

UNITED STATES ENVIRONMENTAL PROTECTION AGENCY

APR 11 2012

Rebecca L. Mannion
Diversey, Inc.
8310 16th Street, MS 707
Sturtevant, WI 53177-1964

Subject: 512 Sanitizer
EPA Registration No.: 70627-63
Amendment Dated: January 17, 2012
EPA Receipt Date: January 18, 2012

Dear Ms. Mannion,

The following amendment, submitted in connection with registration under the Federal Insecticide, Fungicide, and Rodenticide Act (FIFRA), as amended, is acceptable subject to the conditions listed below:

1) Revise the 4th section on page 3 by clarifying that some of the surfaces in the list are non-food contact surfaces as follows: "...citrus processing equipment and holding tanks, *as well as non-food contact surfaces:* coils and drain pans for air conditioning..."

2) Beginning on page 5 your claims include the use rate of the product as well as contact times. This is information which should only be included in the directions for use section of the label. Thus revise your labeling by moving the heading "**Directions for Use**" and the statement: "It is a violation of Federal Law to use this product in a manner inconsistent with its labeling." from page 7 to page 5 immediately preceding the section beginning: "At a 1:160 dilution (4 oz. of product per 5 gallons..." Make this same correction by moving these two statements from page 21 to page 19.

3) Revise the directions "To Sanitize Food Processing Equipment and Utensils" on pages 8 and 22. Sanitization followed by a potable water rinse is not allowed as per the Food Code. This requirement is not based on whether or not the surfaces are adequately drained. Revise to read as follows: "A potable water rinse is not allowed

CONCURRENCES

SYMBOL	7510P							
SURNAME	J. Lock							
DATE	4/9/12							

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following use of the product as a sanitizer on previously cleaned hard nonporous surfaces. *Surfaces must be adequately drained before contact with...*

4) Revise your label to make clear that fogging for Dairies, Beverage and Food Processing Plants (pages 15 and 28) is only to be used as an adjunct treatment by deleting the statement: **"Fogging is to be used as an adjunct to acceptable manual cleaning and disinfecting of room and machine surfaces."** Replace with the following statement and place to immediately follow the "For Use in (Dairies, Beverage (and)) Food Processing Plants Using Fogging Devices" heading: ***"All surfaces must be cleaned and disinfected in accordance with label directions prior to fogging. Fogging is an adjunct or supplement to normal cleaning and disinfection procedures and practices."***

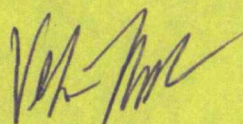
5) Revise the directions "For Sanitization of Interior Hard Non-Porous Surfaces of Water Softeners" (pages 10 and 24) by deleting the contractory statement at the end of this section: "No Potable Water Rinse Is Allowed." The beginning of this same item #4 indicates that a potable water rinse is required.

6) Revise the "Disinfection Directions for Vehicles" on page 28 by renumbering 1 through 3.

General Comments

A stamped copy of the accepted labeling is enclosed. Submit one (1) copy of your final printed labeling before distributing or selling the product bearing the revised labeling. Should you have any questions concerning this letter, please contact Tracy Lantz at (703) 308-6415.

Sincerely,



Velma Noble
Product Manager.(31)
Regulatory Management Branch I
Antimicrobials Division (7510P)

Enclosure: Stamped accepted label
7510P:T.Lantz:4/9/12:70627-63 accepted label amend

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



512 SANITIZER

(Sanitizer) • (Disinfectant) • (Bactericidal) • (*Virucidal) • (Fungicidal) • (Mildewstatic)
• (Deodorizer) (Odor Counteractant) (Odor Neutralizer)
(Concentrate) • (Ready-to-Dispense)

For (Industrial) & (Institutional) Use
((Suitable) For Use in Meat and Poultry Plants)

ACTIVE INGREDIENTS:

Alkyl (60% C₁₄, 30% C₁₆, 5% C₁₂, 5% C₁₈) dimethyl benzyl ammonium chloride 5.0%

Alkyl (68% C₁₂, 32% C₁₄) dimethyl ethylbenzyl ammonium chloride..... 5.0%

OTHER (INERT) INGREDIENTS: 90.0%

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 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.

(Insert Emergency Number Here)

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 the use of gastric lavage.

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

(See reference sheet (enclosed in each case) for (a complete list of pathogenic organisms) (additional features, claims, direction for use) (claimed for this product) (eliminated by this product)).

Net Contents:

ACCEPTED
with COMMENTS
in EPA Letter Dated:
EPA 7/1/2012

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

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1 of 30

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

(MARKETING CLAIMS): (Note to EPA - This text will only appear on the appropriate container.)

ACCUMIX®/PIPELINE® CONTAINERS (32 oz. (1 qt.) container) - ACCUMIX®/ PIPELINE®. (Remove (Loosen cap). Squeeze. (Squeeze bottle.) Measure. (Measure amount). Pour. (Pour contents). (Designed) For use with 5 gallon Buddy Jugs™ (the BIG BUDDY™ (ACCUTAINER™) System). This product can also be diluted into pre-cleaned and properly labeled 5-gallon BUDDY JUG™ (ACCUTAINERS™) (Dispensing Containers) for dispensing as needed.

SOLUTIONS CENTER™ DISPENSING SYSTEMS (64 oz. (2 qt.) containers) - For use with (SOLUTIONS CENTER™) (Diversey) Brand Dispensing Equipment. Dispense with cold water. Eliminates Mixing. The Accurate Solution To Cleaner Dilution. Disinfectant Cleaning With The Convenience Of (SOLUTIONS CENTER™). (SOLUTIONS CENTER™) (This packaging offers) Reduced Exposure To Concentrate Due To Closed Transfer System. Solutions To Go!

J-FILL™ DISPENSING SYSTEMS (84.5 oz. (2.5 L) containers) - For use with (J-FILL™) (Diversey) Brand Dispensing Equipment. Dispense with cold water. Eliminates Mixing. The Accurate Solution To Cleaner Dilution. Disinfectant Cleaning With The Convenience Of J-FILL™. J-FILL™ ((This) packaging offers) Reduced (Reduces) Exposure To Concentrate Due To Closed Transfer System. Solutions To Go!

RTD™ DISPENSING SYSTEMS (1.5 L & 5 L containers) - RTD™. Very Simple. Very Smart. Out of the box. Ready-To-Dispense. Dispense with cold water. Provides accuracy. No chemical connections, sealed bottle. Proven dilution control concentrate.

OUTPOST™ (SINGLE SOLUTION™) DISPENSING SYSTEMS (2 L containers) (3 L containers) - For use with (OUTPOST™) (SINGLE SOLUTION™) (Diversey) Brand Dispensing Equipment. Dispense with cold water. Eliminates Mixing. The Accurate Solution To Cleaner Dilution. (OUTPOST™) (SINGLE SOLUTION™) (This packaging offers) Reduced (Reduces) Exposure To Concentrate Due To Closed Transfer System.

PRACTICAL SOLUTIONS™ DISPENSING SYSTEMS (1 gal. containers) - For use with (PRACTICAL SOLUTIONS™) (Diversey) Brand Dispensing Equipment. Dispense with cold water. Eliminates Mixing. The Accurate Solution To Cleaner Dilution. PRACTICAL SOLUTIONS™ (This packaging offers) Reduced (Reduces) Exposure To Concentrate Due To Closed Transfer System.

COMMAND CENTER™ DISPENSING SYSTEMS (1.5 gal. containers) - For use with (COMMAND CENTER™) (Diversey) Brand Dispensing Equipment. Dispense with cold water. Eliminates Mixing. The Accurate Solution To Cleaner Dilution. COMMAND CENTER™ (This packaging offers) Reduced (Reduces) Exposure To Concentrate Due To Closed Transfer System.

SMARTDOSE™ (1.4 L containers) – Featuring SMARTDOSE™ (technology). Dispense with cold water. No water hook-up needed. Delivers a precise dose of concentrate needed for the correct dilution when mixed with water. Delivering a Dose of Perfection.

(FEATURES, CLAIMS & USES:)

(Food Service)

This product is for sanitizing of previously cleaned, hard, non-porous food contact surfaces in: restaurants, bars, food service establishments, commercial kitchens, cafeterias, fast food operations, supermarkets, convenience stores, retail and wholesale establishments, coffee shops, donut shops, bagel stores, pizza stores, liquor stores, delis, butchers, bakeries, food preparation areas, food storage areas, and recycling centers.

This product is used for sanitizing of previously cleaned, hard, non-porous food contact surfaces/items: dishes; glassware; utensils; silverware; cutlery; cooking utensils; (restaurant) tables; plastic tables; outdoor furniture; countertops; food preparation surfaces; non-porous cutting boards; non-porous chopping blocks; trays; serving trays; appliances; refrigerators; microwave ovens; stoves; grills; rotisserie ovens and equipment; kitchen equipment; food processors; blenders; sinks; tub surfaces; coolers; ice chests; ice machines; Slurpee® machines; (soft serve) ice cream machines, refrigerated storage and display equipment; food storage containers; Tupperware®; refrigerator bins used for meat, vegetables, fruit and eggs; interior hard non-porous surfaces of water softeners; reverse osmosis units and water coolers. A potable water rinse is not allowed when used as a sanitizer on food contact surfaces. This product meets AOAC Germicidal and Detergent Test Standards for food contact surfaces.

(Food/Beverage Processing Facilities)

This product is for sanitizing of previously cleaned, hard, non-porous food contact surfaces in: food storage areas, food processing plants, federally (USDA) inspected food processing facilities, federally (USDA) inspected meat and poultry processing (producing) (packaging) plants, fish processing facilities, egg processing plants, egg holding (receiving) areas, hatcheries, setter rooms, tray dumping areas, tobacco plants, dairies, wineries, breweries and beverage plants.

This product is used for sanitizing of previously cleaned, hard, non-porous food contact surfaces/items: reverse osmosis units, water holding tanks and pressure tanks, beer fermentation and holding tanks, bottling (pre-mix) dispensing equipment, beverage dispensing equipment, wine processing equipment and holding tanks, citrus processing equipment and holding tanks, coils and drain pans for air conditioning, trays, buggies, racks, egg flats, and other hard non-porous poultry house related equipment. A potable water rinse is not allowed when used as a sanitizer on food contact surfaces.

(General Disinfectant Uses)

This product is a one-step (hospital-use) germicidal (disinfectant) cleaner and deodorant (odor-counteractant) (odor neutralizer) designed for general cleaning, (and) disinfecting, (deodorizing) (of) hard, non-porous environmental surfaces. It cleans quickly by removing dirt, grime, and other common soils found in hospitals, nursing homes, (medical) (dental) offices, hospices, schools & colleges (universities), daycare facilities, athletic facilities, exercise facilities, gyms, field houses, locker rooms, transportation terminals (airports, train stations, bus stations, truck stops, rest (stops) areas), hotels, motels, supermarkets, convenience stores, retail and wholesale establishments, shopping malls, casinos, cruise ships, correctional facilities (jails) (prisons), police stations, courthouses, municipal government buildings, other institutional/commercial buildings, office buildings, veterinary clinics, pet shops, equine farms, and animal & life science laboratories.

This product's non-dulling formula eliminates the time and labor normally required for rinsing. It is designed for use on (Use daily on) (the following) (hard, non-porous environmental surfaces): vinyl, painted surfaces, plastic (surfaces) (such as polycarbonate, polyvinylchloride, polystyrene or polypropylene), glazed ceramic, glazed porcelain, chrome, stainless steel, aluminum, laminated surfaces and baked enamel surfaces associated with (finished)(high speed burnished) floors, conductive flooring, walls, ceilings, tables, chairs, desks, outdoor furniture (except cushions and wood frames), cabinets, countertops, telephones, fixtures, doorknobs, handles, exterior surfaces of appliances, garbage cans, glazed tile, sinks, glass, sealed granite, sealed marble, sealed limestone, sealed slate, and sealed stone – any washable non-food contact surface where disinfection is required. This product's non-dulling formula eliminates the time and labor normally required for rinsing.

ACCEPTED
with COMMENTS
in EPA Letter Dated:
EPA 7/1 2012
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(Note to Agency: Text appearing in parenthesis is done to show optional text.)

Use this product to clean and disinfect hard non-porous surfaces of personal protective safety equipment, protective headgear, athletic helmets, wrestling/boxing headgear, athletic shoe soles, hard hats, half mask respirators, full face breathing apparatus, gas masks, goggles, spectacles, face shields, hearing protectors and ear muffs. Thoroughly, rinse all equipment that comes into contact with skin with clean warm water (about 120°F), and allow to air dry before reuse. (Note: Cleaning at 120°F temperature will avoid overheating and distortion of the personal safety equipment that would necessitate replacement.)

(Hospitals/Health Care Facilities/Dental Offices)

This product is a one-step (hospital-use) germicidal (disinfectant) cleaner and deodorant (odor-counteractant) (odor neutralizer) designed for general cleaning, (and) disinfecting, (deodorizing) (of) hard, non-porous environmental surfaces. This product cleans quickly by removing dirt, grime, food residue, dead skin, blood and other organic matter commonly found in hospitals, health care facilities, nursing homes, (medical) (dental) offices, hospices, (and) (laboratory settings). It also eliminates odors, leaving surfaces smelling clean and fresh. Use where odors are a problem.

This product cleans, disinfects and deodorizes hard, non-porous environmental (hospital) (medical) (dental) (laboratory) surfaces in one step (with no rinsing required). Its non-abrasive formula is designed for use on (Use daily on) (the following) (hard, non-porous environmental surfaces:) vinyl, painted surfaces, plastic (surfaces), glazed ceramic, glazed porcelain, chrome, stainless steel, laminated surfaces and baked enamel surfaces associated with floors, walls, ceilings, tables, chairs, countertops, telephones, fixtures, glazed tile, sinks – any washable (non-food contact) surface found in hospitals, health care facilities, dental offices, patient rooms, operating rooms, ICU areas, fume hoods. It can be used to pre-clean and disinfect hospital items: wheelchairs, (hospital) (patient) bedrails and linings (patient bed linings) (vinyl mattress covers), wash basins, bed pans, and non-critical medical equipment surfaces.

((Bathroom) (Restroom) (Bowl) Disinfectant Cleaner)

This product is a (bowl and) (bathroom) (restroom) cleaner which cleans, disinfects and deodorizes in one easy step. It cleans, disinfects, sanitizes and deodorizes (Its non-abrasive formula is designed for use on)(Use it daily on) hard non-porous environmental (bathroom)(restroom) surfaces: mirrors, glass, toilet bowls, urinals, rims, sinks, sink basins, faucets, shower stalls, tubs, glazed tiles, glazed ceramic, glazed porcelain, chrome, stainless steel, floors and all hard non-porous, washable surfaces found in the bathroom (restroom) (in the presence of organic soil). This product eliminates odors leaving (bathrooms) (restrooms) smelling clean and fresh. Use where odors are a problem. It cleans, disinfects, sanitizes and deodorizes surfaces by killing odor-causing microorganisms.

(Animal Housing Facilities)

This product cleans by removing dirt, grime, blood, urine, fecal matter and other common soils found in animal housing facilities, (breeding) grooming facilities, kennels, pet animal quarters, pet stores, veterinary clinics (and other animal care facilities), laboratories (or other small animal facilities), (hog) (equine) (poultry) farms, poultry, premise sanitation (hatcheries), barns, zoos. It (also) eliminates odors leaving surfaces smelling clean and fresh.

This product cleans, disinfects and deodorizes hard, non-porous environmental surfaces in one step. Its non-abrasive formula is designed for use on (Use daily on) (Use daily to clean and disinfect) (hard, non-porous surfaces): plated or stainless steel, chrome, glazed porcelain, glazed tile, laminated surfaces, (associated with floors, walls, countertops, cages, kennels, animal equipment) found in (barns, pens and stalls) animal housing facilities.

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

(CLAIMS:)

When used as directed, this product is highly effective against a wide variety (broad-spectrum) of pathogenic microorganisms (including bacteria, antibiotic-resistant bacteria, viruses, and fungi).

At a 1:160 dilution (4 oz. of product per 5 gallons of water), using approved AOAC test methods (under Good Laboratory Practices, [GLPs]), in the presence of 5% serum load and 10 minute contact time, unless otherwise noted, this product kills the following on hard non-porous (inanimate) (environmental) surfaces:

Bacteria (Bactericidal Activity):

Pseudomonas aeruginosa, (ATCC 15442)
Staphylococcus aureus, (ATCC 6538)
Salmonella enterica, (ATCC 10708)
Botrytis cinerea, (ATCC 12481)
Burkholderia cepacia, (ATCC 25416)

Campylobacter jejuni, (ATCC 29428)
Corynebacterium ammoniagenes, (ATCC 6871)
Escherichia coli O157:H7, (ATCC 35150)
Klebsiella pneumoniae, (ATCC 13883)
Listeria monocytogenes, (ATCC 984)

Proteus mirabilis, Clinical Isolate
Salmonella typhi, (ATCC 6539)
Shigella sonnei, (ATCC 9290)
Yersinia enterocolitica, (ATCC 23715)

Antibiotic-Resistant (Strains of) Bacteria (Antibiotic-Resistant Bactericidal Activity):

Enterococcus faecium, (Clinical Isolate),
(Resistant to Vancomycin (VRE))

Staphylococcus aureus, (ATCC 33591),
(Resistant to Methicillin (MRSA))

Staphylococcus aureus, (Genotype USA400),
(Community Associated – Methicillin Resistant
(CA-MRSA))

***Viruses (*Virucidal Activity):**

*Hepatitis B Virus
*Hepatitis C Virus
*Herpes Virus Type 1, (VR-260)

*Herpes Virus Type 2, (VR-734)
*Human Coronavirus, (ATCC VR-740)
*Infectious Bronchitis Virus, (Clinical Isolate)

*Influenza A (H1N1) virus (ATCC VR-1469)
*Influenza A₂/Japan Virus, (VR-100)
*Vaccinia Virus, (Clinical Isolate)

Kills *HIV-1 (AIDS virus) (HTLV-III_B) when used as directed on hard, non-porous (inanimate) (environmental) surfaces with a 2 minute contact time.

(*Veterinary Viruses:)

*Avian Influenza A (H5N1) Virus
*Avian Influenza A (H9N2), (VR-798)
(Turkey/Wisconsin Virus)
*Avian Reovirus, (VR-2449)
*Bovine Viral Diarrhea Virus, (VR-534)
*Canine Coronavirus, (VR-809)

*Canine Distemper Virus, (Clinical Isolate)
*Equine Arteritis Virus, (VR-796)
*Infectious Bovine Rhinotracheitis Virus,
(VR-188)
*Infectious Laryngotracheitis Virus, Strain
LT-IVAX

*Newcastle Disease Virus, (Clinical Isolate)
*Porcine Respiratory and Reproductive
Syndrome Virus, (Clinical Isolate)
*Porcine Rotavirus, (VR-893)
*Pseudorabies Virus, (VR-135)
*Transmissible Gastroenteritis Virus (TGE),
(VR-742)

Fungi (Fungicidal Activity):

This product is fungicidal when used as directed on hard, non-porous inanimate surfaces at a 1:160 dilution (4 oz. per 5 gallons of water), and in the presence of a 5% serum load and 10 (ten) minute contact time.

Trichophyton mentagrophytes, (ATCC 9533)

Sanitization: When used as a food contact sanitizer at a 1:512 dilution (1.0 oz. of product per 4 gallons of water), in the presence of 500 ppm hard water, this product reduces the following bacteria by 99.999% with a 1 minute contact time on pre-cleaned, hard non-porous (inanimate) (environmental) surfaces:

Aeromonas hydrophila, (ATCC 23213)
Campylobacter jejuni, (ATCC 29428)
Clostridium perfringens, (ATCC 13124)
Enterobacter sakazakii, (ATCC 29544)
Enterococcus faecalis, Vancomycin
Resistant, (VRE) (ATCC 51299)

Escherichia coli, (ATCC 11229)
Escherichia coli O157:H7, (ATCC 43888)
Escherichia coli O111:H8, (ATCC BAA-184)
Listeria monocytogenes, (ATCC 984)
Salmonella typhi, (ATCC 6539)

Shigella dysenteriae, (ATCC 9361)
Staphylococcus aureus, (ATCC 6538)
Streptococcus pyogenes, (ATCC 12344)
Yersinia enterocolitica, (ATCC 23715)

Non-Food Contact Sanitization: When used as a non-food contact sanitizer at a 1:512 dilution (1.0 oz. of product per 4 gallons of water) (200 ppm active quaternary) this product reduces the following bacteria by 99.9% with a 3 minute contact time on pre-cleaned, hard non-porous (inanimate) (environmental) surfaces:

Enterobacter aerogenes, (ATCC 13048)

Staphylococcus aureus, (ATCC 6538)

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Mold/Mildew (Mildewstatic Activity) - controls and prevents (inhibits) the growth of mold and mildew:
Aspergillus niger (ATCC 6275) (and the odors caused by them) when applied to hard, non-porous environmental surfaces.

Malodor(s) (Activity) (Counteractancy) - eliminates (destroys) odors and odor-causing bacteria on hard, nonporous surfaces in restroom areas, behind and under sinks and counters, and storage areas (and other places where bacterial growth can cause malodors).

(Modes of Application:)

This product can be applied by mop, sponge, cloth, paper towel, (hand pump) coarse trigger sprayer, or immersion. Change cloth, sponges or towels frequently to avoid redeposition of soil. This product may also be applied through foaming apparatus, or low-pressure sprayers. Follow manufacturers' instructions when using this equipment.

(Note to Agency: Text appearing in parentheses 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 to Reviewer: These instructions may be substituted for any dispensing device to prepare the use solution.)

(GENERAL DISPENSER INSTRUCTIONS): (Remove cap and) insert cartridge into dispenser. Note: See dispenser instructions for proper cartridge placement. Once cartridge is properly inserted into dispenser, follow dispenser use instructions to dispense a 1:160 – 1:512 solution into a bucket, bottle, scrubber or other container.

(Note to Reviewer: The directions that appear for specific container sizes maybe substituted to prepare use solution instruction only on that container size.

ACCUMIX™ CONTAINERS (32 oz. container) – Add product at ¼ oz. per gallon of water (1:512).

SOLUTIONS CENTER™ DISPENSING SYSTEMS (64 oz. containers) – (Remove cap and) insert cartridge into dispenser. Note: See dispenser instructions for proper cartridge placement. Once cartridge is in place, (squeeze the handle) (or) (press the button) to dispense a 1:160 - 1:512 solution into a bucket, bottle, scrubber or other container.

J-FILL™ DISPENSING SYSTEMS (84.5 oz. (2.5 L) containers) – (Remove cap and) insert cartridge into dispenser. Note: See dispenser instructions for proper cartridge placement. Once cartridge is in place, (squeeze the handle) (or) (press the button) to dispense a 1:160 - 1:512 solution into a bucket, bottle, scrubber or other container.

OUTPOST™ (SINGLE SOLUTION™) DISPENSING SYSTEMS (2 L containers) (3 L containers) – (Remove cap and) insert cartridge into dispenser. Note: See dispenser instructions for proper cartridge placement. Once cartridge is in place turn the knob to dispense a 1:160 - 1:512 solution into a bucket, bottle, scrubber or other container.

PRACTICAL SOLUTIONS™ DISPENSING SYSTEMS (1 gal. containers) – (Remove cap and) insert cartridge into dispenser. Note: See dispenser instructions for proper cartridge placement. Once cartridge is in place, press the button to dispense a 1:160 - 1:512 solution into a bucket, bottle, scrubber or other container.

COMMAND CENTER™ DISPENSING SYSTEMS (1.5 gal. containers) – (Remove cap and) insert cartridge into dispenser. Note: See dispenser instructions for proper cartridge placement. Once cartridge is in place, press the button to dispense a 1:160 - 1:512 solution into a bucket, bottle, scrubber or other container.

SMARTDOSE™ (1.4 L containers) – Turn the control knob to select the appropriate icon (bucket or spray bottle fill). Pull up the control knob one time to prime the pump. Push knob down fully to pump a precise dose of concentrate needed for the correct dilution (1:512 Food Contact Sanitization or 1:160 Hospital Disinfection) when mixed with water.

(Note to reviewer: The directions for use in this section are for food contact sanitization of hard non-porous surfaces.)

To Prepare Food Contact Sanitizing Use Solution: Add the product at 0.25 oz. (– 0.5 oz.) of product per gallon ((or) 1 oz. (– 2 oz.) of product per 4 gallons) of water (1:512 - 256).

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To Sanitize Hard, Non-Porous Food Contact Surfaces and Equipment:

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 0.25 – 0.5 oz. per gallon of water (200 - 400 ppm active quat) (or equivalent dilution).
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.
4. Allow surfaces to drain thoroughly and air dry before resuming operation. Do not rinse.

To Sanitize Hard, Non-Porous Food Contact Surfaces and Equipment in Restaurants, Bars, Institutions, and Other Food Serving Establishments:

1. Scrape and pre-wash utensils, dishes and glasses to remove gross soil.
2. Wash with detergent.
3. Rinse with clean (potable) water.
4. Sanitize in a solution containing 0.25 – 0.5 oz. per gallon of water (200 - 400 ppm active quat) (or equivalent dilution).
Immerse all utensils for at least 1 minute or contact time specified by governing sanitary code.
5. Place sanitized utensils on a rack or drain board to air dry.

**WISCONSIN STATE DIVISION 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.
3. Rinse with potable water.
4. Sanitize in a solution of 0.25 – 0.5 oz. per gallon of water (200 – 400 ppm active quaternary) (or equivalent use dilution). Immerse all utensils for at least two minutes or for contact time specified by governing sanitary code.
5. Place sanitized utensils on a rack or drain board to air dry.
6. Prepare fresh sanitizing solution at least daily or more often when visibly soiled or diluted.

NOTE: A clean potable water rinse following sanitization is not permitted under Section HSS 196, Appendix 7-204.11 of the Wisconsin Administrative Code.

To Sanitize Food Processing Equipment and Utensils:

Before use in federally inspected meat and poultry food processing plants and dairies, food products and packaging materials must be removed from room or carefully protected. A potable water rinse is not allowed following use of the product as a sanitizer on previously cleaned hard nonporous food contact surfaces, ~~provided that the surfaces are adequately drained before contact with food so that little or no residue remains.~~

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 0.25 – 0.5 oz. per gallon of water (200 - 400 ppm active quat) (or equivalent dilution). Prepare a fresh solution at least daily or when use solution becomes visibly dirty.
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. For spray applications, use a coarse pump or trigger sprayer. Spray 6 - 8 inches from surface. With spray applications cover or remove all food products. Allow a contact time of at least one (1) minute.
4. Allow surfaces to drain thoroughly and air dry before resuming operation. Do not rinse.

ACCEPTED
FOR COMMENTS
in EPA Letter Dated

To Sanitize Food Processing Equipment and Utensils in (Fisheries, Milk, Citrus, Wine, Potato, Ice Cream and Beverage) Processing Plants:

Before use in federally inspected meat and poultry food processing plants and dairies, food products and packaging materials must be removed from room or carefully protected. A potable water rinse is not allowed following use of the product as a sanitizer on previously cleaned hard food contact surfaces provided that the surfaces are adequately drained before contact with food so that little or no residue remains.

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 0.25 – 0.50 oz. per gallon of water (200 - 400 ppm active quat) (or equivalent dilution). Prepare a fresh solution at least daily or when use solution becomes visibly dirty.
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. For spray applications, use a coarse pump or trigger sprayer. Spray 6 - 8 inches from surface. With spray applications cover or remove all food products. Allow a contact time of at least one (1) minute.
4. Allow surfaces to drain thoroughly and air dry before resuming operation. Do not rinse.

For Sanitization of Food Processing Equipment, Dairy Equipment, Refrigerated Storage and Display Equipment and Other Hard Surfaces in Food Contact Locations:

1. Turn off refrigeration, if applicable.
2. Equipment and utensils must be thoroughly pre-flushed or pre-scraped and, when necessary, pre-soaked to remove gross food particles.
3. Unit must be washed with a compatible detergent and rinsed with potable water before sanitizing.
4. Wash and rinse all surfaces thoroughly.
5. Apply a solution 0.25 – 0.5 oz. per gallon of water (200 - 400 ppm active quat) (or equivalent dilution) by mechanical spray, direct pouring or by recirculating through the system. Surfaces must remain wet for at least one (1) minute followed by complete draining and drying. Fresh solution must be prepared for each cleaning. No potable water rinse is allowed when product is used as directed.
6. Return machine to service.

For Sanitization of Ice Machines:

1. Turn off refrigeration.
2. Unit must be washed with a compatible detergent and rinsed with potable water before sanitizing.
3. Wash and rinse all surfaces thoroughly.
4. Apply a solution of 0.25 – 0.5 oz. of product per gallon of water (or equivalent use dilution) (200 - 400 ppm active) by direct pouring or by recirculating through the system. Surfaces must remain wet for at least one minute followed by complete draining and drying. Fresh solution must be prepared for each cleaning. No potable water rinse is allowed when product is used as directed.
5. Return machine to service.

For Sanitization of Beverage Dispensing Equipment:

1. After cleaning thoroughly rinse equipment with a potable water rinse.
2. Fill equipment with a use solution of 0.25 – 0.5 oz. of product per gallon of water (or equivalent use dilution) (200 - 400 ppm active).
3. Allow solution to remain in equipment for at least one minute, or until operations resume, at which time the sanitizing solution must be drained from the system. To insure the removal of flavors, it is suggested that during changeover between products the system must be cleaned, rinsed and flushed with the sanitizing solution for at least 1 minute.
4. Drain thoroughly and allow surface to air dry before reuse. No potable water rinse is allowed.

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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 0.25 – 0.5 oz. of product per gallon of water (200 - 400 ppm available quat).
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.
5. Allow solution to remain in equipment for at least one 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 a required volume of sanitizer solution needed to sanitize the system by diluting 0.25– 0.5 oz. of product per gallon water (providing 200 - 400 ppm available quat).
3. To sanitize entire system by circulation methods, run pumps for at least 2 minutes to thoroughly wet and sanitize all parts of system.

For Sanitization of Sanitary Filling Equipment (sanitizing bottles or cans in the final rinse application):

The product is to be proportioned into the final rinse water line of the container washer or rinsed in the concentration of 200-400 ppm active quat.

1. Prepare a solution of 0.25 – 0.5 oz. of product per gallon of water (or equivalent use dilution) (200 – 400 ppm active) for the exterior application for the filler and closing machine.
2. Allow surfaces to remain wet for at least 1 minute.
3. Drain thoroughly and allow surface to air dry before reuse. No potable water rinse is allowed.

For Sanitization of 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. Units/tanks must be washed with a compatible detergent and rinsed with potable water before sanitizing.
3. Prepare a solution of 0.25 – 0.5 oz. of product per gallon of water (or equivalent use dilution) (200 - 400 ppm active).
4. Apply or circulate (if possible) to wet all surfaces and allow a minimum contact of 1 minute.
5. Drain and completely flush system twice with potable water.
6. Return to service by opening incoming water lines.

For Sanitization of Interior Hard Non-Porous Surfaces of Water Softeners:

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

1. Tank must be washed with a compatible detergent and rinsed with potable water before sanitizing. Backwash the softener and add 0.25 – 0.5 oz. of product per gallon of water (or equivalent use dilution) (200 - 400 ppm active) 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 gallons).
2. Unit must be washed with a compatible detergent and rinsed with potable water before sanitizing.
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. ~~NO POTABLE WATER RINSE IS ALLOWED.~~

For Sanitization of Interior Hard Non-Porous Surfaces of 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.
2. Unit must be washed with a compatible detergent and rinsed with potable water before sanitizing.
3. Fill empty pre-filter housing with 0.25 - 0.5 oz. of product per gallon of water (or equivalent use dilution) (200 - 400 ppm active) and turn on raw water. (Note: Standard system capacity is 1 to 2 gallons).
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 assure 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.

For Sanitization of (Beer Fermentation, Citrus and Food Processing) Holding and (or) Storage Tanks:

1. Remove gross filth and soil by pre-flush or pre-scrape and, when necessary, presoak.
2. Wash surfaces with a compatible detergent and rinse with potable water prior to sanitizing.
3. Prepare a solution of 0.25 - 0.5 oz. per gallon of water (or equivalent use dilution) (200 - 400 ppm active) for mechanical or automated systems.
4. Allow surfaces to remain wet for at least 1 minute.
5. Drain thoroughly before reuse. No potable water rinse is allowed.

For mechanical operations or automated systems, the used sanitizing solution may not be used for sanitizing, but may be reused for other purposes such as cleaning.

For Continuous Treatment of Meat and Poultry or Fruit and Vegetable Conveyors:

1. Remove gross food particles and excess soil by a pre-flush or pre-scrape.
2. Wash with a good detergent or compatible cleaner. Rinse equipment thoroughly with potable water. Then rinse equipment with a sanitizing solution.
3. To sanitize the belt apply this product at a 200-400 ppm quat level (0.25 - 0.5 oz. per gallon) (or equivalent use 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.
4. During interruptions in operation, apply coarse spray to equipment, peelers, collators, slicers and saws with this product at a dilution of 200-400 ppm active quat. Allow surfaces to remain wet for 60 seconds. Conveyor equipment must be free of product when applying this coarse spray. Do not allow this solution to be sprayed directly on food.

To Sanitize Eggs Shells Intended for Food:

1. To sanitize previously cleaned food-grade eggs in shell egg and egg product processing plants, spray with a solution of 0.25 - 0.5 oz. per gallon of warm water (or equivalent use dilution) (200-400 ppm active). The solution must be warmer than the eggs, but not to exceed 130°F.
2. Wet eggs thoroughly and allow to drain.
3. 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.
4. Eggs must be reasonably dry before casing or breaking.
5. 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.

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

(Note to reviewer: The directions for use in this section are for non-food contact disinfection of hard, non-porous surfaces.)

(Note to reviewer: For labels that list semi-critical medical devices as defined by FDA.)

(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.)

To Prepare Disinfectant Use Solution: Add the product at 4 oz. of product per 5 gallons of water (or equivalent dilution) (1:160) (625 ppm active quaternary).

For Use as a One-Step Cleaner/Disinfectant:

1. Pre-clean heavily soiled areas.
2. Apply Disinfectant Use Solution to hard, non-porous environmental surfaces.
3. To disinfect, all surfaces must remain wet for ten (10) minutes.
4. Wipe surfaces (and let air dry).

(Note - Rinsing is not necessary unless floors are to be coated with finish or restorer. When cleaning floors position wet-floor signs around area to be cleaned. Floors will be slippery when wet or contaminated with foreign materials. Promptly clean up spills and foreign materials.)

For Use as a Non-Acid Bowl Cleaner/Disinfectant in Toilet Bowls from Concentrate:

1. Pre-clean heavily soiled areas.
2. Add 3/4 oz. into toilet bowl.
3. Swab entire surface area, especially under the rim.
4. Allow entire surface to remain wet for ten (10) minutes.
5. Flush toilet and rinse swab applicator thoroughly.

For Use as a Non-Acid Bowl Cleaner/Disinfectant in Toilet Bowls [and Urinals] from Use-Dilution:

1. Pre-clean heavily soiled areas.
2. Empty toilet bowls by forcing water through the trap. Apply Disinfectant Use Solution to exposed surfaces in toilet bowls and urinals.
3. Swab entire surface area especially under the rim.
4. Allow entire surface to remain wet for ten (10) minutes.
5. Flush toilet or urinal and rinse swab applicator thoroughly.

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

1. Pre-clean heavily soiled areas.
2. Apply Disinfectant Use Solution to floors, walls and ceilings making sure not to over spray. To disinfect, all surfaces must remain wet for ten (10) minutes.
Special instructions for foam guns: Pour concentrate into foam gun bottle and attach bottle to spray nozzle and ensure gun is attached to hose. Note: See foam gun instructions for more information. Make sure setting is set for a 1:160 dilution. Once in place, squeeze the handle to dispense foam solution. To disinfect, all surfaces must remain wet for ten (10) minutes.
3. Scrub using a deck brush or other coarse material as necessary.
4. Rinse surfaces thoroughly and let air dry.

(NOTE: When cleaning floors position wet-floor signs around area to be cleaned. Floors will be slippery when wet or contaminated with foreign materials. Promptly clean up spills and foreign materials.)

To Kill Fungi:

Pre-clean heavily soiled areas. Apply Disinfectant Use Solution to hard, non-porous environmental surfaces. Allow surface to remain wet for ten (10) minutes. Wipe surfaces (and let air dry).

***Kills HBV, HCV and HIV-1 on pre-cleaned environmental surfaces/objects previously soiled with blood/body fluids** in health care settings (Hospitals, Nursing Homes) and 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 Hepatitis B Virus, Hepatitis C Virus and Human Immunodeficiency Virus Type 1 (HIV-1) (associated with AIDS).

SPECIAL INSTRUCTIONS FOR CLEANING AND DECONTAMINATION AGAINST HIV-1, HBV AND HCV ON SURFACES/OBJECTS SOILED WITH BLOOD/BODY FLUIDS.

Personal Protection: Specific barrier protection items to be used when handling items soiled with blood or body fluids are disposable latex gloves, gowns, masks and eye coverings.

Cleaning Procedure: Blood and other body fluids must be thoroughly cleaned from surfaces and objects before application of the disinfectant.

Contact Time: Allow surface to remain wet for 2 minutes to kill HIV-1, and 10 minutes to kill all other organisms cited on the label.

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.

For use as a Disinfectant/Fungicide on Hard Non-Porous Surfaces in Whirlpool Units:

1. After using the whirlpool unit, drain and refill with fresh water to just cover the intake valve.
2. Add 4 oz. for each 5 gallons of water (or equivalent use dilution) (625 ppm active quat) at this point.
3. Briefly start the pump to circulate the solution. Turn off the pump.
4. Wash down the unit sides, seat of the chair, lift and any/all related equipment with a clean swab, brush or sponge. Treated surfaces must remain wet for ten (10) minutes.
5. After the unit has been thoroughly disinfected, drain the solution from the unit and rinse any/all cleaned surfaces with fresh water.
6. Repeat for heavy soiled units.

For Use as a Cleaner/Disinfectant in Food Processing Plants/(Breweries):

1. Before using this product in food processing areas, food products and packaging materials must be removed from the room or carefully protected. For heavily soiled areas, thoroughly clean surface prior to disinfecting.
2. Apply Disinfectant Use Solution evenly over surface. For sprayer applications use a coarse spray device. For use on floors, walls and storage areas, mix 4 oz. to 5 gallons of water (or equivalent use dilution) (625 ppm active quat). Be sure to wet all surfaces thoroughly.
3. Allow product to remain on surface for ten (10) minutes.
4. Remove excess liquid. (Wipe with clean cloth, sponge or paper towel.)
5. When disinfecting food contact surfaces used for food preparation, rinse surfaces thoroughly with potable water. This product must not be used to clean the following surfaces: utensils, glassware, and dishes.

To Disinfect Food Service Establishment Food Contact Surfaces (including countertops, exterior surfaces of appliances and tables):

1. Before using this product, food products and packaging materials must be removed from area or carefully protected. For heavily soiled areas, a pre-cleaning step is required.
2. Apply Disinfectant Use Solution evenly over surface. For sprayer applications use a coarse spray device. Be sure to wet all surfaces thoroughly.
3. Allow surface to remain wet for ten (10) minutes.
4. Remove excess liquid. (Wipe with clean cloth, sponge or paper towel.)
5. When disinfecting food contact surfaces, rinse surfaces thoroughly with potable water. This product must not be used to clean the following surfaces: utensils, glassware, and dishes.

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For Treatment of Animal Housing Facilities (including Poultry barns): (Dilute at 4.0 oz. of product per 5 gallons of water (or equivalent dilution) (1:160).)

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 or detergent and rinse with water.
5. Apply fresh 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 removing litter and manure.
7. Ventilate buildings and other closed spaces. 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 Reviewer: These are other uses.)

For Control of Small Flies (*Drosophila* spp. and the *Phoridae* family) in Drains:

1. Spray or pour solution of 4 oz. per 5 gallons of water (or equivalent use dilution) (625 ppm active quat) into drain during time of lowest level of drain use.
2. Apply around the edge of the drain and coat all sides of inside of drain.
3. Add 14 ounces of solution daily to each drain to maintain fly control.

Entryway Sanitizing Systems (For food processing or other facilities that have installed entryway sanitizing systems):

To prevent cross contamination from area to area, set the system to deliver 0.51 to 1.02 oz. per 1 gallon of water (400 – 800 ppm active) of sanitizing solution. 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 the floor. Do not mix other foam additives to the sanitizing solution.

Disinfection Directions for Vehicles:

1. Clean all vehicles including mats, crates, cabs, and wheels with high-pressure water and this product.
2. For sprayer applications, use a coarse spray. Use 4 oz. of product per 5 gallons of water (or equivalent use dilution) for disinfection/fungicide/virucide.
3. Leave all treated surfaces exposed to solution for 10 minutes or more and allow to air dry.

(Note to Agency: Text appearing in parentheses is done to show optional text.)

For Use in (Dairies, Beverage (and)) Food Processing Plants Using Fogging Devices:

1. Prior to fogging, food products and packaging materials must be removed from the room or carefully protected.
2. After cleaning and disinfecting hard, non-porous surfaces as directed, fog desired areas using 1 quart per 1000 cubic feet of room area with a solution containing 1.5 oz. of product per gallon of water (1,200 ppm) (or equivalent use dilution). Use a remotely controlled fogging device and leave area before activating the fogger.
3. Vacate the area of all personnel during fogging and for a minimum of 2 hours after fogging. Areas being fogged must be placarded to prohibit entry.
4. After fogging is completed and the reentry interval satisfied, all food contact surfaces must be thoroughly rinsed with potable water prior to reuse.

Note: The fog generated is irritating to the eyes, skin and mucous membranes. Under no circumstances must a room be entered by anyone during fogging or within two hours of the completion of fogging (assuming a minimum of 4 air exchanges (ACH) per hour in the area being fogged, a minimum of 4 air exchanges (ACH) per hour in the facility after fogging). If the building must be entered, then the individuals entering the area must wear a self-contained respirator approved by NIOSH/MSHA, goggles, long sleeves and long pants.

~~FOGGING IS TO BE USED AS AN ADJUNCT TO ACCEPTABLE MANUAL CLEANING AND DISINFECTING OF ROOM AND MACHINE SURFACES.~~

Shoe (Boot) Bath Sanitizer Directions:

1. To prevent cross contamination from area to area in animal areas, and the packaging and storage areas of food plants, shoe baths containing one 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.
2. Scrape waterproof shoes and place in a 0.25 oz. per gallon of water (or equivalent use dilution) (200 ppm active) solution for 3 minutes prior to entering area.
3. Change the sanitizing solution in the bath at least daily or when solution appears dirty.

Shoe Foam Directions:

1. To prevent cross contamination from area to area in animal areas, and the packaging and storage areas of food plants, apply a foam layer approximately 0.5 to 2 inches thick made from a solution of 1 to 1.5 oz. per 5 gallons of water (or equivalent use dilution) (781-1172 ppm active) at all entrances to buildings, hatcheries, production and packaging rooms by using a foam generating machine or aerator to apply foam layer.
2. Follow the foaming directions as specified by the manufacture of the foam generator/aerator. Scrape waterproof shoes. Stand and/or walk through foamed area for 3 minutes prior to entering area. Foam area must be washed and replaced at least daily or when it appears dirty.

Glove Dip Sanitizer Directions:

1. To prevent cross contamination from area to area in animal areas and the packaging and storage areas of food plants, dip pre-washed (plastic, latex or other synthetic rubber) non-porous gloved hands into a suitable clean container that contains enough freshly made sanitizing solution to cover the gloved area. Do not let sanitizing solution come into contact with the exposed skin.
2. Make up the sanitizing solution by adding 0.25 - 0.5 oz. per gallon of water (or equivalent use dilution) (200 - 400 ppm active).
3. Dip (Soak) in solution for 1 minute. NO POTABLE WATER RINSE IS ALLOWED.
4. Change the sanitizing solution in the bath at least daily or when solution appears dirty. **Do not let sanitizing solution come into contact with exposed skin.**

To Sanitize Non-Food Contact Surfaces: Dilute at 1.0 oz. of product per 4 gallons of water (1:512).

1. Pre-clean heavily soiled hard non-porous surfaces.
2. Apply Use Solution until thoroughly wet.
3. Let stand for three (3) minutes.
4. Wipe surfaces (and let air dry).
5. Not for use on food contact surfaces or on food preparation areas.

For Use as a (General) Cleaner:

Apply Use Solution (4 oz. of product per 5 gallons of water) to hard, non-porous surfaces. Wipe surfaces (and let air dry).

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For Use as a Deodorizer:

Apply Use Solution (4 oz. of product of 5 gallons of water) to hard, non-porous surfaces. Wipe surfaces (and let air dry).

STORAGE AND DISPOSAL

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

PESTICIDE STORAGE

Do not reuse empty container. (Keep from freezing).

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:)

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. If not available, wrap empty container and put in trash.

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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 $\frac{1}{4}$ 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 available. If not available, puncture and dispose in a sanitary landfill.

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 available. If not available, puncture and dispose in a sanitary landfill.

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. Then offer the container for recycling or reconditioning, if available. If not available, puncture and dispose in a sanitary landfill.

PRECAUTIONARY STATEMENTS

HAZARDS TO HUMANS AND DOMESTIC ANIMALS

DANGER: Corrosive. Causes irreversible eye damage and skin burns. Harmful if swallowed or absorbed through the skin. Do not get into eyes, on skin or on clothing. Wear goggles or face shield and rubber gloves and protective clothing when handling. Wash thoroughly with soap and water after handling before eating, drinking, chewing gum, using tobacco or using the toilet. Remove contaminated clothing and wash clothing before reuse.

PHYSICAL OR CHEMICAL HAZARDS

Do not use or store near heat or open flame. Do not mix with oxidizers, anionic soaps and detergents.

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ENVIRONMENTAL HAZARDS

This pesticide is toxic to fish and aquatic invertebrates. *(For containers of 5 gallons or greater add the following language.)* 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.

This product contains no phosphorus.

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EPA Est. No.

(Lot code letters indicate establishment number.)

Tupperware® is a registered trademark of the Tupperware Brands Corporation.

Slurpee® is a registered trademark of 7-Eleven Corporation.

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(Optional graphics logo:)



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to EPA Region 5



512 SANITIZER REFERENCE SHEET

When used as directed, this product is highly effective against a wide variety (broad-spectrum) of pathogenic microorganisms (including bacteria, antibiotic-resistant bacteria, viruses, and fungi).

At a 1:160 dilution (4 oz. of product per 5 gallons of water), using approved AOAC test methods (under Good Laboratory Practices, [GLPs]), in the presence of 5% serum load and 10 minute contact time, unless otherwise noted, this product kills the following on hard non-porous (inanimate) (environmental) surfaces:

Bacteria (Bactericidal Activity):

Pseudomonas aeruginosa, (ATCC 15442)
Staphylococcus aureus, (ATCC 6538)
Salmonella enterica, (ATCC 10708)
Botrytis cinerea, (ATCC 12481)
Burkholderia cepacia, (ATCC 25416)

Campylobacter jejuni, (ATCC 29428)
Corynebacterium ammoniagenes, (ATCC 6871)
Escherichia coli O157:H7, (ATCC 35150)
Klebsiella pneumoniae, (ATCC 13883)
Listeria monocytogenes, (ATCC 984)

Proteus mirabilis, Clinical Isolate
Salmonella typhi, (ATCC 6539)
Shigella sonnei, (ATCC 9290)
Yersinia enterocolitica, (ATCC 23715)

Antibiotic-Resistant (Strains of) Bacteria (Antibiotic-Resistant Bactericidal Activity):

Enterococcus faecium, (Clinical Isolate),
(Resistant to Vancomycin (VRE))

Staphylococcus aureus, (ATCC 33591),
(Resistant to Methicillin (MRSA))

Staphylococcus aureus, (Genotype USA400),
(Community Associated – Methicillin Resistant
(CA-MRSA))

*Viruses (*Virucidal Activity):

*Hepatitis B Virus
*Hepatitis C Virus
*Herpes Virus Type 1, (VR-260)

*Herpes Virus Type 2, (VR-734)
*Human Coronavirus, (ATCC VR-740)
*Infectious Bronchitis Virus, (Clinical Isolate)

*Influenza A (H1N1) virus (ATCC VR-1469)
*Influenza A₂/Japan Virus, (VR-100)
*Vaccinia Virus, (Clinical Isolate)

Kills *HIV-1 (AIDS virus) (HTLV-III_B) when used as directed on hard, non-porous (inanimate) (environmental) surfaces with a 2 minute contact time.

(*Veterinary Viruses:)

*Avian Influenza A (H5N1) Virus
*Avian Influenza A (H9N2), (VR-798)
(Turkey/Wisconsin Virus)
*Avian Reovirus, (VR-2449)
*Bovine Viral Diarrhea Virus, (VR-534)
*Canine Coronavirus, (VR-809)

*Canine Distemper Virus, (Clinical Isolate)
*Equine Arteritis Virus, (VR-796)
*Infectious Bovine Rhinotracheitis Virus,
(VR-188)
*Infectious Laryngotracheitis Virus, Strain
LT-IVAX

*Newcastle Disease Virus, (Clinical Isolate)
*Porcine Respiratory and Reproductive
Syndrome Virus, (Clinical Isolate)
*Porcine Rotavirus, (VR-893)
*Pseudorabies Virus, (VR-135)
*Transmissible Gastroenteritis Virus (TGE),
(VR-742)

Fungi (Fungicidal Activity):

This product is fungicidal when used as directed on hard, non-porous inanimate surfaces at a 1:160 dilution (4 oz. per 5 gallons of water), and in the presence of a 5% serum load and 10 (ten) minute contact time.

Trichophyton mentagrophytes, (ATCC 9533)

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

Sanitization: When used as a food contact sanitizer at a 1:512 dilution (1.0 oz. of product per 4 gallons of water), in the presence of 500 ppm hard water, this product reduces the following bacteria by 99.999% with a 1 minute contact time on pre-cleaned, hard non-porous (inanimate) (environmental) surfaces:

Aeromonas hydrophila, (ATCC 23213)
Campylobacter jejuni, (ATCC 29428)
Clostridium perfringens, (ATCC 13124)
Enterobacter sakazakii, (ATCC 29544)
Enterococcus faecalis, Vancomycin
Resistant, (VRE) (ATCC 51299)

Escherichia coli, (ATCC 11229)
Escherichia coli O157:H7, (ATCC 43888)
Escherichia coli O111:H8, (ATCC BAA-184)
Listeria monocytogenes, (ATCC 984)
Salmonella typhi, (ATCC 6539)

Shigella dysenteriae, (ATCC 9361)
Staphylococcus aureus, (ATCC 6538)
Streptococcus pyogenes, (ATCC 12344)
Yersinia enterocolitica, (ATCC 23715)

Non-Food Contact Sanitization: When used as a non-food contact sanitizer at a 1:512 dilution (1.0 oz. of product per 4 gallons of water) (200 ppm active quaternary) this product reduces the following bacteria by 99.9% with a 3 minute contact time on pre-cleaned, hard non-porous (inanimate) (environmental) surfaces:

Enterobacter aerogenes, (ATCC 13048)

Staphylococcus aureus, (ATCC 6538)

Mold/Mildew (Mildewstatic Activity) - controls and prevents (inhibits) the growth of mold and mildew:
Aspergillus niger (ATCC 6275) (and the odors caused by them) when applied to hard, non-porous environmental surfaces.

Malodor(s) (Activity) (Counteractancy) – eliminates (destroys) odors and odor-causing bacteria on hard, nonporous surfaces in restroom areas, behind and under sinks and counters, and storage areas (and other places where bacterial growth can cause malodors).

(Modes of Application:)

This product can be applied by mop, sponge, cloth, paper towel, (hand pump) coarse trigger sprayer, or immersion. Change cloth, sponges or towels frequently to avoid redeposition of soil. This product may also be applied through foaming apparatus, or low-pressure sprayers. Follow manufacturers' instructions when using this equipment.

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Product is subject to change without notice.
The user assumes all liability for use of this product.
No warranty is made for use of this product.
www.3m.com

(Note to Agency: Text appearing in parentheses 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 to Reviewer: These instructions may be substituted for any dispensing device to prepare the use solution.)

(GENERAL DISPENSER INSTRUCTIONS): (Remove cap and) insert cartridge into dispenser. Note: See dispenser instructions for proper cartridge placement. Once cartridge is properly inserted into dispenser, follow dispenser use instructions to dispense a 1:160 – 1:512 solution into a bucket, bottle, scrubber or other container.

(Note to Reviewer: The directions that appear for specific container sizes maybe substituted to prepare use solution instruction only on that container size.

ACCUMIX™ CONTAINERS (32 oz. container) – Add product at ¼ oz. per gallon of water (1:512).

SOLUTIONS CENTER™ (64 oz. containers) – (Remove cap and) insert cartridge into dispenser. Note: See dispenser instructions for proper cartridge placement. Once cartridge is in place, (squeeze the handle) (or) (press the button) to dispense a 1:160 - 1:512 solution into a bucket, bottle, scrubber or other container.

J-FILL™ DISPENSING SYSTEMS (84.5 oz. (2.5 L) containers) – (Remove cap and) insert cartridge into dispenser. Note: See dispenser instructions for proper cartridge placement. Once cartridge is in place, (squeeze the handle) (or) (press the button) to dispense a 1:160 - 1:512 solution into a bucket, bottle, scrubber or other container.

OUTPOST™ (SINGLE SOLUTION™) DISPENSING SYSTEMS (2 L containers) (3 L containers) – (Remove cap and) insert cartridge into dispenser. Note: See dispenser instructions for proper cartridge placement. Once cartridge is in place turn the knob to dispense a 1:160 - 1:512 solution into a bucket, bottle, scrubber or other container.

PRACTICAL SOLUTIONS™ (1 gal. containers) – (Remove cap and) insert cartridge into dispenser. Note: See dispenser instructions for proper cartridge placement. Once cartridge is in place, press the button to dispense a 1:512 solution into a bucket, bottle, scrubber or other container.

COMMAND CENTER™ (1.5 gal. containers) – (Remove cap and) insert cartridge into dispenser. Note: See dispenser instructions for proper cartridge placement. Once cartridge is in place, press the button to dispense a 1:512 solution into a bucket, bottle, scrubber or other container.

SMARTDOSE™ (1.4 L containers) – Turn the control knob to select the appropriate icon (bucket or spray bottle fill). Pull up the control knob one time to prime the pump. Push knob down fully to pump a precise dose of concentrate needed for the correct dilution (1:512 Food Contact Sanitization or 1:160 Hospital Disinfection) when mixed with water.

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(Note to reviewer: The directions for use in this section are for food contact sanitization of hard non-porous surfaces.)

To Prepare Food Contact Sanitizing Use Solution: Add the product at 0.25 oz. of product per gallon ((or) 1 oz. of product per 4 gallons) of water (1:512).

To Sanitize Hard, Non-Porous Food Contact Surfaces and Equipment:

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 0.25 – 0.5 oz. per gallon of water (200 - 400 ppm active quat) (or equivalent dilution).
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.
4. Allow surfaces to drain thoroughly and air dry before resuming operation. Do not rinse.

To Sanitize Hard, Non-Porous Food Contact Surfaces and Equipment in Restaurants, Bars, Institutions, and Other Food Serving Establishments:

1. Scrape and pre-wash utensils, dishes and glasses to remove gross soil.
2. Wash with detergent.
3. Rinse with clean (potable) water.
4. Sanitize in a solution containing 0.25 – 0.5 oz. per gallon of water (200 - 400 ppm active quat) (or equivalent dilution).
5. Immerse all utensils for at least 1 minute or contact time specified by governing sanitary code.
6. Place sanitized utensils on a rack or drain board to air dry.

**WISCONSIN STATE DIVISION 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.
3. Rinse with potable water.
4. Sanitize in a solution of 0.25 – 0.5 oz. per gallon of water (200 – 400 ppm active quaternary) (or equivalent use dilution). Immerse all utensils for at least two minutes or for contact time specified by governing sanitary code.
5. Place sanitized utensils on a rack or drain board to air dry.
6. Prepare fresh sanitizing solution at least daily or more often when visibly soiled or diluted.

NOTE: A clean potable water rinse following sanitization is not permitted under Section HSS 196, Appendix 7-204.11 of the Wisconsin Administrative Code.

To Sanitize Food Processing Equipment and Utensils:

Before use in federally inspected meat and poultry food processing plants and dairies, food products and packaging materials must be removed from room or carefully protected. A potable water rinse is not allowed following use of the product as a sanitizer on previously cleaned hard food contact surfaces ~~provided that the~~ surfaces are adequately drained before contact with food so that little or no residue remains.

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 0.25 – 0.5 oz. per gallon of water (200 - 400 ppm active quat) (or equivalent dilution). Prepare a fresh solution at least daily or when use solution becomes visibly dirty.
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. For spray applications, use a coarse pump or trigger sprayer. Spray 6 - 8 inches from surface. With spray applications cover or remove all food products. Allow a contact time of at least one (1) minute.
4. Allow surfaces to drain thoroughly and air dry before resuming operation. Do not rinse.

To Sanitize Food Processing Equipment and Utensils in (Fisheries, Milk, Citrus, Wine, Potato, Ice Cream and Beverage) Processing Plants:

Before use in federally inspected meat and poultry food processing plants and dairies, food products and packaging materials must be removed from room or carefully protected. A potable water rinse is not allowed following use of the product as a sanitizer on previously cleaned hard food contact surfaces provided that the surfaces are adequately drained before contact with food so that little or no residue remains.

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 0.25 – 0.50 oz. per gallon of water (200 - 400 ppm active quat) (or equivalent dilution). Prepare a fresh solution at least daily or when use solution becomes visibly dirty.
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. For spray applications, use a coarse pump or trigger sprayer. Spray 6 - 8 inches from surface. With spray applications cover or remove all food products. Allow a contact time of at least one (1) minute.
4. Allow surfaces to drain thoroughly and air dry before resuming operation. Do not rinse.

For Sanitization of Food Processing Equipment, Dairy Equipment, Refrigerated Storage and Display Equipment and Other Hard Surfaces in Food Contact Locations:

For sanitizing, and other hard, non-porous surfaces.

1. Turn off refrigeration, if applicable.
2. Equipment and utensils must be thoroughly pre-flushed or pre-scraped and, when necessary, pre-soaked to remove gross food particles.
3. Unit must be washed with a compatible detergent and rinsed with potable water before sanitizing.
4. Wash and rinse all surfaces thoroughly.
5. Apply a solution 0.25 – 0.5 oz. per gallon of water (200 - 400 ppm active quat) (or equivalent dilution) by mechanical spray, direct pouring or by recirculating through the system. Surfaces must remain wet for at least one minute followed by complete draining and drying. Fresh solution must be prepared for each cleaning. No potable water rinse is allowed when product is used as directed.
6. Return machine to service.

For Sanitization of Ice Machines:

1. Turn off refrigeration.
2. Unit must be washed with a compatible detergent and rinsed with potable water before sanitizing.
3. Wash and rinse all surfaces thoroughly.
4. Apply a solution of 0.25 – 0.5 oz. of product per gallon of water (or equivalent use dilution) (200 - 400 ppm active) by direct pouring or by recirculating through the system. Surfaces must remain wet for at least one minute followed by complete draining and drying. Fresh solution must be prepared for each cleaning. No potable water rinse is allowed when product is used as directed.
5. Return machine to service.

For Sanitization of Beverage Dispensing Equipment:

1. After cleaning thoroughly rinse equipment with a potable water rinse.
2. Fill equipment with a use solution of 0.25 – 0.5 oz. of product per gallon of water (or equivalent use dilution) (200 - 400 ppm active).
3. Allow solution to remain in equipment for at least one minute, or until operations resume, at which time the sanitizing solution must be drained from the system. To insure the removal of flavors, it is suggested that during changeover between products the system must be cleaned, rinsed and flushed with the sanitizing solution for at least 1 minute.
4. Drain thoroughly and allow surface to air dry before reuse. No potable water rinse is allowed.

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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 0.25 – 0.5 oz. of product per gallon of water (200 - 400 ppm available quat).
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.
5. Allow solution to remain in equipment for at least one 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 a required volume of sanitizer solution needed to sanitize the system by diluting 0.25– 0.5 oz. of product per gallon water (providing 200 - 400 ppm available quat).
3. To sanitize entire system by circulation methods, run pumps for at least 2 minutes to thoroughly wet and sanitize all parts of system.

For Sanitization of Sanitary Filling Equipment (sanitizing bottles or cans in the final rinse application):

The product is to be proportioned into the final rinse water line of the container washer or rinsed in the concentration of 200-400 ppm active quat.

1. Prepare a solution of 0.25 – 0.5 oz. of product per gallon of water (or equivalent use dilution) (200 – 400 ppm active) for the exterior application for the filler and closing machine.
2. Allow surfaces to remain wet for at least 1 minute.
3. Drain thoroughly and allow surface to air dry before reuse. No potable water rinse is allowed.

For Sanitization of 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. Units/tanks must be washed with a compatible detergent and rinsed with potable water before sanitizing.
3. Prepare a solution of 0.25 – 0.5 oz. of product per gallon of water (or equivalent use dilution) (200 - 400 ppm active).
4. Apply or circulate (if possible) to wet all surfaces and allow a minimum contact of 1 minute.
5. Drain and completely flush system twice with potable water.
6. Return to service by opening incoming water lines.

For Sanitization of Interior Hard Non-Porous Surfaces of Water Softeners:

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

1. Tank must be washed with a compatible detergent and rinsed with potable water before sanitizing. Backwash the softener and add 0.25 – 0.5 oz. of product per gallon of water (or equivalent use dilution) (200 - 400 ppm active) 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 gallons).
2. Unit must be washed with a compatible detergent and rinsed with potable water before sanitizing.
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. ~~NO POTABLE WATER RINSE IS ALLOWED.~~

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Sanitization of Water Softeners
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For Sanitization of Interior Hard Non-Porous Surfaces of 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.
2. Unit must be washed with a compatible detergent and rinsed with potable water before sanitizing.
3. Fill empty pre-filter housing with 0.25 – 0.5 oz. of product per gallon of water (or equivalent use dilution) (200 - 400 ppm active) and turn on raw water. (Note: Standard system capacity is 1 to 2 gallons).
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 assure 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.

For Sanitization of (Beer Fermentation, Citrus and Food Processing) Holding and (or) Storage Tanks:

1. Remove gross filth and soil by pre-flush or pre-scrape and, when necessary, presoak.
2. Wash surfaces with a compatible detergent and rinse with potable water prior to sanitizing.
3. Prepare a solution of 0.25 - 0.5 oz. per gallon of water (or equivalent use dilution) (200 – 400 ppm active) for mechanical or automated systems.
4. Allow surfaces to remain wet for at least 1 minute.
5. Drain thoroughly before reuse. No potable water rinse is allowed.

For mechanical operations or automated systems, the used sanitizing solution may not be used for sanitizing, but may be reused for other purposes such as cleaning.

For Continuous Treatment of Meat and Poultry or Fruit and Vegetable Conveyors:

1. Remove gross food particles and excess soil by a pre-flush or pre-scrape.
2. Wash with a good detergent or compatible cleaner. Rinse equipment thoroughly with potable water. Then rinse equipment with a sanitizing solution.
3. To sanitize the belt apply this product at a 200-400 ppm quat level (0.25 - 0.5 oz. per gallon) (or equivalent use 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.
4. During interruptions in operation, apply coarse spray to equipment, peelers, collators, slicers and saws with this product at a dilution of 200-400 ppm active quat. Allow surfaces to remain wet for 60 seconds. Conveyor equipment must be free of product when applying this coarse spray. Do not allow this solution to be sprayed directly on food.

To Sanitize Eggs Shells Intended for Food:

1. To sanitize previously cleaned food-grade eggs in shell egg and egg product processing plants, spray with a solution of 0.25 - 0.5 oz. per gallon of warm water (or equivalent use dilution) (200-400 ppm active). The solution must be warmer than the eggs, but not to exceed 130°F.
2. Wet eggs thoroughly and allow to drain.
3. 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.
4. Eggs must be reasonably dry before casing or breaking.
5. 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.

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(Note to reviewer: The directions for use in this section are for non-food contact disinfection of hard non-porous surfaces.)

(Note to reviewer: For labels that list semi-critical medical devices as defined by FDA.)

(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.)

To Prepare Disinfectant Use Solution: Add the product at 4 oz. of product per 5 gallons of water (or equivalent dilution) (625 ppm active quaternary).

For Use as a One-Step Cleaner/Disinfectant:

1. Pre-clean heavily soiled areas.
2. Apply Disinfectant Use Solution to hard, non-porous environmental surfaces.
3. To disinfect, all surfaces must remain wet for ten (10) minutes.
4. Wipe surfaces (and let air dry).

(Note - Rinsing is not necessary unless floors are to be coated with finish or restorer. When cleaning floors position wet-floor signs around area to be cleaned. Floors will be slippery when wet or contaminated with foreign materials. Promptly clean up spills and foreign materials.)

For Use as a Non-Acid Bowl Cleaner/Disinfectant in Toilet Bowls from Concentrate:

1. Pre-clean heavily soiled areas.
2. Add 3/4 oz. into toilet bowl.
3. Swab entire surface area, especially under the rim.
4. Allow entire surface to remain wet for ten (10) minutes.
5. Flush toilet and rinse swab applicator thoroughly.

For Use as a Non-Acid Bowl Cleaner/Disinfectant in Toilet Bowls [and Urinals] from Use-Dilution:

1. Pre-clean heavily soiled areas.
2. Empty toilet bowls by forcing water through the trap. Apply Disinfectant Use Solution to exposed surfaces in toilet bowls and urinals.
3. Swab entire surface area especially under the rim.
4. Allow entire surface to remain wet for ten (10) minutes.
5. Flush toilet or urinal and rinse swab applicator thoroughly.

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

1. Pre-clean heavily soiled areas.
2. Apply Disinfectant Use Solution to floors, walls and ceilings making sure not to over spray. To disinfect, all surfaces must remain wet for ten (10) minutes.
Special instructions for foam guns: Pour concentrate into foam gun bottle and attach bottle to spray nozzle and ensure gun is attached to hose. Note: See foam gun instructions for more information. Make sure setting is set for a 1:160 dilution. Once in place, squeeze the handle to dispense foam solution. To disinfect, all surfaces must remain wet for ten (10) minutes.
3. Scrub using a deck brush or other coarse material as necessary.
4. Rinse surfaces thoroughly and let air dry.

(NOTE: When cleaning floors position wet-floor signs around area to be cleaned. Floors will be slippery when wet or contaminated with foreign materials. Promptly clean up spills and foreign materials.)

To Kill Fungi:

Pre-clean heavily soiled areas. Apply Disinfectant Use Solution to hard, non-porous environmental surfaces. Allow surface to remain wet for ten (10) minutes. Wipe surfaces (and let air dry).

***Kills HBV, HCV and HIV-1 on pre-cleaned environmental surfaces/objects previously soiled with blood/body fluids** in health care settings (Hospitals, Nursing Homes) and 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 Hepatitis B Virus, Hepatitis C Virus and Human Immunodeficiency Virus Type 1 (HIV-1) (associated with AIDS).

SPECIAL INSTRUCTIONS FOR CLEANING AND DECONTAMINATION AGAINST HIV-1, HCV AND HBV ON SURFACES/OBJECTS SOILED WITH BLOOD/BODY FLUIDS.

Personal Protection: Specific barrier protection items to be used when handling items soiled with blood or body fluids are disposable latex gloves, gowns, masks and eye coverings.

Cleaning Procedure: Blood and other body fluids must be thoroughly cleaned from surfaces and objects before application of the disinfectant.

Contact Time: Allow surface to remain wet for 2 minutes to kill HIV-1, and 10 minutes to kill all other organisms cited on the label.

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.

For use as a Disinfectant/Fungicide on Hard Non-Porous Surfaces in Whirlpool Units:

1. After using the whirlpool unit, drain and refill with fresh water to just cover the intake valve.
2. Add 4 oz. for each 5 gallons of water (or equivalent use dilution) (625 ppm active quat) at this point.
3. Briefly start the pump to circulate the solution. Turn off the pump.
4. Wash down the unit sides, seat of the chair, lift and any/all related equipment with a clean swab, brush or sponge. Treated surfaces must remain wet for ten (10) minutes.
5. After the unit has been thoroughly disinfected, drain the solution from the unit and rinse any/all cleaned surfaces with fresh water.
6. Repeat for heavy soiled units.

For Use as a Cleaner/Disinfectant in Food Processing Plants/(Breweries):

1. Before using this product in food processing areas, food products and packaging materials must be removed from the room or carefully protected. For heavily soiled areas, thoroughly clean surface prior to disinfecting.
2. Apply Disinfectant Use Solution evenly over surface. For sprayer applications use a coarse spray device. For use on floors, walls and storage areas, mix 4 oz. to 5 gallons of water (or equivalent use dilution) (625 ppm active quat). Be sure to wet all surfaces thoroughly.
3. Allow product to remain on surface for ten (10) minutes.
4. Remove excess liquid. (Wipe with clean cloth, sponge or paper towel.)
5. When disinfecting food contact surfaces used for food preparation, rinse surfaces thoroughly with potable water. This product must not be used to clean the following surfaces: utensils, glassware, and dishes.

To Disinfect Food Service Establishment Food Contact Surfaces (including countertops, exterior surfaces of appliances and tables):

1. Before using this product, food products and packaging materials must be removed from area or carefully protected. For heavily soiled areas, a pre-cleaning step is required.
2. Apply Disinfectant Use Solution evenly over surface. For sprayer applications use a coarse spray device. Be sure to wet all surfaces thoroughly.
3. Allow surface to remain wet for ten (10) minutes.
4. Remove excess liquid. (Wipe with clean cloth, sponge or paper towel.)
5. When disinfecting food contact surfaces, rinse surfaces thoroughly with potable water. This product must not be used to clean the following surfaces: utensils, glassware, and dishes.

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(Note to Reviewer: These are other uses.)

For Control of Small Flies (*Drosophila* spp. and the *Phoridae* family) in Drains:

1. Spray or pour solution of 4 oz. per 5 gallons of water (or equivalent use dilution) (625 ppm active quat) into drain during time of lowest level of drain use.
2. Apply around the edge of the drain and coat all sides of inside of drain.
3. Add 14 ounces of solution daily to each drain to maintain fly control.

Entryway Sanitizing Systems (For food processing or other facilities that have installed entryway sanitizing systems):

To prevent cross contamination from area to area, set the system to deliver 0.51 to 1.02 oz. per 1 gallon of water (400 – 800 ppm active) of sanitizing solution. 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 the floor. Do not mix other foam additives to the sanitizing solution.

Disinfection Directions for Vehicles:

4. Clean all vehicles including mats, crates, cabs, and wheels with high-pressure water and this product.
5. For sprayer applications, use a coarse spray. Use 4 oz. of product per 5 gallons of water (or equivalent use dilution) for disinfection/fungicide/virucide.
6. Leave all treated surfaces exposed to solution for 10 minutes or more and allow to air dry.

For Use in (Dairies, Beverage (and)) Food Processing Plants Using Fogging Devices:

1. Prior to fogging, food products and packaging materials must be removed from the room or carefully protected.
2. After cleaning and disinfecting hard, non-porous surfaces as directed, fog desired areas using 1 quart per 1000 cubic feet of room area with a solution containing 1.5 oz. of product per gallon of water (1,200 ppm) (or equivalent use dilution). Use a remotely controlled fogging device and leave area before activating the fogger.
3. Vacate the area of all personnel during fogging and for a minimum of 2 hours after fogging. Areas being fogged must be placarded to prohibit entry.
4. After fogging is completed and the reentry interval satisfied, all food contact surfaces must be thoroughly rinsed with potable water prior to reuse.

Note: The fog generated is irritating to the eyes, skin and mucous membranes. Under no circumstances must a room be entered by anyone during fogging or within two hours of the completion of fogging (assuming a minimum of 4 air exchanges (ACH) per hour in the area being fogged, a minimum of 4 air exchanges (ACH) per hour in the facility after fogging). If the building must be entered, then the individuals entering the area must wear a self-contained respirator approved by NIOSH/MSHA, goggles, long sleeves and long pants.

FOGGING IS TO BE USED AS AN ADJUNCT TO ACCEPTABLE MANUAL CLEANING AND DISINFECTING OF ROOM AND MACHINE SURFACES

ACCEPTED
with COMMENTS
in EPA Letter Dated

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

For Treatment of Animal Housing Facilities (including Poultry barns): (Dilute at 4.0 oz. of product per 5 gallons of water (or equivalent dilution) (1:160).)

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 or detergent and rinse with water.
5. Apply fresh 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 removing litter and manure.
7. Ventilate buildings and other closed spaces. 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.

Shoe (Boot) Bath Sanitizer Directions:

1. To prevent cross contamination from area to area in animal areas, and the packaging and storage areas of food plants, shoe baths containing one 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.
2. Scrape waterproof shoes and place in a 0.25 oz. per gallon of water (or equivalent use dilution) (200 ppm active) solution for 3 minutes prior to entering area.
3. Change the sanitizing solution in the bath at least daily or when solution appears dirty.

Shoe Foam Directions:

1. To prevent cross contamination from area to area in animal areas, and the packaging and storage areas of food plants, apply a foam layer approximately 0.5 to 2 inches thick made from a solution of 1 to 1.5 oz. per 5 gallons of water (or equivalent use dilution) (781-1172 ppm active) at all entrances to buildings, hatcheries, production and packaging rooms by using a foam generating machine or aerator to apply foam layer.
2. Follow the foaming directions as specified by the manufacture of the foam generator/aerator. Scrape waterproof shoes. Stand and/or walk through foamed area for 3 minutes prior to entering area. Foam area must be washed and replaced at least daily or when it appears dirty.

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in EPA Letter Dated:

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

70627-63

January 17, 2012
EPA Reg. No. 70627-63
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(Note to Agency: Text appearing in parenthesis is done to show optional text)

Glove Dip Sanitizer Directions:

1. To prevent cross contamination from area to area in animals areas and the packaging and storage areas of food plants, dip pre-washed (plastic, latex or other synthetic rubber) non-porous gloved hands into a suitable clean container that contains enough freshly made sanitizing solution to cover the gloved area. Do not let sanitizing solution come into contact with the exposed skin.
2. Make up the sanitizing solution by adding 0.25 – 0.5 oz. per gallon of water (or equivalent use dilution) (200 – 400 ppm active).
3. Dip (Soak) in solution for 1 minute. **NO POTABLE WATER RINSE IS ALLOWED.**
4. Change the sanitizing solution in the bath at least daily or when solution appears dirty. **Do not let sanitizing solution come into contact with exposed skin.**

To Sanitize Non-Food Contact Surfaces: Dilute at 1.0 oz. of product per 4 gallons of water (1:512).

1. Pre-clean heavily soiled hard non-porous surfaces.
2. Apply Use Solution until thoroughly wet.
3. Let stand for three (3) minutes.
4. Wipe surfaces (and let air dry).
5. Not for use on food contact surfaces or on food preparation areas.

For Use as a (General) Cleaner:

Apply Use Solution (4 oz. of product per 5 gallons of water) to hard, non-porous surfaces. Wipe surfaces (and let air dry).

For Use as a Deodorizer:

Apply Use Solution (4 oz. of product of 5 gallons of water) to hard, non-porous surfaces. Wipe surfaces (and let air dry).

See container label for First Aid, Precautionary Statements and complete Directions for Use.

EPA Reg. No. 70627-63

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