

82341-4

2/6/2014

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

EPA Reg. Number:

Date of Issuance:

82341-4

Term of Issuance:

Unconditional

Name of Pesticide Product:

Excelyte VET

NOTICE OF PESTICIDE:

Registration
 Reregistration
(under FIFRA, as amended)

Name and Address of Registrant (include ZIP Code):

Tim Shields
IET, Inc.
4235 Commerce St.
Little River, SC 29566

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/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. 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.

The application referred to above, submitted under the Federal Insecticide, Fungicide and Rodenticide Act, as amended is acceptable under FIFRA sec. 3(c)(5), provided that you:

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

Signature of Approving Official:

Demson Fuller
Product Manager, Team 32
Regulatory Management Branch
Antimicrobials Division (7510P)

Date:

FEB 6 2014

Excelyte® VET

Aqueous Solution of Sodium Chloride

Excelyte® VET solutions:

- are disinfecting solutions,
- are cost effective solutions to produce,
- are produced in a single stage process by a simple electrolytic cell,
- can be produced for use in medical, dental, veterinarian, institutional, hospitality, industrial, commercial, and residential applications,
- can be produced with a controlled pH and concentration of Free Available Chlorine (FAC), and
- are produced with low energy costs from water and salt.

ACTIVE INGREDIENT:

Hypochlorous Acid 0.046%

OTHER INGREDIENTS: 99.954%

TOTAL: 100.000%

Contains 500 ppm Free Available Chlorine (FAC)

KEEP OUT OF REACH OF CHILDREN

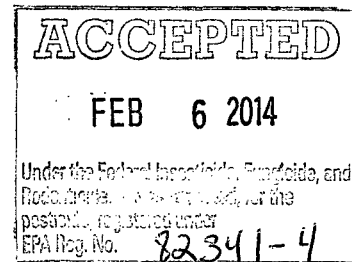
NET CONTENTS _____

Manufactured by:
I.E.T., Inc
4235 Commerce St
Little River SC 29566
Ph: 843-390-2500 – Email: info@ietltd.net

EPA Reg# 82341-x

EPA Est# 82341-SC-1
(– or – 82341-UT-1)

Excelyte® VET must be used within 30 days after being produced. **DATE PRODUCED:** _____



Excelyte® VET is an activated aqueous solution of sodium chloride produced by passing weak salt brine through Ecaflo® series generators or an electrolytic cell using Electro-Chemical Activation (ECA) technology to temporarily change the properties of dilute salt water into a powerful oxidizing agent exhibiting antimicrobial properties. **Excelyte® VET** is produced at a near neutral 6.5-pH where the predominant antimicrobial agent is hypochlorous acid, an efficient and efficacious specie of chlorine. Hypochlorous acid kills bacteria. When produced, Excelyte® VET (an anolyte solution), contains a minimum of 500 ppm free available chlorine (FAC).

The properties of **Excelyte® VET** can be precisely controlled by manipulating power to the electrolytic cell, brine flow rate through the cell and the conductivity of the brine in the cell. Excelyte® VET can be applied as a liquid or spray.

Excelyte® VET freezes at 32° F and boils at 212° F. Excelyte® VET is a colorless, aqueous solution, with a slight chlorine or ozone odor. After production, **Excelyte® VET** must be stored in a closed, plastic container in a cool, dark area away from direct sunlight. Excelyte® VET is intended to be used soon after being produced. The Excelyte® VET product must be used within 30 days of production.

DIRECTIONS FOR USE

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

DISINFECTION APPLICATIONS

Hard, Non-Porous Surface Disinfection

To [Clean and] Disinfect [and Deodorize] Hard, Non-Porous Surfaces: For heavily soiled areas, a preliminary cleaning is required. Apply [*Wipe, Spray or Dip*] Excelyte® VET at 500 ppm FAC to hard, non-porous surfaces with a cloth, wipe, mop or sponge. Treated surfaces must remain wet for 10 minutes. Allow surfaces to air dry. 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, 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 devices prior to sterilization or high-level disinfection.

Special Instructions for Cleaning Prior to Disinfection against *Clostridium difficile* endospores

Personal Protection: Wear appropriate barrier protection such as gloves, gowns, masks, or eye covering.

Cleaning Procedure: Fecal matter/waste must be thoroughly cleaned from surfaces/objects before disinfection by application with clean cloth, mop, and/or sponge saturated with product intended for disinfection. Cleaning should include vigorous wiping and/or scrubbing, until visible soil is removed. Special attention is needed for high-touch surfaces. Surfaces in patient rooms are to be cleaned in an appropriate manner, such as from right to left or left to right, on horizontal surfaces, and top to bottom, on vertical surfaces, to minimize spreading of the spores. Restrooms are to be cleaned last. Do not reuse soiled cloths.

Infectious Materials Disposal: Cleaning materials used that may contain feces/wastes should be disposed of immediately in accordance with local regulations for infectious materials disposal.

[For] Killing *Clostridium difficile* [spore]: Clean hard, non-porous surfaces by removing gross filth [loose dirt, debris, blood/bodily fluids, etc.]. Apply [Excelyte® VET] [this product] and let stand for 10 minutes.

Special Instructions for Using [Excelyte® VET] [this product] to Clean and Decontaminate Against HIV on Surfaces/Objects Soiled with Blood/Body Fluids

This product 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 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).

Personal Protection: When handling items soiled with blood or body fluids, use appropriate barrier protection such as disposable latex gloves, gowns, masks, and eye coverings.

Cleaning Procedure: Blood and other body fluids must be thoroughly cleaned from surfaces and other objects before applying this product.

Contact Time: Apply [Excelyte® VET] [this product] to area to be treated. Let stand for 10 minutes. Cleaning materials used that may contain feces/wastes should be disposed of immediately in accordance with local regulations for infectious materials disposal.

Disposal of Infectious Material: Blood and other body fluids must be autoclaved and disposed of according to local regulations for infectious waste disposal.

Organism Table for Disinfection Applications	Contact Time
Bacteria	
<i>Bordetella bronchiseptica</i> [Kenne] Cough] (ATCC 10580)	10 minutes
<i>Clostridium difficile</i> – spore (C. Diff) (ATCC 43598)	10 minutes
<i>Escherichia coli</i> (ATCC 11229)	10 minutes
<i>Klebsiella pneumoniae</i> New Delhi Metallo-Beta Lactamase (NDM-1) Carbapenem Resistant, CDC 10002	10 minutes
<i>Listeria monocytogenes</i> (ATCC 7644)	10 minutes
Methicillin-Resistant <i>Staphylococcus aureus</i> (MRSA) (ATCC 33591)	10 minutes
<i>Pseudomonas aeruginosa</i> (ATCC 15442)	10 minutes
<i>Salmonella enterica</i> (ATCC 10708)	10 minutes
<i>Staphylococcus aureus</i> (ATCC 6538)	10 minutes
Vancomycin Resistant <i>Enterococcus faecalis</i> (ATCC 51229)	10 minutes
Mycobacterium	
<i>Mycobacterium bovis</i> , BCG (Tuberculosis – or – TB)	10 minutes
Parvoviruses Non Enveloped	
Canine parvovirus (ATCC VR-2016) [(Strain Cornell)]	10 minutes
Viruses Enveloped	
Canine distemper (ATCC VR-1587) [(Strain Snyder Hill)]	10 minutes
Human Immunodeficiency Virus Type 1 (HIV-1), strain IIIB (clade B); ZeptoMetrix	10 minutes
Swine Flu Virus (H1N1) A/Swine/1976/31 (ATCC VR-99)	10 minutes
Bloodborne Pathogens	
Human Immunodeficiency Virus Type 1 (HIV-1), strain IIIB (clade B); ZeptoMetrix	10 minutes

SANITIZING APPLICATIONS

[Excelyte® VET] [this product] is an effective multi-purpose sanitizer that kills bacteria that may cause food poisoning. This product is acceptable as a sanitizer for all surfaces not always requiring a rinse (D2) in and around food processing areas.

Hard, Non-Porous Non-Food Contact Surfaces

[To Sanitize [Hard, Non-Porous] [Non-Food Contact] Surfaces: For heavily soiled areas, a preliminary cleaning is required. Dilute [this product] [Excelyte® VET] 1:1.5 with water to prepare a 200 ppm [FAC] [available chlorine] solution. Use chlorine test strips to [determine exact available chlorine concentration] [adjust to desired chlorine level]. Apply sanitizing solution with cloth, mop, sponge, spray or immersion. Treated surfaces must remain wet for 2 minutes. Allow surfaces to air dry.

[Excelyte® VET] [this product] is an effective cleaner/sanitizer against bacteria such as *Staphylococcus aureus* (Staph) and *Enterobacter aerogenes*.

This product kills 99.9% of bacteria [on dirty surfaces] [with a 5% organic soil load] in two minutes.

To deodorize: Spray on surfaces as needed.

Hard, Non-Porous Food Contact Surfaces

This product is an effective multi-purpose sanitizer/disinfectant

[To Sanitize [Hard, Non-Porous] [Food Contact] Surfaces: Dilute [this product] [Excelyte® VET] 1:1.5 with water to prepare a 200 ppm [FAC] [available chlorine] solution. Use chlorine test strips to [determine exact available chlorine concentration] [adjust to desired chlorine level]. Wash, wipe, or rinse items with detergent and water, then apply sanitizing solution with cloth, mop, sponge, spray or immersion. Let stand 1 minute [60 seconds] and wipe dry with clean towel or allow to air dry. No rinsing required. For use on food contact surfaces such as stainless steel utensils, plastic and nonporous cutting boards and chopping blocks, dishes, glassware, pots and pans, eating and cooking utensils, sinks, coolers, refrigerators, freezers, microwave ovens, ovens and stove tops, counter tops, tables, racks, carts, shelves, appliances, conveyor belts – or – (insert food contact surface(s) from tables 4). For use within – or – throughout food contact sites such as food processing facilities, restaurants, schools, colleges, retail and wholesale establishments, industrial and commercial facilities, recreational facilities, kitchens, homes – or – (insert food contact use site(s) from table 4).

[Excelyte® VET] [this product] is an effective sanitizer against gram positive and gram negative bacteria (vegetative forms) such as *Staphylococcus aureus* (Staph) and *Salmonella enterica* (Salmonella).

-OR-

To Sanitize Food Contact Surfaces – or – To Sanitize Food Processing Equipment and other hard surfaces in food processing locations, dairies, restaurants and bars:

[Recommended] for sanitizing food processing equipment, dairy equipment, sink tops, countertops, refrigerated storage and display equipment, and other hard non-porous surfaces. Recommended for use in food processing plants [establishments] [facilities], dairies, restaurants and bars.

[Clean, Rinse, Sanitize]

Prior to application, remove gross food particles and soil by pre-flush or pre-scrape and when necessary, pre-soak. Thoroughly wash objects to be sanitized with a good detergent or cleaner followed by a potable water rinse prior to applying sanitizer. No potable water rinse is allowed after application as a sanitizer.

Dilute [this product] [Excelyte® VET] 1:1.5 with water to prepare a 200 ppm [FAC] [available chlorine] solution. Use chlorine test strips to [determine exact available chlorine concentration] [adjust to desired chlorine level].

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Apply [Excelyte® VET] sanitizing solution by spraying or total immersion. Surfaces must remain wet for 60 seconds [1 minute].

If the [article] [surface] cannot be washed and rinsed, clean thoroughly in an appropriate fashion prior to sanitizing.

[Excelyte® VET] [this product] is an effective sanitizer against *Staphylococcus aureus* (Staph) and *Salmonella enterica* (Salmonella).

-OR-

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

Dilute [this product] [Excelyte® VET] 1:1.5 with water to prepare a 200 ppm [FAC] [available chlorine] solution.

Use chlorine test strips to [determine exact available chlorine concentration] [adjust to desired chlorine level].

Apply [Excelyte® VET] sanitizing solution to pre-cleaned hard surfaces by thoroughly wetting surfaces with a cloth, mop, sponge, sprayer, or by immersion. Surfaces should remain wet for 1 minute followed by adequate draining and air drying.

[Excelyte® VET] [this product] is an effective sanitizer against *Staphylococcus aureus* (Staph) and *Salmonella enterica* (Salmonella).

[DIRECTIONS FOR SANITIZING FOOD PROCESSING EQUIPMENT AND FOOD CONTACT ARTICLES REGULATED BY 21CFR178.1010 and 40CFR180.940:

1. Scrape, flush or presoak articles to remove gross food particles and soil.
2. Thoroughly wash articles in an appropriate detergent or cleaner.
3. Rinse articles thoroughly with potable water.
4. Sanitize articles by immersion in [Excelyte® VET] [maximum 200 ppm FAC] sanitizing solution for 60 seconds. Articles too large for immersion should be thoroughly wetted with sanitizing solution by rinsing, spraying or swabbing.
5. Remove immersed items from solution to drain and air dry. Non-immersed items should also be allowed to air dry.]

[U.S. PUBLIC HEALTH SERVICE FDA FOOD CODE SANITIZATION RECOMMENDATIONS CLEANING AND SANITIZING:

1. Equipment shall be thoroughly pre-flushed or pre-scraped and pre-soaked when necessary to remove gross food particles and soil.
2. Thoroughly wash equipment in a hot detergent solution. Rinse equipment thoroughly with potable water.
3. Sanitize equipment by immersion in [Excelyte® VET] [maximum 200 ppm FAC] sanitizing solution for 60 seconds at a temperature of 75° (degrees).
4. For equipment that is too large to immerse, apply [Excelyte® VET] [maximum 200 ppm FAC] sanitizing solution by rinsing, spraying or swabbing until thoroughly wetted.
5. Allow sanitized surfaces to drain and air dry. No potable water rinse is allowed.]

[BEVERAGE DISPENSING EQUIPMENT SANITIZER DIRECTIONS:

[For] Sanitizing of bottling or pre-mixed dispensing equipment: After cleaning, thoroughly rinse equipment with a potable water rinse. Fill equipment with [maximum] 200 ppm FAC dilution of [Excelyte® VET] [this product] [sanitizing solution] and allow to remain in the equipment for at least 60 seconds. Sanitizing solution should be drained from the system. To insure the removal of flavors, it is suggested that during changeover between products the system should be cleaned, rinsed and flushed with the sanitizing solution for at least 1 minute. Drain thoroughly and allow to air dry before reuse. No potable water rinse is allowed.]

[FOR SANITIZING IN FISHERIES, MILK, WINE, CITRUS, POTATO AND 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. Follow directions for sanitizing food contact surfaces.

[To] Use as a Hand Dip [Glove Dip or Boot Wash]: Dilute [this product] [Excelyte® VET] 1:4 with water to prepare a 100 ppm [FAC] [available chlorine] solution. Use chlorine test strips to [determine exact available

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chlorine concentration] [adjust to desired chlorine level].

A hand antiseptic solution used as a hand dip shall be maintained clean and at a strength equivalent to at least 100 ppm [(mg/L) FAC – or – chlorine.

[Excelyte® VET] [this product] meets AOAC Available Chlorine in Disinfectants chlorine equivalency against *Salmonella enterica* (ATCC 6539) and *Staphylococcus aureus* (ATCC 6538).

[Excelyte® VET] [this product] meets the requirements of 2-301.16 Hand Antiseptics section of the U.S. PUBLIC HEALTH SERVICE FDA FOOD CODE.

Organism Table for Sanitizing Applications	Contact Time
Non-Food Contact Surface Bacteria	
Enterobacter aerogenes (ATCC 13408)	2 minutes
Staphylococcus aureus (ATCC 6538)	2 minutes
Food-Contact Surface Bacteria	
Salmonella enterica (ATCC6539)	60 seconds
Staphylococcus aureus (ATCC 6538)	60 seconds

Claims:

- + This product meets AOAC efficacy testing requirements – or – standards for hospital disinfection
- + Meets [the disinfection requirements of] OSHA[s] Bloodborne Pathogen Guidelines or Standards
- + Broad spectrum disinfectant – and/or – sanitizer
- + One step cleaner/disinfectant
- + Cleaner/disinfectant
- + Multi-purpose disinfectant
- + Germicidal Spray
- + Hospital [Grade] [Level] Disinfectant
- + Veterinarian [Grade] [Level] Disinfectant
- + Active ingredient hypochlorous acid [(HOCl)] derived from naturally occurring salt minerals and water
- + Derived from naturally occurring minerals
- + [Antimicrobial] [antibacterial] [disinfectant] [sanitizer]
- + Aids in the reduction of cross-contamination between treated surfaces
- + Assures proper strength, product effectiveness and standardizes technique
- + Formulated for bacteria fighting
- + Bactericide – or – Bactericidal
- + Germicide – or – Germicidal
- + Virucide – or – Virucidal
- + Tuberculocide – or – Tuberculocidal
- + Parvocide – or – Parvocidal
- + Bathroom disinfectant
- + Kitchen disinfectant
- + Nursery disinfectant
- + Athletic facility disinfectant
- + Can be sprayed
- + Cleans and disinfects (insert use site(s) from tables 1-5)
- + Cleans and disinfects hard, non-porous surfaces
- + Cleans, deodorizes and disinfects
- + Deodorizes by killing the bacteria that causes odors
- + Designed for practical use
- + Designed to save you time
- + Disinfecting formula
- + Disinfects and deodorizes by killing bacteria and their odors
- + Disinfects [Defends against] [common] household surfaces
- + Disinfects hard, non-porous surfaces (throughout the (insert use site(s) from tables 1-5)+ Easy and convenient disinfecting (throughout the (insert the use site(s) from tables 1-5)
- + Easy one-step cleaning and disinfecting
- + Effective against – or – Kills (insert any organism(s) from table above) [in the presence of organic soil load [(5% blood serum)]]
- + Effective in – and/or – Suitable for CIP – and/or – Clean-in-Place Sanitizing
- + Effective in – and/or – Suitable for COP – and/or – Clean out of Place Sanitizing
- + Effective sanitizer for food [and beverage] processing equipment [facilities]
- + Effective sanitizer for food contact surfaces
- + Effective against – or – Kills multiple drug resistant bacterium
- + Effective against – or – Kills a wide range of bacteria including Staphylococcus aureus MRSA, Salmonella enterica, Pseudomonas aeruginosa
- + Effectively disinfects hard, non-porous, environmental surfaces
- + Eliminate(s) bacteria – and/or – viruses that hide [lurk] [reside] where you [touch] [breathe] [work] [play] [live]
- + Eliminates odors at their source; bacteria – and/or – yeast
- + Eliminates - or – Reduces odors caused by bacteria – and/or – yeast
- + [Eliminates] [removes] Odors
- + [Eliminates] [removes] biofilm(s)
- + Fast acting disinfectant
- + For daily use [sanitization]
- + For sanitizing (insert one or more of the food contact use surfaces listed on the label)
- + For use in (insert one or more of the use sites listed on the label)

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- + For use on (insert one or more of the use surfaces listed on the label)
- + For use on high touch surfaces
- + Fight(s) – and/or - Kill(s) – and/or – Effective against Salmonella enterica
- + Fight(s) – and/or - Kill(s) – and/or – Effective against Staphylococcus aureus MRSA
- + Fight(s) – and/or - Kill(s) – and/or – Effective against Pseudomonas aeruginosa
- + Kills Pandemic 2009 H1N1 influenza A virus [(formerly called swine flu)]
- + Kills – or – Effective against H1N1 Swine Influenza virus
- + Kills – or – Effective against Bordetella bronchiseptica [(causative agent of bacterial Kennel Cough)]
- + Kills – or – Effective against Distemper
- + Kills – or – Effective against Kennel Cough
- + Kills – or – Effective against Parvovirus
- + Kills – or – Effective against Clostridium difficile (C. diff) spores
- + Reduces exposure to Clostridium difficile – or – Clostridium difficile (C. diff) – or – C. difficile – or – C. diff from treated surfaces
- + Fight(s) – and/or – Stops – and/or – Prevent(s) cross-contamination between treated hard, non-porous surfaces (in your (list any use site))
- + Can help reduce the risk of cross contamination
- + A New Generation of Protection
- + A New Generation Disinfectant
- + Inspired by how you want [need] to disinfect
- + Invented to disinfect the way you want [need]
- + Kills bacteria
- + Kills many common bacteria
- + Kills odor-causing bacteria
- + Kills common household bacteria – and/or – viruses
- + Kills bacteria – and/or – viruses [on surfaces you touch most]
- + Low Odor
- + Fresh – and/or – Clean Scent
- + Use for a [fresh] [home] [environment] [kitchen]
- + Alcohol free [formula]
- + Phenol free [formula]
- + VOC free [formula]
- + Contains no phosphates
- + Kills – or – Effective against [airborne] bacteria
- + Kills – or – Effective against [airborne] viruses
- + Kills – or – Effective against airborne pathogens+ Leaves surfaces disinfected [sanitized]
- + Made in the USA (may include graphic of American flag)
- + One-step cleaner and disinfectant
- + One-step disinfectant cleaner designed for general cleaning and disinfecting hard, non-porous environmental surfaces in health care facilities – or – (insert use site(s) from table 1)
- + Pseudomonocidal
- + Ready-to-use [hospital] [veterinarian] disinfectant
- + For use in (list any use site(s))
- + Ready-to-Use [Formula]
- + No mixing required
- + No rinse formula
- + No rinsing required
- + No wiping required
- + Sanitize kitchen surfaces
- + Sanitize without rinsing
- + [Simply] Spray and walk away
- + Staphylocidal
- + The answer to your disinfecting needs
- + The answer to your sanitizing needs
- + The convenient way to disinfect
- + The convenient way to sanitize
- + This product controls cross-contamination between treated hard, non-porous surfaces

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+ Use in public – or – common places where bacteria – and/or – viruses may be of concern on hard, non-porous surfaces

+ Use where control of the hazards of cross-contamination between treated surfaces is of Prime importance

Household sanitizer

Institutional sanitizer

Restaurant sanitizer

Consumer [Line] [Disinfectant]

Commercial [Line] [Disinfectant]

Cruise Line [Line] [Disinfectant]

Freight [Line] [Disinfectant]

Hospital [Line] [Disinfectant]

Hospitality [Line] [Disinfectant]

Industrial [Line] [Disinfectant]

Janitorial [Jan-San] [Line] [Disinfectant]

Nursery [Line] [Disinfectant]

Public Transportation [Line] [Disinfectant]

Residential [Line] [Disinfectant]

Retail [Line] [Disinfectant]

Veterinarian [Line] [Disinfectant]

[Sample] [travel] [trial] size

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GENERAL CLAIMS

- + Convenient
- + For general use
- + For use on nursery surfaces
- + Suitable for hospital use
- + Will not harm (insert surface material(s) from table 5)
- + Will not harm hard, non-porous inanimate environmental surfaces
- + Will not harm titanium-coated, medical grade stainless steel
- + For use on bathroom surfaces
- + For use in athletic facilities
- + For use on athletic equipment

TABLE ONE: Medical:

USE SITES

- Ambulances – or – Emergency Medical Transport Vehicles
- Anesthesia Rooms – or – Areas
- Assisted Living – or – Full Care Nursing Homes
- (Blood) (Plasma) (Semen) (Bone Marrow) (Milk) (Apheresis) Donation Centers
- CAT Laboratories
- Central Service Areas
- Central Supply Rooms – or – Areas
- Critical Care Units – or – CCUs
- Dialysis Clinics
- Emergency Rooms – or – ERs
- Health Care Settings – or Facilities
- Home Health Care Settings
- Hospices
- Hospitals
- Hospital Kitchens
- Intensive Care Units – or – ICUs
- Laboratories
- Medical Clinics
- Medical Facilities
- Medical – or – Physician’s – or - Doctor’s Offices
- Newborn – or – Neonatal Nurseries
- Nursing – or – Nurses’ Stations
- Orthopedics
- Outpatient Clinics
- Patient Restrooms
- Patient Rooms
- Pediatric Examination Rooms – or – Areas
- Pharmacies
- Physical Therapy Rooms – or – Areas
- Radiology – or – X-Ray Rooms – or – Areas
- Recovery Rooms

Surgery Rooms – or – Operating Rooms – or – ORs	
SURFACES	
bed pans	
BP Monitors	
dialysis machines	
exam – or - examination tables	
external surfaces of medical equipment – or – medical equipment surfaces	
external surfaces of ultrasound transducers	
gurneys	
hard, non-porous environmental hospital – or – medical surfaces	
hospital – or – patient bed railings – or – linings – or - frames	
IV poles	
[Mayo] [Instrument] Stands	
Patient chairs	
Phones	
Plastic mattress covers	
Reception counters – or – desks – or – areas	
Stretchers	
Wash basins	
Wheelchairs	

TABLE TWO: Dental:

USE SITES	
Dental Facilities	
Dental – or – Dentist’s Offices	
SURFACES	
Dental countertops	
Dental operatory surfaces	
Dentist – or – dental chairs	
Hard, non-porous environmental dental surfaces	
Light lens covers	
Reception counters – or – desks – or – areas	

TABLE THREE: Veterinary:

Animal Premises: Remove all animals and feed from the premises, vehicles and enclosures. Remove all litter, droppings and manure from the floors, walls and surfaces of barns, pens, stalls, chutes and other facilities and fixtures occupied or traversed by animals. Empty all troughs, racks and other feeding and watering appliances. Thoroughly clean all surfaces with soap and/or detergent and rinse with water. Apply Excelyte® VET at 500 ppm FAC. Saturate surfaces with solution for 10 minutes. 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. After application, ventilate buildings, coops and other closed spaces. Do not house animals 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.

USE SITES

- Animal Housing Facilities
- Animal Life Science Laboratories
- Animal – or – Pet Grooming Facilities
- Kennels
- Livestock – and/or – Swine – and/or – equine – and/or – Poultry Facilities
- Pet Areas
- Pet Hotels – and/or – Motels
- Pet Shops – or – Stores
- Small Animal Facilities
- Veterinary Clinics – or – Facilities
- Veterinary Offices
- Veterinary – or – Animal Hospitals

SURFACES

- Animal equipment automatic feeders
- Cages
- External surfaces of veterinary equipment
- Feed racks
- Fountains
- Hard, non-porous environmental veterinary surfaces
- Pens
- Reception counters – or – desks – or – areas
- Stalls
- Troughs
- Veterinary care surfaces
- Watering appliances

TABLE FOUR: Food Service:

Food Processing and Service Establishments: Before using this product, food products and packaging materials must be removed from the area or carefully protected.

USE SITES (Food contact surfaces must be rinsed with potable water after application of disinfectant)
(Application as a Food Contact Sanitizer does not require a rinse)

- Bars
- Beverage [Bottled Water] [Juice] [Beer] [Liquor] [Wine] Plants
- Break Rooms
- Bottlers [Breweries] [Distilleries] [Wineries]
- Cafeterias
- Coffee [Donut] [Bagel] Shops

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- Commercial – or – Institutional Kitchens
- Cruise Ship [Airline] [Train] [Rail] Food Processing [Preparation] Areas
- Dairy Farms [Facilities]
- Dairy [Milk] [Ice Cream] Processing Plants
- Delis
- Dining Rooms [Halls]
- Eating Establishments
- Egg Processing Plants
- Fast Food Chains – or – Restaurants
- Food [Beverage] Preparation and Processing Areas
- Food Processing and Fabrication Areas
- Food Processing Plants [Facilities]
- Food Service – or – Processing Establishments
- Food Serving Areas
- Food Storage Areas
- Fruit [Vegetable] [Produce] [Potato] Processing Facilities
- Hospitality Establishment
- Liquor [Convenience] Stores
- Lunchrooms
- Meat [Poultry] [Fish] Processing Plants
- Meat [Poultry] [Fish] Producing Establishments
- Other Food Service Establishments
- Restaurants
- Rendering Plants
- School Kitchens
- Smokehouses
- Snack Bars
- Supermarkets [Grocery Stores]

SURFACES (Food contact surfaces must be rinsed with potable water after application of disinfectant)
 (Application as a Food Contact Sanitizer does not require a rinse)

- Surfaces where disinfection is required
- Surfaces where sanitization is required
- Exterior surfaces of Appliances
- Exterior surfaces of Dish racks
- Drain boards
- Exterior surfaces of Food Cases
- Exterior surfaces of Food Trays
- Exterior surfaces of Freezers
- Hoods
- Exterior surfaces of Microwaves
- Outdoor furniture (excluding wood frames and upholstery)
- Exterior surfaces of Ovens
- Exterior surfaces of Refrigerators
- Salad bar sneeze guards
- Exterior surfaces of Stoves – or – Stovetops

- [Food] Processors
- [Meat], [Fish], [Poultry], [Produce] Washers
- [Processing] Hand [Power] Tools
- [Processing] Vacuums
- [Refrigerated] Food Display Equipment
- Bakery Equipment
- Basins
- Beer [Tap] Lines
- Beverage Bars [Equipment]
- Bins
- Blanchers
- Blenders
- Blenders
- Bottling Equipment
- Bread Slicing Machines
- Breast Pump [Parts]

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Buffet Counters
 Cabinets
 Canning Equipment
 Carts
 Cheese Making Equipment
 Chiller Tanks
 Choppers
 Clarifiers
 Cleaning In Place [CIP]
 Coffee and Tee Equipment
 Concession Equipment
 Conveyor Systems
 Cooking Equipment
 Coolers
 Counters [Countertops]
 Crispers
 Cutters
 Dairy Cases
 Dairy Lines
 Deboners
 Descalers
 Dicers
 Dish Racks
 Drainboards
 Drinking Fountains
 Dryers
 Evaporators
 Extractors
 Faucets
 Filleting Machines
 Filling Line Equipment
 Filling, Seaming, Sealing and Capping
 Equipment
 Food Cases
 Food Contact Surfaces
 Food Processing Equipment
 Food Trays
 Freezers
 Fryers
 Grills
 Grinders
 Highchairs [Trays]
 Hoists
 Homogenizers
 Hooks
 Ice Cream Machines [Equipment]
 Ice Machines [Chests]

Juicers
 Kettles
 Kitchen Appliances
 Kitchen Surfaces
 Labeling Machines
 Lunch Boxes [Pails]
 Meat Cutting Machines
 Microwaves
 Milking Machines [Equipment]
 Millers
 Mixing Equipment [Mixers]
 Ovens
 Packaging Equipment
 Pasteurizers
 Pickers
 Picnic Tables
 Plastic and other non-porous Chopping Blocks
 Plastic Cutting Boards
 Pre-mixing Equipment
 Processing Vessels
 Pulpers
 Pumps
 Racks
 Ranges
 Refrigerator Bins used for meat, vegetables,
 fruit, eggs and dairy
 Refrigerators
 Salad Bars
 Saws
 Scalders
 Scales
 Separators
 Shackles
 Shelving
 Shredders
 Sinks
 Skinning Equipment
 Slicers
 Slush [Ice] Machines [Equipment]
 Snack Counters
 Sorters
 Steam Tables
 Storage Tanks
 Stovetops
 Stuffers
 Tables
 Tanks

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Teat Cups [Tubes]
 Toasters
 Trolleys

Warming Equipment
 Yogurt Machines [Equipment]

TABLE FIVE: Miscellaneous/General:	
USE SITES	.
Airplanes	.
Automobiles	.
Blood Banks	.
Boats	.
Bowling Alleys	.
Butcher Shops	.
Call Centers	.
Campers	.
Cars	.
Chillers	.
Churches	.
Colleges	.
Correctional Facilities	.
Cruise Lines	.
Day Care Centers	.
Dormitories	.
Factories	.
Funeral Homes	.
Garages	.
Grocery Stores	.
Gymnasiums – or – Gyms	.
Health Club Facilities	.
Homes	.
Hotels	.
Industrial Facilities	.
Laundromats	.
Laundry Rooms	.
Locker Rooms	.
Manufacturing Plants – or – Facilities	.
Military Installations	.
Motels	.
Office Buildings	.
Offices	.
Pipelines associated with oil and gas production	.
Preschool Facilities	.
Public Areas – or – Facilities	.
Recreational Centers – or – Facilities	.
Restrooms – or – Restroom Areas	.

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- School Buses
- Schools
- Shelters
- Shower Rooms
- Storage Rooms – or – Areas
- Supermarkets
- Trains
- Universities
- Wineries
- Yachts

- SURFACE
- Bathroom fixtures
- Bath tubs
- Behind and under counters
- Behind and under sinks
- Booster chairs
- Cabinets
- Ceilings
- Cell(ular) – or – wireless – or – mobile – or – digital phones
- Chairs
- Computer keyboards
- Computer monitors
- Counters – or – countertops
- Cribs
- Desks
- Diaper – or – infant changing tables
- Diaper pails
- Dictating equipment surfaces
- Doorknobs
- Exterior – or – external toilet surfaces
- Exterior – or – external urinal surfaces
- Faucets
- Floors
- Garbage – or – trash cans
- Grocery store – or – supermarket carts
- Hampers
- Hand railings
- Headsets
- Highchairs
- Lamps
- Linoleum
- Other telecommunications equipment surfaces
- Playpens
- Shelves
- Showers – or – shower stalls
- Sinks

Stall doors
Tables
Telephones
Tiled walls
Toilet rims
Toilet seats
Towel dispensers
Toys
Vanity tops – or – vanities

SURFACE MATERIALS

Baked enamel
Chrome
Common hard, non-porous household – or – environmental surfaces
Formica
Glass
Glazed ceramic tile
Glazed porcelain
Laminated surfaces
Plastic laminate
Glazed porcelain enamel
Stainless steel
Synthetic marble
Vinyl tile
Similar hard, non-porous surfaces except those excluded by the label

Do not use on steel, aluminum, silver, or chipped enamel. Prolonged contact with metal may cause pitting or discoloration. First test in an inconspicuous place for color washout or contact incompatibility.

STORAGE AND DISPOSAL

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

Storage: Store in a closed dark plastic container away from direct sunlight. Store container in a cool dry area. Product or rinsates that can not be used may be disposed in a sanitary sewer.

Pesticide Disposal: Wastes resulting from the use of this product must be disposed of on site or at an approved waste disposal facility.

Container Disposal: Refillable container. Refill this container with same product only. Do not reuse this container for any other purpose. Cleaning before refilling is the responsibility of the refiller. Cleaning the container before final disposal is the responsibility of the person disposing the container. To clean the container before 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 two minutes. Repeat this rinsing procedure two more times. Then 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 authorities.

Environmental Commitment

This product rapidly breaks down entirely to salt water.

Not harmful to septic and waste water treatment systems.

This bottle is coded for recyclers. Check to see if recycling facilities accept colored HDPE in your area.

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Contains no phosphorous.
Contains no VOCs.



HDPE

NSF Registration

Category Code D2

NSF Registration Number: 141871

D2 – Antimicrobial Agents not requiring rinse



Nonfood Compounds
Program Listed (Category Code)
(Registration #)



FIRST AID

Call a poison control center or doctor for treatment advice. Have the product container or label with you when calling a poison control center or doctor, or going for treatment. You may also contact the National Pesticide Information Center (NPIC) 1-800-858-7378 for emergency medical treatment information.