seconds
Yersinia enterocolitica bacteria	ATCC 23715	60 seconds
400 ppm active quat in 1,000 ppm hard water		
Escherichia coli bacteria [E. coli]	ATCC 11229	60 seconds
Staphylococcus aureus bacteria [Staph]	ATCC 6538	60 seconds
List 1c: Disin	fection	
Bactericidal: this product kills the following bacteria at 1.33 oz	. per gal. of 200 ppm hard water ar	nd 5% soil.
Bacteria	Strain/ATCC No.	Contact Time
Burkholderia cepacian bacteria	ATCC 25416	10 minutes
Campylobacter jejuni bacteria	ATCC 29428	10 minutes
Escherichia coli O157:H7 bacteria [E. coli O157:H7]	ATCC 35150	10 minutes
Listeria monocytogenes bacteria	ATCC 19117	10 minutes
Pseudomonas aeruginosa bacteria	ATCC 15442	10 minutes
Salmonella enterica bacteria	ATCC 10708	10 minutes
Salmonella enterica subspecies enterica serovar Typhi typhi bacteria	ATCC 6539	10 minutes
Staphylococcus aureus bacteria [Staph]	ATCC 6538	10 minutes
Staphylococcus aureus (Methicillin resistant) (HA-MRSA)	ATCC 33591	10 minutes
Staphylococcus aureus Community Associated Methicillin Resistant (CA-MRSA) (NRS123) (USA400)	ATCC NRS 123	10 minutes
Yersinia enterocolitica bacteria	ATCC 23715	10 minutes
Viruses	Strain/ATCC No.	Contact Time
Avian Influenza A [H5N1]	VNH5N1-PR8/CDC-RG Strain	{{5} {10}} minutes
Herpes Simplex Type 1 virus	ATCC VR-733	{{5} {10}} minutes
HIV-1 [AIDS virus]	Strain HTLV-III _B	{{1} {5} {10}}
Human Coronavirus		minutes
		minutes {{1} {5} {10}} minutes
Influenza A virus	ATCC CCL-34	minutes {{1} {5} {10}} minutes
	ATCC CCL-34 ATCC VR-188	minutes {{1} {5} {10}}
Influenza A virus Infectious Bovine Rhinotracheitis virus (IBR) Infectious Laryngotracheitis		minutes {{1} {5} {10}} minutes {{5} {10}} minutes {{5} {10}} minutes {{5} {10}} minutes
Infectious Bovine Rhinotracheitis virus (IBR)	ATCC VR-188	minutes {{1} {5} {10}} minutes {{5} {10}} minutes {{5} {10}} minutes {{5} {10}} minutes
Infectious Bovine Rhinotracheitis virus (IBR) Infectious Laryngotracheitis	ATCC VR-188 LT-IVAX	minutes {{1} {5} {10}} minutes {{5} {10}} minutes {{5} {10}} minutes {{5} {10}} minutes {{5} {10}} minutes
Infectious Bovine Rhinotracheitis virus (IBR) Infectious Laryngotracheitis 2009-H1N1 Influenza A Virus [Novel H1N1] Porcine Respiratory & Reproductive Syndrome Virus	ATCC VR-188 LT-IVAX A/Mexico/4108/2009 strain	minutes {{1} {5} {10}} minutes {{5} {10}} minutes {{5} {10}} minutes {{5} {10}} minutes {{5} {10}} minutes
Infectious Bovine Rhinotracheitis virus (IBR) Infectious Laryngotracheitis 2009-H1N1 Influenza A Virus [Novel H1N1] Porcine Respiratory & Reproductive Syndrome Virus [PRRS]	ATCC VR-188 LT-IVAX A/Mexico/4108/2009 strain Strain NVSL	minutes {{1} {5} {10}} minutes {{5} {10}} minutes {{5} {10}} minutes {{5} {10}} minutes {{5} {10}} minutes {{5} {10}} minutes {{5} {10}} minutes {{5} {10}} minutes {{1} {5} {10}} minutes
Infectious Bovine Rhinotracheitis virus (IBR) Infectious Laryngotracheitis 2009-H1N1 Influenza A Virus [Novel H1N1] Porcine Respiratory & Reproductive Syndrome Virus [PRRS] SARS-Related Coronavirus 2 Transmissible Gastroenteritis virus (TGE)	ATCC VR-188 LT-IVAX A/Mexico/4108/2009 strain Strain NVSL ATCC CRL-1586 ATCC CRL-1746	minutes {{1} {5} {10}} minutes {{5} {10}} minutes {{5} {10}} minutes {{5} {10}} minutes {{5} {10}} minutes {{5} {10}} minutes {{5} {10}} minutes {{10}} minutes {{1} {5} {10}} minutes {{1} {5} {10}}
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Infectious Bovine Rhinotracheitis virus (IBR) Infectious Laryngotracheitis 2009-H1N1 Influenza A Virus [Novel H1N1] Porcine Respiratory & Reproductive Syndrome Virus [PRRS] SARS-Related Coronavirus 2 Transmissible Gastroenteritis virus (TGE) Virucide: this product kills the following bacteria at 2.7 oz. per Hepatitis B virus [HBV] [DHBV]	ATCC VR-188 LT-IVAX A/Mexico/4108/2009 strain Strain NVSL ATCC CRL-1586 ATCC CRL-1746 gal. of 200 ppm hard water and 59	minutes {{1} {5} {10}} minutes {{5} {10}} minutes {{5} {10}} minutes {{5} {10}} minutes {{5} {10}} minutes {{5} {10}} minutes {{5} {10}} minutes {{10} {1} {5} {10}} minutes {{5} {10}} minutes {{10} {10} minutes

(Note to Reviewer: This qualifying statement must be used if the word "germs**" is used on the label.)

(Note to Reviewer: The list of organisms can be formatted into paragraph form using a comma to separate organisms.)

(Note to Reviewer (General Considerations): Numbered instructions will be used if label space permits, otherwise they may appear in paragraph format. The list of organisms can be formatted into paragraph form using a comma to separate organisms. Unit abbreviations can be spelled out. Note symbols such as asterisks (*) may be replaced with equivalent symbols based on printing needs. When choosing optional text, appropriate punctuation can be inserted or deleted. Equivalent use dilution ratios may be substituted within the directions.

^{**} Kills {Escherichia coli,} {{Pseudomonas aeruginosa,} {Salmonella enterica,}} Staphylococcus aureus, {Avian} Influenza A Virus, {and Norovirus}.

{Disinfection Performance: This product kills the following bacteria in 10 minutes at 1.33 oz. per gal. of 200 ppm hard water {(800 ppm active)} and 5% soil on hard, non-porous surfaces: *Burkholderia cepacia* {(ATCC 25416)}, *Campylobacter jejuni* {(ATCC 29428)}, *Escherichia coli O157:H7* {(ATCC 35150)}, *Listeria monocytogenes* {(ATCC 19117)}, *Pseudomonas aeruginosa* {(ATCC 15442)}, *Salmonella enterica* {(ATCC 10708)}, *Salmonella typhi* {(ATCC 6539)}, *Staphylococcus aureus* {(ATCC 6538)}, *Staphylococcus aureus* {(Hospital Acquired}) Methicillin Resistant}, {({HA-}MRSA)} {(ATCC 33591)}, *Yersinia enterocolitica* {(ATCC 2715)}}

{Virucidal* Performance: This product kills the following viruses in 1 minute at 1.33 oz. per gal. of 200 ppm hard water {(800 ppm active)} and 5% soil on hard, non-porous surfaces: Human Immunodeficiency Virus Type 1 {(HIV-1)} {(AIDS Virus)} {(Strain IIIRF)}, Human Coronavirus {(VR-740)}, SARS-Related Coronavirus 2 {SARS CoV-2} {CRL-1586}.}

(or)

{Virucidal* Performance: This product kills the following viruses in {{5} {10}} minutes at 1.33 oz. per gal. of 200 ppm hard water {(800 ppm active)} and 5% soil on hard, non-porous surfaces: Avian Influenza A {(H5N1)} Virus {VNH5N1-PR8/CDC-RG Strain}, Herpes Simplex Type 1 Virus {(VR-733)}, Human Immunodeficiency Virus Type 1 {(HIV-1)} {(AIDS Virus)} {(Strain IIIRF)}, Human Coronavirus {(VR-740)}, Infectious Bovine Rhinotrachetis Virus {(IBR)}{VR-188}, Influenza A Virus {VR-544}, 2009-H1N1 Influenza A Virus {Novel H1N1} {(Swine Flu)}, Porcine Respiratory & Reproductive Virus {(PRRSV)}, SARS-Related Coronavirus 2 {SARS CoV-2} {CRL-1586}, Transmissible Gastroenteritis Virus {(TGE)} {CRL-1746}, Vaccinia Virus {(VR-119)}.}

(or)

(Virucidal* Performance: This product kills the following viruses in 10 minutes at 2.7 oz. per gal. of 200 ppm hard water {(1,600 ppm active)} and 5% soil on hard, non-porous surfaces: Avian Influenza A {(H5N1)} Virus {VNH5N1-PR8/CDC-RG Strain}, Herpes Simplex Type 1 Virus {(VR-733)}, Human Immunodeficiency Virus Type 1 {(HIV-1)} {(AIDS Virus)} {(Strain IIIRF)}, Human Coronavirus {(VR-740)}, Infectious Bovine Rhinotrachetis Virus {(IBR)}{VR-188}, Influenza A Virus {VR-544}, 2009-H1N1 Influenza A Virus {Novel H1N1} {(Swine Flu)}, Porcine Respiratory & Reproductive Virus {(PRRSV)}, SARS-Related Coronavirus 2 {SARS CoV-2} {CRL-1586}., Transmissible Gastroenteritis Virus {(TGE)} {CRL-1746}, Vaccinia Virus {(VR-119)}, Hepatitis B virus {(HBV)} {(DHBV)}, Hepatitis C virus {(HCV)} {CRL-1390}, Norovirus - {(Feline Calicivirus)} {(Norwalk-like Virus)} {VR-782}, Bovine Viral Diarrhea {(BVDV)} {CRL-1390}.

Food Contact Surface Sanitizing Dilution Table

Active solution	1 gal.	4 gal.	10 gal.	20 gal.
200 ppm	0.33 oz.	1.3 oz.	3.3 oz.	6.6 oz.
300 ppm	0.51 oz.	2.0 oz.	5.1 oz.	10.2 oz.
400 ppm	0.67 oz.	2.7 oz.	6.7 oz.	13.4 oz.
800 ppm	1.33 oz.	5.3 oz.	13.3 oz.	26.6 oz.

LIST 2: USE SITES

- [{Animal} {dog} {cat}} kennels
- [{Bus} {Train}} Stations
- [{Meat} {poultry} {fish}} processing plants
- {Commercial} florist {and/or} {flower shops}
- {Equine} {Poultry} {Turkey} Farms
- {Farrowing} barns
- {Public} rest rooms
- {Setter} {Chicken holding} {hatchery} room(s)
- Airline terminals
- Airplanes
- Airports
- Ambulances
- Animal laboratories [or] [clinics]
- Athletic facilities
- Barber shops
- Bars
- Bathrooms
- Beverage Plants
- Boats
- Buses
- Business and office buildings
- Cadaver processing areas
- Cafeterias
- Camp grounds
- Campers
- Cars
- Chutes
- Classrooms
- Clinics
- Coffee Shops
- Colleges
- Convenience stores
- Correctional facilities
- Creep area
- Crime scenes
- Cruise lines
- Dairies
- Dairy farms
- Day care centers
- Dental offices
- Dormitories
- Dressing plants

- Egg Flocessing
- Dressing roomsEgg Processing Plants
- Emergency [Police] [EMS] [Fire]
 [Rescue] vehicles
- Emergency rooms
- Exercise facilities
- Factories
- Fast Food operations
- Federally inspected meat and poultry plants
- Food {storage} {handling} areas
- Food Preparation Areas
- Food processing plants {areas}
- Funeral homes
- Garages
- Greenhouse packing areas
- Gvms
- Health Care Facilities
- Health clubs
- Hog farms
- Homes [Households]
- Hospice care facilities
- Hospitals
- Hotels
- Institutional {and/or} industrial facilities
- Institutional kitchens
- Institutions
- Jails
- Kennels
- Kindergartens{/preschools}
- Kitchens
- Laundries
- Libraries
- Locker rooms
- Medical Offices
- Medical Related facilities
- Mobile homes
- Mortuaries
- Motels
- Municipal government building
- Mushroom Farms
- Nurseries
- Nursery
- Nursing homes
- Office buildings
 - {Fiberglass} Shower stalls
 - {Fiberglass} Sinks {bathroom} {kitchen}
 - {Flower} Buckets
 - {Hauling} {loading} equipment
 - {Manicure} {nail} {salon} {barber} tools {and/or} instruments
 - {Medical} {Hospital} Lamps
 - {Medical} {Hospital} Scales

- Pet animal quarters {pens}
- Pet shops
- Physician offices
- Playground equipment
- Police stations
- Poultry buildings
- Poultry farms
- Prisons
- Public eating establishments
- Public facilities
- Restaurants [Front of House]
- Retail and wholesale establishments
- Retirement homes
- Salons [Beauty] [Tanning][Nail] [Manicure]
- Schools
- Shippers
- Ships
- Shopping malls
- Shower and bath areas
- Sick Rooms
- Sports [{arenas} {stadiums}}
- Stalls
- Supermarkets
- Taverns
- Taxis
- Tool rooms
- Trailers
- Trains [Train Cars] [Box cars] [Rail Cars]
- Transportation terminals
- Transportation terminals
- Trucks [Box Trucks]
- Turkey farms
- Universities
- USDA inspected food processing facilities
- Veterinary clinics
- Warehouses
- Whirlpools/spas
- Wholesale florists
- Wineries
- Zoos
- {Medical} Examining tables
- {Training} tables, {Nonwooden picnic tables}
- Ambulance equipment
- Ambulance equipment
 Appliances, exteriors
- Repliances, extenors
 Bathtubs (fiberglass)
- Bed frames
- Bed rails
- Beds {Medical} {Hospital}

- **LIST 3: SURFACES**
 - {Athletic} {wrestling} {gymnastic} mats

{fountains} {and/or}

- {waterers}{Bathroom} fixtures
- {Egg receiving} {egg holding} {tray dumping} {chick processing} {chick loading} area{s}

{Automatic} feeders {and/or}

{Exercise} equipment

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- Beer fermentation and holding tanks
- Beverage dispensing equipment
- Blenders
- Bottling {and/or} {premix} dispensing equipment
- Brushes
- Buggies
- Cabinets
- Cages
- Ceilings
- Chairs
- Chopping blocks, nonporous plastic
- Coils and drain pans of air conditioners
- Combs
- Conductive flooring
- Cooking utensils
- Coolers
- Counters (Countertops)
- Countertop laminates
- Crutches
- Cups
- Cutlery
- Cutting Boards, nonporous plastic
- Defibrillators
- Desks
- Diaper changing stations
- Diaper pails
- Dining surfaces
- Dishes
- Doorknobs {and Handles}
- Drinking fountains
- Eating Utensils
- Egg flats
- Empty garbage bins {and/or} {cans}
- Feed racks
- Floors
- · Food dispensing equipment
- Food processing equipment
- Food processors
- Foot Spas
- Forks
- Formica[®]
- Frozen Drink {Beverage}
 Machines should be allowed
 to come to room
 temperature prior to
 treatment
- Garbage {cans} {pails}
- Garbage storage areas
- Glass{es}
- Glassware
- Gurneys
- Highchairs
- Ice Chests should be allowed to come to room temperature prior to treatment

- Ice cream dispensing equipment {Soft Serve}
- Ice Machines should be allowed to come to room temperature prior to treatment
- Infant bassinets/cribs
- Kennel (runs)
- Kitchen equipment
- Mangers
- Manicure instruments
- Microwave ovens, exteriors {exterior surfaces of} should be allowed to come to room temperature prior to treatment
- Mirrors
- Non-critical {hospital} {medical} {Device}equipment surfaces:
- Outdoor {patio} furniture except cushions and wood frames
- Pet areas
- Plastic {such as polystyrene or polypropylene}
- Plastic Food Storage Containers
- Pressure tanks
- Racks
- Refrigerated storage and display equipment should be allowed to come to room temperature prior to treatment
- Refrigeration equipment and heat pumps
- Refrigerator bins used for meat, fruit, vegetables and eggs should be allowed to come to room temperature prior to treatment
- Refrigerators, exteriors
 {exterior surfaces of} should
 be allowed to come to room
 temperature prior to
 treatment
- Rescue tools
- Resuscitators
- · Reverse osmosis units
- Scissors
- Scrapers
- Sealed fiberglass
- Shopping carts
- Shovels
- Shower doors and curtains
- Showers
- Sidewalls
- Silverware
- Sinks {bathroom} {kitchen}
- Slurrpy[®] Machines
- Stands
- Stethoscopes

- Stoves {stovetops} should be allowed to come to room temperature prior to treatment
- Stretchers
- Tanning Beds
- Tays
- Telephones
- · Tiles, glazed
- Toilet bowls
- Troughs
- Tubs {Fiberglass}
- Ultrasonic baths
- Urinals
- Utensils
- Walkers
- Walls
- Water coolers
- Water holding tanks
- Water softeners
- Wheel chairs
- Whirlpool {bathtubs} {tubs} {units}
- Wine processing equipment and holding tanks
- Other hard nonporous surfaces made of:
 - Glazed ceramic
 - Glazed enameled surfaces
 - o Glazed porcelain
 - Laminated surfaces
 - Metal
 - Plastic [such as polystyrene or polypropylene]
 - Sealed GraniteSealed limestone
 - Sealed marble
 - Sealed Slate
 - Sealed StoneSealed Terra cotta
 - Sealed Terrazzo
 - Stainless steel
 - Upholstery, vinyl and plastic
 - Woodwork, finished

MARKETING LANGUAGE

(Note to Reviewer: Marketing text is considered optional. Commas and the words "and" "or" can be added to phrases to make text grammatically correct.)

(Note to Reviewer: In the case where a use site, surface, or marketing claim is not registered in the State of California the statement "(Not for use in CA.)" may be added to the relevant text.)

(Note to Reviewer: Front/back panel claims may be used as bullet points or in paragraph format.)

(Note to Reviewer: The following marketing claims may be used with the prefix "This product" or "This product is {a} {an}".)

{General and Antimicrobial Claims}

- {{Eliminates} {Kills}} 99.999% of bacteria found on hard, non-porous food contact {kitchen} surfaces {in 60 seconds}.
- {Also} [{removes} {eliminates}] odors {caused by [{bacteria} {and} {mildew} {mold and mildew} {and} {non-fresh foods}]} leaving {restroom} {kitchen} surfaces smelling clean and fresh.
- {Kills} {Eliminates} {Removes} {Destroys} {Disinfects} 99.9% of {Germs} {Bacteria} {Viruses*} {pick any pathogen under List 1} on pre-cleaned hard, non-porous surfaces
- Sanitizes 99.999% of {Bacteria} {pick any pathogen under List 1} on pre-cleaned hard, non-porous food contact surfaces
- {This product} Contains no {phosphates} phosphorous {or phosphorous compounds}.
- {Use this product} {Recommended} for Poultry Premise Sanitation {Hatcheries}: {any use site listed under List 2} {any surface listed under List 3} and all other Poultry House related Equipment, and other hard nonporous surfaces in the Hatchery Environment.
- A versatile broad spectrum disinfectant formulated for use in Ultrasonic Baths (Ultrasonic cleaning units).
- A versatile cleaner and broad spectrum disinfectant formulated for use on bath and therapy equipment (Whirlpools).
- An effective sanitizer for use on hard, non-porous food contact surfaces
- Articles that can be immersed in solution must remain in solution for 60 seconds. Articles or surfaces too large for immersing must be thoroughly wetted or flooded by rinsing, spraying, or swabbing. Allow all sanitized surfaces to drain and air dry.
- At 1.33 ounce per 4 gallons, this sanitizer fulfills the criteria of Appendix F of the Grade A Pasteurized Milk Ordinance 2011
 Recommendations of the U. S. Public Health Services in waters up to 500 ppm of hardness calculated as CaCO3 when evaluated by
 the AOAC Germicidal and Detergent Sanitizer Method against Escherichia coli and Staphylococcus aureus.
- Cleans and disinfects non-medical (e.g. industrial and firefighting) respirators in industrial, commercial, and institutional premises on hard, non-porous surfaces
- Cleans, sanitizes, and disinfects hard, non-porous [any surface listed under List 3]
- Clear formula. (Note to Reviewer: To be used only when no dyes are present.)
- Concentrate(d).
- Convenient Trigger Spray. (Note to Reviewer: To be used on applicable container.)
- Cross-contamination is of major {housekeeping} {food safety} concern. This product has been formulated to aid in the reduction of cross-contamination between treated surfaces {not only} in {any use site listed under List 2}, {but in} {any use site listed under List 2}.
- Deodorizes (Deodorizer)
- Deodorizes those areas, which generally are hard to keep fresh smelling, such as [any surface listed under List 3], which are prone to odors caused by microorganisms.
- Disinfects (Disinfectant)
- Each {XX} case makes {YY} end-use gallons
- Easy to use.
- Economy size. (Note to Reviewer: To be used on applicable container)
- Effective against household odors by animal waste, septic tank or sewage backup, smoke and bathroom and kitchen odors.
- Effective in the presence of 5% serum contamination
- Escherichia coli {(E. coli)}, Salmonella enterica {(Salmonella)}, and Staphylococcus aureus {(Staph)} are common bacteria found where food is prepared and stored.
- Fewer products no need for separate deodorizer.
- For [any use sites listed under List 2] {use}
- For Commercial Use
- For use {in} {on} [any use site/surface under List 2/3]
- For use as a hard, non-porous surface hospital disinfectant at 800 ppm active quaternary
- For use for the sanitization of shell eggs intended for food in shell egg and egg product processing plants when used as directed.
- For use in {insert name of automated dilution system here} {automated} {dilution system}.
- For use in work areas such as [any use site listed under List 2] for odor control and light duty cleaning.
- Formulated for {Effective Farm Premise Sanitation} {Effective Poultry Premise Sanitation} {Effective Mushroom Farm Sanitation} {Effective Veterinary Practice/Animal Care/Animal Laboratory Disinfection}

- Formulated to effectively eliminate offensive odors caused by mold and mildew.
- Is a {hospital-use} disinfectant cleaner {{and} {{deodorant} {odor-counteractant} {odor neutralizer}} designed for general cleaning, {and} disinfecting, {deodorizing} {and controlling mold and mildew on} {of} hard, non-porous, non-food contact surfaces.
- Is a multi-purpose cleaner, deodorizer, and disinfectant
- Is a one-step {detergent} {hospital-use} disinfectant designed for disinfecting {and controlling mold and mildew on} {of} hard, non-porous, non-food contact surfaces.
- Is a phosphate-free formulation designed to provide effective cleaning, deodorizing, and disinfection in areas where housekeeping is of prime importance in controlling the hazard of cross-contamination between treated surfaces.
- Is an effective {{bactericide} {and} {virucide*} {disinfectant} {non-food contact sanitizer}} in the presence of {{organic soil} {5% {blood} serum}}.
- Is designed to provide both general cleaning and disinfection.
- Is for use as a disinfectant on hard, non-porous, non-food contact surfaces (at 800 ppm active).
- Is for use as a disinfectant on hard, non-porous, non-food contact surfaces {at 800 ppm active} {and as a sanitizer on [any food contact surface listed under List 3] {at 150 400 ppm active}}.
- {Food contact sanitizer} Kills 99.999% of bacteria {in 60 seconds}
- Makes (insert value) {{gallons} {quarts}{containers}}.
- May be relied on to deodorize [any surface listed under List 3] and other areas where obnoxious odors may develop.
- May be used as a general purpose antimicrobial {detergent} {cleaner} in [any use site listed under List 2] and other commercial floriculture places
- Tested according to AOAC Germicidal & Detergent Sanitizing Action of Disinfectants test method.
- Mildewstat (on hard, non-porous, inanimate surfaces)
- · Neutralizes on contact musty odors and tough odors from smoke, pet accidents, and spills.
 - Plugging of stems with slime, which reduces uptake of water for various sensitive flowers including roses, chrysanthemums, gladioli and tulips.
 - Production of ethylene gas, which may injure blooms of the various sensitive flowers including carnations, snapdragons, some orchids, baby's breath, sweet peas, freesia and alstroemena.}
- Provides long lasting freshness against tough {pet} odors from litter boxes and pet accidents.
- Respiratory illnesses attributable to Pandemic 2009 H1N1 {(formerly called Swine Flu)} are caused by Influenza A virus.
- Sanitization of public eating establishment and dairy food contact surfaces is regulated under 40 CFR180.940.
- Sanitizer
- Sanitizes (any surface listed under List 3)
- Squeeze {measure} and pour
- This {{container} {bottle}} is made of {at least} (X)% post-consumer recycled plastic.
- This Product {Kills} {is} {effective against} {Eliminates 99.9%} {of} {has demonstrated effectiveness against} the virus that causes SARS-CoV-2 {,} {which causes COVID-19} on hard non-porous surfaces {in} {just} {1 minutes} {60 seconds} {!}
- This Product {Kills} {is} {effective against} {Eliminates 99.9%} {of} {has demonstrated effectiveness against} SARS-CoV-2 on hard non-porous surfaces {in} {just} {1 minutes} {60 seconds} {!}
- This product {when used as directed} {can be used} {is formulated} to [{disinfect} {clean} {sanitize} {deodorize}] {is formulated for use}
- This product can be diluted for use with a mop and bucket, trigger sprayers, sponge or by soaking.
- This product deodorizes by killing microorganisms that cause offensive odors.
- This Product Disinfects hard non-porous surfaces by killing {99.9%} {of} SARS-CoV-2 {,} {which causes COVID-19} {causative agent of COVID-19} {the virus that causes COVID-19} {in} {just} {One Step}
- This product has been cleared by the EPA in 40 CFR 180.940 for use on hard, non-porous food processing equipment, utensils, and other hard, non-porous food-contact articles at a concentration of {150} {200} 400 ppm active.
- This product has been cleared under 40 CFR 180.940 (a) for use on food Processing Equipment and Utensils {in} {on} {any use site listed under List 2} {any surface listed under List 3} {and} {other food-contact articles} {at a concentration of 150 ppm active} {at a concentration of 200 ppm active} {at a concentration of 400 ppm active} {at a concentration of 150 200 ppm active} {at a concentration of 200 ppm active}.
- This product has been designed for use between mushroom crops. Areas of intended use include breezeways and track alleys before spawning, inside and outside walls of mushroom houses, lofts, floors, storage sheds and casing rings. Use of This product must be limited to areas where compost and mushrooms are not present.
- This product has demonstrated effectiveness against: [pick any pathogen under List 1]
- This product improves labor results by effectively controlling odors.
- This product is a broad-spectrum hard, non-porous surface disinfectant that has been shown to be effective against Influenza A virus and is expected to inactivate all Influenza A viruses including Pandemic 2009 H1N1 (formerly called swine flu).
- This product is a complete, chemically balanced disinfectant, sanitizer that provides clear use solutions even in the presence of hard water.
- This product is a concentrated one-step {Hospital} disinfectant that is effective against a broad spectrum of bacteria, is virucidal*, and eliminates odor-causing bacteria when used as directed.

- This product is a disinfectant, sanitizer, virucide, mildewstat, deodorizer for use in all [any use site listed under List 2].
- This product is a No Rinse sanitizer formula.
- This product is a phosphate free, germicidal detergent effective in the presence of a moderate amount of organic soil on hard nonporous surfaces found at mushroom farms.
- This product is a versatile disinfectant for Veterinary Practice, Animal Care, Animal Laboratory and Farm Premise applications.
- This product is an economical concentrate
- This product is an effective sanitizer for use on food contact surfaces {in 60 seconds} {at 200 ppm active quaternary} against: {pick from Food Contact Surface Sanitization under List 1b}.
- This product is an effective sanitizer for use on food contact surfaces in 60 seconds at 200-400 ppm active quaternary {against [pick any pathogen from List 1b]}
- This product is for use on hard, non-porous surfaces in fany use site listed under List 21
- This product is formulated for use in daily maintenance programs to deliver effective disinfecting and malodor control.
- This Product Kills {99.9% of} SARS-CoV-2, which causes COVID-19 on hard non-porous surfaces {in} {just} {1 minute} {60 seconds} {in} {just} {One Step}
- This product makes (XXX) gallons at (YYY) use dilution
- Tested according to the AOAC Germicidal & Detergent standards for sanitizing previously cleaned food-contact surfaces.
- Tested according to the AOAC Use-Dilution test method.
- Tested according to the Standard Test Method for Efficacy of Sanitizers Recommended for Inanimate Non-Food contact surfaces. {At 450 ppm active}, this product is an effective sanitizer by eliminating 99.9% of [pick any bacteria from List 1a] {in 3 minutes}.
- This product will deodorize surfaces {in}{on} [any use site listed under List 2] [any surface listed under List 3] {and other places where bacterial growth can cause malodors.}
- This product will not leave grit or soap scum.
- To reduce cross-contamination between treated surfaces, kitchenware and food-contact surfaces of equipment must be washed, rinsed with potable water and sanitized after each use and following any interruption of operation during which time contamination may have occurred.
- Use {on} {to clean and disinfect} nonporous [any surface listed under List 3}]
- Use {on} {to clean and disinfect} nonporous [any surface that comes into prolonged contact with skin under List 3]. Rinse all equipment that comes in prolonged contact with skin with warm water and allow to air dry before reuse. {Precaution: Cleaning at 120°F. temperature will avoid overheating and distortion of the personal safety equipment that would necessitate replacement.}
- Use this product {on {washable} hard, non-porous surfaces such as} {on}: [any surface under List 3]
- Use this product as a broad spectrum disinfectant in Ultrasonic Baths {Ultrasonic cleaning units}.
- Use this product as a disinfectant on hard, nonporous surfaces.
- Use this product as a Food-Grade Shell-Egg sanitizer, with best results achieved in water temperatures ranging from 78°F. 110°F. This product may be applied through automatic washing systems, immersion tanks, foaming apparatus, and low pressure sprayers.
- Use this product as a sanitizer (in) {on) [{any use sites listed under List 2} {any surfaces listed under List 3}].
- Use this product as a sanitizer for all surfaces not always requiring a rinse in official establishments operating under the Federal meat, poultry, shell egg grading and egg products inspection programs.
- Use this product as a sanitizer in sanitary filling of bottles and cans.
- Use this product for {non-scratch} cleaning of [any surface listed under List 3].
- Use this product for Farm Premise Sanitation: [any surface listed under List 3] and other nonporous surfaces in [any use site listed under List 2] and other facilities and fixtures occupied or traversed by animals.
- Use this product for sanitizing and disinfecting of ultrasound transducers, probes, mammography compressor plates and other hard nonporous surfaces. Will not cause swelling of transducer membrane or harm compressor plates.
- Use this product for Swine Premise Sanitation: {any use site listed under List 2} {any surface listed under List 3}.
- Use this product in [any use site listed under List 2] and other household areas.
- Use this product in federally inspected meat and poultry facilities (as a sanitizer for all surfaces not always requiring a rinse).
- Use this product in sanitizing bottles or cans in the final rinse application, and for external spraying of filler and closing machines.
- Use this product on [any surface listed under List 3]. Follow the directions for sanitization of non-food contact surfaces.
- Use this product on multi-touch surfaces responsible for cross-contamination. This product is effective at controlling mold and mildew odor on [any surface listed under List 3]
- Use this product to clean and disinfect finished floors without dulling gloss.
- Use this product to clean, disinfect and deodorize [any surface listed under List 3] and other areas where obnoxious odors develop.
- Use this product to sanitize -and/or- disinfect [any surface listed under List 3]: {any surface listed under List 3}
- Virucide
- When used as directed, this product is a concentrated Hospital Use disinfectant that is an effective broad spectrum bactericide and virucide*.

- When used as directed, this product will disinfect hard, non-porous surfaces such as [any surface listed under List 3].
- Where equipment and utensils are used for the preparation of foods on a continuous or production-line basis, utensils and the foodcontact surfaces of equipment must be washed, rinsed with potable water and sanitized at intervals throughout the day on a schedule based on food temperature, type of food, and amount of food particle accumulation.
- Will not leave a grit or soap scum.

PRECAUTIONARY STATEMENTS

HAZARDS TO HUMANS AND DOMESTIC ANIMALS

DANGER. Corrosive. Causes irreversible eye damage and skin burns. May be fatal if absorbed through skin. Harmful if swallowed or inhaled. Avoid breathing spray mist. Do not get in eyes, on skin or on clothing. Wear goggles or face shield. Coveralls worn over long-sleeved shirt and long pants, socks, chemical-resistant footwear, and chemical-resistant gloves. Wash thoroughly with soap and water after handling and before eating, drinking, chewing gum, using tobacco, or using the toilet. Remove contaminated clothing and wash clothing before reuse.

ENVIRONMENTAL HAZARDS

(If container is equal to or greater than 5 gal., the following statement must appear on the label.)

This product is toxic to fish, aquatic invertebrates, oysters, and shrimp. 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 into sewer systems without previously notifying the local sewage treatment plant authority. For guidance contact your State Water Board or Regional Office of the EPA.

(If container is less than 5 gal., use the following as an alternate to the above statement.) This product is toxic to fish, aquatic invertebrates, oysters, and shrimp.

(SPANISH ADVISORY STATEMENTS)

(Note to Reviewer: This statement is optional except when used on labels with agricultural uses.)
{SI USTED NO ENTIENDE LA ETIQUETA, BUSQUE A ALGUIEN PARA QUE SE LA EXPLIQUE A USTED EN DETALLE. IF YOU DO NOT UNDERSTAND THE LABEL, FIND SOMEONE TO EXPLAIN IT TO YOU IN DETAIL.}

DIRECTIONS FOR USE

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

{Please read entire label and use strictly in accordance with precautionary statements and directions.}

(Note to Reviewer: The following statement is to be used if any food premise use sites are listed on the final label.)

{Before using this product {in federally inspected meat and poultry food processing plants and dairies}, food products and packaging materials must be removed from the room or carefully protected.}

(Note to Reviewer: For labels that list medical devices and/or stainless steel surfaces, one of the following FDA/EPA Memorandum of Understanding statements must be used.)

This product is not to be used as a terminal sterilant/high-level disinfectant on any surface or instrument that (1) is introduced directly into the human body, either into or in contact with the bloodstream or normally sterile areas of the body, or, (2) contacts intact mucous membranes but which does not ordinarily penetrate the blood barrier or otherwise enter normally sterile areas of the body. {This product can be used to pre-clean or decontaminate critical or semi-critical medical devices prior to sterilization or high-level disinfection.}

(OR)

This product is not for use on medical device surfaces.

(Note to Reviewer: Appropriate dilution rates may be substituted as long as they are equivalent dilution rates).

{DILUTION TABLE: (Note to Reviewer: This DILUTION TABLE is optional.)}

Use	Dilution	Contact Time
For {Hospital} {or} {Medical Environment} Disinfectant claims	1.33 oz./gal. water	10 minutes
For {General} {or} {Broad Spectrum} Disinfectant claims	1.33 oz./gal. water	10 minutes
For {Public Health} Virucidal* claims	1.33 oz./gal. water	5 minutes
For SARS CoV-2, Human Coronavirus, HIV-1	1.33 oz./gal. water	1 minute
For Norovirus, Hepatitis B Virus and Hepatitis C Virus claims	2.7 oz./gal. water	10 minutes
For Non-Food Contact Surface Sanitizing claims	1.6 oz./2 gal. water	3 minutes
For Food Contact Surface Sanitizing claims at 150 ppm	1.08 oz./4 gal. water	1 minute
For Food Contact Surface Sanitizing claims at 200 ppm	1.33 oz./4 gal. water	1 minute
For Food Contact Surface Sanitizing claims at 400 ppm	2.7 oz./4 gal. water	1 minute
For Mold and Mildew claims	1.6 oz./2 gal. water	Up to 7 days

HOSPITAL/HEALTH CARE/MEDICAL/NON-MEDICAL

(Note to reviewer: One or both of the two following formatted use Directions will be used.)

For Use as a {One-Step} {General} {Hospital} {Medical} Disinfectant {Virucide*} {Deodorizer} {Cleaner}:

- 1. [{For visibly soiled areas, a preliminary cleaning is required.} {For visibly soiled areas, preclean first}]
- 2. Apply use solution of 1.33-2.7 oz. of this product per 1 gal. of water {(or equivalent use dilution)} to disinfect hard, non-porous, non-food contact surfaces with a sponge, brush, cloth, mop, {by immersion,} {auto scrubber}, {{mechanical spray device,} {{{hand pump} {coarse}} trigger spray device}. For spray applications, spray 6 8 inches from surface. Do not breathe spray}. For Norovirus, Hepatitis B Virus and Hepatitis C Virus, prepare use solution by adding 2.7 oz. of this product per gal. of water.
- 3. Treated surfaces must remain visibly wet for 10 minutes.
- 4. [{Wipe dry} {with a clean cloth} {or} {allow to air dry}.] {Rinsing of floors is not necessary unless they are to be waxed or polished.}
- 5. Prepare a fresh solution daily or when visibly dirty.

For Use as a {One-Step} {General} {Hospital} {Medical} Disinfectant {Virucide*} {Deodorizer} {Cleaner}:

- 1. [{For visibly soiled areas, a preliminary cleaning is required.} {For visibly soiled areas, preclean first}]
- 2. Apply use solution of 1.33-2.7 oz. of this product per 1 gal. of water {(or equivalent use dilution)} to disinfect hard, non-porous surfaces with a sponge, brush, cloth, mop, {by immersion,} {auto scrubber}, {{mechanical spray device,} {{{hand pump} {coarse}} trigger spray device}. For spray applications, spray 6 8 inches from surface. Do not breathe spray}. For Norovirus, Hepatitis B Virus and Hepatitis C Virus, prepare use solution by adding 2.7 oz. of this product per gal. of water.
- 3. Treated surfaces must remain visibly wet for 10 minutes. Rinse with potable water after use on surfaces that come in contact with food.
- 4. [{Wipe dry} {with a clean cloth} {or} {allow to air dry}.] {Rinsing of floors is not necessary unless they are to be waxed or polished.}
- 5. Prepare a fresh solution daily or when visibly dirty.

To Kill (Norovirus), {Hepatitis B Virus And Hepatitis C Virus), {Bovine Viral Diarrhea}*: Pre-clean visibly soiled surfaces. Prepare use solution by adding 2.7 oz. of this product per gal. of water {(or equivalent dilution)} {(1,600 ppm active)}. Apply use solution to hard, non-porous, non-food contact surfaces. Allow surface to remain wet for 10 minutes. Wipe surfaces {(and let air dry)}.}

BLOODBORNE PATHOGEN INSTRUCTIONS (Note to Reviewer: Heading is optional. If instructions used, all indented text must be included.):

*Kills HIV, HBV and HCV on Pre-Cleaned hard, non-porous surfaces/objects previously soiled with blood/body fluids in health care settings or other settings in which there is an expected likelihood of soiling of hard, non-porous surfaces/objects with blood or body fluids and in which the surfaces/objects likely to be soiled with blood or body fluids canbe associated with the potential for transmission of Human Immunodeficiency Virus Type 1 {(HIV-1)} {(associated with AIDS)}, Hepatitis B Virus {(HBV)} and Hepatitis C Virus {(HCV)}.

Special Instructions for cleaning and decontamination against HIV-1, HBV and HCV on surfaces/objects soiled with blood/body fluids.

Personal Protection: [{Wear protective latex gloves, gowns, masks, and eye protection} {Specific barrier protection items to be worn when handling items soiled with blood or body fluids are disposable latex gloves, gowns, masks, and eye protection}].

Cleaning Procedure: Blood and other body fluids {containing HIV-1, HBV & HCV} must be thoroughly cleaned from hard, non-porous surfaces and objects before application of this product.

Disposal of Infectious Materials: Blood and other body fluids, cleaning materials and clothing must be autoclaved and disposed of according to federal, state, and local regulations for infectious waste disposal.

Contact Time: Allow hard, non-porous surface to remain wet for 1 minutes to kill HIV and for 10 minutes to kill all other viruses and bacteria listed on the label.

(Note to Reviewer: If making a claim Norovirus, Hepatitis B Virus and Hepatitis C Virus label must indicate 2.7 oz./gal. dilution.

Surgical Instrument Presoak: [{Add} {Mix}] 1.33-2.7 oz. of this product per gal. of water {(or equivalent use dilution)} {(800-1,600 ppm active)}. Place pre-cleaned instruments in solution to presoak surgical instruments for a minimum of 10 minutes, then proceed with normal sterilization procedure.

Note: Plastic instruments can remain immersed until sterilization procedure. Metal instruments must be removed after 10 minutes, rinsed, dried, and kept in a clean non-contaminated receptacle until sterilization procedure. Prolonged soaking will cause damage to metal instruments. Surgical instruments must be sterilized before use. Prepare a fresh solution daily or when visibly dirty.

Ultrasonic Bath Disinfectant Directions: Use this product to disinfect hard nonporous non-critical instruments / objects compatible with Ultrasonic cleaning units. Pour fresh use-solution of 1.33-2.7 oz. of this product per gal. of water {(or equivalent dilution)} directly into bath chamber. Preclean soiled objects. Place objects into unit and operate for a minimum of 10 minutes, according to manufacturer's use directions. Remove objects and rinse with sterile water {sterile water for injection}, or allow to air dry. Prepare a fresh solution for each use. For Norovirus, Hepatitis B Virus and Hepatitis C Virus, prepare use solution by adding 2.7 oz. of this product per gal. of water.

SANITIZATION

{Food Contact Surface Sanitizing}

To Sanitize Food Contact Surfaces:

(or)

To Sanitize Food Contact Surfaces, Food Processing Equipment and Other Hard Surfaces (In Food Processing Locations,) {Public Eating Places,} {Meat Plants,} {Bakeries,} {Canneries,} Beverage Plants,} {Dairies,} {Restaurants} {and Bars {In A Three Compartment Sink}} {(REGULATED BY 40 CFR § 180.940(a)(c))}:

Use this product to sanitize pre-cleaned hard, non-porous surfaces of food processing equipment, dairy equipment, food utensils, dishes, silverware, glasses, sink tops, countertops, refrigerated storage areas and display equipment and other hard non-porous surfaces in federally inspected meat and poultry plants or restaurants.

Prior to application, remove gross food particles and soil by a pre-flush, pre-scrape or when necessary, a pre-soak. Then thoroughly wash or flush objects with a good detergent or compatible cleaner followed by a potable water rinse before application of the sanitizing solution.

(Note to Reviewer: On the final printed label either the dilution table and/or one of the dilution lists (or equivalent use dilution) will be used. If the dilution table is used, then the 150 – 800 ppm active dilution instruction from the dilution list will be used.)

To prepare a 150, 200, 300, 400 or 800 ppm active solution use the following dilution table. Prepare the correct dilution rate based upon the appropriate use site.

Immerse pre-cleaned glassware, dishes, silverware, cooking utensils and other similarly sized food processing equipment in a solution of (*Insert appropriate food contact dilution from list*) {(or equivalent use dilution)} for at least [(1 minute) (60 seconds)]. Allow sanitized surfaces to adequately drain {and then air dry} before contact with food {so that little or no residue remains}. Do not rinse.

Articles too large for immersing, apply a use-solution of (Insert appropriate food contact dilution from list) {(or equivalent dilution)} to precleaned hard surfaces thoroughly wetting surfaces with a brush, cloth, mop, sponge, auto scrubber, {{mechanical spray device,} {{{hand pump} {coarse}}} trigger spray device.} For spray applications, spray 6 - 8 inches from surface. Do not breathe spray}. Surfaces must remain wet for at least [(1 minute) (60 seconds)] followed by adequate draining {and air drying}. Do not rinse.

U.S. Public Health Service Food Service Recommendations for Cleaning and Sanitizing:

- 1. Thoroughly wash equipment and utensils in a hot detergent solution.
- 2. Rinse utensils and equipment thoroughly with potable water.
- 3. Sanitize equipment and utensils by immersion in (Insert appropriate food contact dilution from list) {(or equivalent use dilution)} for at least 1 minute at a temperature of at least 75°F.
- 4. For equipment and utensils too large to sanitize by immersion, apply use solution of (Insert appropriate food contact dilution from list) {(or equivalent use dilution)} by rinsing, spraying, or swabbing until thoroughly wetted for 1 minute.
- 5. {Allow sanitized surfaces to adequately drain {and then air dry} before contact with food.} Do not rinse.
- 6. Prepare a fresh solution daily or when visibly dirty.

Closed Loop (Circulation) Sanitizing (- Food Processing Equipment Flow/Pressure Method):

- 1. Disassemble equipment and thoroughly clean after use.
- 2. Assemble equipment into operational position prior to sanitizing.
- 3. Prepare a sanitizing solution equal to 110% of the volume capacity of the equipment by diluting (Insert appropriate food contact dilution from list) {(or equivalent use dilution)}.
- 4. Pump the solution through the system until full flow is obtained at all extremities and the system is completely filled with sanitizer and all air is removed. Surfaces must remain wet for at least 1 minute.

Clean-In-Place (CIP) Method {For} {Dairy}, {Dairy Farm} {And} {Food Processing Facilities}:

- 1. Thoroughly flush, clean, and potable water rinse the system.
- 2. Prepare required volume of sanitizer solution needed by diluting (Insert appropriate food contact dilution from list) {(or equivalent use dilution)}.
- 3. To sanitize entire system by circulation methods, run pumps for at least 2 minutes to thoroughly wet and sanitize all parts of the system.

(**Note to Reviewer:** The one of the following 2 statements can be used for specific Wisconsin State Board of Health Directions for Eating Establishments)

{In dairy processing facilities and restaurants in Wisconsin, clean equipment with a good detergent and follow with a potable water rinse, then rinse equipment with a sanitizing solution of 1.33 – 2.7 oz. of this product per 4 gal. of water {(0.33 – 0.67 oz. per gal. of water)} {(200-400 ppm active quat)} {(or equivalent use dilution)} {For Norovirus, Hepatitis B Virus and Hepatitis C Virus, prepare use solution by adding 2.7 oz. of this product per gal. of water.}

Prepare a fresh solution daily or when visibly dirty. For mechanical application, use solution must not be reused for sanitizing applications.

(or)

Wisconsin State Board of Health Directions for Eating Establishments

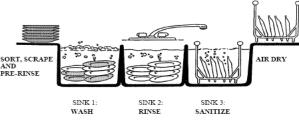
- 1. Scrape and pre-wash utensils and glasses whenever possible.
- 2. Wash with a good detergent or compatible cleaner.
- Rinse with potable water.
- 4. Sanitize in a solution of (insert a dilution of 200 ppm active or higher dilution from dilution from list). Immerse all utensils for at least two minutes or for contact time specified by governing sanitary codes.
- 5. Place sanitized utensils on a rack or drain board to air-dry.
- 6. Prepare a fresh sanitizing solution at least daily or when visibly soiled or diluted.

NOTE: A clean potable water rinse following sanitization is not permitted under HFS 196, Appendix 7-204.11 of the Wisconsin Administrative Code (reference 40 CFR 180.940 (a)).

To Sanitize Food Processing Equipment, Utensils, and Other Food Contact Articles Regulated by 40 CCFR 180.940 (a) {In a Three Compartment Sink}:

- 1. Scrape, flush, or presoak articles {whether mobile or stationary} to remove gross food particles and soil.
- 2. Thoroughly wash articles with an appropriate detergent or cleaner.
- 3. Rinse articles thoroughly with potable water.
- Sanitize by immersing articles with a use-solution of (Insert appropriate food contact dilution from list) for at least [(1 minute) (60 seconds)].
 Articles too large for immersing must be thoroughly wetted by rinsing, spraying, or swabbing.
- 5. Remove immersed items from solution to drain {and then air dry} Non-immersed items must be allowed to air dry. Do not rinse.

(Note to reviewer: The following graphic or a graphic of similar content may accompany any of the above food contact sanitization sections.)



Graphic adapted from Fork Region Health Services Department

Sanitizing of {Refrigerated} Food Processing Equipment and Other Hard, Non-Porous Surfaces In Food Contact Locations: For sanitizing {{food processing equipment,} {dairy equipment,} {refrigerated storage and display equipment} {and} {other}} hard, non-porous food contact surfaces, surfaces must be thoroughly pre-flushed or pre-scraped and, when necessary, presoaked to remove gross food particles.

- 1. Turn off refrigeration. Allow surfaces to come to room temperature. (Note: Use this direction only if applicable.)
- 2. Unit must be washed with a compatible detergent and rinsed with potable water before sanitizing. (Note: Use this direction only if applicable.)
- 3. Apply a solution of (Insert appropriate food contact dilution from list) {(or equivalent use dilution)} by direct pouring, by circulating through the system, {or by {{hand-pump} {coarse}} trigger spray device. For spray applications, spray 6 8 inches from surface. Do not breathe spray.} Surfaces must remain wet for at least 1 minute.
- 4. {{Drain thoroughly before reuse} {Allow sanitized surfaces to adequately drain}} before contact with food/liquid. Do not rinse. Return machine to service.
- 5. Prepare a fresh solution daily or when visibly dirty.

Sanitization of Interior Hard, Non-Porous Surfaces of {{Ice Machines}, {Water Coolers}, {Water Holding Tanks} {and} {Pressure Tanks}}: (Note to Reviewer: Must choose appropriate instructions below.)

Ice Machines - Sanitization must occur after initial installation, after the machine is serviced, and periodically during its use.

- 1. Shut off incoming water line to machine and turn off refrigeration. Allow surfaces to come to room temperature.
- 2. Wash with a compatible detergent and rinse with potable water before sanitizing. (Note: Use this direction only if applicable.)
- 3. Apply a solution of (Insert appropriate food contact dilution from list) {(or equivalent use dilution)} by mechanical spray, direct pouring, or by circulating through the system.
- 4. Allow surfaces to remain wet or solution to remain in equipment for at least 1 minute. Drain thoroughly before reuse and allow sanitized surfaces to adequately drain {and then air dry} before contact with liquid.
- 5. Return machine to normal operation.

(OR)

To Sanitize Ice Machines:

- 1. Turn off refrigeration. Allow surfaces to come to room temperature.
- 2. Wash equipment with a compatible detergent and rinse with potable water prior to sanitizing.
- 3. Apply a solution of (insert appropriate food contact dilution from list) (or equivalent dilution) by mechanical spray, directly pouring, or by recirculating through the system.
- 4. Allow surfaces to remain wet or solution to remain in equipment for at least 60 seconds.
- 5. Drain thoroughly before reuse and allow to air dry.

{{Water Coolers}, {Water Holding Tanks} {and} {Pressure Tanks}} – Sanitization must occur after initial installation, after the system is serviced, and periodically during its use.

- 1. Shut off incoming water line.
- 2. Allow surfaces to come to room temperature.
- 3. {{Units} {Tanks}} must be washed with a compatible detergent and rinsed with potable water before sanitizing. (*Note:* Use this direction only if applicable.)
- 4. Prepare a solution of (Insert appropriate food contact dilution from list) {(or equivalent use dilution)}. Apply and/or circulate solution to wet all hard, non-porous surfaces for a minimum contact of 1 minute.
- 5. Allow sanitized surfaces to adequately drain {and then air dry} before contact with liquid. Do not rinse.
- 6. Return to service by opening incoming water lines.

Sanitization of Interior Hard, Non-Porous Surfaces of Water Softeners, Ultra Filtration, and Reverse Osmosis (RO) Units:

Water Softeners - Sanitization must occur after initial installation, after the system is serviced, and periodically during its use.

- 1. Unit must be washed with a compatible detergent and rinsed with potable water before sanitizing. (Note: Use this direction only if applicable.)
- 2. Backwash the softener and add a solution of (Insert appropriate food contact dilution from list) {(or equivalent use dilution)} to the brine tank well. {The brine tank must have water in it to permit the solution to be carried into the softener.} {Note: Standard system capacity is 48 gal.}
- 3. Proceed with the normal regeneration or interrupt the cycle after the brining step and let the softener soak for a minimum of 1 minute.
- 4. Backwash the softener with potable water to make sure all sanitizing solution is thoroughly rinsed from the unit before returning the system to service. Return system to service. Follow the manufacturer's directions for re-installation of new pre-filters, membrane element and post filter.

Reverse Osmosis (RO) Units - Sanitization must occur after initial installation, after the system is serviced, and periodically during its use.

- 1. Turn off RO system, drain storage tank and remove membrane element and pre-filters. Put membrane element in a plastic bag so it remains wet. Do not use this product to sanitize the membrane element. Membrane element must be sterilized separately.
- Tank must be washed with a compatible detergent and rinsed with potable water before sanitizing. (Note: Use this direction only if applicable.)
- 3. Fill empty pre-filter housing with a solution of (Insert appropriate food contact dilution from list) {(or equivalent use dilution)} and turn on raw water. {Note: Standard system capacity is 1 2 gal.}.
- 4. After holding tank is full, let system stand idle for a minimum of 1 minute. Turn off water. Drain holding tank.
- 5. Before the system is put back into service, flush system with potable water to ensure sanitizing solution is rinsed thoroughly from system. Return unit{s} to normal operation. Follow the manufacturer's directions for re-installation of new pre-filters, membrane element, and post filter.

To Sanitize (Soft Serve) (Food) (and) (Frozen) (Beverage) Dispensing Equipment:

- 1. Wash equipment with a compatible detergent and rinse with potable water prior to sanitizing. Allow surfaces to come to room temperature.
- 2. Fill equipment with a solution of (insert appropriate food contact dilution from list) {or equivalent dilution}.
- 3. Allow solution to remain in equipment for at least 60 seconds.
- 4. Drain thoroughly {and allow to air dry} before reuse. Do not rinse.

To Sanitize Sanitary Filling Equipment:

Wash equipment with a compatible detergent and rinse with potable water prior to sanitizing. Prepare a use solution of (insert appropriate food contact dilution from list) (or equivalent dilution) for final washer and rinser applications. Allow surfaces to remain wet for at least 60 seconds. Drain thoroughly (and allow to air dry) before reuse. Do not rinse.

Beverage Dispensing and Sanitary Filling Equipment Sanitizer Directions: For sanitizing hard, non-porous bottling or pre-mix dispensing equipment and bottles or cans in the final rinse application. This product is [{to be proportioned into the final rinse water line of the container washer or rinser} {for the exterior application for the filler and closing machine}]. Fill equipment with a solution of (Insert appropriate food contact dilution from list) {(or equivalent use dilution)}. Surfaces must remain wet for at least 1 minute or until operations resume, at which time the sanitizing solution must be drained from the system. Allow sanitized surfaces to adequately drain {and then air dry} before contact with liquid. Do not rinse.

To Sanitize Beer Fermentation and Storage Tanks:

Wash equipment with a compatible detergent and rinse with potable water prior to sanitizing. Prepare a use solution of *(insert appropriate food contact dilution from list)* {or equivalent dilution} for mechanical or automated systems. Allow surfaces to remain wet for at least 60 seconds. Drain thoroughly {and allow to air dry} before reuse. Do not rinse.

Restaurant and Bar Rinse - Sanitizing Eating and Drinking Utensils

- 1. Scrape and pre-flush utensils to remove excess soil.
- 2. Wash with good detergent or compatible cleaner (see your Ecolab representative for a recommendation).
- 3. Rinse with potable water.
- 4. Sanitize in a solution of (insert appropriate food contact dilution from list) (or equivalent dilution).
- 5. Drain and air dry.

For Continuous Treatment of Conveyors:

Remove gross food particles and excess soil by a pre-flush or pre-scrape. Wash with a good detergent or compatible cleaner. Rinse equipment thoroughly with potable water, then rinse equipment with a sanitizing solution. During processing, apply this product at (insert appropriate food contact dilution from list) (or equivalent dilution) to conveyors with suitable feeding equipment. Controlled volumes of sanitizer are applied to return portion of conveyor through nozzles so located as to permit maximum drainage of sanitizer from equipment and to prevent puddles on top of belt. During interruptions in operation, apply solution using coarse spray equipment to peelers, collators, slicers and saws, and other non-porous conveyor equipment. Allow surfaces to remain wet for at least 1 minute. Conveyors and other equipment must be free of product when applying this coarse spray. Use 200 ppm to 400 ppm quat level in Wisconsin dairy processing facilities.

To Sanitize Egg Shells Intended for Food:

To sanitize previously cleaned food-grade eggs in shell egg and egg product processing plants, spray with a use-solution of (insert appropriate food contact dilution from list) (or equivalent dilution). The solution must be equal to or warmer than the eggs, but not to exceed 130°F. Wet eggs thoroughly and allow to drain. Eggs sanitized with this product shall be subjected to a potable water rinse only if they are to be broken immediately for use in the manufacture of egg products. Eggs must be reasonably dry before casing or breaking. The solution must not be re-used for sanitizing eggs.

Note: Only clean, whole eggs can be sanitized. Dirty, cracked or punctured eggs cannot be sanitized.

Sanitizing - Non-Porous Gloved Hands:

To reduce cross-contamination between treated surfaces into {animal areas and} the packaging and storage areas of food plants, dip, soak or spray pre-washed {plastic, latex or other synthetic rubber} gloved hands so that there is enough sanitizing solution to cover the gloved area. For sprayer applications, use a coarse spray device and spray the glove surfaces until thoroughly wetted. Do not breathe spray. **Do not let sanitizing solution come in contact with exposed skin.** Make up the sanitizing solution by adding (insert appropriate food contact dilution from list) {or equivalent dilution}. Dip, soak or spray in solution and allow gloved hands to remain wet for at least 60 seconds. No potable water rinse is allowed. Change the sanitizing solution at least daily or when solution appears dirty.

Waterproof Glove Sanitizing Directions

To reduce cross contamination into processing areas of food plants, waterproof gloves must be sanitized prior to entering or re-entering those areas. Remove gross contamination from gloves before sanitizing. Then place gloved hand in a use-solution of (insert appropriate food contact dilution from list) (or equivalent dilution) for sixty seconds. Do not rinse. Change the solution in the bath at least daily or more often if the solution appears visibly diluted or soiled.

{Non-Food Contact Surface Sanitizing}

Non-Food Contact Surface Sanitizing: Pre-clean visibly soiled surfaces. Add {{1.6 oz.} {one 1.6-oz. packet}} of this product per 2 gal. of water {(450 ppm active)} {(or equivalent use dilution)}. Apply solution to hard, non-porous surfaces with a sponge, brush, cloth, mop, {by immersion,} {auto scrubber,} {{mechanical spray device,} {{{hand pump} {coarse}} trigger spray device}. For spray 6 - 8 inches from surface. Do not breathe spray}. Treated surfaces must remain visibly wet for 3 minutes. {Wipe dry with a sponge, mop, disposable wipe, or cloth or allow to air dry.} Prepare a fresh solution daily or when visibly dirty.

Ultrasonic Bath Sanitizer Directions: Pre-clean visibly soiled surfaces. Use this product to sanitize hard, non-porous, non- critical objects compatible with ultrasonic cleaning units. Pour a use solution of {{1.6 oz.} {one 1.6-oz. packet}} of this product per 2 gal. of water {{or equivalent use dilution}} {{450 ppm active}} directly into bath chamber. Place objects into unit and operate for a minimum of 3 minutes, {according to manufacturer's use directions}. Remove objects and rinse with {sterile} water. {Allow to air dry.} Prepare a fresh solution daily or when visibly dirty. **Note:** This product in its use solution is compatible with stainless steel, aluminum, and most other hard, non-porous surfaces. Before product use, it is recommended that you apply product to a smaller test area to determine compatibility before proceeding with its use.

Sanitization of Hard, Non-Porous Surfaces On Personal Protective Equipment {(Respirators)}: Add {{1.6 oz.} {one 1.6-oz. packet}} of this product per 2 gal. of water {(or equivalent use dilution)} {(450 ppm active)}. Gently mix for uniform solution. Apply solution to surfaces of the respirator with a sponge, brush, cloth, {by immersion,} {{mechanical spray device,} {{{hand pump} {coarse}} trigger spray device}. For spray applications, spray 6 - 8 inches from surface. Do not breathe spray}. Thoroughly wet surfaces to be sanitized. Treated surfaces must remain visibly wet for 3 minutes. Remove excess solution from equipment prior to storage. Prepare a fresh solution daily or when visibly dirty.

{Shoe} {Boot} {Entryway}} {Bath} Sanitizer Directions: To reduce cross-contamination between treated surfaces {{from} {area to area} {in} {animal areas} {entryways} {and} {the packaging and storage areas of food plants}}, shoe baths containing 1 inch of freshly made sanitizing solution must be placed at all entrances to buildings, hatcheries, and at all the entrances to the production and packaging rooms. {{Scrape} {or} {brush}} waterproof shoes and place in a use solution of 1.6 - 2.7 oz. of this product per 2 gal. of water {(or equivalent use dilution)} {(450 - 800 ppm active)} use solution {{or} {allow to remain wet}} for 3 minutes prior to entering area. Prepare a fresh solution daily or when visibly dirty.

For Foot Dip of Waterproof Footwear: Use this product at 1.6 - 2.7 oz. per 2 gal. of water {(or equivalent use dilution)} {(450 - 800 ppm active)} in foot dip tray. Shoe baths must contain at least 1 inch of freshly made solution and be placed at the entrances to buildings. {{Scrape} {or} {brush}} shoes {{and} {place in diluted solution} {or} {allow to remain wet}} for 3 minutes before entering building {or in entryways}. Prepare a fresh solution daily or when visibly dirty.

Shoe Foam {Sanitizer} Directions: To reduce cross-contamination between treated surfaces {{from} {area to area} {in} {animal areas} {entryways} {and} {the packaging and storage areas of food plants}}, apply a foam layer approximately 0.5 - 2 inches thick made from a solution of 1.33 to 2.0 oz. of this product per gal. of water {(or equivalent use dilution)} {(800 - 1200 ppm active)} at all entrances to buildings, hatcheries, and production and packaging rooms by using a foam generating machine or aerator to apply foam layer. Follow the foaming directions as specified by the manufacturer of the foam generator/aerator. {{Scrape} {or} {brush}} waterproof shoes. {{Stand and/or walk through foamed area} {or} {Allow to remain wet}} for 3 minutes prior to entering area. Foam area must be washed and replaced daily or when it appears visibly soiled or dirty.

Shoe Spray Sanitizing Directions: For visibly soiled exterior surfaces of {{work boots} {shoes} {footwear}}, {{scrape} {wipe}} with brush, sponge or cloth to remove excess dirt.

- 1. Prepare a spray bottle by adding 1.6 2.7 oz. of this product per 2 gal. of water {(or equivalent use dilution)} {(450 800 ppm active)}.
- 2. Spray sole of {waterproof} {{work boot} {shoe} {footwear}} 6 8 inches away from surface to thoroughly wet entire surface.
- 3. Repeat procedure on other sole.
- 4. Treated surfaces must remain visibly wet for 3 minutes.
- 5. {{Allow to air dry} {{Wipe up} {Absorb} excess product {with clean cloth}.

(For food processing or other facilities that have installed entryway sanitizing systems.)

Entryway Sanitizing Systems: To reduce cross-contamination between treated surfaces from area to area, set the system to deliver a sanitizing solution of 1.6 – 2.95 oz. of this product per 2 gal. of water {(or equivalent use dilution)} {(450-850 ppm active)}. The {{spray} {foam}} must cover the entire path of the doorway. Set the system so that a continuous wet blanket of sanitizer solution is delivered to floor. Do not mix other foam additives with the sanitizing solution.

To Sanitize {Barber} {Manicure} {Nail} {Salon} Instruments and Tools: Pre-clean visibly soiled surfaces Immerse barber / salon instruments and tools {such as combs, brushes, razors, scissors, blades and manicure and pedicure instruments} in a use-solution of 1.6 oz. of this product per 2 gal. of water {or equivalent dilution} for at least {{3} {three}} minutes. Rinse thoroughly and dry before use. Prepare a fresh solution daily or more often if solution becomes visibly diluted, cloudy or soiled.

Note: Plastics may remain immersed until ready to use. Stainless steel shears and instruments must be removed after 10 minutes, rinsed, dried, and kept in a clean non-contaminated receptacle. Prolonged soaking may cause damage to metal instruments.

Sanitization of Exterior Household Surfaces Directions

Preparation of Use Solution: Apply a use solution of 1.6 oz. per 2 gal. of this product per gal. of water {(or equivalent use dilution)} to sanitize hard, non-porous exterior surfaces such as vinyl, plastic, sealed concrete, painted or sealed woodwork, and sealed stucco. Surfaces to be treated include house siding, decks, patios, walkways, and driveways. One-half gal. of diluted product will treat 200 - 300 sq. ft. of hard, non-porous surfaces

Application: Pre-clean visibly soiled areas. Apply solution with a brush, mop, cloth, sponge, {auto scrubber,} {{mechanical spray device,} {{{hand pump} {coarse}}} trigger spray device}, {or with a low-pressure {(less than 60 psi)} airless sprayer} so as to wet surfaces thoroughly. For sprayer applications, spray 6 - 8 inches from surface. Do not breathe spray}. If using a pressure washer with high- pressure spray to sanitize hard, non-porous surfaces, wear suitable respiratory protective equipment and protective eyewear to control exposure to spray. Treated surfaces must remain visibly wet for 3 minutes.

DEODORIZATION/CLEANING/DISINFECTION

General Deodorization: To deodorize, apply 0.5 - 1 oz. of this product per 1 gal. of water {(or equivalent use dilution)} to hard, non-porous surfaces. [{Rinse} {Wipe up excess liquid {with a paper towel}} {and} {or} {Allow to air dry}].

General Cleaning: For general cleaning, use 12 oz. per 4 gal. of water. Apply use solution with a cloth, mop, sponge, disposable wipe, sprayer or by immersion to thoroughly wet the surfaces. Wipe or rinse with potable water or allow to air dry. A potable water rinse is required when used on food contact surfaces as a cleaner. For visibly soiled surfaces, Pre-clean first. Prepare a fresh solution for each use or more often if solution becomes visibly diluted, clouded or soiled.

Deodorizing Directions: This product deodorizes garbage storage areas, garbage bins, toilet bowls and any other hard non-porous surfaces in odor causing areas. Mix ½ oz. per gal. of water and apply solution to surfaces. Thoroughly wet surfaces, allow to air dry.

Pre-Passivation Cleaning: For cleaning prior to passivation, use up to a 3% use solution (up to 4 fl. oz. per gal. of water). Apply use solution manually or by mechanical application to thoroughly clean surfaces. Rinse with potable water or follow with detergent cleaning step. Can capture and re-use solution for additional cleaning if desired.

RV Holding Tanks/Recreational Vehicles: (Not for use in CA.) For toilet waste and holding tanks, cover bottom of holding tank with water and add 0.5 - 1 oz. of this product per 1 gal. of water to deodorize. If odors return before time to empty, add another 0.5 - 1 oz. of this product per 1 gal. of water to the tank. For kitchen waste, add 0.5 - 1 oz. of this product per 1 gal. of water to gray water tank as needed to control malodors created by dirty dishwater.

Automotive Uses: (Not for use in CA.) A solution of 0.25 - 1 oz. of this product per 1 gal. of water will effectively neutralize {damp} {musty} odors. Spray or apply onto seats, carpets, headliner, and ashtray or into trunk and all vents to eliminate odors from tobacco, food, beverage spills, and musty carpet. For sprayer applications, use a coarse spray device. [{Wipe up excess liquid {with a paper towel}} {and} {or} {Allow to air dry}].

Air Freshener: (Not for use in CA.) A solution of 0.25 - 1 oz. of this product per 1 gal. of water will effectively neutralize {damp} {musty} odors caused by mildew in storage areas, basements, closets, bathrooms, and A/C filters. Spray to eliminate odors from tobacco, food, beverage spills, and musty carpet. For sprayer applications, use a coarse spray device. [{Wipe up excess liquid {with a paper towel}} {and} {or} {Allow surface to air dry}].

Waterbed Conditioner (Not for use in CA.): When used as a waterbed conditioner, this product eliminates odor. If bed has not been treated properly, drain bed completely. Add 15 gal. of water, mix vigorously, drain bed again. Fill bed with water and follow dosage directions. **Dosage:** To eliminate odor, add 4 – 8 oz. of this product in a {{waveless/fiber} {free flow}} waterbed of 90 - 180 gal. capacity. Repeat application every 4 - 6 months.

Glass Cleaning{/Deodorizing} Directions: Use a solution of 0.33 – 1.33 oz. of this product per gal. of water to clean and deodorize windows, mirrors, and glass surfaces. Use a coarse spray device. For spray applications, spray 6 - 8 inches from surface. Do not breathe spray. Rub with sponge or cloth. Change cloth, sponge, or towels frequently to avoid re-deposition of soil.

For Deodorizing Garbage Cans, Garbage Trucks, Industrial Waste Receptacles and Garbage Handling Equipment: It is especially important to pre-clean for this product to perform properly. Apply a wetting concentration of 4.3 oz. of this product per gal. of water (or equivalent use dilution) (2500 ppm active quaternary).

For Odors Caused by Dogs, Cats and Other Domestic Animals: Use on rugs, floors, walls, tile, cages, litter boxes, mats, floor coverings, or any surface soiled by a pet. Test a small inconspicuous area first. Blot problem area. Then follow directions for "General Deodorization".

Cleansing of Body Surfaces and Body Orifices of Human Remains. To cleanse away skin secretions and accompanying malodor, to insure the removal of all soil and bloodstains, and to remove and reduce surface contamination, apply 1 oz. of this product per gal. of water (or equivalent dilution) to the surfaces and body openings, natural or artificial. Allow 10 minute contact time for optimal results. Bathe the entire body using sponge or washcloth. A soft brush may be employed on surfaces other than the face. Prepare a fresh solution for application to each remains.

Drain Cleaning: For cleaning drains, dilute 1.25 oz. of this product per one gal. of water. Pour solution down drain being sure to coat all sides of drainpipe. Allow all treated surfaces exposed to solution to air dry.

Cleansing Aids: For cleaning plastic brooms, brushes, squeegees, wet/dry vacuums and condensate removal equipment, dilute 1.25 oz. of this product per one gal. of water to provide 1000 ppm active quaternary. The cleaning aids should either be stored dry or in a use-solution of this product of 1000 ppm active quaternary.

Boot Cleaning: Wash, foam or coarse spray boots with solution of 1.25 oz. of this product per one gal. of water. Allow all treated surfaces to air dry. Change solution daily or when solution becomes visibly dirty. For use with non-porous water resistant boots.

For Use On Finished Floors: To limit gloss reduction use this product at 1 oz. per gal. of water. Apply with a damp mop or auto scrubber. Cleaning and Disinfecting Hard, Non-Porous Surfaces On Personal Protective Equipment {(Respirators)}:

Pre-clean equipment if visibly soiled to ensure proper surface contact. Prepare a use solution by adding 1.33-2.7 oz. of this product per gal. of water {(or equivalent use dilution)} {(800-1,600 ppm active)}. Gently mix for uniform use solution. Apply use solution to surfaces of the respirator with a sponge, brush, cloth, {by immersion,} {{mechanical spray device,} {({hand pump} {coarse})} trigger spray device}. For spray applications, spray 6 - 8 inches from surface. Do not breathe spray}. Rub with brush, cloth, or sponge. Treated surfaces must remain visibly wet for 10 minutes. Remove excess solution from equipment prior to storage. The user must comply with all OSHA regulations for cleaning respiratory protection

equipment (29 CFR § 1910.134). Prepare a fresh solution daily or when visibly dirty. For Norovirus, Hepatitis B Virus and Hepatitis C Virus, prepare use solution by adding 2.7 oz. of this product per gal. of water.

Clean/Disinfect/Deodorize {pick any use site under List 2} Hard, Non-Porous Non-Food Contact Surfaces: Pre-clean visibly soiled areas. Apply a solution of 1.33 oz. of this product per gal. of water {(or equivalent use dilution)} to hard, non-porous non-food contact surfaces with a brush, cloth, mop, sponge, {{mechanical spray device}, {{{hand pump} {coarse}}} trigger spray device}. For spray applications, hold container 6 - 8 inches from surface. Do not breathe spray}. For disinfection, treated surfaces must remain visibly wet for 10 minutes. Rinse with potable water after use on surfaces that come in contact with food. Wipe up excess liquid or allow to air dry. Prepare a fresh solution daily or when visibly dirty.

For Heavy Duty Cleaning of Toilet Bowls (and Urinals): Pre-clean visibly soiled areas. Empty toilet bowl (or urinal) and apply a use solution of 1.33-2.7 oz. of this product per gal. of water to exposed surfaces including under the rim with toilet [{brush} {mop}], cloth, {or} sponge, {or {mechanical spray device,} {[{hand pump} {coarse}] trigger spray device}. For sprayer application, spray 6 – 8 inches from surface. Do not breathe spray}. To aid in soil removal, allow to soak. Brush or swab thoroughly and allow solution to stand for 10 minutes and flush. For Norovirus, Hepatitis B Virus and Hepatitis C Virus, prepare use solution by adding 2.7 oz. of this product per gal. of water.

{Deep} Cleaning/Disinfecting [{Water Free} {Waterless}] Urinals: Pre-clean visibly soiled surfaces. Remove and properly dispose of cartridge according to manufacturer's directions. Deep clean or disinfect the entire urinal by applying a use solution of 1.33-2.7 oz. of this product per gal. of water {(or equivalent use dilution)} directly onto surface. [{Brush} {Scrub}] surfaces and let solution stand for 10 minutes. Wipe surface to clean. Change cartridge as needed. The unit is ready for use. For Norovirus, Hepatitis B Virus and Hepatitis C Virus, prepare use solution by adding 2.7 oz. of this product per gal. of water.

To Clean Water Free {/Waterless} Urinals: Remove any debris from the urinal. Spray 0.5 - 1 oz. of use solution onto urinal surface. To prepare use solution: Add 0.5 oz. of this product per ½ gal. of water {(or equivalent use dilution)}. DO NOT spray product directly onto cartridge. Wipe surface to clean. Change cartridge as needed. The unit is ready for use.

To Disinfect Tubs, Shower Stalls, Sinks, and Faucets: Pre-clean visibly soiled areas. Apply a use solution of 1.33-2.7 oz. of this product per gal. of water {(or equivalent use dilution)} on all hard, non-porous surfaces with a brush, cloth, mop, sponge, {{[{hand pump} {coarse}] trigger spray device.} For spray applications, spray 6 - 8 inches from surface. Do not breathe spray}. Allow surface to remain wet for at least 10 minutes. [{Rinse} {Wipe {up excess liquid} {on} {surfaces} {with a paper towel}} {and} {or} {Allow to air dry}]. Change cloth, sponge, or towels frequently to avoid redeposition of soil. Prepare a fresh solution daily or when visibly dirty. For Norovirus, Hepatitis B Virus and Hepatitis C Virus, prepare use solution by adding 2.7 oz. of this product per gal. of water.

For Use to Clean and Disinfect Shower Rooms, Locker Rooms, and Other Large, Open Areas with Floor Drains:

- 1. Pre-clean visibly soiled areas.
- 2. Apply a use solution of 1.33-2.7 oz. of this product per gal. of water {(or equivalent use dilution)} to hard, nonporous surfaces including floors, walls, and ceilings, making sure not to over spray. To disinfect, surfaces must remain wet for 10 minutes. For Norovirus, Hepatitis B Virus and Hepatitis C Virus, prepare use solution by adding 2.7 oz. of this product per gal. of water.
- 3. Scrub using a deck brush or other coarse material as necessary.
- 4. Rinse surfaces thoroughly and let air dry.
- 5. Prepare a fresh solution daily or when visibly dirty.

{Nail} {{Manicure} {Salon} {Barber} Instruments and Tools Disinfection {Bactericide} {Virucide*} Directions: Mix 1.33-2.7 oz. of this product per gal. of water {(or equivalent dilution)} to disinfect hard, nonporous instruments and tools. Completely immerse combs, brushes, plastic rollers, razors, scissors, blades, manicure and other salon instruments and tools for 10 minutes. For visibly soiled instruments and tools, a preliminary cleaning is required. Rinse thoroughly and dry before use. Prepare a fresh solution daily or more often if the solution becomes visibly diluted, cloudy or soiled. For Norovirus, Hepatitis B Virus and Hepatitis C Virus, prepare use solution by adding 2.7 oz. of this product per gal. of water.

Note: Plastics may remain immersed until ready to use. Stainless steel shears and instruments must be removed after 10 minutes, rinsed, dried and kept in a clean, non-contaminated receptacle. Prolonged soaking may cause damage to metal instruments.

Whirlpool {Bath{S}} {Unit{S}} Disinfection Directions: After using {whirlpool {bath} {unit}} drain and fill with a use solution of 1.33-2.7 oz. of this product per gal. of water to {just cover the intake valve} {cover the highest jet} {2 inches above the highest jet}. Start the pump to circulate the solution. Wash down the {deck}} unit sides, seat of the chair lift, and any related equipment with a clean swab, brush or sponge. Treated surfaces must remain visibly wet for 10 minutes. After the {bath} {unit} has been thoroughly disinfected, drain the solution from the unit and rinse disinfected surfaces with fresh water. Wipe dry with a clean sponge or cloth and allow to air dry. Repeat for visibly soiled units. For Norovirus, Hepatitis B Virus and Hepatitis C Virus, prepare use solution by adding 2.7 oz. of this product per gal. of water.

Whirlpool Foot Spa Disinfection: After using whirlpool foot spa, drain the water and thoroughly clean all hard nonporous surfaces with soap or detergent. Rinse with water. Saturate surfaces with 1.33-2.7 oz. of product per gal. of water to cover intake valve or 2 inches above highest jet. Start pump to circulate the solution. Swab exposed surfaces including unit sides, chair, and any related equipment thoroughly with cloth, sponge, or brush and allow treated surfaces and solution to stand for 10 minutes. After unit has been thoroughly disinfected, rinse all disinfected surfaces with fresh water.

For Use as a Disinfectant, Virucide* of Hard, Non-Porous Surfaces in Footbaths: To remove body oils, dead tissue, soil and all other buildups or organic matter on surfaces after using the footbath, drain the water and thoroughly clean surfaces with soap or detergent, then rinse with water. Apply a use solution of 1.33-2.7 oz. of this product per gal. of water {(or equivalent use dilution)} on surfaces with a brush, cloth, mop, sponge, {[{hand pump} {coarse}] trigger spray device. For spray applications, spray 6 – 8 inches from surface. Do not breathe spray}. Brush or swab thoroughly and allow solution to stand for 10 minutes. After the unit has been thoroughly disinfected, rinse surfaces with fresh water. The unit is then ready for reuse. For Norovirus, Hepatitis B Virus and Hepatitis C Virus, prepare use solution by adding 2.7 oz. of this product per gal. of water.

{Carpet Cleaning}

Special Instructions for Cleaning Carpets: This product can be used to clean carpets in industrial, institutional, commercial {and residential} areas such as {homes,} motel and hotel chains, nursing homes, schools, and hospitals. For use on wet cleanable synthetic fibers. Do not use on wool. Vacuum carpet thoroughly prior to cleaning. Test fabric for color fastness.

For Portable Extraction Units: Mix 1.1 oz. of this product per gal. of water {(or equivalent use dilution)}.

For Truck Mounted Extraction Machines: Mix 1.1 oz. of this product per gal. of water {(or equivalent use dilution)} and meter at 5 gal. per hour.

For Rotary Floor Machines: Mix 1.1 oz. of this product per gal. of water {(or equivalent use dilution)} and apply at the rate of 300 – 500 sq. ft. per gal.

Do not mix this product with other cleaning products. Follow the cleaning procedures specified by the manufacturer of the cleaning equipment. After using this product set the carpet pile and protect the carpet from furniture legs and bases while drying. Do not over wet. If applied to stain resistant nylon carpet, apply a fabric protector according to the carpet manufacturer's directions.

Carpet {{Cleaning} {/Deodorizing (Not for use in CA.)}} For {Home,} Institutional, Industrial and Hospital Use:

This product {{cleans} {and deodorizes}} the carpet. It can be used in industrial, institutional, commercial {and residential} areas such as {homes,} motels, hotel chains, nursing homes, and hospitals. Vacuum carpet thoroughly prior to application. Mix 1.1 oz. of this product per gal. of water {(or equivalent use dilution)}. Follow the injection and/or extraction procedures as specified for any conventional steam cleaning equipment you are using. For rotary floor machines, mix 1.1 oz. of this product per gal. of water and spray on carpet at a rate of 300 - 500 sq. ft. per gal. [{For use} {Use this product}] on washable synthetic fibers. Do not use on wool. Test color fastness of carpet before use. Apply diluted product to a small concealed spot, then rub with a clean white cloth. If color changes or transfers to the cloth, a water-based product must not be used. After using the product, set carpet pile in one direction with a stiff brush. Place aluminum foil under the legs of furniture while carpet is drying. Over-wetting can cause carpet to shrink. Manufacturer assumes no responsibility for over-wetting misuse.

Note: This product must not be mixed with other cleaning products.

MOLD/MILDEW

To Control Mold/Mildews (Mildewstat): Pre-clean hard, non-porous surfaces. Prepare use solution by adding 1.6 oz. of this product per 2 gal. of water {(0.8 oz. of this product per gal. of water}} {(or equivalent use dilution)}. Apply use solution to hard, non-porous surfaces and allow to air dry, which will effectively inhibit the growth of mold and mildew and their odors. Repeat treatment every 7 days, or more often if new growth appears.

To Control the Growth of Mold and Mildew On Hard, Non-Porous Athletic Equipment: For use on wrestling and gymnastic mats, athletic mats, exercise equipment, athletic training tables, physical therapy tables, athletic helmets, wrestling/boxing headgear, athletic shoe soles, and other hard, non-porous surfaces. Thoroughly clean surfaces with soap or detergent and rinse with water. Prepare a use solution of 1.6 oz. of this product per 2 gal. of water {(or equivalent use dilution)}. Apply use solution by sponge, brush, cloth, mop, {by immersion,} {{mechanical spray device,} {{{hand pump} {coarse}} trigger spray device}. For spray applications, spray 6 - 8 inches from surface. Do not breathe spray}. Do not use equipment until treatment has set or dried. Repeat treatment every 7 days, or more often if new growth appears.

To Control the Growth of Mold and Mildew On Large, Inflatable, Non-Porous Plastic and Rubber Structures: For use on non-porous plastic and rubber surfaces such as inflatable animals, promotional items, moonwalks, slides, obstacle course play and exercise equipment. Thoroughly clean surfaces with soap or detergent and rinse with water. Apply a use solution of [{1.6 oz.} {one 1.6-oz. packet}] of this product per 2 gal. of water {(or equivalent use dilution)} by sponge, brush, cloth, mop, {{mechanical spray device,} {{{hand pump} {coarse}} trigger spray device}. For spray applications, spray 6 - 8 inches from surface. Do not breathe spray}. Do not use equipment until treatment has dried. Repeat treatment every 7 days, or more often if new growth appears.

ANIMAL PREMISES

{"Special Instructions for Inactivating Avian Influenza A" and Other Animal Viruses Listed On This Label} {or}

{Veterinary}, {Animal Care} and {Animal Laboratory} Facilities/ {Zoos} / {Pet Shops} / {Kennels} and {Farm Premise} Disinfection / {Virucidal} Directions:

For cleaning and disinfecting hard nonporous surfaces: equipment used for feeding or watering animals, utensils, instruments, cages, kennels, stables, catteries pens, stalls and etc. Remove all animals and feeds from premises, animal transportation vehicles, crates, pens, stalls and etc. Remove all litter, droppings and manure from floors, walls and surfaces of facilities occupied or traversed by animals. Empty all {troughs, racks and} feeding and watering appliances. Thoroughly clean all surfaces with soap or detergent and rinse with water. Saturate surfaces with a use-solution of 1.33-2.7 oz. of this product per gal. of water {(or equivalent dilution)} for a period of 10 minutes. Wipe or allow to air dry. Immerse all animal handling and restraining equipment as well as forks, shovels, and scrapers used to remove litter and manure. Thoroughly scrub all treated surfaces, then rinse all surfaces that come in contact with food, including equipment used for feeding or watering, with potable water before reuse. {For "Veterinary Practice..." Thoroughly scrub all treated feeding and watering appliances with soap or detergent, and rinse with potable water before reuse.} Ventilate buildings, animal enclosures, {vehicles} and other closed spaces. Do not house animals or employ equipment until treatment has been absorbed, set or dried.

{Alternate Numbered Format}

For cleaning and disinfecting hard nonporous surfaces: equipment used for feeding or watering animals, utensils, instruments, cages, kennels, stables, catteries pens, stalls and etc.

- 1. Remove all animals and feeds from premises, animal transportation vehicles, crates, pens, stalls and etc.
- 2. Remove all litter, droppings and manure from floors, walls and surfaces of facilities occupied or traversed by animals.
- 3. Empty all {troughs, racks and} feeding and watering appliances.
- 4. Thoroughly clean all surfaces with soap or detergent and rinse with water.
- 5. Saturate surfaces with a use-solution of 1.33-2.7 oz. of this product per gal. of water {(or equivalent dilution)} for a period of 10 minutes. Wipe or allow to air dry.
- 6. Immerse all animal handling and restraining equipment as well as forks, shovels, and scrapers used to remove litter and manure.
- 7. Thoroughly scrub all treated surfaces, then rinse all surfaces that come in contact with food, including equipment used for feeding or watering, with potable water before reuse. {For "Veterinary Practice..." Thoroughly scrub all treated feeding and watering appliances with soap or detergent, and rinse with potable water before reuse.}
- 8. Ventilate buildings, animal enclosures, {vehicles} and other closed spaces. Do not house animals or employ equipment until treatment has been absorbed, set or dried.

Poultry and Swine Premise Disinfection {/ Virucidal*} Directions: Remove all animals and feeds from premises, vehicles, and enclosures such as coops and crates. Remove all litter, droppings and manure 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 appliances. Thoroughly clean all surfaces with soap or detergent and rinse with water. Use 1.33-2.7 oz. of this product per gal. of water {(or equivalent dilution)}. Saturate surfaces with the disinfecting solution for 10 minutes. 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, cars, trucks, coops and other closed spaces. Do not house animals or employ equipment until treatment has been absorbed, set or dried. Thoroughly scrub treated feed racks, mangers, troughs, automatic feeders, fountains and waterers with soap or detergent, and rinse with potable water before reuse. For Norovirus, Hepatitis B Virus and Hepatitis C Virus, prepare use solution by adding 2.7 oz. of this product per gal. of water.

Hatcheries: Use to treat hatchers, setters, trays, racks, carts, sexing tables, delivery trucks and other hard surfaces. Use 1.33 oz. per gal. of water. Leave all treated surfaces wet for 10 minutes or more. Allow to air dry.

Vehicles: To {{clean} {and} {disinfect}} hard, non-porous surfaces on vehicles including mats, crates, cabs, and wheels with water and this product. Use 1.33-2.7 oz. per gal. of water. Apply use solution to treat all vehicles. Leave treated surfaces visibly wet for 10 minutes or more. Allow to air dry. For Norovirus, Hepatitis B Virus and Hepatitis C Virus, prepare use solution by adding 2.7 oz. of this product per gal. of water.

Reptile Tank Cleaning and Disinfection Directions: Remove all reptiles from the {{enclosure} {tank}} prior to cleaning and disinfecting. Remove all litter or drippings from surfaces. Empty all equipment used for feeding or watering reptiles. Thoroughly clean surfaces with soap or detergent and rinse with water. Apply disinfecting and virucidal* solution of 1.33-2.7 oz. of this product per gal. of water {(or equivalent use dilution)} {(800-1,600 ppm active)} {to hard, non-porous surfaces of the {{enclosure} {tank}}}. Apply by cloth, mop, brush, sponge, {by immersion,} {{mechanical spray device,} {f(hand pump} {coarse}} trigger spray device.} For spray applications, spray 6-8 inches from surface. Do not breathe spray}. Allow surfaces to remain wet for 10 minutes. Wipe dry {with a paper towel}. Rinse surfaces that come in contact with food with potable water before reuse. Allow the enclosure {tank} to ventilate for a minimum of 10-15 minutes before replacing the reptiles. Prepare a fresh solution daily or when visibly dirty. For Norovirus, Hepatitis B Virus and Hepatitis C Virus, prepare use solution by adding 2.7 oz. of this product per gal. of water.

Note: Do not apply this product directly onto the reptile. If this product comes into contact with the reptile's skin, then immediately wash the material off of the animal with lukewarm water. If the reptile ingests this product, contact your veterinarian immediately.

Terrarium and Small Animal Cage and Cage Furniture Disinfection: {Animals frequently defecate on rocks and other hard, non-porous cage furniture items inside your terrarium. This can result in high bacteria and ammonia levels that can lead to possible infection/disease in your animals. When used regularly, this product can eliminate these high bacteria/ammonia levels in your cage and on your cage furniture items.} (Do not use on porous rocks, hot rocks, and driftwood.)

- 1. Remove all animals.
- 2. Thoroughly clean surfaces and objects {caves, cage furniture, feeding and watering dishes, and appliances} including the substrate in the terrarium or cage with soap or detergent and rinse with water.
- 3. Saturate all hard, non-porous surfaces (such as floors, walls, and cages) with the disinfecting and virucidal* solution of 1.33-2.7 oz. of this product per gal. of water ((or equivalent use dilution)) so as to wet thoroughly. For Norovirus, Hepatitis B Virus and Hepatitis C Virus, prepare use solution by adding 2.7 oz. of this product per gal. of water.
- 4. Apply by cloth, mop, brush, sponge, {by immersion,} {{mechanical spray device,} {{{hand pump} {coarse}} trigger spray device}. For spray applications, spray 6 8 inches from surface. Do not breathe spray}. Rub with brush, cloth, or sponge. For smaller surfaces, use a trigger spray bottle to spray surfaces with solution.
- 5. Allow surfaces to remain wet for a period of 10 minutes.
- 6. Saturate gravel as above and let stand for 10 minutes. Place in bucket of clean water and swirl for 15 30 seconds. Thoroughly air dry before returning to terrarium.
- 7. Thoroughly scrub all treated surfaces (except gravel) with soap or detergent and rinse with potable water before reuse.
- 8. Do not return animals to the habitat until it is dry and ventilated.
- 9. Clean terrarium at least once weekly or more as needed. Change cloth, sponge, or towels frequently to avoid redeposition of soil.
- 10. Prepare a fresh solution daily or more often if use solution becomes visibly soiled or dirty.

Note: Substrates for desert terrariums (i.e. gravel) must be completely dry before returning to terrarium to avoid high humidity levels. Always replace substrate if a foul odor persists. Do not apply this product directly onto the animal. If this product comes into contact with animal's skin, immediately wash the material off of the animal with lukewarm water. If the animal ingests this product, contact your veterinarian immediately.

FOGGING

{All surfaces must be cleaned and disinfected in accordance with label directions prior to fogging.}

{Fogging in Poultry Houses}

Fogging in Hatchery Rooms, Device Incubators, and Hatchers: Prior to fogging, remove all animals and feed from premises, vehicles and enclosures. Remove all litter and manure from floors, walls, and surfaces of the room to be treated. Empty all troughs, racks and other feeding and watering appliances. Do not house livestock or employ equipment until treatment has been absorbed or dried. Do not allow people or animals to contact or breathe this saturate for a minimum of 2 hours. Thoroughly clean all surfaces with soap or detergent and rinse with water. Fogging is to be used in addition to acceptable manual cleaning and disinfecting of room and machine surfaces.

For Hatchery Rooms: Thoroughly clean all surfaces with soap or detergent and rinse with water. Calculate the volume of the room to determine volume of solution needed to fog the room (one quart per 1000 cu. ft. of room area). Prepare a solution containing 5.33 oz. per 1 gal. of water {in up to 200 ppm hard water} and fog desired areas using a mechanical fogging apparatus. Thoroughly scrub all treated surfaces with soap or detergent and rinse with potable water before reuse.

For Device Incubators and Hatchers: Calculate the volume of the room to determine volume of solution needed to fog the room (one quart per 1000 cu. ft. of room area). Prepare a solution containing 5.33 oz. per 1 gal. of water {in up to 200 ppm hard water} and fog desired areas using a mechanical fogging apparatus. Saturate by dipping, soaking, fogging or spraying (as appropriate) this mixture into setters and hatchers immediately after transfer.

Repeat daily in setters and every 12 hours in hatchers. Discontinue hatcher treatments at least 24 hours prior to pulling the hatch. It is acceptable to saturate setters and hatchers with a 5.33 oz. per gal. solution of this product on an hourly or every other hour basis. If this is done, saturate for 30-90 seconds once per hour or once every two hours. When the saturation process is completed, ventilate buildings and other closed spaces. Thoroughly scrub all treated surfaces with soap or detergent and rinse with potable water before reuse.

(Note to Reviewer: The following statements must be used with any of the previous three (3) fogging directions for use.)

Note: The fog generated is irritating to the eyes, skin, and mucous membranes. Do not enter a room or building within 2 hours of the actual fogging and a minimum of 4 air exchanges (ACH) per hour in the facility. If the building must be entered, then the individuals entering the building must wear a minimum of NIOSH-approved particulate filtering facepiece respirator with any N, R, or P filter, goggles, gloves, long sleeves, and long pants.

WATER AND SMOKE DAMAGE RESTORATION

Sewer Backup & River Flooding: (Not for use in CA.) To use as a deodorizer, dilute 1.1 - 2.2 oz. of this product per gal. of water allowing for the diluting effect of absorbed water within saturated materials. Remove gross filth or heavy soil along with non-salvageable materials. Saturate all affected areas with a {{mechanical spray device,} {or} {{{hand pump} {coarse}} trigger spray device}} before and after cleaning and extraction. Spray 6 - 8 inches from surface. Do not breathe spray. Use proper ventilation; open windows.

Carpets, Carpet Cushions, Upholstery, Drapes and Other Porous Materials, Sub Floors, Drywall, Trim and Frame Lumber, Tackless Strip and Paneling: (Not for use in CA.) To use as a deodorizer against water damage, extract the excess water. Test hidden area for colorfastness. Dilute 1.1 - 2.2 oz. of this product per gal. of water, allowing for the diluting effect of absorbed water within saturated materials. Remove gross filth or heavy soil. Apply directly with a {{mechanical spray device} {or} {{{hand pump} {coarse}} trigger spray device}} to fully saturate affected materials. Spray 6 - 8 inches from surface. Do not breathe spray. Roll, brush or agitate into materials. Follow with a thorough extraction. Dry rapidly and thoroughly.

[{Water} {And} {Smoke}] Damage Restoration: (Not for use in CA.) Effective against odor caused by {{smoke} {and} {water}} damage for {home,} institutional, industrial and hospital use. This product is particularly suitable for use in water damage restoration. Dilute 1.1 - 2.2 oz. of this product per gal. of water, allowing for the diluting effect of absorbed water within saturated materials. Saturate affected materials with enough product to remain wet for at least 10 minutes. Use proper ventilation.

MUSHROOM FARM PREMISE USE

Site Preparation: The first step in any on-going sanitation program must be the removal of gross contamination and debris. This may be accomplished by using a shovel, broom, or vacuum, depending on the area to be disinfected.

Cleaning and Disinfection: For general cleaning and disinfection, use 1.33 oz. of this product per gal. of water {(or equivalent dilution)}. Apply use solution with a cloth, mop, sponge, sprayer or by immersion to thoroughly wet the hard, non-porous surfaces. Treated hard, non-porous surfaces must remain wet for 10 minutes. Wipe or allow to air dry. For visibly soiled areas, preclean first. Prepare a fresh solution for each use or more often if solution becomes visibly diluted, clouded or soiled.

For Heavy Duty Cleaning: When greater cleaning is desired, use 2.7 oz. of this product per gal. of water. Visibly soiled areas may require repeated cleaning before treatment.

Do Not Apply the Use-Solution to the Mushroom Crop, Compost or Casing. Rinse treated hard, non-porous surfaces with potable water before they contact the crop, compost or casing.

(For) Disinfecting potato storage area(s) {and equipment:} Remove all potatoes prior to disinfection of potato storage area and equipment. Pre-clean visibly soiled hard, non-porous surfaces prior to application. Saturate hard, non-porous surfaces with a solution of 1.33-2.7 oz. of this product per gal. of water {(or equivalent use dilution)} and scrub to loosen all soils. Hard, non-porous surfaces must remain wet for 10 minutes, and then be thoroughly rinsed with potable water before operations are resumed. For Norovirus, Hepatitis B Virus and Hepatitis C Virus, prepare use solution by adding 2.7 oz. of this product per gal. of water.

(Commercial) Florist Use Directions: To clean, disinfect {and deodorize} hard, non-porous surfaces, prepare use solution of 1.33 oz. of this product per gal. of water {(or equivalent use dilution)}. For heavy-duty use, add 2.7 oz. of this product per gal. of water {(or equivalent use dilution)}. Remove all leaves, petals, garbage and refuse. Pre-clean hard, non-porous surfaces using pressurized water where possible. Apply use solution to hard, non-porous surfaces, thoroughly wetting surfaces as required, with a cloth, mop, brush, sponge, {{mechanical spray device,} {{hand pump} {coarse}} trigger spray device}. For sprayer applications, spray 6-8 inches from surface. Do not breathe spray}. Rub with brush, sponge, mop or cloth. Treated hard, non-porous surfaces must remain wet for 10 minutes. Wipe up excess or allow to air dry. Change cloth, sponge or towels frequently to avoid re-deposition of soil. Prepare a fresh solution daily or when visibly dirty.

Florist Work Areas and Benches, {Pots,} {Flats} {and} {Flower Buckets,} {Cutting Tools}: (Not for use in CA.) Pre-clean hard, non-porous surfaces. {{Spray} {or} {swab}} hard, non-porous working surfaces} {or} {Soak cutting edge of tool}} with a solution of 1.33 oz. of this product per gal. of water {(or equivalent use dilution)} before each work period and again after each plant is completed {to help control transfer of diseases such as *Botrytis*, crown rot, downy mildew, *Erwinia* and root rot[†]}. Allow surface to remain wet for 10 minutes. To apply solution as a sprayer application, use as a coarse spray only and spray 6-8 inches from surface. Do not breathe spray. Wipe up excess liquid or allow to air dry. {Dry and oil tools at the end of each workday.} Prepare a fresh solution daily or when visibly dirty.

For Disinfecting Bagless Vacuum Cleaners: Turn off and unplug vacuum cleaner. Remove the hard, non-porous container that houses collected material from the vacuum cleaner. Empty contents into a waste receptacle. Rinse collection container with water and wipe clean to remove any additional collected material. Prepare a use solution of 1.33-2.7 oz. of this product per gal. of water {(or equivalent use dilution)} and apply use solution to collection container with a brush, cloth, mop, sponge, {{mechanical spray device,} {{{hand pump} {coarse}} trigger spray device}. For sprayer applications, spray 6 - 8 inches from surface. Do not breathe spray}. Allow hard, non-porous surfaces to remain wet for 10 minutes. Wipe up excess liquid with a clean cloth or sponge or allow to air dry. Reattach container to vacuum cleaner. For Norovirus, Hepatitis B Virus and Hepatitis C Virus, prepare use solution by adding 2.7 oz. of this product per gal. of water.

For Disinfecting Non-Porous Vacuum Cleaner Brushes: Turn off and unplug vacuum cleaner. Remove the non-porous brushes from vacuum cleaner. Prepare a use solution of 1.33-2.7 oz. of this product per gal. of water {(or equivalent use dilution)} and submerge brush in use solution so as to wet hard, non-porous surfaces thoroughly. Allow hard, non-porous surfaces to remain wet for 10 minutes. Wipe up excess liquid with a clean cloth or sponge or allow to air dry. Reattach brushes to vacuum cleaner. For Norovirus, Hepatitis B Virus and Hepatitis C Virus, prepare use solution by adding 2.7 oz. of this product per gal. of water.

For Disinfecting Rendering Plants: To disinfect hard, non-porous equipment, utensils, walls, and floors in poultry and animal rendering plants (including offal rooms, exterior walls, and loading platforms). Cover or remove all food and packaging materials. Remove all heavy soils prior to application. Saturate hard, non-porous surfaces with a solution of 1.33-2.7 oz. of this product per gal. of water and scrub to loosen all soils. Hard, non-porous surfaces must remain wet for 10 minutes, and then be thoroughly rinsed with potable water before operations are resumed. For Norovirus, Hepatitis B Virus and Hepatitis C Virus, prepare use solution by adding 2.7 oz. of this product per gal. of water.

DELIVERY SYSTEMS

{Automated Dilution System} {(Dilution Systems Trade Name)} {Closed Loop Dispensing} {Bag-In-Box} Instructions:

Remove [{cap} {spray nozzle}] from empty container. Fill empty container with a freshly prepared use solution. Replace [{cap} {spray nozzle}]. Place correct use-dilution label on newly filled container.

(or)

{Remove cap and} Insert [{cartridge} {container}] into dispenser. {See dispenser instructions for proper placement of [{cartridge} {container}].} [{Press button} {or} {turn knob}] to dispense (Insert appropriate dilution from dilution list) of this product into a [{bucket}, {bottle}, {scrubber} or {other} {container}].

(or)

Turn off water to connect [{unit} {cartridge}]. Attach water source. Rotate control knob to fill a [{bottle] {or} {bucket} {other container}]. Squeeze handle to dispense (Insert appropriate dilution from dilution list). {See device instruction manual for more information.}

[Remove {insert color} locking rings.] Push {the} control knob [{sideways} {down}] until [{bottle} {bucket}] icon is completely depressed against the dispensing head {for [{low} {high}] flow rate applications such as filling [{a {coarse} trigger spray bottle} {mop buckets}].} {Use hose with quick-connect, supplying potable water – Connect to dispensing head. Squeeze to dispense. Slide holding lock to dispense into a bucket and free hands}.

(or)

Attach sprayer unit to hose. Secure tightly, check that the sprayer is in the off position. Turn on water. Turn sprayer to on position to dispense (insert appropriate dilution from dilution list). Spray evenly over surface. When finished turn sprayer to off position and then turn water off. Separate mixing of the concentrate or other application equipment is not required. First ensure the hose faucet is turned off.

Ensure water source is off. Attach water hose to [{dispensing unit} {sprayer unit}] and attach to container. {See dispenser instructions for proper assembly}. Secure all connections. Ensure that the [{lever} {knob} {dial}] on the [{dispenser} {sprayer}] is in the [{off} {closed}] position. Turn on the water. Turn the [{lever} {knob} {dial}] on the [{dispenser} {sprayer}] to the [{on} {open}] position to [{dispense solution into a {bucket}, {bottle}, or

{other} {container}} {spray onto surfaces}]. When finished, turn the [{lever} {knob} {dial}] on the [{dispenser} {sprayer}] to the [{off} {closed}] position and turn the water off.

(or)

Twist a (insert package name) Cap onto (insert product name) spout.} Fit 1/4" tubing to the automatic dilution system and attach to (insert package name) Cap. {Insert an in-line check valve in the run of the tubing between the automatic dilution system and the (insert package name) Cap.} Push tubing over the barbs of the (insert packing name) Cap. Secure tubing connections with plastic zip ties. [{Place} {Hang}] (insert package name) [{upside down} {on its side}]. See automatic dilution system instructions for detailed directions.

This package is designed to be used with dilution control systems only. Open package and connect to [{hose} {system}] to dispense according to directions on the box.

Dilutable Bags or Pouches: [{Remove} {Unscrew}] [{cap} {spout} {sprayer}] from [{bag} {pouch}]. Fill [{bag} {pouch}] with *(insert quantity here)* oz. of water. Replace [{cap} {spout} {sprayer}]. Squeeze [{bag} {small section filled with concentrate}] until the seal between water and concentrate is broken. Shake to mix. [{Open [{cap} {spout}] to dispense in [{bucket} {bottle} or {other} {container}.] {Spray onto surfaces.} {Pull top on cap and squeeze bag to dispense onto surfaces.}] Do not refill [{bag} {pouch}].

Pre-Measured Cartridges: Fill {appropriate} [{bottle} {container}] with (insert quantity here) oz. of water. [{Apply} {Insert} {Twist} {Screw}] cartridge [{onto} {into}] [{bottle} {container}] [{finish} {opening}]. {Remove any tamper evident protection.} [{Lift} {Unscrew} {Open}] cap {from the cartridge}. [{Push} {Press} {Twist}] the [{button} {activator} {dial} {knob}] {to release the concentrate into the diluent}. {Replace cap.} Shake to mix. [{Remove cap} {Flip top} {Pull top} {Peel film}] to open. [{Dispense contents into [{bucket}, {bottle}, or {other} {container}] {Squeeze bottle to dispense contents onto surfaces}]. Keep cartridges in [{box} {dispenser} {holder}] until ready to use.

{Coarse} Trigger Sprayers: Fill bottle from dispenser. {Apply to surfaces according to directions above.} **Spray Use Instructions:**

How to Assemble Extendable Trigger

- 1. Remove [{cap} {sprayer}] from bottle.
- 2. Insert end of tube into bottle until new cap meets bottle.
- Twist cap onto bottle until secure.

How to Spray

- 1. Adjust nozzle to ON (Note to Reviewer: There will be an ON symbol here) position as indicated on nozzle.
- 2. [{To prime sprayer, direct nozzle toward surface to be treated and squeeze trigger several times until liquid is seen through the length of the tube. *Note:* Keeping sprayer head below the level of liquid in bottle will make priming easier.} {When priming, hold sprayer level to the ground. If held at an angle, sprayer will not prime.}]

After Use

1. Turn nozzle to OFF (Note to Reviewer: There will be an OFF symbol here) position.

(Spray Cap container language)

Shake Well. Remove sticker. Open flip cap. Firmly insert red hose tip.

Mop Buckets: Fill bucket from dispenser. Set up "Wet Floor" signs. Mop floor surfaces as specified in directions above.

(Note to Reviewer: For pre-measured tear open packet only)

Packets: [{{Simply} {Tear} open and}] pour contents into X gal. of water. {Keep packets in box until ready to use.}

Stock Solutions Instructions:

{For Spray Bottles:}

- 1. Fill stock [{solution bottle} {mixing container} {insert bottle number}] to indicated line with (X) [{oz.} {gal.}] of water.
- 2. Pour contents of (X) pack{s} [{of this product} {insert packet number}] into stock [{solution bottle} {mixing container}].
- 3. Fill {quart} [{hand pump} {coarse}] trigger spray bottle {insert bottle number} with (X) oz. to water line.
- 4. Add (X) pump stroke {(X) oz.} from stock [{solution bottle} {mixing container}] to create a (XXX) ppm active solution.

Note: Empty and rinse bottles before refilling.

For [{{Mop} Buckets} {or} {{Soaking} {Wiping} {Cloth} Containers}]:

- 1. Fill [$\{\{mop\}\}\$ bucket $\{\{nsert\ bucket\ number\}\}\$ $\{\{container\}\}\$ to indicated line with $\{X[\{oz.\}\}\$ $\{\{gal.\}\}\}\$ of water.
- 2. Pour contents of (X) pack{s} [{of this product} {insert packet number}] into stock [{solution bottle} {mixing container}].
- 3. Add (X) pump stroke {(X) oz.} from stock [{solution bottle} {mixing container}].
- 4. {Soak clean {wiping} cloths between use.}
- 5. Prepare a fresh solution daily or when visibly dirty {{or if falls below XXX ppm active quat.} {Use quaternary test strips for testing active level}}.

Refills

To Refill Concentrate from Large Containers into Smaller Containers: This product may be used to fill and refill clean, properly labeled containers for dilution elsewhere within your facility. Make sure the small container has been cleaned, dried, and properly labeled according to state and local regulations. Also make sure other items (funnels or hand pumps) are properly cleaned and dried. To refill, [{simply pour} {pump product}] from the larger container directly into the smaller one being careful not to spill any product. Keep both containers sealed when not in use.

STORAGE AND DISPOSAL

Do not contaminate water, food, or feed by storage and disposal.

{Pesticide} Storage: Store only in original container. Keep this product under locked storage sufficient to make it inaccessible to children or persons unfamiliar with its proper use.

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 Handling:

(Note to Reviewer: One or more of the following paragraphs for Container Handling will be selected, depending on packaging use/type.)

(For residential/household use ONLY)

Non-refillable container. Do not reuse or refill this container. Offer for recycling if available or place in trash.

{For products with industrial, institutional, commercial use – May choose appropriate non-refillable/refillable statement.} {For non-refillable containers equal to or less than 5 gal.}

Non-Refillable Container. Do not reuse or refill this container. Triple rinse container {(or equivalent)} promptly after emptying. Triple rinse as follows: Fill the container ¼ full with water and recap. Shake for 10 seconds. Drain for 10 seconds after the flow begins to drip. Follow Pesticide Disposal instructions for rinsate disposal. Repeat this procedure two more times. Then offer for recycling if available or puncture and dispose of in a sanitary landfill, or by incineration.

{For non-refillable containers greater than 5 gal.}

Non-Refillable Container. Do not reuse or refill this container. Triple rinse container {(or equivalent)} promptly after emptying. Triple rinse as follows: Fill the container ¼ full with water. Replace and tighten closures. Tip container on its side and roll it back and forth, ensuring at least one complete revolution, for 30 seconds. Stand the container on its end and tip back and forth several times. Turn the container over onto its other end and tip back and forth several times. Follow Pesticide Disposal instructions for rinsate disposal. Repeat this procedure two more times. Then offer for recycling if available or puncture and dispose of in a sanitary landfill, or by incineration.

{For non-refillable packets, Bag-In-Box, and other sealed containers}

(Note to Reviewer: sealed containers are designed to reduce worker exposure to the concentrate. None of these types of containers can be triple rinsed because they are closed, welded, sealed containers.)

Non-Refillable Container. Do not reuse or refill this container. {Wrap empty container and} Put in trash or offer for recycling.

{Refillable containers}

Refillable Container. Refill this container with this product only. Do not reuse this container for any other purpose. Cleaning the container before final disposal is the responsibility of the person disposing of the container. Cleaning before refilling is the responsibility of the refiller. To clean the container before final disposal, empty the remaining contents from this container into application equipment or a mix tank. Fill container about 10 percent full with water. Agitate vigorously or recirculate water with the pump for 2 minutes. Pour or pump rinsate into application equipment or rinsate collection system. Repeat this rinsing procedure two more times.

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