

70627-53

9/23/2009

14



UNITED STATES ENVIRONMENTAL PROTECTION AGENCY
WASHINGTON D.C., 20460

OFFICE OF
PREVENTION, PESTICIDES AND
TOXIC SUBSTANCES

JohnsonDiversey
8310 16th Street
P.O. Box 902
Sturtevant, WI. 53177-0902

SEP 23 2009

Attention: Kresti A. Lyddon
Regulatory Specialist

Subject: Divosan XY
EPA Reg. No. 70627-53
Amendment Letter Dated June 25, 2009

The amendment referred to above, submitted in connection with registration under the Federal Insecticide, Fungicide and Rodenticide Act, as amended, is acceptable. The Agency has no objection to your request to revising your product label in incorporating PR Notice 2007-4 language. A stamped label is enclosed for your records.

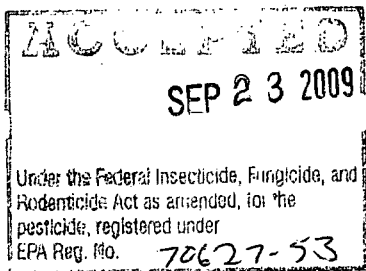
If you have any questions concerning this letter, please contact Demson Fuller at (703) 308-8062.

Sincerely,

Marshall Swindell
Product Manager (33)
Regulatory Management Branch 1
Antimicrobials Division (7510C)

Note to Agency: Text appearing in parenthesis or brackets is done to show optional text.

Marked Copy 2/14



DIVOSAN XY

(Liquid) (Sanitizer)

For (Commercial) (Industrial) (&) (Institutional) Use (Only)

ACTIVE INGREDIENTS:	
Peroxyacetic Acid.....	5.2%
Hydrogen Peroxide.....	13.4%
OTHER (INERT) INGREDIENTS:	81.4%
TOTAL:	100.0%

**KEEP OUT OF REACH OF CHILDREN
DANGER**

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.

IF ON SKIN OR CLOTHING: Take off contaminated clothing. Rinse skin immediately with plenty of water for 15-20 minutes.

IF SWALLOWED: Call a poison control center or doctor immediately for treatment advice. Have a person sip a glass of water if able to swallow. Do not induce vomiting unless told to do so by a 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.

**IN CASE OF EMERGENCY, CALL A POISON CONTROL CENTER OR DOCTOR FOR TREATMENT ADVICE.
XXX-XXX-XXXX**
Have the product container or label with you when calling a Poison Control Center or doctor or going in for treatment.

Note to Physician: Probable mucosal damage may contraindicate gastric lavage.

See additional precautionary statements on (back) (side) (left) (right) (panel) (of) (label) (below).

Not for sale or use after (fill in date 6 months from date of manufacture):

Net Contents:

(Product of U.S.A.)

(Note to Agency: Text appearing in parenthesis or brackets is done to show optional text.

See reference sheet (enclosed in each case) for (a completed list of organisms) (additional (features) (claims) (directions for use)) (for this product).

(MARKETING FEATURES)

This product is for sanitizing of previously cleaned, food contact surfaces in: Dairies, Wineries, Breweries and Beverage Plants, Meat and Poultry Processing/Packaging Plants, Milk and Dairy Products Processing/Packing Plants, Seafood and Produce Processing/ Packing Plants, Food Processing/Packing Equipment Surfaces, Egg Processing/Packing Equipment Surfaces, Eating Establishments.

This product is for sanitizing of previously cleaned, food contact surfaces such as: eating, drinking and food preparation utensils, countertops and food preparation surfaces, tableware, plastic, glass and metal bottles (rinse).

This product is for use as a coarse spray for surfaces to be sanitized or disinfected.

This product is for use in fogging applications as an adjunct to acceptable manual cleaning and disinfecting of room surfaces.

This product is for use as an antimicrobial rinse to control beverage spoilage microorganisms.

This product is used for treating (or microbial control in) closed and opened loop systems such as Evaporative Condensers, Dairy Sweetwater Systems, Hydrostatic Sterilizers, Cooling Canals, Pasteurizers, Tunnel Coolers and Warmers, and Closed Once Through Cooling Systems. This product is not intended for once-through or recirculating cooling tower systems.

This product is effective as a sanitizer when use-solution is prepared in water of up to 500 ppm hardness as CaCO₃.

This product is an effective one-step cleaner/disinfectant against the following gram positive and negative bacteria (vegetative forms): *Staphylococcus aureus*, *Salmonella enterica*, *Pseudomonas aeruginosa*, and may be used in general commercial and medical environments to clean, disinfect, and deodorize hard, non-porous inanimate surfaces, such as: floors, walls, and other non-porous surfaces such as tables, chairs, counter tops, garbage cans/bins, bathroom fixtures, sinks, bed frames, shelves, racks, carts, exterior surfaces of refrigerators and coolers, glazed tile, linoleum, glazed porcelain, use sites on this label made of vinyl, plastic (such as polypropylene and polyethylene), stainless steel or glass. Areas of use in hospitals, surgical and obstetrical suites; operating tables, housekeeping services; physical therapy departments; nursing homes, health care facilities, autopsy facilities, pharmaceutical and chemical processing facilities and equipment. Schools, colleges, industrial facilities, dietary areas, office buildings, recreational facilities, retail and wholesale establishments. Animal hospitals, veterinary clinics, animal life science laboratories, kennels, kennel runs, cages, feeding and watering equipment, pet shops, zoos, pet animal quarters, poultry premises, trucks, hatcheries, and live stock quarters.

This product is for use in the disinfection of hard, non-porous surfaces in general commercial and medical environments such as: Hospitals, Health Care Facilities, Veterinary Hospital/Clinics, Animal Life Science Labs, Pharmaceutical Facilities and Equipment, Schools, Colleges, Recreational Facilities, Office Buildings, Livestock Premises, Poultry Premises, Poultry Hatcheries, Animal Housing Facilities, Retail and Wholesale Establishments, Bathroom Premises.

SEP 23 2009
70627-53

(Note to Agency: Text appearing in parenthesis or brackets is done to show optional text.)

DIRECTIONS FOR USE:

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

NOTE: FOR MECHANICAL OPERATIONS, prepared use-solutions may not be reused for sanitizing or disinfecting but may be reused for other purposes such as cleaning. FOR MANUAL OPERATIONS, fresh sanitizing or disinfecting solutions should be prepared at least daily or more often if the solution becomes diluted or soiled.

Sanitizing Hard, Non-Porous Food Contact Surfaces and Equipment

This product is an effective sanitizer for use on food-contact surfaces against *Staphylococcus aureus*, *Escherichia coli*, and *Salmonella typhi* and *Listeria monocytogenes*.

1. Prior to sanitization, remove gross particulate matter with a warm water flush, then wash equipment with detergent or cleaning solution and follow with a potable water rinse.
2. Prepare the sanitizing use-solution by adding 1.0 to 1.7 fluid oz. of product to 5 gallons of water. If sanitizing against *Listeria monocytogenes*, prepare the sanitizing use-solution by adding 1.2 to 1.7 fluid oz. of product to 5 gallons of water.
3. Apply sanitizing solution by immersion, coarse spray, mop, wipe, flood techniques or circulation techniques as appropriate to the equipment or surface to be treated. Allow a contact time of at least one (1) minute. If sanitizing at temperatures 5°C (40°F) or lower, use 1.7 fluid oz. of product to 5 gallons of water.
4. Allow surfaces to drain thoroughly and air dry before resuming operation. Do not rinse.

Sanitizing Eating, Drinking and Food Prep Utensils

This product is an effective sanitizer in eating establishments against *Staphylococcus aureus*, *Escherichia coli*, *Salmonella typhi*, and *Listeria monocytogenes*.

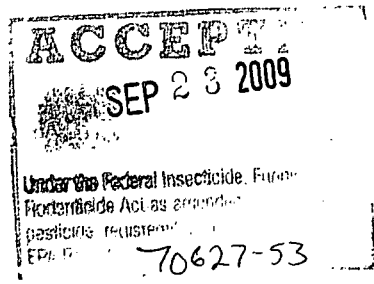
1. Prior to sanitization, remove gross filth particles by a prescrape, preflush and, when necessary a presoak treatment.
2. Wash all items with a detergent.
3. Rinse thoroughly with potable water.
4. Prepare the sanitizing use-solution by adding 1.0 to 1.7 fluid oz. of product to 5 gallons of water. If sanitizing against *Listeria monocytogenes*, prepare the sanitizing use-solution by adding 1.2 to 1.7 fluid oz. of product to 5 gallons of water.
5. Immerse all items for at least 1 minute or for a contact time as specified by the local governing sanitizing code.
6. Place all sanitized items on a rack or drainboard to drain adequately. Air dry if items will not be reused immediately. Do not rinse.

Sanitizing Tableware

For sanitizing tableware in low to ambient temperature warewashing machines, inject a use-solution of product (1.0 to 1.7 fluid oz. per 5 gallons of water) into the final rinse water. Allow treated surfaces to air dry.

Elevated Temperature Sanitizing

At a temperature of 120 deg F., this product is an effective sanitizer for food contact surfaces at a concentration of 1 oz. per 8 gallons of water against *Staphylococcus aureus* and *Escherichia coli* and against *Listeria monocytogenes* at a concentration of 1 oz. per 5 gal. of water. Prior to sanitization, clean and rinse thoroughly all equipment. All surfaces should be exposed to the sanitizing solution for at least 1 minute. Allow equipment to drain thoroughly and air dry. Do not rinse.



(Note to Agency: Text appearing in parenthesis or brackets is done to show optional text.

Final Sanitizing Bottle Rinse

Use this product as a final sanitizing rinse for plastic, glass or metal returnable and non-returnable bottles / cans.

1. Prior to sanitization, wash bottles with detergent or cleaning solution and rinse with potable water.
2. Then rinse bottles/cans with a use-solution prepared by mixing 1.0 to 1.7 fluid oz. of product with 5 gallons of water.
3. Allow bottles/cans to drain thoroughly and air dry. Do not rinse.

Sanitization of Conveyors for Meat, Poultry Seafood, Fruits, and Vegetables

For use in the static or continuous washing, rinsing, and sanitizing of conveyor equipment, peelers, collators, slicers, saws, etc. Effective against *Staphylococcus aureus*, *Escherichia coli*, *Salmonella typhi* and *Listeria monocytogenes*.

1. During processing or interruptions in operations, apply this product by preparing a use-solution by adding 1.0 to 1.7 fluid oz. of product to 5 gallons of water. If sanitizing against *Listeria monocytogenes*, add 1.2 to 1.7 fluid ounces of product to 5 gallons of water to prepare a use-solution.
2. Apply the sanitizer solution to the return portion of the conveyor or to the equipment using a coarse spray, foam or other means of wetting the surfaces. Control the volume of solution so as to permit maximum drainage and to prevent puddles. The conveyor may still be damp when food contact occurs. Treat for at least one (1) minute.

Antimicrobial Rinse of Pre-Cleaned or New Returnable or Non-Returnable Containers

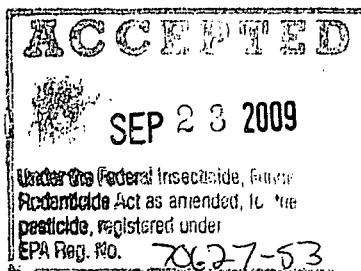
Use this product to reduce the following non-pathogenic beverage spoilage organisms: *Aspergillus versicolor*, *Byssochlamys fulva*, *Pediococcus damnosus*, *Lactobacillus buchneri*, and *Saccharomyces cerevisiae*.

1. Prepare the antimicrobial rinse solution by adding 7.0 to 30 fluid oz. of product to 5 gallons of water.
2. Apply antimicrobial rinse at a temperature of 40°C to 60°C, with a contact time of at least 7 seconds.
3. Allow containers to drain thoroughly, and then rinse with sterile or potable waters.

Surface Disinfection

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 blood stream 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 may be used to pre-clean or decontaminate critical or semi-critical medical devices prior to sterilization or high level disinfection.

Prepare the disinfecting use-solution by adding 3.2 fluid oz. of product to 5 gallons of potable water. Apply the disinfecting use-solution by wiping, mopping, or as coarse spray. For heavily soiled areas, a pre-cleaning is required. Allow to soak for at least ten (10) minutes, then drain treated surfaces. Applications involving treatment of food contact surfaces require a sterile or potable water rinse following disinfection.



(Note to Agency: Text appearing in parenthesis or brackets is done to show optional text.

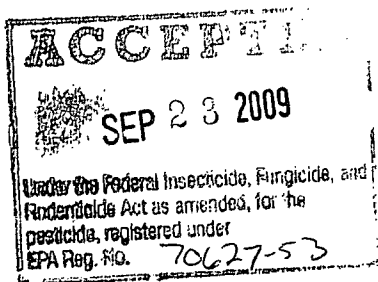
Fogging

Use this product for treating room hard non-porous surfaces, as an adjunct to acceptable manual cleaning and disinfecting of room surfaces.

1. Prior to fogging, remove or carefully protect all food products and packaging materials. Pre-clean heavily soiled area before application.
2. Ensure room is properly ventilated to prevent migration of vapors to adjacent areas. Vacate all personnel from the room during fogging. Post entry signs notifying employees that fogging is in process to prevent accidental entry. Plan the fogging operation so that sufficient product is available to properly treat the room without refilling the fogger. Disinfect hard, non-porous surfaces as specified herein, then fog as follows.
3. Fog areas using one quart per 1000 cu. ft. of room area with a 0.30% (4.0 fluid oz. per 10 gallons of water) this product solution. NEVER enter the room during fogging unless wearing appropriate eye, skin and respiratory protection.
4. Treated areas should not be entered without suitable protective equipment for a minimum period of 2 hours after fogging. Ensure there is no strong odor characteristic of acetic acid (vinegar), before having personnel return to work area. Do not reenter the fogged area until proper venting decreases the hydrogen peroxide concentration in the air to less than 0.5 ppm.
5. Allow treated surfaces to drain thoroughly before operations are resumed. Rinse food contact surfaces with potable water before returning to operation.

Disinfection and Deodorizing of Animal Housing Facilities, Poultry Premises, Coops, Trucks and Crates

1. Remove all animals and feeds from areas being treated.
2. Remove all litter and manure from floors, walls and surfaces of barns, pens, stalls, chutes, and other facilities occupied or traversed by animals.
3. Empty or cover all troughs, racks and other feeding and watering appliances.
4. Thoroughly clean all surfaces with soap and detergent and rinse with water.
5. Prepare a disinfecting use-solution by adding 3.2 fluid oz. of product to 5 gallons of water. Apply use-solution to floors, walls, cages and other washable hard, non-porous environmental surfaces. For smaller surfaces, use a trigger spray bottle to spray all surfaces with solution until wet. To disinfect, all surfaces must remain wet for ten (10)minutes.
6. Immerse all halters, ropes and other types of equipment used in handling and restraining animals, as well as forks, shovels and scrapers used for litter and manure.
7. Before starting the treatment ensure that the work area is well ventilated. Do not house animals or re-employ equipment until product has dried.
8. For disinfection of feed racks, troughs, automatic feeders, fountains and watering appliances scrub with use-solution, let stand ten (10) minutes. Then thoroughly scrub all treated surfaces with soap or detergent and rinse with potable water before reuse.



(Note to Agency: Text appearing in parenthesis or brackets is done to show optional text.

Poultry Hatchery Disinfection

1. Remove remaining eggs and chicks, poultry and feeds from premises, trucks, coops and crates.
2. Remove all litter and droppings from floors, walls and surfaces and other hatching-related debris occupied or traversed by poultry/chicks.
3. Empty all troughs, racks and other feeding and watering appliances.
4. Thoroughly wash all surfaces, with a recommended detergent or cleaning solution and then rinse with a potable water.
5. Prepare the disinfecting use-solution by adding 3.2 fluid oz. of product to 5 gallons of water. Apply the disinfecting solution with a mop, cloth, brush or coarse spray, keeping surfaces wet for ten (10) minutes.
6. Before starting the treatment ensure that the work area is well ventilated. Do not house poultry/eggs or employ equipment until product has dried.
7. Thoroughly scrub feed racks, troughs, automatic feeders, fountains, and waterers with soap or detergent , and rinse with potable water before reuse.

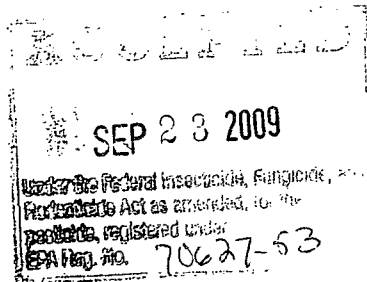
Treatment of Heat Transfer Systems (Evaporative Condensers, Dairy Sweetwater Systems, Hydrostatic Sterilizers, Cooling Canals, Pasteurizers, Tunnel Coolers and Warmers, and Closed Once Through Cooling Systems)

This product is not intended for once-through or recirculating cooling tower systems.

Severely fouled systems should be cleaned before adding the product. Refer to the system operational manual for directions to clean severely fouled systems. The product should be added directly to the system and not mixed with other chemicals or additives. Other chemicals should be added separately. Contamination with other chemicals could result in product decomposition. Add product at a point in the system where uniform mixing and even distribution will occur.

Intermittent Feed Method: When the system is noticeably fouled apply 12-60 ounces (5-26 ppm peroxyacetic acid) of product per 1000 gallons of water in the system. Repeat until control is achieved. When microbial control is evident, add 42 fluid ounces (17 ppm peroxyacetic acid) of product per 1000 gallons of water in the system every day, or as needed, to maintain control. The daily dose rate could vary depending upon the severity of the biofouling.

Continuous Feed Method: Initial Dose - When the system is just noticeably fouled, apply 12-60 fluid ounces (5-26 ppm peroxyacetic acid) of product per 1000 gallons of water in the system. When microbial control is achieved, start adding product continuously at a rate of 42 fluid ounces per 1000 gallons of water (provide 17 ppm of peroxyacetic acid and 44 ppm of hydrogen peroxide). Then reduce the rate of addition to a level sufficient to maintain control. The dose rate may have to be adjusted to account for the losses due to blowdown and evaporation. Add the 4.2 fluid ounces of product for every 100 gallons of make-up water.



(Note to Agency: Text appearing in parenthesis or brackets is done to show optional text.

STORAGE AND DISPOSAL

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

PESTICIDE STORAGE

Keep container closed. Store in a cool, clean area away from all contaminants, especially dirt, caustic, reducing agents and metals. Contamination and impurities will reduce shelf life and can induce decomposition. In case of decomposition, isolate container, douse container with cool water and dilute with large volumes of water. Keep storage container closed at all time when not in use. Keep container out of direct sunlight. To maintain product quality store at temperatures below 86°F. Do not store on wooden pallets.

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 DISPOSAL *Note to reviewer – One or more of the following paragraphs for Container Disposal will be selected, depending on packaging type:*

(If not being refilled with this product,) triple rinse (or equivalent). Then offer for recycling or reconditioning, or puncture and dispose of in a sanitary landfill, or incineration, or, if allowed by state and local authorities, by burning. If burned, stay out of smoke.

NONREFILLABLE SEALED CONTAINERS: *Note to reviewer: Several of our packaging options (including ACCUMIX Containers™, Solutions Center™, J-Fill™, OUTPOST™, Single Solutions™, Smart Dose, Command Center™, or RTD™) are sealed containers or bottles designed to reduce worker exposure to the concentrate. None of these can be triple rinsed because they are closed, sonically welded, sealed containers. The following text will be used on these sealed container types:*

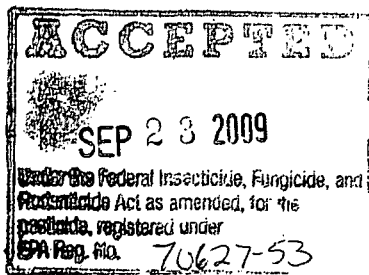
Nonrefillable container. Do not reuse or refill this container. Wrap empty container and put in trash.

NONREFILLABLE NON-RIGID CONTAINERS: *Note to reviewer: Several of our packaging options are Bag-in-Box containers (a plastic bag liner supported inside a box) or are flexible bag-type containers (such as ACCUPACK™ Containers). These flexible containers are exempt from the triple rinsing requirements. The following text will be used on these container types:*

Nonrefillable container. Do not reuse or refill this container. Wrap empty container and put in trash.

SMALL NONREFILLABLE CONTAINERS: *Note to reviewer: The following text will be used on rigid, nonrefillable containers small enough to shake (5 gallons or smaller):*

Nonrefillable container. Clean container promptly after emptying. Triple rinse as follows: Empty the remaining contents into application equipment or a mix tank. Fill the container ¼ full with water and recap. Shake for 10 seconds. Pour rinsate into application equipment or a mix tank or store rinsate for later use or disposal. Drain for 10 seconds after the flow begins to drip. Repeat this procedure two more times. Offer container for recycling, if available.



(Note to Agency: Text appearing in parenthesis or brackets is done to show optional text.

LARGE NONREFILLABLE CONTAINERS: *Note to reviewer: One of the following paragraphs will be used on labels for rigid, nonrefillable containers too large to shake (larger than 5 gallons):*

Nonrefillable container. Clean container promptly after emptying. Triple rinse as follows: Empty the remaining contents into application equipment or a mix tank. Fill the container ¼ full with water and replace and tighten closures. Tip container on its side and roll it back and forth, ensuring at least one complete revolution, for at least 30 seconds. Stand the container on its end and tip it back and forth several times. Empty the rinsate into application equipment or a mix tank or store rinsate for later use or disposal. Repeat this procedure two more times. Offer container for reconditioning, if appropriate.

OR

Nonrefillable container. Clean container promptly after emptying. Pressure rinse as follows: Empty the remaining contents into application equipment or a mix tank and continue to drain for 10 seconds after the flow begins to drip. Hold container upside down over application equipment or a mix tank or collect rinsate for later use or disposal. Insert pressure-rinsing nozzle in the side of the container, and rinse at about 40 PSI for at least 30 seconds. Drain for 10 seconds after the flow begins to drip. Offer for reconditioning, if appropriate.

REFILLABLE CONTAINERS: *Note to reviewer: One of the following paragraphs will be used on labels for refillable containers:*

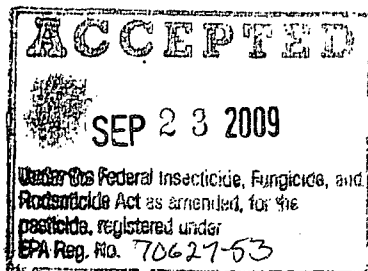
Refillable container. Refill this container with (this brand or brand name) pesticide only. Do not reuse this container for any other purpose.

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.

OR

Pressure rinsing 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 prior to final disposal, empty the remaining contents from this container into application equipment or mix tank. Fill the 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.



(Note to Agency: Text appearing in parenthesis or brackets is done to show optional text.)

PROCEDURE FOR LEAK OR SPILL

Stop leak if this can be done without risk. Shut off ignition sources; no flames, smoking, flares or spark producing tools. Keep combustible and organic materials away. Flush spilled material with large quantities of water. Undiluted material should not enter confined spaces.

ENVIRONMENTAL HAZARDS (for containers of 5 gallons or 50 lbs. or more)

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 agency has been notified in writing prior to discharge. Do not discharge effluent containing this product to sewer systems without previously notifying the local sewage treatment plant authority. For guidance contact your State Water Board or Regional Office of the EPA.

PRECAUTIONARY STATEMENTS

HAZARD TO HUMANS AND DOMESTIC ANIMALS

DANGER: Corrosive. Causes irreversible eye damage and skin burns. May be fatal if absorbed through the skin or inhaled. Harmful if swallowed. Do not get in eyes, on skin or on clothing. Do not breathe vapor or spray mist. Wear chemical splash-proof goggles or face shield, rubber gloves and protective clothing. Wash thoroughly with soap and water after handling. Remove contaminated clothing and wash before reuse. When fogging or spraying, wear a mask or pesticide respirator jointly approved by the Mine Safety and Health Administration and the National Institute for Occupational Safety and Health.

PHYSICAL OR CHEMICAL HAZARDS

Strong oxidizing agent. Mix only with water. This product is not combustible; however, at temperatures exceeding 156°F, decomposition occurs releasing oxygen. The oxygen released could initiate or promote combustion of other materials.

Si no puede leer en ingles, pregunte a su supervisor sobre las instrucciones de uso apropiadas antes de trabajar con este producto.

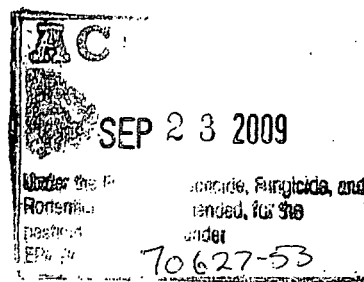
EPA Reg. No. 70627-53

EPA Est. No.

(Lot code letters indicate establishment number.)

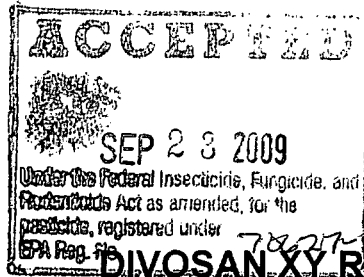
MSDS No. XXXXXXX

© 2009 JohnsonDiversey, Inc., 8310 16th Street, Sturtevant, WI 53177. All rights reserved.



(Note to Agency: Text appearing in parenthesis or brackets is done to show optional text.

11
14



JohnsonDiversey



DIVOSAN XY REFERENCE SHEET

DIRECTIONS FOR USE:

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

NOTE: FOR MECHANICAL OPERATIONS, prepared use-solutions may not be reused for sanitizing or disinfecting but may be reused for other purposes such as cleaning. FOR MANUAL OPERATIONS, fresh sanitizing or disinfecting solutions should be prepared at least daily or more often if the solution becomes diluted or soiled.

Sanitizing Hard, Non-Porous Food Contact Surfaces and Equipment

This product is an effective sanitizer for use on food-contact surfaces against *Staphylococcus aureus*, *Escherichia coli*, and *Salmonella typhi* and *Listeria monocytogenes*.

1. Prior to sanitization, remove gross particulate matter with a warm water flush, then wash equipment with detergent or cleaning solution and follow with a potable water rinse.
2. Prepare the sanitizing use-solution by adding 1.0 to 1.7 fluid oz. of product to 5 gallons of water. If sanitizing against *Listeria monocytogenes*, prepare the sanitizing use-solution by adding 1.2 to 1.7 fluid oz. of product to 5 gallons of water.
3. Apply sanitizing solution by immersion, coarse spray, mop, wipe, flood techniques or circulation techniques as appropriate to the equipment or surface to be treated. Allow a contact time of at least one (1) minute. If sanitizing at temperatures 5°C (40°F) or lower, use 1.7 fluid oz. of product to 5 gallons of water.
4. Allow surfaces to drain thoroughly and air dry before resuming operation. Do not rinse.

Sanitizing Eating, Drinking and Food Prep Utensils

This product is an effective sanitizer in eating establishments against *Staphylococcus aureus*, *Escherichia coli*, *Salmonella typhi*, and *Listeria monocytogenes*.

1. Prior to sanitization, remove gross filth particles by a prescrape, preflush and, when necessary a presoak treatment.
2. Wash all items with a detergent.
3. Rinse thoroughly with potable water.
4. Prepare the sanitizing use-solution by adding 1.0 to 1.7 fluid oz. of product to 5 gallons of water. If sanitizing against *Listeria monocytogenes*, prepare the sanitizing use-solution by adding 1.2 to 1.7 fluid oz. of product to 5 gallons of water.
5. Immerse all items for at least 1 minute or for a contact time as specified by the local governing sanitizing code.
6. Place all sanitized items on a rack or drain board to drain adequately. Air dry if items will not be reused immediately. Do not rinse.

Sanitizing Tableware

For sanitizing tableware in low to ambient temperature warewashing machines, inject a use-solution of product (1.0 to 1.7 fluid oz. per 5 gallons of water) into the final rinse water. Allow treated surfaces to air dry.

(Note to Agency: Text appearing in parenthesis or brackets is done to show optional text.

Elevated Temperature Sanitizing

At a temperature of 120 deg F., this product is an effective sanitizer for food contact surfaces at a concentration of 1 oz. per 8 gallons of water against *Staphylococcus aureus* and *Escherichia coli* and against *Listeria monocytogenes* at a concentration of 1 oz. per 5 gal of water. Prior to sanitization, clean and rinse thoroughly all equipment. All surfaces should be exposed to the sanitizing solution for at least 1 minute. Allow equipment to drain thoroughly and air dry. Do not rinse.

Final Sanitizing Bottle Rinse

This product may be used as a final sanitizing rinse for plastic, glass or metal returnable and non-returnable bottles / cans.

1. Prior to sanitization, wash bottles with detergent or cleaning solution and rinse with potable water.
2. Then rinse bottles/cans with a use-solution prepared by mixing 1.0 to 1.7 fluid oz. of product with 5 gallons of water.
3. Allow bottles/cans to drain thoroughly and air dry. Do not rinse.

Sanitization of Conveyors for Meat, Poultry Seafood, Fruits, and Vegetables

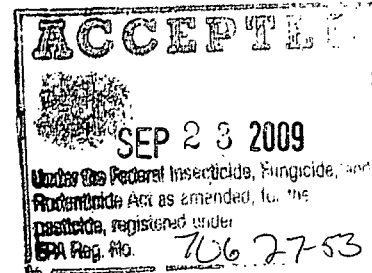
For use in the static or continuous washing, rinsing, and sanitizing of conveyor equipment, peelers, collators, slicers, saws, etc. Effective against *Staphylococcus aureus*, *Escherichia coli*, *Salmonella typhi* and *Listeria monocytogenes*.

1. During processing or interruptions in operations, apply this product, by preparing a use-solution by adding 1.0 to 1.7 fluid oz. of product to 5 gallons of water. If sanitizing against *Listeria monocytogenes*, add 1.2 to 1.7 fluid ounces of product to 5 gallons of water to prepare a use-solution.
2. Apply the sanitizer solution to the return portion of the conveyor or to the equipment using a coarse spray, foam or other means of wetting the surfaces. Control the volume of solution so as to permit maximum drainage and to prevent puddles. The conveyor may still be damp when food contact occurs. Treat for at least one (1) minute.

Fogging

Use this product for treating room hard non-porous surfaces, as an adjunct to acceptable manual cleaning and disinfecting of room surfaces.

1. Prior to fogging, remove or carefully protect all food products and packaging materials. Pre-clean heavily soiled area before application.
2. Ensure room is properly ventilated to prevent migration of vapors to adjacent areas. Vacate all personnel from the room during fogging. Post entry signs notifying employees that fogging is in process to prevent accidental entry. Plan the fogging operation so that sufficient product is available to properly treat the room without refilling the fogger. Disinfect hard, non-porous surfaces as specified herein, then fog as follows.
3. Fog areas using one quart per 1000 cu. ft. of room area with a 0.30% (4.0 fluid oz. per 10 gallons of water) this product solution. NEVER enter the room during fogging unless wearing appropriate eye, skin and respiratory protection.
4. Treated areas should not be entered without suitable protective equipment for a minimum period of 2 hours after fogging. Ensure there is no strong odor characteristic of acetic acid (vinegar), before having personnel return to work area. Do not reenter the fogged area until proper venting decreases the hydrogen peroxide concentration in the air to less than 0.5 ppm.
5. Allow treated surfaces to drain thoroughly before operations are resumed. Rinse food contact surfaces with potable water before returning to operation.



(Note to Agency: Text appearing in parenthesis or brackets is done to show optional text.

Antimicrobial Rinse of Pre-Cleaned or New Returnable or Non-Returnable Containers

Use this product to reduce the following non-pathogenic beverage spoilage organisms: *Aspergillus versicolor*, *Byssoschlamys fulva*, *Pediococcus damnosus*, *Lactobacillus buchneri*, and *Saccharomyces cerevisiae*.

1. Prepare the antimicrobial rinse solution by adding 7.0 to 30 fluid oz. of product to 5 gallons of water.
2. Apply antimicrobial rinse at a temperature of 40°C to 60°C, with a contact time of at least 7 seconds.
3. Allow containers to drain thoroughly, and then rinse with sterile or potable waters.

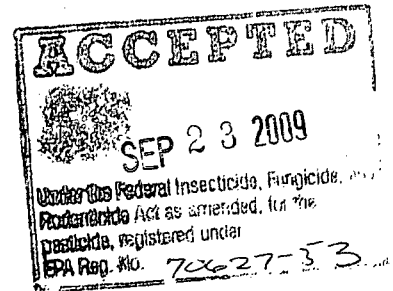
Surface Disinfection

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 blood stream 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 may be used to pre-clean or decontaminate critical or semi-critical medical devices prior to sterilization or high level disinfection.

Prepare the disinfecting use-solution by adding 3.2 fluid oz. of product to 5 gallons of potable water. Apply the disinfecting use-solution by wiping, mopping, or as coarse spray. For heavily soiled areas, a pre-cleaning is required. Allow to soak for at least ten (10) minutes, then drain treated surfaces. Applications involving treatment of food contact surfaces require a sterile or potable water rinse following disinfection.

Disinfection and Deodorizing of Animal Housing Facilities, Poultry Premises, Coops, Trucks and Crates

1. Remove all animals and feeds from areas being treated.
2. Remove all litter and manure from floors, walls and surfaces of barns, pens, stalls, chutes, and other facilities occupied or traversed by animals.
3. Empty or cover all troughs, racks and other feeding and watering appliances.
4. Thoroughly clean all surfaces with soap and detergent and rinse with water.
5. Prepare a disinfecting use-solution by adding 3.2 fluid oz. of product to 5 gallons of water. Apply use-solution to floors, walls, cages and other washable hard, non-porous environmental surfaces. For smaller surfaces, use a trigger spray bottle to spray all surfaces with solution until wet. To disinfect, all surfaces must remain wet for ten (10) minutes.
6. Immerse all halters, ropes and other types of equipment used in handling and restraining animals, as well as forks, shovels and scrapers used for litter and manure.
7. Before starting the treatment ensure that the work area is well ventilated. Do not house animals or re-employ equipment until product has dried.
8. For disinfection of feed racks, troughs, automatic feeders, fountains and watering appliances scrub with use-solution, let stand ten (10) minutes. Then thoroughly scrub all treated surfaces with soap or detergent and rinse with potable water before reuse.



(Note to Agency: Text appearing in parenthesis or brackets is done to show optional text.

Poultry Hatchery Disinfection

1. Remove remaining eggs and chicks, poultry and feeds from premises, trucks, coops and crates.
2. Remove all litter and droppings from floors, walls and surfaces and other hatching-related debris occupied or traversed by poultry/chicks.
3. Empty all troughs, racks and other feeding and watering appliances.
4. Thoroughly wash all surfaces, with a recommended detergent or cleaning solution and then rinse with a potable water.
5. Prepare the disinfecting use-solution by adding 3.2 fluid oz. of product to 5 gallons of water. Apply the disinfecting solution with a mop, cloth, brush or coarse spray, keeping surfaces wet for ten (10) minutes.
6. Before starting the treatment ensure that the work area is well ventilated. Do not house poultry/eggs or employ equipment until product has dried.
7. Thoroughly scrub feed racks, troughs, automatic feeders, fountains, and waterers with soap or detergent , and rinse with potable water before reuse.

Treatment of Heat Transfer Systems (Evaporative Condensers, Dairy Sweetwater Systems, Hydrostatic Sterilizers, Cooling Canals, Pasteurizers, Tunnel Coolers and Warmers, and Closed Once Through Cooling Systems)

This product is not intended for once-through or recirculating cooling tower systems.

Severely fouled systems should be cleaned before adding the product. Refer to the system operational manual for directions to clean severely fouled systems. The product should be added directly to the system and not mixed with other chemicals or additives. Other chemicals should be added separately. Contamination with other chemicals could result in product decomposition. Add product at a point in the system where uniform mixing and even distribution will occur.

Intermittent Feed Method: When the system is noticeably fouled apply 12-60 ounces (5-26 ppm peroxyacetic acid) of product per 1000 gallons of water in the system. Repeat until control is achieved. When microbial control is evident, add 42 fluid ounces (17 ppm peroxyacetic acid) of product per 1000 gallons of water in the system every day, or as needed, to maintain control. The daily dose rate could vary depending upon the severity of the biofouling.

Continuous Feed Method: Initial Dose - When the system is just noticeably fouled, apply 12-60 fluid ounces (5-26 ppm peroxyacetic acid) of product per 1000 gallons of water in the system. When microbial control is achieved, start adding product continuously at a rate of 42 fluid ounces per 1000 gallons of water (provide 17 ppm of peroxyacetic acid and 44 ppm of hydrogen peroxide). Then reduce the rate of addition to a level sufficient to maintain control. The dose rate may have to be adjusted to account for the losses due to blowdown and evaporation. Add the 4.2 fluid ounces of product for every 100 gallons of make-up water.

EPA Reg. No. 70627-53

© 2009 JohnsonDiversey, Inc., 8310 16th Street, Sturtevant, WI 53177 All rights reserved.

