

U.S. ENVIRONMENTAL PROTECTION AGENCY

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

Washington, D.C. 20460

NOTICE OF PESTICIDE:

X RegistrationReregistration

(under FIFRA, as amended)

EPA Reg. Number:

Date of Issuance:

73232-5

2/4/25

Term of Issuance:

Conditional

Name of Pesticide Product:

ALPET LV

Name and Address of Registrant (include ZIP Code):

Tony Herber

Agent for Best Sanitizers, Inc.

Scientific & Regulatory Consultants, Inc.

Electronic Transmittal: therber@srcconsultants.com

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

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

Registration is in no way to be construed as an endorsement or recommendation of this product by the Agency. In order to protect health and the environment, the Administrator, on his motion, may at any time suspend or cancel the registration of a pesticide in accordance with the Act. The acceptance of any name in connection with the registration of a product under this Act is not to be construed as giving the registrant a right to exclusive use of the name or to its use if it has been covered by others.

This product is conditionally registered in accordance with FIFRA section 3(c)(7)(A). You must comply with the following conditions:

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

Signature of Approving Official:

Date:

2/4/25

Steven Snyderman, Product Manager 33 Regulatory Management Branch II

Antimicrobials Division (7510M)

Office of Pesticide Programs

- 2. You are required to comply with the data requirements described in the DCI Order identified below:
 - a. Octyl decyl dimethyl ammonium chloride: GDCI-069165-1736; GDCI-069165-30870
 - b. Dioctyl dimethyl ammonium chloride: GDCI-069166-1737; GDCI-069166-30875
 - c. Didecyl dimethyl ammonium chloride: GDCI-069149-1681; GDCI-069149-30869
 - d. Alkyl (C14-50%,C12-40%,C16-10%) Dimethyl benzyl ammonium chloride: GDCI-069105-1679; GDCI-069105-30882

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

- 3. Make the following label changes before you release the product for shipment:
 - Revise the EPA Registration Number to read, "EPA Reg. No. 73232-5."
- 4. Submit one copy of the final printed label for the record before you release the product for shipment.

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

If you fail to satisfy these data requirements, EPA will consider appropriate regulatory action including, among other things, cancellation under FIFRA section 6(e). Your release for shipment of the product constitutes acceptance of these conditions. A stamped copy of the label is enclosed for your records. Please also note that the record for this product currently contains the following CSFs:

Basic CSF dated 03/26/2024

The following alternate brand names have also been added to product record:

- Alpet D2 Flex
- Alpet D2 Flex Surface Sanitizer
- Alpet D2 Surface Sanitizer Flex

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- Alpet D2 Flex Foodservice Surface Sanitizer
- Alpet D2 Flex Foodservice Surface Sanitizer No Rinse Required
- Alpet D2 Flex Food Processing Surface Sanitizer
- Alpet D2 Flex Multi-Surface Disinfectant
- Alpet D2 Flex Multi-Surface Disinfectant Disinfects Food-Contact Surfaces
- Alpet D2 Flex Multi-Surface Disinfectant Disinfects Food Contact Surfaces
- Alpet D2 Multi Cleaner & Disinfectant

If you have any questions, please contact Srinivas Gowda by phone at 202-565-0078, or via email at gowda.srinivas@epa.gov.

Enclosure: Accepted label

{Front Panel} ALPET LV

[CLEANS AND] [SANITIZES HARD NON-POROUS FOOD CONTACT AND NON-FOOD CONTACT SURFACES]

[DISINFECTANT] [VIRUCIDAL[†]] [Surface Cleaner], [Sanitizer], [and] [&] [Disinfectant]For Hard, Non-Porous Surfaces

ACTIVE INGREDIENTS:

Isopropyl Alcohol	34.0000%
Alkyl (C ₁₄ 50%, C ₁₂ 40%, C ₁₆ 10%) Dimethyl benzyl ammonium chloride	
Octyl Decyl Dimethyl Ammonium Chloride	0.0109%
Dioctyl Dimethyl Ammonium Chloride	0.0044%
Didecyl Dimethyl Ammonium Chloride	0.0065%
OTHER INGREDIENTS:	65.9637%
TOTAL	100.0000%

KEEP OUT OF REACH OF CHILDREN

Net Contents: 2 fluid ounces, 4 fluid ounces, 1 Quart, 1 Gallon, 5 Gallons, 50 gallons, 275-gallons {other sizes may be inserted}

[See [side][back] panel for precautionary statements.]

{Any label panel}

[Manufactured] [Sold] [Distributed] [For:] [By:] BEST SANITIZERS, INC.



{logo color may vary}

P.O. BOX 1360
PENN VALLEY, CA 95946
[phone] 888-225-3267
EPA Reg. No. 73232-L
EPA Est. No. XXXX-XX {Actual EPA Est. No. to be inserted}

Lot No._____
[Expiry Date]

ACCEPTED

02/04/2025

Under the Federal Insecticide, Fungicide and Rodenticide Act as amended, for the pesticide registered under EPA Reg. No. 70000 F

73232-5

{Back or Side Panel}

Precautionary Statements

PHYSICAL OR CHEMICAL HAZARDS

Flammable: Keep away from heat and open flame.

{For containers of 5 gallons or more, the following Environmental Hazards language will appear on the product label}

ENVIRONMENTAL HAZARDS

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

{Note to reviewer: This product meets EPA criteria for acute toxicity category IV for all routes of exposure. Therefore, no signal word, precautionary statements, or first aid statements are required.}

DIRECTIONS FOR USE

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

CLEANING

[Alpet LV {or alternate brand name} is recommended for use as a cleaner on hard non-porous food contact and non-food contact surfaces.] Remove gross food particles and soil from the surface. Apply this product to the surface and wipe clean. Allow to dry. [A water rinse after applying the product is permissible in wet environments if necessary to aid in the cleaning process.]

SANITIZING HARD NON-POROUS NON-FOOD CONTACT SURFACES

Clean surfaces [with this product] prior to sanitizing. [This product may be used to clean.] To sanitize, apply by spray, wipe, brush, or total immersion to thoroughly wet the surface. Surface must remain visibly wet for 30 seconds. Allow surfaces to air dry [or wipe with a [clean cloth] -or- [paper towel]]. [No rinsing required.] [Kills [99.9% of] {insert non-food contact sanitization organisms from Table B}.] {or} [Kills 99.9% of organisms listed under non-food contact sanitization.]

FOOTWEAR SANITIZER

Alpet LV {or alternate brand name} is recommended as a sanitizer for use on outside surfaces of non-porous waterproof footwear such as boots, and work boots. Clean footwear [with this product] prior to sanitizing. [This product may be used to clean.] To sanitize, apply by spray, wipe, brush, or total immersion. Footwear must remain visibly wet for [at least] 30 seconds. Allow footwear to air dry.

SANITIZING [OF FOOD PROCESSING EQUIPMENT AND OTHER] HARD, NON-POROUS FOOD CONTACT SURFACES:

[This product is recommended for use as a sanitizer on food processing equipment, dairy equipment, food utensils, dishes, silverware, glasses, sink tops, countertops, refrigerated storage⁵ and display equipment and other hard non-porous food contact surfaces.]

Clean surfaces [with this product] prior to sanitizing. [This product may be used to clean.] To sanitize, apply by spray, wipe, brush or total immersion to thoroughly wet the surface. Surfaces must remain visibly wet for [at least] 60 seconds {or}[one minute] followed by adequate draining and air-drying. [Kills [99.999% of] {insert food contact surface sanitization organisms from Table A}.] [Kills 99.999% of organisms listed under food contact surface sanitization.]

{one of the following paragraphs will be used}

Apply to sink tops, countertops, refrigerated storage⁵ and display equipment and other stationary hard surfaces by wipe, brush or spray. Dishes, silverware, glasses, cooking utensils and other similar size food processing equipment can be sanitized by immersion with this product. Always use fresh solution for this purpose.

{or}

Smaller items may be sanitized by immersion. Always use fresh solution. Apply to larger items by spray, wipe, or brush.

SANITIZING NON-POROUS WATERPROOF GLOVES

This product {or}[Alpet LV -or- {alternate brand name}] is recommended as a sanitizer for use on non-porous and waterproof gloves. Clean gloves [with this product] prior to sanitizing. [This product may be used to clean]. To sanitize, apply by spray, wipe, brush, or total immersion to thoroughly wet the surface. Allow gloves to remain visibly wet for [at least] 60 seconds -or- [one minute]. Allow to air dry. Do not rinse.

Wisconsin State Board of Health Directions for Eating Establishments

1. Scrape and pre-wash utensils and glasses whenever possible. **2.** Wash with a good detergent or compatible cleaner. **3.** Rinse with potable water. **4.** Sanitize in an undiluted solution of this product. 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 a fresh sanitizing solution at least daily or when visibly soiled or diluted. **NOTE:** A clean potable water rinse following sanitization is not permitted under HFS 196, Ref. Appendix 7-204.11 of the Wisconsin Administrative Code.

DISINFECTION OF HARD NON-POROUS SURFACES

[This product is recommended for use as a disinfectant on inanimate, cleaned, hard, non-porous surfaces.] Clean surfaces [with this product] prior to disinfecting. [This product may be used to clean.] Apply by spray, wipe, brush, or by total immersion to thoroughly wet the surface. For bactericidal disinfection, surfaces must remain visibly wet for [at least] 3 minutes. [Kills [99.9% of] [bacteria listed under surface disinfection] {or} {insert bacteria from Table A}.]

For † virucidal disinfection, surfaces must remain visibly wet for [at least] 30 seconds. Kills [99.9% of] [viruses listed under surface disinfection] {or} {insert viruses from Table A.}

[Then] wipe with a [clean cloth] [or] [paper towel] [if desired][,] [or allow to air dry]. [No rinsing required.]

TO [CLEAN] [,] [AND] DISINFECT [AND DEODORIZE] [THREE-COMPARTMENT] SINKS:

This product may be used as a routine follow-up to dishwashing. Clean sink surfaces [with this product] prior to disinfecting. [This product may be used to preclean.] To disinfect, apply this product via wipe, brush or spray to empty sink until surfaces are thoroughly wet. Treated surfaces must remain visibly wet for [at least] 3 minutes. Then, simply wipe dry with clean cloth or paper towel or allow to air dry. No rinse is required.

TO [CLEAN AND] DISINFECT ANIMAL PREMISES –or– QUARTERS –or– KENNELS –and/or– EQUIPMENT

Remove all animals and feed from premises, vehicles, and enclosures. Remove all litter and manure from floors, walls and surfaces of barns, pens, stall chutes and other facilities occupied or traversed by animals. Empty all troughs and feeding and watering appliances. Thoroughly clean all surfaces [with this product] and rinse with water. Apply this product by spray, wipe, brush or by total immersion. Surface must remain visibly wet for [at least] 3 minutes. Rinse with clear water and allow to [air] dry [before housing animals].

{the following statement will be used only if HIV-1 is claimed on product label}

*KILLS HIV-1 ON PRE-CLEANED ENVIRONMENTAL SURFACES/OBJECTS PREVIOUSLY SOILED WITH BLOOD/BODY FLUIDS in health care settings (*e.g.* hospitals, nursing homes) or other settings in which there is an expected likelihood of soiling of inanimate surfaces/objects with blood or body fluids and in which the surfaces/objects likely to be soiled with blood or body fluids can be associated with the potential for transmission of human immunodeficiency virus Type 1 (HIV-1) (associated with AIDS).

SPECIAL INSTRUCTIONS FOR CLEANING AND DECONTAMINATION AGAINST HIV-1 (AIDS VIRUS) ON SURFACES OR OBJECTS SOILED WITH BLOOD OR BODY FLUIDS

Personal Protection: Wear disposable latex gloves, protective gown, face mask and eye covering, as appropriate, when handling items soiled with blood or body fluids.

Cleaning Procedure: Blood and other body fluids must be thoroughly cleaned from surfaces and objects

[Bracketed text] is optional; text in {braces} is informational to the reviewer.

before application of this disinfectant.

Contact Time: Leave surfaces wet for 30 seconds. For other organisms identified above, allow surface to remain wet for 3 minutes

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

{The following statement will appear on container labels only if healthcare use sites are listed on the label}

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

STORAGE AND DISPOSAL

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

PESTICIDE STORAGE- Open dumping is prohibited. Store only in the original container. Keep this product under locked storage sufficient to make it inaccessible to children or people unfamiliar with its proper use. Store in a cool, dry area away from flames, sparks or other sources of heat or ignition. If ignited, use dry chemical or CO₂ extinguisher. If a large quantity is spilled, dilute with water and mop or wipe dry.

PESTICIDE DISPOSAL-Wastes resulting from the use of this product must be disposed of on site or at an approved waste disposal facility.

CONTAINER HANDLING- Nonrefillable container. Do not reuse or refill this container. Offer for recycling if available or puncture and dispose of in a sanitary landfill, or by incineration, or by other procedures allowed by state and local regulations.

{Table 1: Hard Non-Porous Surface Types}

Acrylic	Aluminum	Brass	Chrome
Corian®	Copper	Crystal	Glass
Formica®	Glazed porcelain [tile]	Glazed ceramic [tile]	Sealed Fiberglass
Sealed Grout	Galvanized metal	Sealed granite	Sealed [or finished]
			hardwood [floors]
Laminated Surfaces	Laminate	Plastic laminate	Sealed Limestone
Linoleum	Metal	Mirrors	Sealed Marble
Nickel	Plastic	Plexiglass®	PEX(cross linked
			polyethylene)
PVC	Sealed Slate	Sealed stone	[Stainless] steel
Sealed Terra Cotta	Sealed Terrazzo	Glazed tile	Tin
Vinyl	Painted wallboard	Finished –and/or- Painted	Sealed wood
		Wood	

{Table 2: Hard Non-Porous Use Sites/Surfaces} {May also includes graphic(s) depicting use site}

baskets	belts	benches	bins
blanchers	blenders	cabinets	carts
carts	case packers	boots	buggies
chairs	conveyors	chairs	chillers
choppers	containers	floors	forklifts
**	crates	control panels	
doors	drains	dicers	door handles
*****		driers	
evaporators	extruders		drip pans
floors	forklifts	fill heads	fillers
graders	grinders	⁵ freezers	gloves
hoppers	huskers	hand hygiene dispensers	hard hats
mixers	motors	knives	labelers
pallet jacks	plastic pallets	⁵ Ovens	packaging equipment
pipelines	presses	pasteurizers	peelers
racks	⁵ refrigerators	proximity switches	pumps
scales	sizing cups	⁵ Roasters	saws
snippers	tables	[meat] [cheese] [deli]	thermometers
		slicers	
thermostats	time clocks	tanks	tool boxes
tires	troughs	tires	tubs
tools	totes	tables	utensils
vats	walls	telephones	Food processing areas
Food processing plants	Fast food operations	Cafeterias	Schools
Convenience stores	Food preparation areas	Food storage areas	keyboards
Breakrooms	Offices	Outdoor seating areas	pens
Picnic facilities	cutting boards	Restrooms	⁵ stovetops
toilet exteriors	sinks	urinal exteriors	trash cans
water-sensitive equipment	washing machine		
	exteriors		

{Table A: List of Disinfection Organisms}

Hard, Non-porous Surface Disinfection

Contact Time	Bacteri	a	[Strain]
2	Pseudomonas aeruginosa		[ATCC 15442]
3 minutes Staphylococcus aureus		[ATCC 6538]	
	Viruse		
30 seconds	[†] Respiratory Syncytial Virus [RSV]	[Strain Long]	[ATCC VR-26]
	*Human Immunodeficiency virus	[Strain HTLV-III _B]	[Adv.
	type 1 [(HIV-1)]		Biotechnologies,
			Inc.]
	†Human Coronavirus	[Strain 229E]	[ATCC VR-740]
	†SARS-CoV-2	[Strain Isolate USA-	[ATCC BEI USA-
		WA1/2020]	WA1/2020]
	†Influenza A H1N1 [2009 H1N1]	[Strain A/Malaya/302/54]	[ATCC VR-98]
	virus		

{Table B: List of Sanitization Organisms}

Sanitization

Contact Time	Hard, Non-porous Non-Food Contact Surface Sanitization	[Strain]
30 seconds	Klebsiella pneumoniae	[ATCC 4352]
	Staphylococcus aureus	[ATCC 6538]
	Hard, Non-porous Food Contact Surface Sanitization	
60 seconds	Escherichia coli	[ATCC 11229]
	Staphylococcus aureus	[ATCC 6538]
	Klebsiella pneumoniae	[ATCC 4352]
	Vibrio cholerae	[ATCC 11623]
	Cronobacter sakazakii	[ATCC 29544]
	Escherichia coli O157:H7	[ATCC 43888]
	Listeria monocytogenes	[ATCC 19117]
	Salmonella enterica	[ATCC 10708]
	Pseudomonas aeruginosa	[ATCC 15442]

ANTIMICROBIAL CLAIMS

- Ready-to-use disinfectant -and/or- sanitizer [for use on hard non-porous food [and nonfood] contact surfaces]
- 30 sec[ond] sanitization on hard non-porous nonfood contact surfaces
- 30 sec[ond] virucidal[†] disinfection
- Kills 99.9% of listed bacteria and -or- & viruses[†]
- Kills cold and flu viruses³
- Disinfects hard non-porous surfaces in 3 minutes [with no rinse of food contact surfaces] [required]
- Cleans and disinfects
- Cleans and sanitizes
- Kills germs⁴
- Effective against [Eliminates 99.9%]-or- Kills SARS-CoV-2 [the cause of -or- the coronavirus that causes COVID-19] [in 30 seconds] on hard non-porous surfaces
- Disinfect {insert use surface material(s) from Table 1 -and/or- insert surface(s) from Table 2}
- Effective against {insert organism(s) from Table A or B} on hard, nonporous surfaces -or- on {insert use surface material(s) from Table 1 -and/or- insert surface(s) from Table 2}
- Sanitize hard non-porous food contact surfaces without rinsing
- Disinfect hard non-porous [food] [and] [non-food] [contact] surfaces without rinsing
- Kills 99.9% of bacteria on hard non-porous non-food contact surfaces¹ [in 30 seconds]
- Kills 99.999% of bacteria on hard non-porous food contact surfaces² [in 60 seconds]
- Sanitizes hard non-porous food contact surfaces in 60 seconds
- Sanitizes hard non-porous non-food contact surfaces in 30 seconds
- Kills 99.9% of bacteria in 30 seconds¹
- Kills 99.999% of bacteria in 60 seconds²

MARKETING CLAIMS

- Safe for use on {insert surface material from Table 1}
- No mixing, measuring, [or rinsing] required
- Ready to Use -or- [RTU]
- No need to dilute
- Multi-purpose⁶
- Multi-surface^[7][:[Use on] hard non-porous food and nonfood contact surfaces] {qualifier to be used only if "hard non-porous surfaces" not included in claim on product label}
- Quick drying
- For everyday use
- Tough on kitchen {or other use area(s) from Table 2} messes
- Tackles [tough] cleaning jobs
- Leaves your surfaces ([shiny] -and/or- [clean])
- Highly evaporative
- Ideal for water sensitive [environments -or- areas] [and low moisture environments]
- Ideal for water sensitive equipment
- No-rinse [required]
- Cleaner
- Cleans
- Easy to use
- For use on your {insert surface(s) from Table 2}
- Deep cleaning [formula]
- No harsh fumes
- No accidental whitening
- Leaves [no residue] [for] a [streak free shine]
- Contains no fragrances or dyes
- No [personal protective equipment] [gloves] [masks] [goggles] needed
- Made in USA [of US] [and] [global] [components]

[Bracketed text] is optional; text in {braces} is informational to the reviewer.

- Eliminates labor required to mix solution
- Eliminates buckets and rags for cleaning and disinfecting
- Cleans [everyday] kitchen messes like dirt, grease, and food stains.
- Cuts through tough grease and grime
- [This product] may be used on {insert use sites/surfaces from Table 2}
- Fragrance Free -or- No Fragrance added
- Dye Free
- NEW {To be used for first 6 months of distribution only}{graphic may also be used}

LIMITED WARRANTY AND DISCLAIMER

NOTICE: Best Sanitizers, Inc. warrants that this product conforms to the chemical description on the label and is reasonably fit for the purposes referred to in the Directions For Use. Buyer assumes all risks of use and handling which is a variance in any way with the directions herein. To the extent consistent with applicable law, Best Sanitizers, Inc. makes no other express or implied warranty of fitness or merchantability. To the extent consistent with applicable law, in no case shall Best Sanitizers, Inc. or the seller be liable for consequential, special or indirect damages resulting from the use or handling of this product. Best Sanitizers, Inc. and Seller offer this product and the Buyer and user accept it, subject to the foregoing **Limited Warranty and Disclaimer** which may be varied only by agreement in writing signed by a duly authorized representative of Best Sanitizers, Inc.

{Optional Graphics}



{Above graphic to be used for first 6 months of distribution only}

{Depending on container size, labeling may contain one of the following part numbers:}

REORDER: XXXXX REORDER: XXXXX REORDER: XXXXX

For use with ADB0001 HACCP Defender $^{\rm TM}$ and ADB0002 HACCP SmartStep $^{\rm TM}$

Footwear Sanitizing Stations

REORDER: XXXXX

{For multi-panel labels}

Peel Here

Continued on inside label

[Depending on container size, the following statement may appear on the final label] - Not for individual sale Footnotes:

Alternate Brand Names:

Alpet D2 Flex

Alpet D2 Flex Surface Sanitizer

Alpet D2 Surface Sanitizer Flex

Alpet D2 Flex Foodservice Surface Sanitizer

Alpet D2 Flex Foodservice Surface Sanitizer No Rinse Required

Alpet D2 Flex Food Processing Surface Sanitizer

Alpet D2 Flex Multi-Surface Disinfectant

Alpet D2 Flex Multi-Surface Disinfectant Disinfects Food-Contact Surfaces

Alpet D2 Flex Multi-Surface Disinfectant Disinfects Food Contact Surfaces

Alpet D2 Multi Cleaner & Disinfectant

¹ Sanitizes hard non-porous Non-Food Contact Surfaces

² Sanitizes hard non-porous Food Contact Surfaces

³ [Kills] Human Coronavirus, Respiratory syncytial virus (RSV), and Influenza A H1N1 virus

⁴[Kills] Staphylococcus aureus, Pseudomonas aeruginosa, and {insert 1 or more viruses from Table A}

⁵ allow to come to room temperature

⁶ [Cleaner and] Sanitizer and Disinfectant for hard, non-porous surfaces. Follow applicable directions.

⁷ [Use on] hard non-porous food and nonfood contact surfaces