67619-2

UNITED STATES ENVIRONMENTAL PROTECTION AGENCY WASHINGTON, DC 20460

20 2012

# SEP 2 0 2012

#### OFFICE OF CHEMICAL SAFETY AND POLLUTION PREVENTION

J. Evelyn Lawson **The Clorox Company** c/o PS and RC P.O. Box 493 Pleasanton, CA. 94566-0803

Subject:	Product Name:	Carb
	EPA Registration Number:	67619-21
· .	Application Date:	August 31, 2012
•	Pin Punch Date:	September 4, 2012

Dear Ms. Lawson:

This acknowledges receipt of your Notification submitted in accordance with the provisions of PR Notice 98-10 under the Federal Insecticide, Fungicide, and Rodenticide Act (FIFRA) section 3(c)9.

# **Proposed Notification**

- Separately bracketed the volume/weight expression "Net" and "Wt.".
- Updated the Ingredient Disclosure website.
- Modified the Establishment number format.
  - Clarified that Salmonella typhi was the tested organism for Salmonella enterica.

# **General Comments**

Based on a review of the material submitted, the Notification is acceptable.

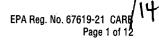
Should you have any questions or comments concerning this letter, please contact Tom Luminello at (703) 308-8075.

Sincerely, 1m o Jacqueline Campbell **Product Manager 34** 

Product Manager 34 Regulatory Management Branch II Antimicrobials Division (7510 P)

Please read instructions on	reverse before communing form,		Form Approve		2/14 0-0060. Approval expires 2-28-95
\$-EPA	United States Environmental Protect Washington, DC 20	ion Agency		Registratio Amendme Other	OPP Identifier Number
	Applicat	ion for Pes	ticide - Section	i	
1. Company/Product Numbe 67619-21	)r		PA Product Manager		3. Proposed Classification
4. Company/Product (Name) Carb	i	PM	· · · ·	-McFarlane	None Restricted
5. Name and Address of Ap	nlicent (Include ZIP Code)	34			
Clorox Professional F c/o PS&RC P. O. Bo Pleasanton, CA 9456	Products Company x 493	(b)( to:	•		with FIFRA Section 3(c)(3) in composition and labeling
Check if this	s is a new address	Pr	oduct Name	· · · ·	
		Section	- 11		
Amendment - Explain Resubmission in resp Notification - Explain	oonse to Agency letter dated	[ [	Final printed labo Agency letter da "Me Too" Applic Other - Explain b	cation.	
Est. No. format; p. 6 - we clar This notification is consistent labeling or the confidential st EPA. I further understand th	ies per PR Notice 98-10: p. 1 - we bra rified that Salmonella typhi was the or with the provisions of PR Notice 98- atement of formula of this product. I us at if this notification is not consistent to enforcement action and penalties u	rganism tested an 10 and EPA regul understand that it with the terms of I	d added the current na ations at 40 CFR 152.4 is a violation of 18 U.S. PR Notice 98-10 and 40	me (Salmonella en 6, and no other ch .C. § 1001 to willful	iterica). anges have been made to the ly make any false statement to
		Section	- []]		• : • :
1. Material This Product Will	T		· · · · · · · · · · · · · · · · · · ·		
Child-Resistant Packaging Yes No	Unit Packaging Yes No	Yes No	le Packaging	Pl GI	tainer etal astic ass per
* Certification must be submitted	If "Yes" No. per Unit Packaging wgt. container	lf "Yes" Package wg	No.per t container	· · · · ·	her (Specify)
3. Location of Net Contents	Information 4. Size(s) Re ontainer	etail Container	5. La ر	ocation of Label D	irections
6. Manner in Which Label is		graph r glued ciled	Other		
·/ .		Section	- IV	•	6 9 9 9 9 9 9 9 9 9 9 9 9 9 9
1. Contact Point <i>(Complete</i> )	items directly below for identificati	ion of individual i	o be contacted, if neo	cessary, to proces	s this application.)
Name J. Evelyn Lawson		Title Federal R	egistration Specialis	0.0.0.0	phone No. (Include Area Code) 5) 2425-6842
I certify that the stater I acknowledge that any both under applicable I	Certific ments I have made on this form and y knowlinglly false or misleading st aw.	d all attachments	s thereto are true, acc punishable by fine or	urate and comple	(Stamped)
2. Signature J. Ev	elyn Lawson	3. Title Federa	I Registration Specialis	st	
4. Typed Name J. Evelyn La	iwson	5. Date Augus	t 31, 2012	· .	
PA Form 8570-1 (Bey 3-94)	Previous editions are obsolete	<b></b>		PA File Conv. Jori	rinel) Vellow - Applicant Copy

Note: Bold, italicized text is information for the read is not part of the label. [Bracketed information is optional text.] <u>Underline:::ext is new.</u> Strike-through (text) means removed. R0803060



CARB

ACTIVE INGREDIENTS:	
Octyl decyl dimethyl ammonium chloride.	0.1890%
Dioctyl dimethyl ammonium chloride	0:0945%
Didecyl dimethyl ammonium chloride	0.0945%
Alkyl (50% C14, 40% C12, 10% C16) dimethyl benzyl ammonium chlorides	0.2520%
Ethanol	
OTHER INGREDIENTS <sup>‡</sup> :	41.3100%
TOTAL:	. 100.0000%

**‡** This product contains sodium nitrite

# **KEEP OUT OF REACH OF CHILDREN**

WARNING: See back panel for additional precautionary statements.

[NET]\_[WT.]

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# This product must not result in the direct or indirect contamination of food products.

#### PRECAUTIONARY STATEMENTS HAZARDS TO HUMANS & DOMESTIC ANIMALS

**WARNING:** Causes substantial but temporary eye injury. Do not get in eyes or on clothing. Wear protective eye wear (safety glasses). Prolonged or frequently repeated skin contact may cause allergic reactions in some individuals. Wash thoroughly with soap and water after handling. Remove contaminated clothing and wash before reuse. If skin contact with product occurs, wash thoroughly with soap and water, especially prior to food handling and preparation. Remove or cover aquariums and cages before use.

#### **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 the eye. Call a poison control center or doctor for further treatment advice. Have the product container with you when calling a poison control center or doctor or going for treatment. Questions? Call 1-888-797-7225.

PHYSICAL HAZARDS: Flammable: Contents under pressure. Keep away from heat, sparks and open flame. Do not puncture or incinerate container. Exposure to temperatures above 130° Fahrenheit may cause bursting.

## (Residential Use)

#### STORAGE AND DISPOSAL:

Store at temperatures below 130<sup>o</sup>F in a locked storage area inaccessible to children and persons unfamiliar with its use. DO NOT PUNCTURE OR INCINERATE! Offer for recycling; if not available, discard empty container in trash. If partially filled: Call your local solid waste agency for disposal instructions.

## (Commercial/Institutional/Industrial Use) STORAGE AND DISPOSAL:

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

**Pesticide Storage:** Store at temperatures below 130° F in a locked storage area inaccessible to children and persons unfamiliar with its use. **Pesticide Disposal:** Wastes resulting from the use of this product must be disposed of on site or at an approved waste disposal facility. **Container Handling:** DO NOT PUNCTURE OR INCINERATE! Offer for recycling; if not available, discard in trash. If partially filled: Call your local solid waste agency for disposal instructions.

Questions? Comments? Call toll-free 1-888-797-7225 www.cloroxprofessional.com A list of this product's ingredients is available at www.CloroxCSR.com www.IngredientsInside.com -or- A list of [this product's] [product name] ingredients is available at [insert company website]. Mfd. for Clorox Professional Products Company

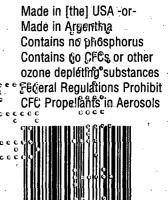
1221 Broadway, Oakland, CA 94612 © <del>2009</del> <u>YYYY</u> The Clorox Company EPA Reg. No. 67619-21

Preferred language or label generated for one location only or if no plant code available (note: styles cannot be mixed)

EPA Est. No. 58996-MO-1 -<del>or -5813 ARC 1</del> Language similar to the following is needed if more than one EPA Est. No. listed above Actual EPA Est. No. in code above -or-below.

EPA Est. No. language: all Est. Nos. listed in this format must have plant code in parentheses if product will be repackaged

EPA Est. No. 58996-MO-1 (AU); 5813-GA-2 (VG); 71681-GA-1 (JQ), IL-1 (GU), IL-2 (24); 81368-OH-1 (28) Beginning of batch code indicates Est. No.



Note: Bold, italicized text is information for the read [Bracketed information is optional text.] Underline ... ext is new. Strike-through (text) means removed. R0803060

# DISINFECTION

**To Disinfect:** Spray 6 to 10 inches from precleaned surface for 3-4 seconds -or- until thoroughly wet. Surface must remain wet for 10 minutes. A potable water rinse is required for food contact surfaces.

Do not use on glasses, dishes, or utensils.

#### Claims:

- Antibacterial [spray] [action] [formula]
- An effective disinfectant for use in the kitchen, bathroom, bedroom, and other areas
- Antibacterial [Formula]
- Antibacterial Formula Disinfects
- Antibacterial -or- Germicidal [on hard, nonporous surfaces] [for Kitchens and Bathrooms]
- Antibacterial -or- Germicidal [Formula]
- Antimicrobial
- Bactericidal
- [Bathroom] [Restroom] [Kitchen] disinfectant
- Broad Spectrum Hospital Disinfectant
- Disinfects & [and] Deodorizes
- Disinfectant.
- Disinfectant [for Institutional Use]
- Disinfecting formula
- Disinfecting spray
- Disinfect[s]
- Disinfects [Germs]
- Disinfects [washable] kitchen surfaces including killing [99.9% of] germs -and/or- bacteria -and/or- viruses -and/or- fungi
- Easily disinfect
- For [Hospital] [Commercial] [Industrial] & Institutional Use
- For Healthcare Use
- · For Hospital Use
- Fungicidal -or- Antifungal
- Germicidal
- Hospital disinfectant
- Kills 99.9% of Bacteria
- Kills [99.9% of] Germs
- Kills [99.9% of] [kitchen] [bathroom] bacteria
- Kills [99.9% of] see organism list
- Kills Avian Influenza virus\*\*
- Kills bacteria -or- germs -or- viruses on washable kitchen -and/or- bathroom surfaces and fixtures
- Kills bacteria -or- viruses
- Kills Flu Virus[†] [Influenza A virus]
- Kills (household) bacteria [without bleaching]
- Kills Influenza A virus [the virus that causes the common flu]
- Kills [Salmonella enterica] [kitchen bacteria]
- Leaves hard, nonporous surfaces sanitary -or- disinfected in 10 minutes
- Multi-purpose disinfectant [spray]
- Provides broad spectrum kill of Gram negative and Gram positive microorganisms

- Pseudomonacidal
- · Ready to use disinfectant
- Ready to use formula provides disinfecting and deodorizing
- Spray
- Staphylocidal
- [This product] deodorizes and disinfects hard, nonporous surfaces -or- *list any use sites: Tables 1-5*
- [This product] is a disinfectant that disinfects, and deodorizes in one labor saving step
- This product is a Broad Spectrum disinfectant, bactericidal according to the AOAC Germicidal Spray Products test method
- This product is effective against the pathogenic fungi Trichophyton mentagrophytes (Athlete's Foot Fungus) when used as directed for disinfection with a contact time of 1 minute on hard, nonporous surfaces in bathrooms, including shower stalls, floors, and glazed bathroom tiles
- [This product] kills 99.9% of bacteria & viruses
- [This product] kills bacteria, viruses and mold
- [This product] kills germs throughout the kitchen -or- restaurant
- -or- establishment -or- building on hard, nonporous surfaces plus controls mold growth
- This product meets AOAC Germicidal Spray Product Test efficacy standards for hospital disinfectants
- [This product] will disinfect hard, nonporous surfaces [[insert surface[s] from Tables 1-5] [use site[s] from Tables 1-5]]
- Use [this product] to disinfect nonporous [*insert use sites/surfaces* from Tables 1-5]. [Rinse all equipment that comes in prolonged contact with skin before reuse with clean warm water (120°), and allow to air dry.
- Virucidal<sup>††</sup> -or- Antiviral<sup>††</sup>
- [Virucidal<sup>††</sup>] [Bactericidal] [Pseudomonicidal] [Fungicidal] [Deodorizer]

\*\*Kills Avian Influenza virus on precleaned hard, nonporous surfaces

#### †Influenza A virus

Germicidal against the following [organisms]: °or- [[This product] kills the following [organisms]: -or- Disinfects against the following [organisms] -and/or- Fungicidal -and/or- Lifucidal<sup>+†</sup>:

	Organisms:	000000 6 6 6 6 6	6669	
•	See organism list		0 <b>6</b> 00 <b>66</b>	
•	· · ·	0 0 J	0 0 0 0 C	
			C C C G	

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[Bracketed information is optional text.] <u>Underline, ext is new.</u> Strike-through (<del>text</del>) means removed. R0803060

# **DIRECTIONS FOR USE**

It is a violation of Federal law to use this product in a manner inconsistent with its labeling. [Shake well.] For use on non-food contact surfaces only. For surfaces that may come in contact with food [such as countertops and high chairs], a potable water rinse is required. Do not use on glassware, utensils or dishes.

#### **GENERAL CLAIMS** New[!] [& Improved] to be used as a claim descriptor only for the first 6 months of product on shelf Claims: · Great for everyday use [in the kitchen -or- bathroom] • Do not use on [polished] wood, painted surfaces, acrylic plastics Great for Kitchen[s] -and/or- Bathroom[s] [too] Bleach-free. [Great] For Everyday Use [in Kitchens and Bathrooms] Clear formula Great in the Kitchen and Bathroom Color fast Institutional [size] Commercial Solutions® Kitchen formula Made for kitchen surfaces and odors · Contains no abrasives, harsh acids Contains no bleach Multi-Surface Convenient No mixing Does not contain bleach No Unpleasant Odors Easy to use § Non-abrasive formula [will not scratch surfaces] Eliminates -or- Removes [kitchen] [bathroom] odors Non-Chlorine Formula: Will not bleach clothing or colored surfaces For Professional Use Prevents [odors] · For use in homes · Professional size · For use on both white and colored hard surfaces · Will not harm most hard, nonporous surfaces Formula for bathrooms -and/or- kitchens • Will not harm Special -or- Premium Surfaces DEODORIZATION To deodorize: Spray on precleaned surfaces as needed. • Kills odor causing bacteria in the kitchen -or- bathroom. Claims: · Deodorizes -and/or- disinfects -or- helps deodorize Kills odor causing bacteria Deodorizer [for Institutional Use] Kills -or- eliminates bacteria that cause [bad] odors . Deodorizes food odors [like garlic and onion] [left behind on • [This product] deodorizes areas that are hard to keep fresh kitchen surfaces] [after cooking] smelling, in the [insert use sites from Tables 1-5] • Eliminates mold odor[s] [This product] will deodorize hard, nonporous surfaces [including] • Eliminates odors caused by bacteria [and non-fresh foods] [insert surface[s] from Tables 1-5] [use site[s] from Tables 1-5] • Eliminates -or- reduces [kitchen] odors [in the trash can -or-[where obnoxious odors may develop] recycling bin odors -or- smells] [caused by bacteria] • [This product] will deodorize surfaces in [insert site[s] from · Eliminates pet odors caused by bacteria Tables 1-5 · Removes -or- Eliminates odors **DYE & SCENT DESCRIPTORS AND CLAIMS:** Contains no [dyes] [added colors] Fresh scent formula • Dve-Free Fresh Scented • Free of Added -and/or- Dyes -and/or- Colors Has a fresh scent -or- fragrance -or- smell · Free -or- clear of dyes MOLD e To control and prevent the growth of mold: .... Spray precleaned surface until thoroughly wet. Surface must remain wet for 1 minute before wiping or air drying Respray product as necessary for ongoing -or- continual control. cccc 0000 Claims: ¢ • This product inhibits growth of mold of Controls [and] [prevents] mold growth . Kills [and prevents the growth of] mold 0000000 сc Organism: 1 minute contact time: Trichophyton mentagrophytes [ATCC 9533]

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# Pandemic 2009 H1N1 Influenza A virus

# Standard 2009 H1N1 Claims:

- Respiratory illnesses attributable to Pandemic 2009 H1N1 are caused by influenza A virus. This product (*Product Name*) is a broad-spectrum hard 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 has demonstrated effectiveness against influenza A virus and is expected to inactivate all influenza A viruses including Pandemic 2009 H1N1 influenza A virus.
- This product has demonstrated effectiveness against influenza A virus and is expected to inactivate all influenza A viruses including Pandemic 2009 H1N1 (formerly called swine flu).
- Kills Pandemic 2009 H1N1 influenza A virus (formerly called swine flu).
- Kills Pandemic 2009 H1N1 influenza A virus.

# Alternate 2009 H1N1 Claims:

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- Kills [2009] H1N1 [Flu Virus]
- Kills Germs -and/or- Flu Viruses [including [2009] H1N1]
- Kills [99.9%] of Germs including [2009] H1N1 [Flu Virus]
- Effective against [2009] H1N1 [Flu Virus]

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# **DISINFECTION** continued

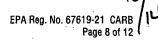
Organisms:	•		
[This product] kills germs: -or-	Kills -or-	- Disinfects against the following bacteria, viruses, fung	ji:
ORGANISMS:			

ORGANISMS:	······································
Bacteria:	. · ·
3 minute contact time:	
Acinetobacter baumannii	[ATCC 15308]
Burkholderia cepacia	[ATCC 25416]
Campylobacter jejuni	[ATCC 29428]
Carbapenem-Resistant Klebsiella pneumoniae	[ATCC BAA-1705]
Community-Associated Methicillin-Resistant Staphylococcus aureus (CA-MRSA [Genotype] 300)	[Genotype 300]
Community-Associated Methicillin-Resistant Staphylococcus aureus (CA-MRSA [Genotype] 400)	[Genotype 400] [Clinical Isolate 08005]
Corynebacterium diphtheriae	[ATCC 11913]
Enterobacter aerogenes	[ATCC 13048]
Enterobacter cloacae	[ATCC 35549]
Enterococcus faecalis	[ATCC 29212]
Escherichia coli (E.coli)	[ATCC 11229]
Escherichia coli 0157:H7	[ATCC 35150]
ESBL (Extended Spectrum Beta Lactamase) producing Escherichia coli [(ESBL producing E. coli)]	[ATCC BAA-196]
Extended Spectrum Beta Lactamase producing Klebsiella pneumoniae [(ESBL producing Klebsiella pneumoniae)]	[ATCC 700603]
Klebsiella oxytoca	[ATCC 43165]
Klebsiella pneumoniae	[ATCC 4352]
Legionella pneumophila	[ATCC 33153]
Listeria monocytogenes	[ATCC 19111]
Methicillin-Resistant Staphylococcus aureus (MRSA 100)	[Genotype USA 100 NARSA NRS382]
Methicillin-Resistant Staphylococcus aureus (MRSA 200)	[Genotype USA 200 NARSA NRS383]
Methicillin-Resistant Staphylococcus aureus	[ATCC 33591]
Multidrug-Resistant Klebsiella pneumoniae	[ATCC 51503]
Penicillin-Resistant Streptococcus pneumoniae	[ATCC 700671]
Proteus mirabilis	[ATCC 7002]
Proteus vulgaris	[ATCC 27973]
Pseudomonas aeruginosa	[ATCC 15442]
Pseudomonas putida	[ATCC 12633]
Salmonella enterica	[ATCC 10708]
Salmonella enterica [serovar – paratyphi B]	[ATCC 8759]
Salmonella enteritidis	[ATCC 13076]
Salmonella <u>enterica <b>tested as Salmonella</b></u> typhi	[ATCC 6539]
Serratia marcescens	[ATCC 14756]
Shigella dysenteriae	[ATCC_13313] •
Staphylococcus aureus	[AFCC 6538]
Stenotrophomonas maltophilia	[ATCC=13627]
Streptococcus pneumoniae	[AT.C.G.33400] 0000
Streptococcus pyogenes	[ATOE 19615] °
Vancomycin-Resistant Enterococcus faecalis (VRE)	[ATCC 51299]
	со <b>с</b>
5 minute contact time:	<u> </u>
Mycobacterium bovis (BCG) -or- TB	1

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EPA Reg. No.	67619-21 CARB Page 7 of 12	14

DISINFECTION continued	
Fungi:	
1 minute contact time:	
Candida albicans	[ATCC 10231]
Candida glabrata	[ATCC 2001]
Trichophyton mentagrophytes	[ATCC 9533]
Viruses (non-enveloped):	
30 second contact time:	
<sup>††</sup> Rhinovirus 39	[ATCC VR-340]
10 minute contact time:	
<sup>††</sup> Adenovirus type 2	[ATCC VR-846]
<sup>††</sup> Adenovirus type 14	[ATCC VR-15]
<sup>††</sup> Coxsackievirus B3	[ATCC VR-30]
t†Echovirus type 12	[ATCC VR-42]
<sup>++</sup> Feline calicivirus (surrogate for Norovirus)	[ATCC VR-782]
<sup>1</sup> <sup>††</sup> Hepatitis A virus	•
t*Poliovirus [type 1] [Polio]	[ATCC VR-1562]
<sup>††</sup> Rotavirus	[ATCC VR-899]
Viruses (enveloped):	
30 second contact time:	
<sup>††</sup> Avian Influenza virus	[H5N1 NIBRG-14]
<sup>††</sup> Bovine viral diarrhea virus (surrogate for Human Hepatitis C virus) [(HCV)]	
1 <sup>1</sup> Cytomegalovirus	[ATCC VR-538 [strain AD-169]]
[ <sup>††</sup> Duck Hepatitis B virus (DHBV) (surrogate for Human Hepatitis B virus) [(HBV)]	
<sup>††</sup> Hantavirus [(Prospect Hill virus)]	
therpes Simplex Virus type 1	[ATCC VR-260]
therpes Simplex Virus type 2	[ATCC VR-734]
tthuman coronavirus	[ATCC VR-740 [strain 229-E]]
11Human Immuodeficiency virus (HIV) type 1 [(HIV-1)]	
<sup>††</sup> Human Influenza A virus	[A/PR/8/34 (H1N1)]
<sup>††</sup> Human Influenza B virus	[b/Lee40]
<sup>††</sup> Respiratory Syncytial Virus (RSV)	[ATCC VR-26]
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10 minute contact time:	9 0 0 ! 9 0 0 0
<sup>††</sup> SARS-Associated Coronavirus (SARS)	[CDg-stgarg 200300592]
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00 0 6 0 0 Note: Bold, italicized text is information for the read 'is not part of the label. [Bracketed information is optional text.] <u>Underline...axt is new.</u> Strike-through (<del>text</del>) means removed. R0803060



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# Specific instructions for HIV-1, HBV and HCV:

To kill HIV-1, HBV and HCV:

This product kills HIV-1, HBV and HCV on precleaned environmental surfaces/objects previously soiled with blood/body fluids in health care settings (e.g. hospitals, nursing homes) or other settings in which there is an expected likelihood of soiling of inanimate surfaces/objects with blood or body fluids, and in which the surfaces/objects likely to be soiled with blood or body fluids can be associated with the potential for transmission of Human Immunodeficiency Virus Type 1 (HIV-1)(associated with AIDS), Human Hepatitis B Virus (HBV) and Human Hepatitis C Virus (HCV).

Special instructions for using this product to clean and decontaminate against HIV-1 on surfaces/objects soiled with blood/body fluids: Personal protection: When handling items soiled with blood or body fluids, use disposable latex gloves, gowns, masks and eye coverings. Cleaning procedure: Blood and other body fluids must be thoroughly cleaned from surfaces and other objects before applying this product. Disposal of infectious materials: Use disposable latex gloves, gowns, masks and eye coverings. Blood and other body fluids must be autoclaved and disposed of according to local regulations for infectious waste disposal.

Contact time: Spray -or- flood surface. Let stand 30 seconds. [Rinse -or- wipe clean.] [Allow to air dry.]

# ENVIRONMENTAL TEXT:

[Important Facts about this product:]

- This can is made from an average of 25% recycled steel (10% postconsumer)
- Encourage your local authorities to establish a program to recycle this can
- [Please] Recycle empty container.

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EPA Reg. No. 67619-21 CARB Page 9 of 12

# USE SITES

Ambulances -or- [Emergency Medical] **Transport Vehicles** Anesthesia Rooms -or- Areas [Assisted Living -or- Full Care] Nursing Homes CAT Lab[oratories] **Central Service Areas** Central Supply Rooms -or- Areas Critical Care Units -or- CCUs **Doctor's Offices** Donation Centers [blood] [plasma] [semen] [milk] [apharesis] **Emergency Rooms -or- ERs Eve Surgical Centers** Health Care Settings -or- Facilities Home Health Care [Settings] Hospices

## HARD, NONPOROUS SURFACES ASSOCIATED WITH THE FOLLOWING

anesthesia machines apharesis machines autoclaves bathroom doorknob bedpans bedpan cleaner bedrails [bedside] commodes bedside tables blood pressure cuffs blood pressure (BP) monitors cabinets call boxes CAT -or- Computerized Axial Tomography equipment carts chairs charging stations computer peripherals computer screens computer tables cords counters [crash] [emergency] carts diagnostic equipment

# TABLE 1 Medical: Hospitals [Hospital] Kitchens Intensive Care Units -or- ICU[s] [areas] Laboratories Laundry Rooms Long Term Care Facilities [Medical] Clinics [Facilities] **Medical Facilities** Medical -or- Physician's -or- Doctor's Offices Newborn -or- Neonatal [Nurseries] [Intensive Care] Units [NICU] Nursing Homes Nursing -or- Nurses' Stations **Operating Rooms Ophthalmic Offices** Orthopedics

docking stations edges of privacy curtains [exam -or- examination] tables external surfaces of [medical] equipment -or- [medical] equipment surfaces [external] [surfaces of] ultrasound transducers [-and/or- probes] aurnevs hard, nonporous hospital -or- medical surfaces [hospital -or- patient] bed(s) [springs] [railings] -or- linings -or- frames IV [stands] [pumps] [poles] keyboards large surfaces loupes mammography equipment medication carts mobile workstations mouse pads MRI -or- Magnetic Resonance Imaging equipment operating room tables and lights operating room light switches overbed tables paddles patient chairs

**Outpatient [Surgical Centers (OPSC)]** [Clinics] [Facilities] Patient Areas Patient Restrooms Patient Rooms [Pediatric] Examination Rooms -or- Areas Pediatric Intensive Care Units [PICU] Pharmacies Physicians' Offices Physical Therapy Rooms -or- Areas Psychiatric Facilities Public Areas Radiology -or- X-Ray Rooms -or- Areas **Recovery Rooms Rehabilitation Centers** Surgery Rooms -or- Operating Rooms -or- ORs Waiting Rooms -or- Waiting Areas

plastic -or- vinvl mattress covers patient monitoring equipment patient support and delivery equipment phlebotomy trays physical therapy (pt) equipment surfaces pulse oximeters PVC tubina reception counters -or- desks -or- areas remote controls respiratory therapy equipment scales sequential compression devices side rails slit lamps small surfaces spine backboards stethoscopes stools stretchers surfaces in and around toilets in patient rooms toilet handholds traction devices walls [around toilet] [in patient-rooms] wash basins wheelchairs x-ray equipment

#### For Medical Device Use Surfaces

This product is not to be used as a terminal sterilant/high level disinfectant on any surface or instrument that  $f^{p}_{s}$  introduced the terminal sterilant/high level disinfectant on any surface or instrument that  $f^{p}_{s}$  introduced the terminal sterilant/high level disinfectant on any surface or instrument that  $f^{p}_{s}$  introduced the terminal sterilant/high level disinfectant on any surface or instrument that  $f^{p}_{s}$  introduced the terminal sterilant/high level disinfectant on any surface or instrument that  $f^{p}_{s}$  introduced the terminal sterilant/high level disinfection or normally sterile areas of the body, or (2) contacts intact intact integer membranes but which does not ordinarily penetrate the blood barrier or otherwise enter normally sterile areas of the body. This product may be used to preclean or decontaminate critical or semi-critical medical devices prior to sterilization or high level disinfection.

# PERSONAL PROTECTIVE SAFETY EQUIPMENT face shields protective headgear spectacles c

EPA Reg. No. 67619-21 CARB Page 10 of 12

lse on non-critical surfaces in:	TABLE 2 Dental:	
	00054050	· · · · · · · · · · · · · · · · · · ·
ISE SITES	SURFACES	
ental Offices	amalgamators -and/or- dental curing lights	endodontic equipment such as apex locator
xamination Rooms	dental countertops	hard, nonporous [environmental] dental
ental Operatories	dental operatory surfaces	surfaces
ental -or- Dentists' Offices	dentists' -or- dental chairs	light lens covers
		pulp testers and motors
		reception counters -or- desks -or- areas
		· · · · · · · · · · · · · · · · · · ·
SE SITES	TABLE 3 Veterinary and Farm:	
nimal Life Science Laboratories	Farms	Veterinary Clinics -or- Facilities
nimal [Pet] Housing [Kennels] [Facilities]	Kennels	Veterinary -or- Animal Hospitals
nimal Holding Areas	Livestock -and/or- Swine -and/or- Poultry	Veterinary [Offices] [Waiting Rooms]
nimal -or- Pet] Grooming Facilities	Facilities	Veterinary [Examination Rooms]
nimal Transportation Vehicles	Pet [Areas] [Quarters]	Veterinary [X-ray Rooms]
reeding Establishments	Pet Shops -or- Stores	Veterinary [Operating Rooms]
quine Farms	Small Animal Facilities	Zoos
•	Tack Shops	
,		
or Medical Device Use Surfaces	· · ·	
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Note: Bold, italicized text is information for the read. <sup>†</sup> is not part of the label. [Bracketed information is optional text.] <u>Underlifted as the second second</u>. Strike-through (text) means removed. R0803060 EPA Reg. No. 67619-21 CARB Page 11 of 12

**USE SITES** Airplanes [Airports] Ambulances Athletic [Recreational] Facilities Automobiles Barber Shops **Basements Bathrooms** Bathroom -or- Locker Room Facilities **Beauty Salons** Bedrooms Blood Banks Boats **Bowling Alleys Buses Butcher Shops** Cafeterias Campers ... Cars Churches Colleges **Convenience Stores Correctional Facilities** [Damp] Storage Areas **Day Care Centers** Dens Dorms **Dormitories** Elevators **Emergency Vehicles** Factories Fast Food Restaurants [Food Processing] Plants Funeral Homes Garades [Garbage] [Waste] Storage Areas

R0803060.indd 11

#### TABLE 5 Miscellaneous/General:

Gas Stations Grocerv Stores Gymnasiums -or- Gyms Health Club[s] [Facilities] Homes **Home Centers** Hotels Industrial Facilities Institutional Kitchens [Institutional] Laundromats Institutions Kennels Kitchen[s] [surfaces] Laboratories Laundromats Laundry Rooms Lavatories Locker Rooms Lodging Establishment Lounges Mails [Manufacturing] Plants Manufacturing Plants -or- Facilities Markets Mass Merchandisers, Discount Retailers -and/or- General Merchandise Stores Military Installations Mobile Homes Mortuaries Motels Motor Homes Mudrooms Nurseries Office[s] [Buildings] Pet Areas Pharmacies

Play Areas -or- Rooms Playgrounds [Police -and/or- Fire] Vehicles Produce Areas Public Areas **Public Facilities** Public Restrooms Public Telephone[s] [Booths] **Recreational Centers -or- Facilities Rental Cars Rest Stops** Restaurants Restrooms -or- Restroom Areas Retail businesses School Buses Schools Shelters Ships **Shopping Centers** Shops Shower Rooms Sports Arenas Storage Rooms -or- Areas Subways Supermarkets Toolsheds **Transportation Terminals** Trains Trollevs Universities Vacation Homes Warehouse Clubs

A potable water rinse is required for food contact surfaces. Do not use on glassware, utensils, or dishes.

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Note: Bold, italicized text is information for the read fis not part of the label. [Bracketed information is optional text.] <u>Underline\_\_\_axt is new.</u> Strike-through (text) means removed. R0803060

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EPA Reg. No. 67619-21 CARB Page 12 of 12

## TABLE 5 Miscellaneous/General: continued

#### SURFACES

appliance exterior[s] [surfaces] appliance -or- cabinet knobs baked enamel bassinets [bathroom] fixtures [bathroom] [kitchen] faucet[s] [handles] [bath]tubs bed frames behind and under counters behind and under sinks boats booster chairs burner travs cabinets car interiors carts chairs [children's] furniture closets [clothes] [diaper] hampers coated ceilings [computer] keyboards cooler exteriors counters -or- countertops cupboards cribs crystal (non-food contact areas) desk[s] [tops] [diaper -or- infant] changing [tables] -or- areas [stations] diaper pails dictating equipment [surfaces] [dining] [fast food] [kitchen] [picnic] [play] [restaurant] [tray] tables dining room surfaces -and/or- tables -and/or- fast food restaurant tables door[s] [handle[s]] [frame[s]] doorknobs drain boards drawer pulls

dressing carts elevator buttons exercise machines exhaust fans exterior -or- external toilet surfaces exterior -or- external urinal surfaces exterior surfaces of urinals -and/or- toilets faucets fax machine[s] [handles] [filing] [medicine] cabinets fixtures floors [around toilets] furniture freezer exteriors garage surfaces garbage -or- trash cans glazed ceramic (restroom surfaces) glazed [ceramic] tile[s] glazed porcelain [tiling -or- tile] [arocerv [store] -orsupermarket] carts [grocery [store] -orsupermarket] cart handles [grocery [store] -orsupermarket] cart child seats gym[nastic] equipment hampers [hand]railings -or- rails [hard] plastic -or- vinyl headsets high chairs (non-food contact areas) [kids'] play [structures] [equipment] [furniture] [tables] [kitchen] appliance exteriors light fixtures -or- switches -orpanels

lockers [medicine] cabinets metal metal blinds metal work benches microwave exterior office machinerv office -or- bedroom -orbedside furniture other telecommunication equipment surfaces outdoor grill exteriors outdoor -or- patio furniture oven doors pet areas -or- surfaces phones plastic laundry hampers -orbaskets plastic patio furniture -or- lawn chairs plastic shower curtains plastic surfaces associated with: floors, walls, fixtures, toilets, urinals, sinks, shower rooms and locker rooms playground equipment playpens portable toilet exteriors [public -or- pav] telephones -or- phone booths range hoods recycling bins refrigerator door handles refrigerator exterior RVs sealed fiberglass shelves [and drawers] shower[s] [area] [curtains] [doors] [stalls] [walls] signs sink[s] [basins] seats sports equipment

stainless steel stall doors staplers stovetops -or- stoves synthetic marble tables [tabletops] ftiled1 walls tires [toilet [flush]] [telephone] [cabinet] [dishwasher] [door] handles toilet -and/or- urinal exterior[s] [surfaces] -or- exterior toilet surfaces toilet[s] [handle] [rims] [seats] [tops] tools towel dispensers toy boxes -or- storage bins trailers [training] toilets trash cans -or- compactors tray tables tubs urinals vanity tops -or- vanities vehicles vending machine surfaces [vinyl] linoleum -or- wallpaper walkers walls [washable] floors [including linoleum, no-wax, vinyl, and glazed ceramic tile] washable kitchen surfaces [washable] walls washers/dryers -orwashing machine exterior[s] wastebaskets whirlpool tubs window [blinds] [shades] windshields wrestling mats coc .... 0000 10000

# SURFACE MATERIALS

[baked] enamel chrome [common] hard, nonporous [household -orenvironmental] surfaces Formica glazed ceramic [tile] glazed porcelain glazed tile laminated surfaces Marlite plastic [laminate] plexiglass porcelain enamel

linoleum

sealed fiberglass stainless steel synthetic marble vinyl [tile] similar hard, nonporous surfaces except for those excluded by the label DoolNet Use Onicce acrylic plastics coco o netwal marbiacco paper surfaces [polished] wood rubber coco unfinished wood