

UNITED STATES ENVIRONMENTAL PROTECTION AGENCY



U.S. ENVIRONMENTAL PROTECTION AGENCY
Office of Pesticide Programs
Antimicrobial Division (7510C)
1200 Pennsylvania Ave. NW
Washington, D.C. 20460

EPA Reg. Number:

Date of Issuance:

74602-7

APR - 5 2006

Term of Issuance:

Conditional

Name of Pesticide Product:

Verox - QA2525

NOTICE OF PESTICIDE:

- x Registration
Reregistration

(under FIFRA, as amended)

Name and Address of Registrant (include ZIP Code):

The Verox Group, LLC
1220 North Market St., Suite 808
Wilmington, DE 19801

Note: Changes in labeling differing in substance from that accepted in connection with this registration must be submitted to and accepted by the Registration Division prior to use of the label in commerce.

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

Registration is in no way to be construed as an endorsement or recommendation of this product by the Agency. In order to protect health and the environment, the Administrator, on his motion, may at any time suspend or cancel the registration of a pesticide in accordance with the Act.

This product is conditionally registered in accordance with FIFRA sec. 3(c)(7)(A) provided that you:

- 1. Submit and/or cite all data required for registration/ reregistration of your product under FIFRA sec. 3(c)(5) when the Agency requires all registrants of similar products to submit such data; and submit acceptable responses required for reregistration of your product under FIFRA section 4.
2. Make the following label changes:
a. Revise the EPA Registration Number to read, "EPA Reg. No." 74602-7"
3. Submit two (2) copies of the revised final printed label for the record.

If these conditions are not complied with, the registration will be subject to cancellation in accordance with FIFRA sec: 6(e). Your release for shipment of this product constitutes acceptance of these conditions.

A stamped label is enclosed for your records. If you have any questions regarding this letter, please contact Zenobia Jones at (703) 308-6198.

Signature of Approving Official:

Date:

Handwritten signature of Velma Noble

APR - 5 2006

Velma Noble

Table with columns for Surname, Title, and Date, containing information for Velma Noble, Product Manager 31, Regulatory Management Branch I, Antimicrobials Division (7510C).

# VEROX<sup>®</sup>-QA2525<sup>™</sup>

## Food Contact and Non Food Contact Surface Sanitizer

Cleaner, Sanitizer, Deodorizer for Homes, Institutional and Industrial Use School, Dairy, Farm, Veterinary, Restaurant, Food Handling and Process Areas, Federally Inspected Meat and Poultry Plants, Bars and Institutional Kitchen Use.

### Ready-to-Use & No Mixing Required

#### ACTIVE INGREDIENTS:

Alkyl (60%C<sub>14</sub>, 30%C<sub>16</sub>, 5%C<sub>12</sub>, 5%C<sub>18</sub>) dimethyl benzyl ammonium chloride..... 0.01%

Alkyl (68%C<sub>12</sub>, 32%C<sub>14</sub>) dimethyl ethylbenzyl ammonium chloride..... 0.01%

INERT INGREDIENTS..... 99.98%

TOTAL.....100.00%

### KEEP OUT OF REACH OF CHILDREN CAUTION

See Side Panels for Additional Precautions

#### FIRST AID

- If in Eyes:** Hold eye open and rinse slowly and gently with water for 15-20 minutes. Remove contact lenses, if present, after the first 5 minutes, then continue rinsing eye. Call a poison control center or doctor for treatment advice.
- If on Skin or Clothing:** Take off contaminated clothing and shoes. Rinse skin immediately with plenty of water for 15-20 minutes. Call a poison control center or doctor for treatment advice.

#### HOT LINE NUMBER

Have the product container or label with you when calling a poison control center or doctor, or going for treatment. You may also contact 1-800-858-7378 for emergency medical treatment information.

EPA REG. NO. 74602-

EPA. EST. 74602-DE-001

EPA. EST. 74602-OK-001

Manufactured by  
**THE VEROX<sup>®</sup> GROUP, LLC.**  
1220 North Market Street, Suite 606  
Wilmington, DE 19801  
Tel: 302-655-5015

ACCEPTED  
with COMMENTS  
APR - 5 2006  
Under the Federal Insecticide,  
Fungicide, and Rodenticide Act as  
amended, for the pesticide, Act as  
registered under EPA Reg. No.  
EPA Reg. No. 74602-7

**PRECAUTIONARY STATEMENTS  
HAZARDS TO HUMANS AND DOMESTIC ANIMALS  
CAUTION**

**KEEP OUT OF REACH OF CHILDREN.** Harmful if absorbed through skin. Avoid contact with eyes, skin, or clothing. Wash thoroughly with soap and water after handling.

*(If container is five (5) gallons or larger the following statement must appear on the label)*

**ENVIRONMENTAL HAZARDS**

This pesticide is toxic to fish. 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 the effluent containing this product to sewer systems without previously modifying the local sewage treatment plant authority. For guidance, contact your State Water Board or Regional Office of the EPA.

*(If the container is greater than one (1) gal. use the following storage and disposal statements)*

**STORAGE AND DISPOSAL**

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

**PESTICIDE STORAGE:** Open dumping is prohibited. Store only in original container. Do not reuse empty container. Keep this product under locked storage sufficient to make it inaccessible to children or persons unfamiliar with its proper use.

**PESTICIDE DISPOSAL:** Pesticide wastes are acutely hazardous. Improper disposal of excess pesticide, spray mixture, or rinsate is a violation of federal law. If these wastes cannot be disposed of by use according to label instructions, contact your State Pesticide or Environmental Control Agency, or the Hazardous Waste Representative at the nearest EPA Regional Office for guidance.

**CONTAINER DISPOSAL:** (larger than one (1) gal.) Triple rinse (or equivalent) all containers. Then offer for recycling or reconditioning, or puncture and dispose of in a sanitary landfill, or by other procedures approved by state and local authorities. If incinerated, stay out of smoke.

*(If container is one (1) gal. or less use the following storage and disposal statements)*

**STORAGE AND DISPOSAL**

Store in original container in areas inaccessible to small children. Do not store on side. Avoid creasing or impacting of side walls. Do not reuse empty container. Wrap and discard in trash (or recycle).

- **VEROX<sup>®</sup>-QA2525<sup>™</sup>** contains no phosphorous.
- **VEROX<sup>®</sup>-QA2525<sup>™</sup>** maximizes labor results by effectively controlling odors.
- **VEROX<sup>®</sup>-QA2525<sup>™</sup>** is for use in kitchens, bathrooms, and other household areas.  
When used as directed, **VEROX<sup>®</sup>-QA2525<sup>™</sup>** will deodorize surfaces in rest room and toilet areas, behind and under sinks and counters, garbage cans and garbage storage areas, and other places where bacterial growth can cause malodors.  
Cross contamination is of major housekeeping concern. **VEROX<sup>®</sup>-QA2525<sup>™</sup>** has been formulated to aid in the reduction of cross-contamination in schools, institutions, and industry.
- **VEROX<sup>®</sup>-QA2525<sup>™</sup>** can be used with a mop and bucket, trigger sprayers, sponge or by soaking.
- **VEROX<sup>®</sup>-QA2525<sup>™</sup>** will not leave grit or soap scum.
- **VEROX<sup>®</sup>-QA2525<sup>™</sup>** is recommended for use as a sanitizer on dishes, glassware and utensils. A potable water rinse is not allowed after application on food contact surfaces.
- **VEROX<sup>®</sup>-QA2525<sup>™</sup>** is recommended for use as a sanitizer in bottling and beverage dispensing equipment.
- **VEROX<sup>®</sup>-QA2525<sup>™</sup>** is recommended for use as a sanitizer in sanitary filling of bottles and cans.
- **VEROX<sup>®</sup>-QA2525<sup>™</sup>** is recommended for use in sanitizing bottles or cans in the final rinse application, and for external spraying of filling and closing machines.
- **VEROX<sup>®</sup>-QA2525<sup>™</sup>** is recommended for use as a sanitizer in beer fermentation and holding tanks.
- **VEROX<sup>®</sup>-QA2525<sup>™</sup>** may be applied through automatic washing systems, immersion tanks, foaming apparatus, low pressure sprayers, and fogging (wet misting) systems.
- **VEROX<sup>®</sup>-QA2525<sup>™</sup>** neutralizes musty odors and tough odors from pet accidents, and spills on contact.
- **VEROX<sup>®</sup>-QA2525<sup>™</sup>** controls (reduces) (neutralizes) odors to make your home (kitchen) (bathroom) sanitary.
- Use **VEROX<sup>®</sup>-QA2525<sup>™</sup>** on the multi-touch surfaces responsible for cross contamination.
- **VEROX<sup>®</sup>-QA2525<sup>™</sup>** may be used in work areas such as tool rooms and garages for odor control and light duty cleaning.
- **VEROX<sup>®</sup>-QA2525<sup>™</sup>** is formulated for use in daily maintenance programs with a balance of detergents, biocides, and malodor counteractants that deliver effective cleaning, sanitizing and malodor control.
- **VEROX<sup>®</sup>-QA2525<sup>™</sup>** will not leave grit or soap scum.
- **VEROX<sup>®</sup>-QA2525<sup>™</sup>** is an effective sanitizer cleaner for use on food contact as well as non-food contact surfaces.
- **VEROX<sup>®</sup>-QA2525<sup>™</sup>** is effective for use (on) (in) the (kitchen) and other household areas. **VEROX<sup>®</sup>-QA2525<sup>™</sup>** removes (eliminates) odors and deodorizes for a cleaner, and fresher household.
- **VEROX<sup>®</sup>-QA2525<sup>™</sup>** is non-staining.
- **VEROX<sup>®</sup>-QA2525<sup>™</sup>** is a clear formula.
- **VEROX<sup>®</sup>-QA2525<sup>™</sup>** eliminates odors caused by bacteria (and) (mildew) (and) (non-fresh foods). Kills odor causing bacteria in the kitchen (bathroom).

- **VEROX<sup>®</sup>-QA2525<sup>™</sup>** sanitizes kitchen surfaces. Kills germs. Kills household bacteria.
- **VEROX<sup>®</sup>-QA2525<sup>™</sup>** is an Institutional Sanitizer.
- **VEROX<sup>®</sup>-QA2525<sup>™</sup>** kills 99.999% of bacteria (germs) like Escherichia coli, Campylobacter jejuni, Escherichia coli 0157:H7, Staphylococcus aureus, Listeria monocytogenes, Yersinia enterocolitica and Shigella dysenteriae on kitchen surfaces (and bathroom surface) (and floors) in 60 seconds (1 minute).
- **VEROX<sup>®</sup>-QA2525<sup>™</sup>** eliminates (kills) 99.999% of bacteria (germs) commonly found on kitchen surfaces (in 60 seconds) (1 minute).
- **VEROX<sup>®</sup>-QA2525<sup>™</sup>** is effective on non food contact sanitizer in the presence of 5% serum contamination.
- **VEROX<sup>®</sup>-QA2525<sup>™</sup>** is effective on non food contact sanitizer in the presence of soils.

**VEROX<sup>®</sup>-QA2525<sup>™</sup> for use in:**

- Day care centers and nurseries.
- Life (acute) care retirement communities.
- Restaurants, restaurants and bars, bars, cafeterias, institutional kitchens, fast food operations and food storage areas.
- Supermarkets, convenience stores, retail and wholesale establishments, department stores, and shopping malls.
- Food establishments, coffee shops, donut shops, bagel stores, pizza stores, liquor stores.
- Police stations, courthouses, municipal government buildings, bus stations, train stations.
- Institutional facilities, laboratories, factories, business and office buildings, restrooms, hotels and motels of transportation terminals.
- Hotel, motels, dormitories.
- Kitchens, bathrooms and glazed tiles and other household areas.
- Institutions, schools and colleges, churches, classrooms, community colleges, universities.
- Movie houses.
- Camp grounds, picnic facilities, sport arenas, sport complexes and gyms.
- Food processing plants, USDA Inspected food-processing facilities, dairy farms and egg processing plants, meat/poultry producing establishments.
- Processing facilities for Fish, Milk, Citrus, Fruits, Vegetables, Ice Cream and Potatoes.
- Boats, Ships campers, trailers, mobile homes, trains, and airplanes.
- Airplane lavatories and galleys.
- Cruise Lines, airline terminals.
- All public places where cleanliness and bacterial control are vital aspects of an environmental sanitation program, and any commercial, industrial, or institutional facility where a clean and sanitary environment is important.

**VEROX<sup>®</sup>-QA2525<sup>™</sup> may be used on a washable hard non-porous surfaces such as:**

- Food preparation and storage areas.
- Dishes, glassware, silverware, cooking utensils, plastic and other nonporous

cutting boards, coolers, ice chests, refrigerator meat and vegetable and egg, bins and Tupperware.

- Kitchen equipment such as food processors, blenders, cutlery and other utensils.
- Countertops, slurry<sup>®</sup> machines, stovetops, sinks appliances, refrigerators, ice machines.
- Glass, metal, stainless steel, glazed porcelain, glazed ceramic, Corian<sup>®</sup>, fiberglass, granite, marble, plastic, chrome and vinyl.
- Enameled surfaces, painted woodwork, Formica<sup>®</sup>, vinyl and plastic.
- Exhaust fans, refrigerated storage and display equipment, coils and drain pans of air-conditioning and refrigeration equipment and heat pumps.
- Beer fermentation and holding tanks, bottling or premix dispensing equipment.
- Citrus processing equipment and holdings tanks.
- Picnic tables and outdoor furniture.
- Telephones and telephone booths.
- Highchairs
- Drinking fountains.
- Dishes, silverware, glasses, cooking utensils and other similar size food processing equipment can be sanitized by immersion. **NO POTABLE WATER RINSE ALLOWED.**

**VEROX<sup>®</sup>-QA2525<sup>TM</sup>** is recommended for Poultry Premise Sanitation (Hatcheries), Egg Receiving Area, Egg Holding Area, Setter Room, Tray Dumping Area, Trays, Buggies, Racks, Egg Flats, Chick Holding Rooms, Hatchery Room, Chick Processing Area, Chick Loading Area, Poultry Buildings, Ceilings, Side Walls and Floors, Drinkers, and hard nonporous Poultry House related Equipment, and surfaces in the Hatchery Equipment.

**VEROX<sup>®</sup>-QA2525<sup>TM</sup>** is recommended for Swine Premise Sanitation; Waters and Feeders, Hauling Equipment, Dressing Plants, Loading Equipment, Farrowing Barns and Areas, Nursery, Blocks, Creep Area, Chutes.

**VEROX<sup>®</sup>-QA2525<sup>TM</sup>** has been authorized by the USDA as a sanitizer for all food contact surfaces.

**VEROX<sup>®</sup>-QA2525<sup>TM</sup>** has been cleared by the FDA in 21 CFR Section 178.1010 for use on food processing equipment, utensils, and other food – contact articles at a concentration of 200 ppm active.

**VEROX<sup>®</sup>-QA2525<sup>TM</sup>** meets AOAC Germicidal and Detergent Test Standards for food contact surfaces.

**VEROX<sup>®</sup>-QA2525<sup>TM</sup>** is a ready to use sanitizer for hard nonporous non-food contact surfaces (200 ppm active) according to the method for Sanitizers – Non-Food Contact Surfaces, modified in the presence of 5% organic serum in 3 minutes against:

Enterobacter aerogenes      Staphylococcus aureus

Regular effective cleaning and sanitizing of equipment utensils and work or dirty surfaces minimize the probability of contaminating food during preparation, storage or service which could harbor hazardous microorganisms. Effective cleaning will remove soil and prevent accumulation of food residues which may decompose or support the rapid development of food poisoning organisms or toxins. Application of effective sanitizing procedures reduces the number of those disease organisms which may be present on equipment and utensils after cleaning, and replaces the potential transfer, either directly through tableware such as glasses, cups and flatware or indirectly through food.

To prevent cross contamination, kitchenware and food contact surfaces of equipment shall be washed, rinsed with potable water and sanitized after each use and following any interruption of operation during which time contamination may have occurred.

Where equipment and utensils are used for preparation of foods on a continuous or production line basis, utensils and the food contact surfaces of equipment shall be washed, rinsed and sanitized at intervals throughout the day on a schedule based on food temperature, type of food and amount of food particle accumulation.

#### DIRECTIONS FOR USE

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

#### SANITIZING NON-FOOD CONTACT SURFACE DIRECTIONS

Apply **VEROX<sup>®</sup>-QA2525<sup>™</sup>** as is to sanitize hard nonporous surfaces with a cloth, mop, sponge, wipe or sprayer.

Rub with a brush, sponge wipe or cloth.

Treated surfaces must remain wet for three (3) minutes. Allow to air dry.

For sprayer applications, use a coarse spray device. Spray 6-8 inches from surface. Avoid breathing spray.

Toilet Bowl Sanitization: Empty water in toilet bowl or urinal and apply **VEROX<sup>®</sup>-QA2525<sup>™</sup>** to toilet bowl surface including under the rim with cloth, sponge, or wiper/sprayer. Brush or swab surfaces thoroughly. Allow surfaces to remain wet for three (3) minutes and flush.

**Poultry/Turkey and Swine Premise Sanitizer Directions:** Prior to application, remove all poultry, other animals and their feed from premises trucks, cots and crates. Remove all litter and drippings and manure from floors, walls and other surfaces of facilities occupied or traversed by poultry or other animals. Empty all troughs, racks and other feeding and watering appliances. Thoroughly clean all surfaces with soap or detergent and rinse with water. Use **VEROX<sup>®</sup>-QA2525<sup>™</sup>** to saturate surfaces with the sanitizing

solution for three (3) minutes. Immerse all halters, ropes and other type of equipment used in handling and restraining animals, as well as forks, shovels and scrapers used in removing litter and manure.

After application, ventilate buildings, coops and other closed spaces. Do not house poultry or other animals or employ equipment until treatment has been absorbed, set or dried.

All treated equipment that will contact feed or drinking water (racks, troughs, automatic feeders, fountains and waterers) must be thoroughly scrubbed with soap detergent then rinsed with potable water before reuse.

**HATCHERIES:** Use **VEROX<sup>®</sup>-QA2525<sup>™</sup>** to treat the following hard nonporous surfaces hatchers, setters, trays, racks, carts, sexing tables, delivery trucks and other hard surfaces. Leave all treated surfaces exposed to solution for 60 seconds (1 minute) or more and allow to air dry.

#### **SHOE BATH SANITIZER DIRECTIONS**

To prevent tracking harmful organisms into animal areas, and the packaging and storage areas of food plants, shoe baths containing one inch of freshly made sanitizing solution should be placed at all entrances to buildings, hatcheries and at all the entrances to the production and packaging rooms. Scrape water proof work boots (shoes) and place in **VEROX<sup>®</sup>-QA2525<sup>™</sup>** solution for three (3) minutes prior to entering area. Change **VEROX<sup>®</sup>-QA2525<sup>™</sup>** sanitizing solution in the bath daily or when solution appears dirty.

#### **SHOE SPRAY SANITIZING DIRECTIONS**

For heavily soiled work boots (shoes) scrape (wide) with brush, sponge or cloth.

1. Hold **VEROX<sup>®</sup>-QA2525<sup>™</sup>** (solution) 5-6 inches away from sole of (waterproof) work boot (shoe).
2. Light spray to thoroughly wet entire surface.
3. Repeat procedure on other sole.
4. Treated surfaces must remain wet for three (3) minutes.

Allow to air dry (or) (wipe up) (absorb) (excess solution) (with clean cloth).

#### **SALON/BARBER INSTRUMENTS AND TOOLS SANITIZER DIRECTIONS**

Pre-clean soiled instruments and tools. Completely immerse water safe nonporous instruments and tools into **VEROX<sup>®</sup>-QA2525<sup>™</sup>** for at least three (3) minutes. Rinse thoroughly and dry before use. Fresh **VEROX<sup>®</sup>-QA2525<sup>™</sup>** solution should be prepared daily or more often if solution becomes cloudy or soiled.

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



**VETERINARY/ANIMAL CARE/ANIMAL LABORATORY/ ZOOS/PET SHOP/KENNELS SANITIZATION**

**Directions:** For cleaning and sanitizing the following hard nonporous surfaces: Utensils, instruments, cages, kennels, stables, catteries, etc. Remove all animals and feeds from premises, animal transportation vehicles, crates etc. Remove all litter, droppings and manure from floors, walls and surfaces of facilities occupied or transversed by animals. Thoroughly clean all surfaces with soap or detergent and rinse with water. Saturate surfaces with **VEROX®-QA2525™** for three (3) minutes. Ventilate buildings and other closed spaces. Do not house animals or employ equipment until treatment has been absorbed, set or dried.

**FARM PRTEMISE USE**

Remove animals and feed from premises, vehicles and enclosures. Remove all litter and manure from floors, walls and surfaces of barns, pens, stalls, chutes and other facilities and fixtures occupied or transversed by animals. Empty all troughs, racks and other feeding and watering appliances. Thoroughly clean all surfaces with soap or detergent and rinse with water. Saturate all surfaces with **VEROX®-QA2525™** for three (3) minutes. Immerse all halters, ropes and other types of equipment used in handling and restraining animals as well as forks, shovels and scrapers used in removing litter and manure. Ventilate buildings and other close spaces. Do not house livestock or employ equipment until treatment has been absorbed, set or dried. Thoroughly scrub all treated feed racks, mangers, troughs, automatic feeders, fountains, and waterers with soap or detergent, and rinse with potable water before reuse.

**FOOD CONTACT SANITIZER**

To be used in the following areas: Food service Establishments, Homes, Schools, Institutions, Industries, Meat/Poultry/Food Processing Plants, Diaries, Bars, Restaurants and Cafeterias to sanitize hard, nonporous food contact surfaces as listed and identified below. Use a mop, sponge cloth or mechanical spray to apply sanitizing **VEROX®-QA2525™** solution or immerse item in **VEROX®-QA2525™** sanitizing solution. If a mechanical spray is used, the spray should be coarse.

Prior to application, remove gross food particles and soil by a pre-flush or pre-scrape and when necessary, presoak. Then thoroughly wash or flush objects with a good detergent or compatible cleaner, followed by a potable water rinse before applications of the sanitizing **VEROX®-QA2525™** solution.

Before use as a sanitizer in federally inspected meat and poultry plants and dairies, food products and packaging materials must be removed fro the room or carefully protected. A potable rinse is not allowed following the use of **VEROX®-QA2525™** as a sanitizer on previously cleaned hard nonporous surfaces provided that the surfaces are adequately drained before contact with food.

**VEROX®-QA2525™** is ready to use 200 ppm active Quat solution which eliminates 99.999% of the following bacteria in 60 seconds (1 minute) in 500 ppm hard water

(calculated as CaCO<sub>3</sub>) according to the AOAC Germicidal and Detergent Sanitizing Action of Disinfectants test.

Campylobacter jejuni

Shigella dysenteriae

Escherichia coli

Staphylococcus aureus

Escherichia coli 0157:H7

Yersinia enterocolitica

Listeria monocytogenes

**SANITIZATION FOOD CONTACT MOBIL SURFACES:**

(glassware, utensil, cookware and dishware)

1. Scrape and pre-wash utensil, glassware, cookware, and dishware.
2. Wash with a good detergent
3. Rinse with potable water.
4. Immerse all utensils in **VEROX<sup>®</sup>-QA2525<sup>™</sup>** for one (1) minute or longer if specified by government sanitary code. (200 ppm active solution)
5. Place sanitized utensils on a rack or drain board to air dry. Do not rinse or wipe.

**SANITIZATION FOOD CONTACT IMMOBILE SURFACES:** (Food processing Equipment, counter tops, chopping blocks, tanks, tables, picnic table, appliances, stovetops and food wok areas.)

1. Remove all gross food particles and soil by a pre-flush or pre-scrape.
2. Clean all surfaces thoroughly using a good detergent or cleaner. Tilt movable surfaces for proper drainage. Rinse with potable water.
3. Apply sanitizing **VEROX<sup>®</sup>-QA2525<sup>™</sup>** solution. (200 ppm active solution)
4. Wet surfaces thoroughly for one (1) minute.
5. Let surfaces drain and air dry. Do not rinse or wipe.
6. Fresh sanitizing **VEROX<sup>®</sup>-QA2525<sup>™</sup>** solution must be replaced daily or more often if solution becomes diluted or soiled.

**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 clean water.
4. Sanitize in **VEROX<sup>®</sup>-QA2525<sup>™</sup>**. (200 ppm active quaternary.) Immerse all utensils for at least two (2) minutes or for contact time specified by governing sanitary code.
5. Place sanitized utensils on a rack or drain board to air dry.

**NOTE:** A clean potable water rinse following sanitization is not permitted under Section HSS 196.13 of the Wisconsin Administrative Code.

When using this 200 ppm quaternary Ready-To-Use solution for sanitization of previously cleaned food contact surfaces, **NO POTABLE WATER RINSE IS ALLOWED.**

For mechanical operations: The use solution may be used once for sanitizing and reused for cleaning.

**To Sanitize and Deodorize:** For heavily soiled areas a preliminary cleaning is required. Apply **VEROX<sup>®</sup>-QA2525<sup>™</sup>** to pre-cleaned hard inanimate, nonporous surfaces (such as food preparation areas, cutting boards, coolers, ice chests, refrigerator mean and vegetable and eggs bins, Tupperware<sup>®</sup>, kitchen equipment like food processors, blenders, cutlery and other utensils.) thoroughly wetting surfaces as recommended and required, with a cloth, mop, sponge or sprayer. For sprayer applications use a coarse spray device. Spray 6-8 inches from surface; rub with brush, sponge or cloth. Do not breathe spray mist. Let stand for 60 seconds (1 minute). **NO POTABLE WATER RINSE IS ALLOWED.**

**Cleaning Instructions:** For all general cleaning apply **VEROX<sup>®</sup>-QA2525<sup>™</sup>** by using a cloth, mop, or pressure sprayer so as to thoroughly wet surface to be cleaned. For sprayer applications use a coarse spray device. Excess material should be wiped up or allowed to dry.

General Deodorization: To deodorize, apply **VEROX<sup>®</sup>-QA2525<sup>™</sup>** using a cloth, mop, or pressure sprayer so as to thoroughly wet surface to be cleaned. For sprayer applications use a coarse spray device. Excess material should be wiped up or allowed to air dry.

**Sanitizing of Food Processing Equipment (Ice Machines) and Other Hard Surfaces in Food Contact Locations.** For sanitizing food processing equipment, dairy equipment, refrigerated storage and display equipment and other hard nonporous surfaces, equipment and utensils must be thoroughly pre-flushed or pre-scraped and when necessary pre-soaked to remove gross food particles. No Potable Water Rinse is allowed.

1. Turn off refrigeration.
2. Wash and rinse all surfaces thoroughly.
3. Apply **VEROX<sup>®</sup>-QA2525<sup>™</sup>** by mechanical spray, direct pouring or by recirculating through the system. Surfaces must remain wet for at least one minute followed by complete drainage and drying. Fresh solution should be prepared for each cleaning. No potable water rinse is allowed when product is used as directed.
4. Return machine to service.

**DRESSING PLANT SANITIZER DIRECTIONS:** Sanitize equipment, utensils, walls and floors in poultry and animal dressing plants. Sanitize offal room, exterior walls and loading platforms of dressing plants. Cover or remove all food and packaging materials. Remove all heavy soils prior to application. Saturate all surfaces with **VEROX<sup>®</sup>-QA2525<sup>™</sup>**. Scrub to loosen all soils. Surfaces must remain wet for 60 seconds (1 minute). A potable water rinse is not allowed following use of **VEROX<sup>®</sup>-QA2525** on previously cleaned hard nonporous surfaces provided surfaces are adequately drained before contact with food.

**DIRECTIONS FOR RESTAURANT AND BAR SANITIZER**

Equipment and utensils should be thoroughly pre-flushed or pre-scraped and when necessary pre-soaked to remove gross food particles and soil. Then thoroughly wash or flush objects with a good detergent or compatible cleaner followed by a potable water rinse before application of the sanitizing solution.

For pre-cleaned dishes, glassware, silverware, cooking utensils, immerse in a solution of **VEROX<sup>®</sup>-QA2525<sup>™</sup>**. Allow surface to remain wet for at least 60 seconds (1 minute). Drain thoroughly before reuse. No potable water rinse is allowed.

For use as a sanitizer for (on) dishes, glassware, silverware, cooking utensils. For heavily soiled areas, remove gross food particles by pre-flush, pre-scrape, and pre-soak when necessary. Wash thoroughly with detergent or compatible cleaner then rinse with potable water prior to application of **VEROX<sup>®</sup>-QA2525<sup>™</sup>**.

**DIRECTIONS FOR FOOD PROCESSING EQUIPMENT AND DAIRIES**

Equipment and utensils must be thoroughly pre-flushed or pre-scraped and when necessary pre-soaked to remove gross food particles. Clean and rinse equipment thoroughly, then apply **VEROX<sup>®</sup>-QA2525<sup>™</sup>** sanitizing solution. No potable water rinse is allowed.

**BEVERAGE DISPENSING EQUIPMENT SANITIZER DIRECTIONS**

For sanitizing of bottling or pre-mix dispensing equipment, after cleaning thoroughly rinse equipment with a potable water rinse. Fill equipment with **VEROX<sup>®</sup>-QA2525<sup>™</sup>** solution. Allow solution to remain in equipment for at least 60 seconds (1 minute), or until operations resume at which time the sanitizing solution should be drained from the system. To insure the removal of flavors, it is suggested that during changeover between **VEROX<sup>®</sup>-QA2525<sup>™</sup>** solution, the system should be cleaned, rinsed and flushed with the sanitizing solution for at least 60 seconds (1 minute). Drain thoroughly and allow to air dry before reuse. No potable water rinse allowed.

**SANITARY FILLING EQUIPMENT SANITIZER DIRECTIONS**

Recommended for use in sanitizing bottles or cans in the final rinse application. Use **VEROX<sup>®</sup>-QA2525<sup>™</sup>** for the exterior application for the filler and closing machine. Allow surfaces to remain wet for at least 60 seconds (1 minute). Drain thoroughly before reuse. No potable water rinse allowed.

**STORAGE TANK SANITIZER DIRECTIONS**

Recommended for sanitizing beer fermentation and holding tanks, citrus and food processing storage and holding tanks. Remove gross filth and soil by pre-flush or pre-scrape and when necessary pre-soak. Then wash surfaces with a compatible detergent and rinse with potable water prior to sanitizing. Use **VEROX<sup>®</sup>-QA2525<sup>™</sup>** for mechanical or automated systems. Allow surfaces to remain wet for at least 60 seconds (1 minute). 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.

#### **SANITIZING EGG SHELLS INTENDED FOR FOOD DIRECTIONS**

To sanitize previously cleaned food-grade eggs in shell egg and egg product processing plants, spray with a solution of **VEROX<sup>®</sup>-QA2525<sup>™</sup>**. The solution should be warmer than the eggs, but not to exceed 130°F. Wet eggs thoroughly and allow to drain. Eggs sanitized with **VEROX<sup>®</sup>-QA2525<sup>™</sup>** shall be subjected to a potable water rinse only if they are to be broken immediately for use in the manufacture of egg products. Eggs should be reasonably dry before casing or breaking. The solution should not be re-used for sanitizing eggs.

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

**FOR CONTINUOUS TREATMENT OF MEAT AND POULTRY, OR FRUIT AND VEGETABLE CONVEYORS:** Remove gross food particles and excess soil by a pre-flush or pre-scrape, wash with a good detergent or compatible cleaner, rinse equipment thoroughly with potable water, then rinse equipment with a sanitizing solution. To sanitize the belt, apply **VEROX<sup>®</sup>-QA2525<sup>™</sup>** to conveyors with suitable feeding equipment. Controlled volumes of sanitizer are applied to return portion of conveyor through nozzles so located as to permit maximum drainage of sanitizer from equipment and to prevent puddles on top of belt. During interruptions in operation, coarse spray the equipment, peelers, collators, slicers and saws with **VEROX<sup>®</sup>-QA2525<sup>™</sup>**. Conveyor equipment must be free of product when applying this coarse spray. Do not allow this solution to be sprayed directly on food.

**FOR SANITIZING IN FISHERIES, MILK, CITRUS, POTATO & ICE CREAM PROCESSING PLANTS:** For use as a sanitizer on conveyor belts and equipment to reduce or eliminate odors in the processing area. Also, for use on filling equipment to reduce bacteria associated with condensation on equipment and pipes. Follow directions for sanitizing food contact surfaces.

#### **FOR SANITIZATION OF INTERIOR HARD, NON-POROUS SURFACES OF WATER SOFTENERS AND REVERSE OSMOSIS (RO) UNITS:**

**Water Softeners:** Sanitization should occur after initial installation, after the system is serviced and periodically during its use.

1. Backwash the softener and add **VEROX<sup>®</sup>-QA2525<sup>™</sup>** (200 ppm active quaternary) to the brine tank well. (**NOTE:** standard system capacity is 48 gallons). (The brine tank should have water in it to permit the solution to be carried into the softener).
2. Units/tanks must be washed with a compatible detergent and rinsed with potable water before sanitizing.
3. Proceed with the nominal regeneration or interrupt the cycle after the brining step

and let the softener soak a minimum of 60 seconds (1 minute).

4. Drain the **VEROX<sup>®</sup>-QA2525<sup>™</sup>** solution from the unit.

**Reverse Osmosis (RO) Units:** Sanitization should 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 **VEROX<sup>®</sup>-QA2525<sup>™</sup>** to sanitize the membrane unit; it must be sterilized.
2. Units/tanks must be washed with a compatible detergent and rinsed with potable water before sanitizing.
3. Fill empty pre-filter housing with **VEROX<sup>®</sup>-QA2525<sup>™</sup>** solution (200 ppm active quaternary). (**Note:** standard system capacity 1-2 gallons).
4. After holding tank is full, let system stand idle for a minimum of 60 seconds (1 minute). Drain holding tank.
5. Follow the manufacturer's directions for re-installation of new filters, membrane element and post filter.

**SANITIZATION OF INTERIOR HARD, NON-POROUS SURFACES OF ICE MACHINES, WATER COOLERS, WATER HOLDING TANKS AND PRESSURE TANKS.**

**Ice Machines:** Sanitization should occur after initial installation, after the machine is serviced and periodically during its use.

1. Shut off incoming water line to machine.
2. Units/tanks must be washed with a compatible detergent and rinsed with potable water before sanitizing.
3. Sanitize unit with (this Ready-To-Use (RTU) **VEROX<sup>®</sup>-QA2525<sup>™</sup>**) (200 ppm active quaternary).
4. Circulate **VEROX<sup>®</sup>-QA2525<sup>™</sup>** through machine making sure to wet all surfaces and allow a minimum contact of 60 seconds (1 minute).
5. Drain the unit.
6. Return machine to normal operation.

**Water Coolers, Water Holding Tanks and Pressure Tanks:** Sanitization should 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. Sanitize unit with (this Ready-To-Use (RTU) **VEROX<sup>®</sup>-QA2525<sup>™</sup>**) (200 ppm active quaternary).
4. Apply or circulate (if possible) to wet all surfaces and allow a minimum contact time of 60 seconds (1 minute).
5. Drain the unit.
6. Return to service by opening incoming water lines.