

#### U.S. ENVIRONMENTAL PROTECTION AGENCY

Office of Pesticide Programs Antimicrobials Division (7510P) 1200 Pennsylvania Ave., N.W. Washington, D.C. 20460

84150-3

Date of Issuance:

EPA Reg. Number:

11/08/2019

NOTICE OF PESTICIDE:	
X Registration	
Reregistration	

(under FIFRA, as amended)

Name of Pesticide Product:

Term of Issuance: Unconditional

**SALSA** 

Name and Address of Registrant (include ZIP Code):

GOJO Industries, Inc. P.O. Box 991 Akron, OH 44309

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.

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 unconditionally registered in accordance with FIFRA section 3(c)(5) provided that you:

- 1. Submit and/or cite all data required for registration/registration/registration review of your product when the Agency requires all registrants of similar products to submit such data.
- 2. Make the following label changes before you release the product for shipment:
  - Revise the EPA Registration Number to read, "EPA Reg. No. 84150-3."

Signature of Approving Official:	Date:
Jacqueline Hardy, Product Manager 34 Regulatory Management Branch II Antimicrobials Division (7510P)	11/08/2019

EPA Form 8570-6

- 3. The data requirements for storage stability and corrosion characteristics (Guidelines 830.6317 and 830.6320) must be provided. A one-year study is required to satisfy these data requirements. You have 18 months from the date of registration to provide these data.
- 4. Submit one copy of the revised 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 the Federal Insecticide Fungicide and Rodenticide Act and is subject to review by the Agency. 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) list 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. 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 Compliance.

If these conditions are not complied with, the registration will be subject to cancellation in accordance with FIFRA section 6. 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 Confidential Statement CSF dated 07/29/2019
- Alternate Formulation #1 dated 07/29/2019

In addition; the four alternate brand names have been added to the product record:

- PURELL Foodservice Surface Sanitizer, No Rinse Required
- PURELL Food Processing Surface Sanitizer, NSF Registered D2 No Rinse
- PURELL Professional Surface Disinfectant, Disinfects Food Contact Surfaces
- PURELL Multi Surface Disinfectant, Disinfects Food Contact Surfaces

If you have any questions, please contact Lorena Rivas by phone at (703) 305-5027, or via email at rivas.lorena@epa.gov

**Enclose: Stamped Label** 

Product Chemistry Review dated 08/06/2019

# SALSA

# [Disinfectant] [Sanitizer] [Fungicide] [Deodorizer] [Cleaner] [Kills Mold, Fungi, Viruses† and Bacteria]

## **ACTIVE INGREDIENT:**

Ethyl alcohol [(CAS: 64-17-5)]	29.4%
OTHER [INERT] INGREDIENTS	<b>5:</b> 70.6%
TOTAL	100.0%

# **Alternate Brand Names:**

PURELL Foodservice Surface Sanitizer, No Rinse Required
PURELL Food Processing Surface Sanitizer, NSF Registered D2 No Rinse
PURELL Professional Surface Disinfectant, Disinfects Food Contact Surfaces
PURELL Multi Surface Disinfectant, Disinfects Food Contact Surfaces

# ACCEPTED

11/08/2019

Under the Federal Insecticide, Fungicide and Rodenticide Act as amended, for the pesticide registered under EPA Reg. No. 244 FQ Q

84150-3

# **KEEP OUT OF REACH OF CHILDREN**

# **CAUTION**

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

**EPA Reg. No.:** 84150 – 3 **EPA Est. No.:** XXXX – YY

[Beginning of batch code indicates EPA Est. No.]

Ingredient Information/Technical Information/Questions? [Telephone No.] [Website]

**Net Contents:** Net Contents: (\_\_ fl. oz, \_\_ qt, \_\_ gal, 2 fl. oz, 8 fl. oz, 16 fl. oz., 20 fl.

oz, 28 fl. oz, 32 fl. oz, 1 quart, 1 gallon, 5 gallon or 50 gallon) [Expiry Date:] [EXP Date:] [Expiration Date:] [EXP MM/YYYY]

[Packed For:] [Distributed By:]

[Sold By:]

[Manufactured By [or for]:]

[Made in the USA] [Made in the USA with US and Foreign Components]

Reorder No. XXXX

**GOJO Industries, Inc.** 

P.O. Box 991

Akron, OH 44309

[For product or technical information contact GOJO at 1-888-4-PURELL]

# PRECAUTIONARY STATEMENTS

Hazards to Humans and Domestic Animals

**CAUTION:** Avoid contact with skin or clothing. Wash thoroughly with soap and water after handling and before eating, drinking, chewing gum, using tobacco, or using the toilet.

# **FIRST AID**

If on skin or clothing: Take off contaminated clothing. Rinse skin immediately with plenty of water for 15-20 minutes. Call a poison control center or doctor for treatment advice. Have the product container or label with you when calling a poison control center, doctor, or going for treatment. For medical emergencies, call the poison control center at 1-800-222-1222. For general information on this product call the National Pesticides Information Center [NPIC] at 1-800-858-7378, Monday through Friday, 8 AM to 12 PM EST or at <a href="http://npic.orst.edu">http://npic.orst.edu</a>.

## **Physical or Chemical Hazards:**

**Combustible**. Do not use or store near heat or open flame.

## **Storage and Disposal:**

# {Nonrefillable container}

**Storage and Disposal:** Store this product in a cool [, dry] area. Nonrefillable container. Do not reuse or refill empty container. Recycle empty container or discard in trash.

#### {Refillable container}

**Storage and Disposal:** Store this product in a cool [, dry] area. Refillable container. Refill only with this product. Do not reuse or refill this container except as described in the directions for use. Recycle empty container or discard in trash.

#### {Containers greater than 1 gallon}

**Storage and Disposal:** Do not contaminate water, food or feed by storage and disposal. Store in a cool [dry] area inaccessible to children and pets. **Pesticide Disposal:** Use up product according to use directions. Wastes resulting from the use of this product may be disposed of on site or at an approved waste disposal facility. **Container Handling:** Nonrefillable container. Do not reuse or refill this container unless allowed by the directions for use. Clean container promptly after emptying. Recycle empty container or discard in trash.

# {Packaging Related Statements:

# {When packaged with trigger sprayer}

# **Operating Trigger**

# To Operate:

Open hinged cover of sprayer and snap into opening on top. {**or**} Turn –or– Rotate nozzle [counterclockwise] to "spray" –or– "stream" –or– ON [setting] {**or**} Adjust [nozzle] to desired pattern.

{**or**} To open, turn nozzle. Spray 6-8 inches from surface then rub –or– wipe with brush –or– paper towel –or– lint-free cloth –or– cloth.

Optional Directions when packaged as Refillable Bottles: Refill only with this this product. {To be printed on refill and refillable bottles}
TO REFILL [SPRAY BOTTLES]

- Remove trigger [sprayer] [cap] from empty bottle.
- Unscrew cap on refill and pour contents directly into empty bottle.
- Replace trigger sprayer and use as you normally would –or– Unscrew cap and transfer [your] trigger sprayer to this bottle.

# {When back label is attached as a booklet}

Peel –or– Pull [back] [here] [for additional directions –or– instructions [for use]]

#### **DIRECTIONS FOR USE**

**{NOTE: Directions for use may be listed in bulleted/list format or paragraph format}**It is a violation of Federal law to use this product in a manner inconsistent with its labeling.

# {This statement will be used on labels with medical use sites, medical devices and/or bloodborne pathogens}

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 pre-clean or decontaminate critical or semi-critical medical devices prior to sterilization or high-level disinfection.

# **CLEANING DIRECTIONS**

# [GENERAL] [STREAK FREE] CLEANING

Spray [this product] directly onto soils and wipe clean [with a dry paper towel] [or] [lint-free] [cloth] [sponge] [mop] [rag]. Repeat for heavily soiled areas.

## TO CLEAN NONPOROUS -AND/OR- SOFT SURFACES [(FABRICS)]:

Spray soiled area then wipe clean. {or} For spot cleaning, spray and wipe/blot clean with damp sponge – and/or– mop –and/or– cloth.

#### **REMOVING [INTERIOR] MOLD AND MILDEW STAINS:**

Mold and mildew stains [in the kitchen and bathroom] can be removed easily and effectively using [product name] [this product]. Spray [this product] until the surface is completely wet. [Scrub] [Rub] with a brush or a sponge, and rinse with clean water or wipe with a wet cloth. Severe stains may require additional treatment.

# TO CLEAN PROTEINS AND ORGANIC MATTER DERIVED FROM ORGANS INCLUDING MUSCLES, BRAIN, SPINAL CORD, TONSILS AND OTHER ORGANS OF CATTLE, SHEEP, DEER AND POULTRY:

Remove all animals and feeds from premises. Remove all litter, loose dirt, debris, droppings and manure from floors, walls and surfaces of facilities occupied or traversed by animals. Pre-clean heavily soiled items. Spray [*product name*] [this product] 6-8 inches from surface until thoroughly wet. Wipe with clean cloth or paper towel or rinse with potable water and air dry.

#### **DEODORIZING DIRECTIONS**

#### [FOR] DEODORIZING -OR- TO DEODORIZE -OR- TO ELIMINATE ODORS [ON] [HARD SURFACES]:

Use [this product] [*product name*] to clean and deodorize [{*list any from use surfaces*}]. Spray surfaces until completely wet and let stand for [at least] 60 seconds/1 minute. Then rinse –and/or– wipe [dry] [with a clean cloth or paper towel] [or allow to air dry]. [Repeat if necessary.]

#### **TO DEODORIZE DRAIN PIPES:**

Flush with very hot water followed by 1 cup of [this product] [**product name**]. Wait 5 minutes; [then] flush out with clear water.

#### TO DEODORIZE DISHCLOTH[S] -AND/OR- SPONGE[S]

To [prevent] [stop] [control] odors caused by bacteria in [your] sponges –and/or– dishcloths, spray until saturated [with this product] and let stand for 1 minute. Rinse with potable water [if desired]. [Repeat if necessary].

#### SANITIZATION DIRECTIONS

# [FOR] SANITIZING [FOR] SOFT SURFACES [(FABRICS)]:

-or-

#### TO SPOT SANITIZE SOFT SURFACES [\*] [(FABRICS)] {OR} (select from Soft Surfaces):

[Visible] soil must be removed prior to sanitizing [by] [pre-cleaning], [pre-flushing], [and/or] [pre-scraping] [the surface] [or when necessary, pre-soaking]. Spray [**product name**] [this product] 6-8 inches from soft surface until wet. DO NOT SATURATE. Let stand [for] 20 sec[onds]. Allow to air dry.

# [FOR] [1 STEP] [ONE-STEP] [CLEANING AND] SANITIZING NON-FOOD CONTACT SURFACES: -or-

# TO [CLEAN AND] SANITIZE NON-FOOD CONTACT SURFACES [\*\*\*] [SUCH AS (select from Hard, Nonporous Use Sites/Surfaces)] [IN 1 STEP] [IN ONE STEP]:

[Visible] soil must be removed prior to sanitizing [by] [pre-cleaning], [pre-flushing], [and/or] [pre-scraping] [the surface] [or when necessary, pre-soaking]. Spray [product name] [this product] 6-8 inches from surface until thoroughly wet. Let stand for 10 seconds. [Then] [simply] [Wipe] [dry] [with a lint free cloth or paper towel] [and / or] allow to [drain and] air dry. [Do not rinse [with water]]. [No [water] Rinse Required]. [A water rinse is not required].

# [FOR] SANITIZING [FOR] FOOD CONTACT SURFACES¥:

or-

## TO SANITIZE [HARD, NONPORUS FOOD CONTACT SURFACES\(\): [ (select from Food Contact Surfaces):

[Visible] soil must be removed prior to sanitizing [by] [pre-cleaning], [pre-flushing], [and/or] [pre-scraping] [the surface] [or when necessary, pre-soaking]. Wash surface and follow with a potable water rinse. [Spray, pour, or apply this product with a cloth, mop, or sprayer [device]until surface is thoroughly wet. For spray application, spray 6-8 inches from the surface. [Rub [wet surface] with clean brush, sponge or cloth]]. Treated surface must remain wet for 60 seconds –or– 1 minute. [If desired, wipe surface with a clean cloth or paper towel.] [Wipe] [or] [drain] [and] Allow to air dry. [Do not rinse [with water]]. [No [water] Rinse Required]. [A water rinse is not required]. [If desired, wipe with a [lint free] cloth or paper towel].

or

[Spray this product 6-8 inches from surface until thoroughly wet. Let stand for 60 seconds. Wipe or allow to air dry. No rinse required.]

# [FOR] SANITIZING -or- TO SANITIZE [BABY BOTTLES¥] [DISHES¥] [GLASSWARE¥] [UTENSILS¥] [PLASTIC CUTTTING BOARDS¥]:

[Visible] soil must be removed prior to sanitizing [by] [pre-cleaning], [pre-flushing], [and/or] [pre-scraping] [the surface] [or when necessary, pre-soaking]. Wash surface and follow with a potable water rinse. [Spray], [pour], or [apply] this product with a [cloth], [mop], or [sprayer [device]] until surface is thoroughly wet. For spray application, spray 6-8 inches from the surface. Treated surface must remain wet for 60 seconds –or– 1 minute. [If desired, wipe surface with a clean cloth or paper towel.] [Wipe] [or] [drain] [and] Allow to air dry. [Do not rinse [with water]]. [No [water] Rinse Required]. [A water rinse is not required]. [If desired, wipe with a [lint free] cloth or paper towel].

or

[Wash and rinse. Spray until thoroughly wet. Treated surfaces must remain wet for 60 seconds. Wipe or allow to air dry. No rinse [is] required.]

# [[FOR] SANITIZING [FOR] FOOD CONTACT SURFACES¥:

-or-

#### TO SANITIZE [HARD, NONPORUS FOOD CONTACT SURFACES¥ [USING AN APPLICATOR DEVICE]]:

[Visible] soil must be removed prior to sanitizing [by] [pre-cleaning], [pre-flushing], [and/or] [pre-scraping] [the surface] [or when necessary, pre-soaking]. Apply this product with applicator thoroughly wetting the surface. Ensure you are always using a thoroughly saturated applicator cloth. Surface must remain wet for 60 seconds –or– 1 minute. Allow to [drain] [and] air dry. [Do not rinse [with water]]. [No [water] Rinse Required]. [A water rinse is not required.] [If desired, wipe with a [lint free] cloth or paper towel].

#### [FOR] SANITIZING -or- TO SANITIZE REFRIGERATORS -and/or- FREEZERS

Remove food [from refrigerator –and/or– freezer]. Refrigerators and/or Freezers should be allowed to come to room temperature before treatment. [Visible] soil must be removed prior to sanitizing [by] [precleaning], [pre-flushing], [and/or] [pre-scraping] [the surface] [or when necessary, pre-soaking]. [Then] [Apply] [Spray] [(coarse spray or foam)] until surfaces are thoroughly wet. Treated surfaces must remain wet for 60 seconds/1 minute. [Wipe] [clean] [dry] [with a lint free cloth or paper towel] [and/or [allow to air dry] before replacing food. [No [water] rinse is required.]

#### [FOR] SANITIZING -or- TO SANITIZE GLOVES -and/or- GLOVED HANDS

To reduce cross contamination on treated surfaces from area to area [in] [animal areas] [and] [the packaging and storage areas of food plants], sanitize prewashed (plastic, latex or other synthetic rubber) non-porous gloved hands with this product. Spray [(coarse spray or foam)] [this product] on the gloves. To sanitize, treated gloves must remain wet for [at least] 10 seconds.

#### SHOE (BOOT) FOAM SANITIZING DIRECTIONS:

To reduce cross contamination on treated surfaces from area to area [in] [animal areas] [and] [the packaging and storage areas of food plants], apply a foam layer of this product [at all entrances to buildings—and/or—hatcheries—production and packaging rooms] by using a foam generating machine or aerator. Follow the foaming directions as specified by the manufacture of the foam generator/aerator. Scrape waterproof shoes. Stand and/or walk through foamed area for [at least] 10 seconds prior to entering area.

#### **DISINFECTING DIRECTIONS**

[FOR] [1-STEP] [ONE-STEP] [CLEANING] [,] [AND] DISINFECTING [AND DEODORIZING] ON HARD, NONPOROUS SURFACES [SUCH AS {select from Hard, Nonporous Use Surfaces}:

# TO [CLEAN] [,] [AND] DISINFECT [AND DEODORIZE] [HARD, NONPOROUS SURFACES:] [{select from Hard, Nonporous Use Surfaces}] [IN 1 STEP] [IN ONE STEP]

[Visible] soil must be removed prior to disinfecting [by] [pre-cleaning], [pre-flushing], [and/or] [pre-scraping] [the surface] [or when necessary, pre-soaking]. [Spray [product name] [this product] 6-8 inches from surface until thoroughly wet] — or — [Spray, pour or apply [product name] [this product] with a cloth\*, mop\* or sprayer device until surface is thoroughly wet. For spray applications, spray 6-8 inches from surface.] Treated surfaces must remain wet for [60 seconds/1 minute or 4-5 minutes\*] —or— [[appropriate] contact time listed below —or— above —or— on this label —or— pathogen list]. To kill mold and mildew (A. niger) and Mycobacterium bovis (tuberculosis) surfaces must remain wet for 5 minutes. [Wipe] [clean] [dry] [with a lint free cloth or paper towel] [and/or [allow to air dry]. [No [water] rinse required [[even] on food-contact surfaces]]. [Do not rinse [with water]]. [All food contact surfaces such as appliances and kitchen countertops do not need to be rinsed [with water]]. [A water rinse is not required.]

[TO] [CLEAN] [DEODORIZE] [and] [DISINFECT] HARD, NONPOROUS FOOD CONTACT SURFACES¥ [SUCH AS {select from Hard, Nonporous Use Surfaces}:

# [TO] [CLEAN] [,] [AND] DISINFECT [AND DEODORIZE] [HARD, NONPOROUS FOOD CONTACT SURFACES¥:] [{select from Hard, Nonporous Use Surfaces}] [IN 1 STEP] [IN ONE STEP]

[Visible] soil must be removed prior to disinfecting [by] [pre-cleaning], [pre-flushing], [and/or] [pre-scraping] [the surface] [or when necessary, pre-soaking]. [Spray [product name] [this product] 6-8 inches from surface until thoroughly wet] — or — [Spray, pour or apply [product name] [this product] with a cloth\*, mop\* or sprayer device until surface is thoroughly wet. For spray applications, spray 6-8 inches from surface.] Treated surfaces must remain wet for [60 seconds/1 minute or 4-5 minutes\*] —or— [[appropriate] contact time listed below —or— above —or— on this label —or— pathogen list]. [Wipe] [clean] [dry] [with a lint free cloth or paper towel] [and/or [allow to air dry]. [No [water] rinse required [[even]

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on food-contact surfaces]]. [Do not rinse [with water]]. [All food contact surfaces such as appliances and kitchen countertops do not need to be rinsed [with water]]. [A water rinse is not required.]

### TO [CLEAN AND] DISINFECT FOOD PROCESSING PREMISES:

[Visible] soil must be removed prior to disinfecting [by] [pre-cleaning], [pre-flushing], [and/or] [pre-scraping] [the surface] [or when necessary, pre-soaking]. Apply [product name] [this product] on surface until thoroughly wet. Treated surfaces must remain wet for [60 seconds/1 minute] [or] [[appropriate] contact time listed below -or- above -or- on this label]. [Wipe] [dry] [with a clean cloth, mop or sponge] [and/or] [Allow to air dry]. [No [water] rinse required [even] on food-contact surfaces]]. [Do not rinse [with water]]. [A water rinse is not required.] Food products and packaging materials must be removed or carefully protected prior to using this product.

### TO [CLEAN AND] DISINFECT [BARBER] [BEAUTY SALON] [SALON] [SPA] INSTRUMENTS AND TOOLS:

[Visible] soil must be removed prior to disinfecting [by] [pre-cleaning], [pre-flushing], [and/or] [pre-scraping] [the surface] [or when necessary, pre-soaking]. Thoroughly spray all surfaces until completely wet. Treated surfaces must remain wet for [60 Seconds/1 minute] –or– [[appropriate] contact time listed below –or– above –or– on this label]. [Rinse] [with clean water] [if necessary] [then] wipe dry [with] [paper towel] [or] [a lint free cloth] [or allow to air dry].

#### TO [CLEAN AND] DISINFECT PEDICURE FOOT SPA EQUIPMENT

Pedicure foot spa equipment must be cleaned and disinfected after each client and nightly. Salons must consult state cosmetology regulations to make sure they are in compliance.

Drain all water from the basin. Spray [this product] on inside walls, jets and drain surfaces then scrub away all visible residues with a clean and disinfected brush (Brushes must be cleaned and disinfected after each use). Treated surfaces must remain wet for [60 Seconds/1 minute] –or– [[appropriate] contact time listed below –or– above –or– on this label]. Wipe [dry] [with clean cloth or paper towel] [or rinse with clean water]. [Air dry]

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

Should be a routine follow-up to dishwashing. Spray (coarse spray or foam) this product until surfaces are thoroughly wet. To disinfect, treated surfaces must remain wet for 60 Seconds/1-minute. Then, simply wipe dry with clean cloth or paper towel or allow to air dry. No rinse is required.

## TO [CLEAN] [,] [AND] DISINFECT [AND DEODORIZE] REFRIGERATORS -and/or- FREEZERS:

Remove food [from refrigerator –and/or– freezer]. Refrigerators and/or Freezers should be allowed to come to room temperature before treatment. [Then] Spray [(coarse spray or foam)] until surfaces are thoroughly wet. Treated surfaces must remain wet for 60 seconds/1-minute. [Wipe] [clean] [dry] [with a lint free cloth or paper towel] [and/or [allow to air dry]. [No [water] 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, feeding and watering appliances. Thoroughly clean all surfaces [with this product] and rinse with water. Spray [*product name*] [this product] on surface until thoroughly wet. Treated surfaces must remain wet for [60 seconds/1 minute] [or] [[appropriate] contact time listed below *-or- above -or-* on this label]. Rinse with clear, cold water and allow to [air] dry [before housing animals].

### **DISINFECTING AGAINST THE FLU VIRUS**

Spray [this product] until the surface is completely wet. Let stand for 30 seconds. [Allow to air dry] [or] [if desired] [wipe with a clean, [damp] [cloth or] [paper towel] after 30-second contact time has expired.] [No [water] rinse required [even on food-contact surfaces]]

# CLEANING AND DISINFECTING BABY FURNITURE AND HARD NONPOROUS TOYS -OR- HARD, NONPOROUS KID'S TOYS

[Visible] soil must be removed prior to disinfecting [by] [pre-cleaning], [pre-flushing], [and/or] [pre-scraping] [the surface] [or when necessary, pre-soaking]. Spray [this product] until the surface is completely wet. To disinfect, treated surfaces must remain wet for 60 seconds/1 minute –or–

[[appropriate] contact time listed below -or- above -or- on this label -or- pathogen list]. [Allow to air dry] [or] [if desired] [wipe with a clean, [damp] [cloth or] [paper towel] after contact time has expired.] [No [water] rinse required [even on food-contact surfaces]]

#### TO CLEAN, DISINFECT AND DEODORIZE GARBAGE CANS:

[Visible] soil must be removed prior to disinfecting [by] [pre-cleaning], [pre-flushing], [and/or] [pre-scraping] [the surface] [or when necessary, pre-soaking]. Spray [garbage cans] [with this product] until surfaces are thoroughly wet. To deodorize and disinfect, treated surfaces must remain wet for 1 minute. Then, rinse with water or wipe with clean cloth or paper towel.

# SPECIAL INSTRUCTIONS FOR CLEANING AND DECONTAMINATION AGAINST HIV-1 ON SURFACES/OBJECTS SOILED WITH BLOOD OR BODY FLUIDS:

This product kills HIV on pre cleaned environmental surfaces/objects previously soiled with blood/body fluids in healthcare settings or other settings in which there is an expected likelihood of soiling of inanimate surfaces/objects with blood/body fluids and in which the surfaces/objects likely to be soiled with blood/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 disposable impervious gloves, gowns, masks and eye coverings. **Cleaning Procedures:** Blood and body fluids must be thoroughly cleaned from surfaces and objects before application of this product. **Contact Time:** Spray on surface until completely wet and let stand 30 seconds. [Note contact time for other microorganisms on this label may vary.] **Infectious Materials Disposal:** Blood and other body fluids should be autoclaved and disposed of according to local regulations for infectious disposal.

#### LIMITED WARRANTY AND DISCLAIMER NOTICE

GOJO Industries, 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. GOJO Industries, Inc. makes no other express or implied warranty of fitness or merchantability. In no case shall GOJO Industries, Inc. or the seller be liable for consequential, special or indirect damages resulting from the use or handling of this product. GOJO Industries, 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 GOJO Industries, Inc.

# Allergen Removal

To [clean and] reduce specified allergens: Wipe surface, [wait 1 minute], and wipe excess. [Rinse.] Allow to air dry. [If streaking is observed,] wipe with a clean, damp [cloth or] paper towel.]

### Allergens:

- Cockroach matter -or- particles
- Dust mite matter -or- particles
- Pet dander -or- dog and cat dander

#### Claims:

- Reduces dust mite matter -or- particles, cockroach matter -or particles, and pet dander allergens
- Reduces Allergens
- Removes Allergens [from] [caused by] [dust mites] [and] [pet dander]
- Cockroach matter -or- particles
- Dust mite matter -or- particles
- Pet dander -or- dog and cat dander
- Reduces allergy-causing particles, such as pet dander, and dustmite matter

Test Organisms Reference List			
Hard, Nonporous Surface Disinfection Pathogens			
Bacteria	Strain / ATCC No.	Contact Time	
Acinetobacter baumannii [Acinetobacter] [A. baumannii]	ATCC 19606	30 sec[onds]	
Acinetobacter baumannii Multi-drug resistant [(MDR)]	ATCC 19606	30 sec[onds]	
Bordetella pertussis [([cause of] Whooping Cough)] [B. Pertussis]	ATCC 12743	30 sec[onds]	
[¹] Campylobacter jejuni [Campylobacter¹]	ATCC 43451	30 sec[onds]	
[2] Escherichia coli [(E. coli)] [E. coli <sup>2</sup> ]	ATCC 11229	30 sec[onds]	
Enterobacter aerogenes	ATCC 13048	30 sec[onds]	
Enterococcus faecium	ATCC 51559	30 sec[onds]	
Klebsiella pneumoniae	ATCC 4352	30 sec[onds]	
Klebsiella pneumoniae Carbapenem Resistant [(CRE)]	BAA-1705	30 sec[onds]	
[3] Listeria monocytogenes [Listeria3]	ATCC 49594	30 sec[onds]	
[4] Methicillin-resistant Staphylococcus aureus (MRSA) [MRSA4]	ATCC 33591	30 sec[onds]	
Pseudomonas aeruginosa	ATCC 15442	1 min[ute]	
[5] Salmonella enterica [Salmonella5]	ATCC 10708	30 sec[onds]	
[6] Staphylococcus aureus [Staph6] [(a [common] cause of pink eye)]	ATCC 6538	1 min[ute]	
[7] Streptococcus pneumoniae [Strep7]	ATCC 6305	30 sec[onds]	
[8] Streptococcus pyogenes (Strep8)	ATCC 12344	30 sec[onds]	
[9] Vancomycin Resistant Enterococcus faecalis [(VRE)] [VRE9]	ATCC 51575	30 sec[onds]	
Vibrio vulnificus	ATCC 27562	30 sec[onds]	
Yersinia enterocolitica	ATCC 9610	30 sec[onds]	
жStaphylococcus aureus	ATCC 6538	5 min[utes]	
жРseudomonas aeruginosa	ATCC 15442	4 min[utes]	
Mold, Mildew & Fungi			
Aspergillus niger [(Mold)]	ATCC 6275	5 min[utes]	
Candida albicans [(Yeast)]	ATCC 10231	30 sec[onds]	
Trichophyton interdigitale [((a) cause of athlete's foot)]	ATCC 9533	30 sec[onds]	
Mycobacterium			
Mycobacterium bovis var. BCG (TB) [(Tuberculosis)]		5 min[utes]	
[†]Viruses Enveloped			
[†] [‡]2009-H1N1 Influenza A Virus [(H1N1)]	A/California/04/09	30 sec[onds]	
[†] [‡] Influenza A [virus] [Flu Virus] [(H1N1)]	A/California/04/09	30 sec[onds]	
	Strain wildtype A/Anhui/1/2013,	25 sec[onds]	
[†] Avian Influenza H7N9	CDC # 2013759189	20 000[01100]	
	Strain VNH5N1-PR8/CDC-RG,	15 sec[onds]	
[†] Avian Influenza H5N1	CDC #2006719965		
[†] Herpes simplex [virus] [type] 1 [(Herpes)]	ATCC VR-733, Strain F(1)	30 sec[onds]	
[†] [‡]Human Coronavirus [,Strain 229E] [(a cause of the common	ATCC VR-740	30 sec[onds]	
cold)]			
[†] Mumps [virus]	ATCC VR-1438, Strain Jones	30 sec[onds]	

	[†]Viruses Non-Enveloped		
[t] Coxsackie virus type B3 [(a [common]cause of Hand, Foot and Mouth [(HFM)] diseases)]		ATCC VR-2017	30 sec[onds]
(IFI Politor Virus type D68 [(a [common] cause of Hand, Foot and Mouth (IFI Enterovirus type D68 [(a [common] cause of Hand, Foot and Mouth (IFI Enterovirus type D68 [(a [common] cause of Hand, Foot and Mouth (IFI) Wintersity of Ottawa		ATCC VR-30, Strain	20[
US/KY/14-18953   US/KY/14-18953   US/KY/14-18953   US/KY/14-18953   US/KY/14-18953   US/KY/14-18953   US/KY/14-18953   University of Ottawa   1 min[ute]   University of Uni	[(HFM)] disease)]	Nancy	30 sec[onds]
(Irir Mr) disease)	[†] Enterovirus type D68 [(a [common] cause of Hand, Foot and Mouth	ATCC VR-1825, Strain	20 as a[anda]
Time   Month	[(HFM)] disease)]	US/KY/14-18953	30 secionasi
[1] Polio Type 1 virus	[†] Hepatitis A [virus] [(HAV)] [HAV]	University of Ottawa	1 min[ute]
[†] [‡] Respiratory syncytial virus [(RSV)] [RSV] [(a cause of the common cold)]  [†] [‡] Rhinovirus [(a cause of the common cold)]  [†] [†] Rhinovirus [(a cause of the common cold)]  ATCC VR-284  30 sec[onds]  [†] Bloodborne Pathogens  [†] Human immunodeficiency virus Type I (HIV-1)  Strain IIB (B)  30 sec[onds]  Food Contact Surface Sanitization Pathogens  Bacteria  [#] Campylobacter jejuni [Campylobacter¹] [C. jejuni]  ATCC 29428  ATCC 13124  ATCC 13124  ATCC 29544  ATCC 29545  ATCC 11229  ATCC 11229  ATCC 11229  ATCC 11229  ATCC 11229  ATCC 35150  1-min[ute]  [#] Sahpylococcus aureus [Staph]  ATCC 35150  1-min[ute]  [#] Salmonella enterica subspecies enterica serovar Typhimurium [Typhi]  [Salmonella [Salmonella typhi] [S. enterica typhi]  [M] Shigella dysenteriae [Shigella] [S. dysenteriae]  [Mon-Food Contact Surface Sanitization Pathogens  Bacteria- Spray  ****Klebsiella pneumoniae  ATCC 13048  10 sec[onds]  ****Staphylococcus aureus (Staph)  ATCC 6538  10 sec[onds]  ****Staphylococcus aureus (Staph)  ATCC 13048  ATCC 13048  10 sec[onds]  ****Staphylococcus aureus (Staph)  ATCC 6538  ATCC 13048  10 sec[onds]  ****Staphylococcus aureus (Staph)  ATCC 6538  ATCC 13048  ATCC 6538  ATCC 13048  10 sec[onds]  ****Staphylococcus aureus (Staph)  ATCC 6538  ATCC 13048  ATCC 6538  ATCC 13048  ATCC 6538  ATCC 13048  ATCC 6538  ATCC 6538  ATCC 13048  ATCC 6538  ATCC 13048  ATCC 6538  ATCC 6538  ATCC 13048  ATCC 6538  AT	[†]Murine norovirus	MNV-G, Yale University	30 sec[onds]
common cold)] [†] [‡] Rhinovirus [(a cause of the common cold)] [†] Rotavirus [†] Rotavirus [†] Rotavirus [†] Rotavirus [†] Human immunodeficiency virus Type I (HIV-1) [†] Strain IIB (B) [†] So sec[onds]  Food Contact Surface Sanitization Pathogens  Bacteria  [#] Campylobacter jejuni [Campylobacter'] [C. jejuni] [#] Conspiridium perfringens [#] Campylobacter sakazakii [#] Cronobacter sakazakii [#] Cronobacter sakazakii [#] Escherichia coli [E. coli] [#] Escherichia coli [E. coli] [#] Escherichia coli [E. coli] [#] Escherichia coli [T. coli] [STEC] [Shiga toxin-producing E. ATCC 35180 [#] Listeria monocytogenes [Listeria] [L. monocytogenes] [#] Listeria monocytogenes [Listeria] [L. monocytogenes] [#] Salmonella enterica subspecies enterica serovar Typhimurium [Typhi] [Salmonella [Salmonella typhi] [S. enterica typhi] [#] Shigella dysenteriae [Shigella] [S. dysenteriae]  Non-Food Contact Surface Sanitization Pathogens  Bacteria- Spray  ****[Nebsiella pneumoniae  ATCC 4352  ATCC 13048  ATCC 13048  10 sec[onds]  ****Staphylococcus aureus (Staph)  ATCC 6538  10 sec[onds]  ****Staphylococcus aureus (Staph)  ATCC 6538  ATCC 13048  10 sec[onds]  ****Staphylococcus aureus (Staph)  ATCC 6538  ATCC 13048  10 sec[onds]  ****Staphylococcus aureus (Staph)  ATCC 6538  ATCC 13048  10 sec[onds]  ****Staphylococcus aureus (Staph)  ATCC 6538  ATCC 13048  10 sec[onds]  ****Staphylococcus aureus (Staph)  ATCC 6538  ATCC 13048  10 sec[onds]  ****Staphylococcus aureus (Staph)  ATCC 6538  ATCC 13048  10 sec[onds]	[†] Polio Type 1 virus	ATCC VR-1562	30 sec[onds]
Time	[†] [‡] Respiratory syncytial virus [(RSV)] [RSV] [(a cause of the	ATCC VR-26	30 sec[onds]
[†] Rotavirus ATCC VR-2018 30 sec[onds]  [†] Bloodborne Pathogens [†] Human immunodeficiency virus Type I (HIV-1) Strain IIB (B) 30 sec[onds]  Food Contact Surface Sanitization Pathogens  Bacteria  [#] Campylobacter jejuni [Campylobacter¹] [C. jejuni] ATCC 29428 1-min[ute]  [#] Clostridium perfringens ATCC 13124 1 min[ute]  [#] Cronobacter sakazakii ATCC 29544 1 min[ute]  [#] Secherichia coli [E. coli] ATCC 11229 1 min[ute]  [#] Saphylococcus aureus [Staph] ATCC 6538 1 min[ute]  [#] Escherichia coli O157:H7 [E. coli] [STEC] [Shiga toxin-producing E. aTCC 35150 1-min[ute]  [#] Listeria monocytogenes [Listeria] [L. monocytogenes] ATCC 19117 1-min[ute]  [#] Salmonella enterica subspecies enterica serovar Typhimurium [Typhi] ATCC 14028 1-min[ute]  [#] Shigella dysenteriae [Shigella] [S. dysenteriae] ATCC 11835 1-min[ute]  Non-Food Contact Surface Sanitization Pathogens  Bacteria- Spray  ****Klebsiella pneumoniae ATCC 4352 10 sec[onds]  ****Staphylococcus aureus (Staph) ATCC 6538 10 sec[onds]  ***Staphylococcus aureus (Staph) ATCC 6538 10 sec[onds]  **Klebsiella pneumoniae ATCC 4352 20 sec[onds]	common cold)]		
[†]Bloodborne Pathogens [†] Human immunodeficiency virus Type I (HIV-1) Strain IIB (B) 30 sec[onds]  Food Contact Surface Sanitization Pathogens  Bacteria  [#] Campylobacter jejuni [Campylobacter'] [C. jejuni] ATCC 29428 1-min[ute]  [#] Clostridium perfringens ATCC 13124 1 min[ute]  [#] Cronobacter sakazakii ATCC 29544 1 min[ute]  [#] Escherichia coli [E. coli] ATCC 29544 1 min[ute]  [#] Staphylococcus aureus [Staph] ATCC 6538 1 min[ute]  [#] Staphylococcus aureus [Staph] ATCC 6538 1 min[ute]  [#] Escherichia coli 0157:H7 [E. coli] [STEC] [Shiga toxin-producing E. ATCC 35150 1-min[ute]  [#] Listeria monocytogenes [Listeria] [L. monocytogenes] ATCC 19117 1-min[ute]  [#] Salmonella enterica subspecies enterica serovar Typhimurium [Typhi] ATCC 14028 1-min[ute]  [#] Shigella dysenteriae [Shigella] [S. dysenteriae] ATCC 11835 1-min[ute]  Non-Food Contact Surface Sanitization Pathogens  Bacteria- Spray  ****Klebsiella pneumoniae ATCC 4352 10 sec[onds]  ****Staphylococcus aureus (Staph) ATCC 6538 10 sec[onds]  ****Enterobacter aerogenes ATCC 13048 10 sec[onds]  ****Staphylococcus aureus (Staph) ATCC 6538 10 sec[onds]  ***Staphylococcus aureus (Staph) ATCC 6538 10 sec[onds]  **Klebsiella pneumoniae ATCC 4352 20 sec[onds]	[†] [‡] Rhinovirus [(a cause of the common cold)]	ATCC VR-284	30 sec[onds]
Strain IIB (B)   30 sec[onds]	[†] Rotavirus	ATCC VR-2018	30 sec[onds]
Food Contact Surface Sanitization Pathogens     Bacteria	[†]Bloodborne Pathogens		_
Bacteria       Image: Campylobacter jejuni [Campylobacter] [C. jejuni]       ATCC 29428       1-min[ute]         Image: Compylobacter jejuni [Campylobacter] [C. jejuni]       ATCC 29428       1-min[ute]         Image: Compylobacter sakazakii       ATCC 13124       1 min[ute]         Image: Compylobacter sakazakii       ATCC 29544       1 min[ute]         Image: Compylobacter sakazakii       ATCC 11229       1 min[ute]         Image: Compylobacter sakazakii       ATCC 11229       1 min[ute]         Image: Compylobacter sakazakii       ATCC 6538       1 min[ute]         Image: Compylobacter sakazakii       ATCC 6538       1 min[ute]         Image: Compylobacter sakazakii       ATCC 6538       1 min[ute]         Image: Compylobacter sakazakii       ATCC 35150       1-min[ute]         Image: Compylobacter sakazakii       ATCC 19117       1-min[ute]         Image: Compylobacter sakazakii       ATCC 14028       1-min[ute]         Image: Compylobacter sakazakii       1 min[ute]       ATCC 14028       1-min[ute]         Image: Compylobacter sakazakii       1 min[ute]       ATCC 14028       1-min[ute]       ATCC 14028 </td <td>[†] Human immunodeficiency virus Type I (HIV-1)</td> <td>Strain IIB (B)</td> <td>30 sec[onds]</td>	[†] Human immunodeficiency virus Type I (HIV-1)	Strain IIB (B)	30 sec[onds]
[¥] Campylobacter jejuni [Campylobacter¹] [C. jejuni]       ATCC 29428       1-min[ute]         [¥] Clostridium perfringens       ATCC 13124       1 min[ute]         [¥] Cronobacter sakazakii       ATCC 29544       1 min[ute]         [¥] Escherichia coli [E. coli]       ATCC 11229       1 min[ute]         [¥] Staphylococcus aureus [Staph]       ATCC 6538       1 min[ute]         [¥] Escherichia coli O157:H7 [E. coli] [STEC] [Shiga toxin-producing E. coli]       ATCC 35150       1-min[ute]         [¥] Listeria monocytogenes [Listeria] [L. monocytogenes]       ATCC 19117       1-min[ute]         [¥] Salmonella enterica subspecies enterica serovar Typhimurium [Typhi]       ATCC 14028       1-min[ute]         [§] Salmonella [Salmonella typhi] [S. enterica typhi]       ATCC 11835       1-min[ute]         [§] Shigella dysenteriae [Shigella] [S. dysenteriae]       ATCC 11835       1-min[ute]         Non-Food Contact Surface Sanitization Pathogens       ATCC 4352       10 sec[onds]         ****Staphylococcus aureus (Staph)       ATCC 6538       10 sec[onds]         *Klebsiella pneumoniae       ATCC 4352 </td <td>Food Contact Surface Sanitization Pathogens</td> <td></td> <td></td>	Food Contact Surface Sanitization Pathogens		
[¥] Clostridium perfringens       ATCC 13124       1 min[ute]         [¥] Cronobacter sakazakii       ATCC 29544       1 min[ute]         [¥] Escherichia coli [E. coli]       ATCC 11229       1 min[ute]         [¥] Staphylococcus aureus [Staph]       ATCC 6538       1 min[ute]         [¥] Escherichia coli O157:H7 [E. coli] [STEC] [Shiga toxin-producing E. coli]       ATCC 35150       1-min[ute]         [¥] Listeria monocytogenes [Listeria] [L. monocytogenes]       ATCC 19117       1-min[ute]         [¥] Salmonella enterica subspecies enterica serovar Typhimurium [Typhi]       ATCC 14028       1-min[ute]         [¥] Salmonella [Salmonella typhi] [S. enterica typhi]       ATCC 11835       1-min[ute]         [¥] Shigella dysenteriae [Shigella] [S. dysenteriae]       ATCC 11835       1-min[ute]         Non-Food Contact Surface Sanitization Pathogens       ATCC 4352       10 sec[onds]         *****Klebsiella pneumoniae       ATCC 4352       10 sec[onds]         ****Enterobacter aerogenes       ATCC 13048       10 sec[onds]         ****Enterobacter aerogenes       ATCC 6538       10 sec[onds]         ****Staphylococcus aureus (Staph)       ATCC 6538       10 sec[onds]         Soft Surface Sanitization Pathogens*       ATCC 4352       20 sec[onds]	Bacteria		
[¥] Cronobacter sakazakii       ATCC 29544       1 min[ute]         [¥] Escherichia coli [E. coli]       ATCC 11229       1 min[ute]         [¥] Staphylococcus aureus [Staph]       ATCC 6538       1 min[ute]         [¥] Escherichia coli O157:H7 [E. coli] [STEC] [Shiga toxin-producing E. coli]       ATCC 35150       1-min[ute]         [¥] Escherichia coli O157:H7 [E. coli] [STEC] [Shiga toxin-producing E. coli]       ATCC 35150       1-min[ute]         [¥] Listeria monocytogenes [Listeria] [L. monocytogenes]       ATCC 19117       1-min[ute]         [¥] Salmonella enterica subspecies enterica serovar Typhimurium [Typhi]       ATCC 14028       1-min[ute]         [§ Salmonella [Salmonella typhi] [S. enterica typhi]       ATCC 14028       1-min[ute]         [§ Shigella dysenteriae [Shigella] [S. dysenteriae]       ATCC 11835       1-min[ute]         [§ Shigella dysenteriae [Shigella] [S. dysenteriae]       ATCC 11835       1-min[ute]         Non-Food Contact Surface Sanitization Pathogens       ATCC 4352       10 sec[onds]         ****Staphylococcus aureus (Staph)       ATCC 6538       10 sec[onds]         **K	[¥] Campylobacter jejuni [Campylobacter¹] [C. jejuni]	ATCC 29428	1-min[ute]
[¥] Escherichia coli [E. coli]       ATCC 11229       1 min[ute]         [¥] Staphylococcus aureus [Staph]       ATCC 6538       1 min[ute]         [¥] Escherichia coli O157:H7 [E. coli] [STEC] [Shiga toxin-producing E. coli]       ATCC 35150       1-min[ute]         [¥] Listeria monocytogenes [Listeria] [L. monocytogenes]       ATCC 19117       1-min[ute]         [¥] Salmonella enterica subspecies enterica serovar Typhimurium [Typhi]       ATCC 14028       1-min[ute]         [§ Salmonella] [Salmonella typhi] [S. enterica typhi]       ATCC 11835       1-min[ute]         [§ Shigella dysenteriae [Shigella] [S. dysenteriae]       ATCC 11835       1-min[ute]         Non-Food Contact Surface Sanitization Pathogens       ATCC 4352       10 sec[onds]         ****Klebsiella pneumoniae       ATCC 4352       10 sec[onds]         ****Enterobacter aerogenes       ATCC 13048       10 sec[onds]         ****Staphylococcus aureus (Staph)       ATCC 6538       10 sec[onds]         Soft Surface Sanitization Pathogens*         Bacteria       *Klebsiella pneumoniae       ATCC 4352       20 sec[onds]	[¥] Clostridium perfringens	ATCC 13124	1 min[ute]
[¥] Staphylococcus aureus [Staph]       ATCC 6538       1 min[ute]         [¥] Escherichia coli O157:H7 [E. coli] [STEC] [Shiga toxin-producing E. coli]       ATCC 35150       1-min[ute]         [¥] Listeria monocytogenes [Listeria] [L. monocytogenes]       ATCC 19117       1-min[ute]         [¥] Salmonella enterica subspecies enterica serovar Typhimurium [Typhi]       ATCC 14028       1-min[ute]         [§ Salmonella [Salmonella typhi] [S. enterica typhi]       ATCC 11835       1-min[ute]         [§ Shigella dysenteriae [Shigella] [S. dysenteriae]       ATCC 11835       1-min[ute]         Non-Food Contact Surface Sanitization Pathogens       ATCC 4352       10 sec[onds]         ****Klebsiella pneumoniae       ATCC 4352       10 sec[onds]         ****Staphylococcus aureus (Staph)       ATCC 6538       10 sec[onds]         ****Staphylococcus aureus (Staph)       ATCC 6538       10 sec[onds]         Soft Surface Sanitization Pathogens*       ATCC 6538       10 sec[onds]         *Klebsiella pneumoniae       ATCC 4352       20 sec[onds]	[¥] Cronobacter sakazakii	ATCC 29544	1 min[ute]
[¥] Escherichia coli O157:H7 [E. coli] [STEC] [Shiga toxin-producing E. coli]       ATCC 35150       1-min[ute]         [ATCC 35150       1-min[ute]       1-min[ute]         [ATCC 19117       1-min[ute]       1-min[ute]         [ATCC 19117       1-min[ute]       1-min[ute]         [ATCC 14028       1-min[ute]       1-min[ute]         [ATCC 14028       1-min[ute]       1-min[ute]         [ATCC 1835       1-min[ute]       1-min[ute]       1-min[ute]         [ATCC 1835       1-min[ute]       1-min[ute]       1-min[ute]       1-min[ute]       1-min[ute]       1-min[ute]       1-min[ute]       1-min[ute]       1-min[ute]       1-min[ut	[¥] Escherichia coli [E. coli]	ATCC 11229	1 min[ute]
coli]  [¥] Listeria monocytogenes [Listeria] [L. monocytogenes] ATCC 19117 1-min[ute]  [¥] Salmonella enterica subspecies enterica serovar Typhimurium [Typhi] ATCC 14028 1-min[ute]  [Salmonella] [Salmonella typhi] [S. enterica typhi]  [¥] Shigella dysenteriae [Shigella] [S. dysenteriae] ATCC 11835 1-min[ute]  Non-Food Contact Surface Sanitization Pathogens  Bacteria- Spray  ****Klebsiella pneumoniae ATCC 4352 10 sec[onds]  ***Staphylococcus aureus (Staph) ATCC 6538 10 sec[onds]  ***Enterobacter aerogenes ATCC 13048 10 sec[onds]  ***Staphylococcus aureus (Staph) ATCC 6538 10 sec[onds]  ***Staphylococcus aureus (Staph) ATCC 6538 10 sec[onds]  ***Staphylococcus aureus (Staph) ATCC 6538 20 sec[onds]  ***Staphylococcus aureus (Staph) ATCC 6538 20 sec[onds]  ***Staphylococcus aureus (Staph) ATCC 6538 20 sec[onds]	[¥] Staphylococcus aureus [Staph]	ATCC 6538	1 min[ute]
[¥] Listeria monocytogenes [Listeria] [L. monocytogenes] ATCC 19117 1-min[ute]   [¥] Salmonella enterica subspecies enterica serovar Typhimurium [Typhi] ATCC 14028 1-min[ute]   [Salmonella] [Salmonella typhi] [S. enterica typhi] ATCC 11835 1-min[ute]   [¥] Shigella dysenteriae [Shigella] [S. dysenteriae] ATCC 11835 1-min[ute]   Non-Food Contact Surface Sanitization Pathogens ****   Bacteria- Spray ***** Klebsiella pneumoniae ATCC 4352 10 sec[onds]   ****Staphylococcus aureus (Staph) ATCC 6538 10 sec[onds]   ****Enterobacter aerogenes ATCC 13048 10 sec[onds]   ****Staphylococcus aureus (Staph) ATCC 6538 10 sec[onds]   Soft Surface Sanitization Pathogens*   Bacteria   *Klebsiella pneumoniae ATCC 4352 20 sec[onds]	[¥] Escherichia coli O157:H7 [E. coli] [STEC] [Shiga toxin-producing E.	ATCC 35150	1-min[ute]
[¥] Salmonella enterica subspecies enterica serovar Typhimurium [Typhi] [Salmonella] [Salmonella typhi] [S. enterica typhi]  [¥] Shigella dysenteriae [Shigella] [S. dysenteriae]  Non-Food Contact Surface Sanitization Pathogens  Bacteria- Spray  ****Klebsiella pneumoniae  ***Staphylococcus aureus (Staph)  Bacteria- Liquid  ****Enterobacter aerogenes  ***Enterobacter aerogenes  ***Staphylococcus aureus (Staph)  ATCC 13048  ATCC 6538  10 sec[onds]  ****Staphylococcus aureus (Staph)  ATCC 6538  ***Staphylococcus aureus (Staph)  ATCC 6538  ***Staphylococcus aureus (Staph)  ***Soft Surface Sanitization Pathogens*  Bacteria  *Klebsiella pneumoniae  ATCC 4352  20 sec[onds]	coli]		
[Salmonella] [Salmonella typhi] [S. enterica typhi]  [¥] Shigella dysenteriae [Shigella] [S. dysenteriae]  Non-Food Contact Surface Sanitization Pathogens  Bacteria- Spray  ***Klebsiella pneumoniae  ***Staphylococcus aureus (Staph)  Bacteria- Liquid  ***Enterobacter aerogenes  ***Staphylococcus aureus (Staph)  ATCC 13048  ATCC 13048  10 sec[onds]  ***Staphylococcus aureus (Staph)  ATCC 6538  10 sec[onds]  ***Staphylococcus aureus (Staph)  ATCC 6538  10 sec[onds]  ***Staphylococcus aureus (Staph)  ATCC 6538  ATCC 4352  20 sec[onds]	[¥] Listeria monocytogenes [Listeria] [L. monocytogenes]	ATCC 19117	1-min[ute]
[¥] Shigella dysenteriae [Shigella] [S. dysenteriae]  Non-Food Contact Surface Sanitization Pathogens  Bacteria- Spray  ***Klebsiella pneumoniae  ***Staphylococcus aureus (Staph)  Bacteria- Liquid  ***Enterobacter aerogenes  ***Staphylococcus aureus (Staph)  ATCC 13048  ATCC 13048  10 sec[onds]  ***Staphylococcus aureus (Staph)  ATCC 6538  10 sec[onds]  ***Staphylococcus aureus (Staph)  ATCC 6538  10 sec[onds]  ***Staphylococcus aureus (Staph)  ATCC 6538  ATCC 4352  20 sec[onds]	[¥] Salmonella enterica subspecies enterica serovar Typhimurium [Typhi]	ATCC 14028	1-min[ute]
Non-Food Contact Surface Sanitization Pathogens  Bacteria- Spray  ***Klebsiella pneumoniae  ***Staphylococcus aureus (Staph)  Bacteria- Liquid  ***Enterobacter aerogenes  ***Staphylococcus aureus (Staph)  ATCC 13048  ATCC 13048  10 sec[onds]  ***Staphylococcus aureus (Staph)  ATCC 6538  10 sec[onds]  ***Staphylococcus aureus (Staph)  ATCC 6538  ATCC 13048  10 sec[onds]  ***Staphylococcus aureus (Staph)  ATCC 6538  ATCC 4352  20 sec[onds]	[Salmonella] [Salmonella typhi] [S. enterica typhi]		
Bacteria- Spray  ***Klebsiella pneumoniae  ***Staphylococcus aureus (Staph)  Bacteria- Liquid  ****Enterobacter aerogenes  ***Staphylococcus aureus (Staph)  ATCC 13048  ATCC 13048  10 sec[onds]  ***Staphylococcus aureus (Staph)  ATCC 6538  10 sec[onds]  ***Staphylococcus aureus (Staph)  ATCC 6538  ***Staphylococcus aureus (Staph)  ATCC 6538  ATCC 4352  20 sec[onds]	[¥] Shigella dysenteriae [Shigella] [S. dysenteriae]	ATCC 11835	1-min[ute]
***Klebsiella pneumoniae  ***Klebsiella pneumoniae  ***Staphylococcus aureus (Staph)  ***Enterobacter aerogenes  ***Staphylococcus aureus (Staph)  ***Staphylococcus aureus (Staph)  ***Staphylococcus aureus (Staph)  ***Staphylococcus aureus (Staph)  ***Gt Surface Sanitization Pathogens*  Bacteria  *Klebsiella pneumoniae  **Klebsiella pneumoniae  ATCC 4352  20 sec[onds]	Non-Food Contact Surface Sanitization Pathogens		
***Staphylococcus aureus (Staph)  Bacteria- Liquid  ***Enterobacter aerogenes  ATCC 13048  10 sec[onds]  ***Staphylococcus aureus (Staph)  ATCC 6538  10 sec[onds]  ***Staphylococcus aureus (Staph)  ATCC 6538  10 sec[onds]  **Bacteria  *Klebsiella pneumoniae  ATCC 4352  20 sec[onds]			
Bacteria- LiquidATCC 1304810 sec[onds]****Enterobacter aerogenesATCC 1304810 sec[onds]****Staphylococcus aureus (Staph)ATCC 653810 sec[onds]Soft Surface Sanitization Pathogens*Bacteria*Klebsiella pneumoniaeATCC 435220 sec[onds]		ATCC 4352	10 sec[onds]
***Enterobacter aerogenes ATCC 13048 10 sec[onds]  ***Staphylococcus aureus (Staph) ATCC 6538 10 sec[onds]  Soft Surface Sanitization Pathogens*  Bacteria  *Klebsiella pneumoniae ATCC 4352 20 sec[onds]	***Staphylococcus aureus (Staph)	ATCC 6538	10 sec[onds]
***Staphylococcus aureus (Staph)  Soft Surface Sanitization Pathogens*  Bacteria  *Klebsiella pneumoniae  ATCC 4352  20 sec[onds]	Bacteria- Liquid		
Soft Surface Sanitization Pathogens*  Bacteria  *Klebsiella pneumoniae  ATCC 4352  20 sec[onds]			
Bacteria STATCC 4352 Sec[onds]	***Staphylococcus aureus (Staph)	ATCC 6538	10 sec[onds]
*Klebsiella pneumoniae ATCC 4352 20 sec[onds]	Soft Surface Sanitization Pathogens*		
·	Bacteria		
*Staphylococcus aureus (Staph) ATCC 6538 20 sec[onds]	*Klebsiella pneumoniae	ATCC 4352	20 sec[onds]
	*Staphylococcus aureus (Staph)	ATCC 6538	20 sec[onds]

<sup>†</sup> Viruses

<sup>¥</sup> Food Contact Sanitization Organisms
\*\*\* Non-Food Contact Surface Sanitization organisms

<sup>&</sup>lt;sup>‡</sup> Viruses that cause Cold and Flu, Respiratory syncytial virus [RSV], Human Coronavirus, Rhinovirus, Influenza A

# {FRONT/BACK PANEL – CLAIMS – may be used as bullet points or in paragraph format}

# **{GENERAL CLAIMS}**

- No [harsh fumes] [accidental whitening].
- [Ready-To-Use] [RTU]
- Multi surface
- [Leaves] No residue
- [Leaves] No Harsh Chemical Residue
- Streak Free [Shine]
- Contains no artificial [fragrances] [or] [dyes]
- Dye Free
- Breathe Easy
- No [Harsh] [Harmful] [Chemical[s] [Fumes] [Residue]
- No hazy residue
- Mold Control on hard, non-porous surfaces.
- Mildew stain remover.
- Leaves surfaces [shiny] [clean].
- Makes your job easier.
- No measuring.
- · No mixing.
- No [Water] Rinse Required
- [No] [removes] smudges
- A water rinse is not required.
- Perfect size for [bathrooms] [kitchens] [your purse] [your pocket].
- Eliminates potential for mixing errors
- For [daily] [everyday] use.
- For a cleaner, fresher [bathroom] [kitchen].
- For use on both white and colored surface and on any washable surface.
- Use for wiping [bathroom] [kitchen] counters.
- Degreaser [Degreases].
- Colorless
- Deodorizer
- Deodorizes sponges
- Do not dilute [this product]
- [Easy] [convenient] to use.
- Contains no abrasives (Non-abrasive). Cleans without bleaching.
- Easy on surfaces
- Non-corrosive to eyes and skin [Non-sensitizing]
   [Not a skin sensitizer]
- Multi surface [formulation]
- Non-chlorine or Quats formula. Will not bleach clothing or colored surfaces.
- Contains no bleach, ammonia, peroxide, Quats or acid.
- No [bleach], [ammonia], [peroxide], [Quats], [chlorine], [phosphates]

- [Can] [May] be used around patrons, [pets] and [food].
- Worry Free around patrons, pets and food.
- Disinfect worry free on food preparation (contact)
   surfaces
- Worry free on food preparation (contact) surfaces
- Worry free use on food preparation (contact) surfaces
- Worry Free around food
- Worry free around pets
- Worry free around pets and food preparation (contact) surfaces
- Worry free use around pets and food preparation (contact) surfaces
- Approved around patrons, pets and food
- Approved for use around patrons, pets and food
- It's safe to use on hard and/or soft surfaces [such as] [{list any approved surface on this label}]
- Nut Free
- Gluten Free
- No [personal protective equipment] [gloves] [mask] [masks] [goggles] [protective eyewear] [needed] [required]
- This product will not harm most [washable] surfaces. [Test a small area on surface first].
- The excellent wettability of this product improves penetration into areas that otherwise might not be reached.
- When used as directed, this product is compatible to use on most surfaces.
- This product is effective in the presence of 5% organic soil.
- Great for [all around] the [kitchen] [bathroom].
- [Economy] [institutional] [refill] [value] [size] [ pack].
- [Economy] [value] refill.
- Made in U.S.A.
- [Internationally] [Patented] [Protected By [U.S.] [Patent Nos.] [7,754,766] [8,110,604] [8,143,309]]
- [Revolutionary] [Patented] alcohol-based [formula] [technology]
- [Patented] [Revolutionary] alcohol formula released micro bubbles
- Eliminates buckets and rags for [cleaning] [and] [disinfecting].
- Eliminates labor required to mix solution.

- Cleans everyday kitchen messes like dirt, grease and food stains. Cuts through tough grease and grime.
- [Clean] [light] [airy] [fresh][refreshing] [fragrance] [scent].
- Familiar, fresh PURELL® fragrance
- From the inventors of PURELL®, America's #1 instant hand sanitizer
- [Colorfast] will not whiten or bleach [surfaces] [or] [clothes].
- Colorfast
- This product removes dirt, burnt oil, grime and food soils in food preparation and processing areas. Its non-abrasive formula will not harm (Scratch) surfaces. It cleans, disinfects and eliminates odors leaving surfaces smelling clean and fresh.
- Use where odors are a problem.
- This product is a phosphate-free formulation designed to provide effective cleaning, deodorizing and sanitizing in areas where housekeeping is of prime importance in controlling the hazard of cross contamination on treated surfaces.
- [New] [Now][!] [Improved][!] {to be used only for the first 6 months of product on shelf}
- This product may be applied through automatic spraying systems, foaming apparatus and lowpressure sprayers systems.
- Read label before use

- This product is approved for use on {list any surface from Use Sites/Surfaces Lists}. [See inside label for details.]
- [Ideal] [Designed] [Approved] for use [in] [on] [Around] Water Sensitive [Equipment] [Areas]
- For indoor use only.
- VOC Compliant
- Fragrance Free
- No Fragrance
- [Light] [Fresh] Citrus [Scent]
- [Light] Fresh [Scent]
- Unscented
- Foaming Spray
- Removes –and/or- Cleans [the following:]
  - o [Cooking] Oils
  - o Blood
  - Body Oils
  - o Coffee
  - o Dirt
  - Fecal Matter
  - Food [residues] [soils]
  - Fruit [Juice] [Stains]
  - o Grease
  - Laboratory Stains
  - Mold Stains
  - Other soils -and/or- stains
  - o Rust
  - o Tea
  - Urine

### [ANTIMICROBIAL CLAIMS]

- This product eliminates the time and labor required for rinsing after sanitizing food contact surfaces.
- Non-acid bathroom (Cleaner) (disinfectant).
- Daily [sanitizing] [sanitizer] [disinfectant] [disinfecting] spray
- This patented product is a [one-step] [1 step] cleaner, deodorizer, disinfectant, fungicide, tuberculocide and virucide† that is effective against a broad spectrum of pathogens when use directions for disinfection are followed. Refer to list of microorganisms on this label for [appropriate] contact time.
- Use to sanitize hard non-porous food contact surfaces, no [water] rinse is required.
- Use on hard non-porous non-food contact surfaces.
- This product is an effective no-rinse final sanitizer on pre-cleaned food contact surfaces.

- This product is a no-rinse disinfectant cleaner that disinfects, cleans and deodorizes in just
   [1] [one] labor saving step.
- This patented product kills murine norovirus [in the presence of 5% organic soil] in 30 seconds.
- [One Step] [1 Step] [No pre-cleaning required]
   [cleaner] [disinfectant] [deodorizer]
   [degreaser] [fungicide] [virucide†]
   [tuberculocide] when use directions for disinfection are followed.
- [Quick] [convenient] way to disinfect [list any bacteria or virus killed in ≤30 seconds].
- [Virucide†]
- [Broad Spectrum] [Foodservice] [Food Processing]
   Disinfectant
- [Food Contact] [Food Processing] Surface Sanitizer

[Bracketed text is optional/interchangeable]

- Non-Food Contact Sanitizer
- Disinfectant For Use on Food Contact Surfaces
- Disinfects and deodorizes food contact surfaces in one-step when use directions for disinfection are followed.
- [No Rinse] [,] Food Contact Surface Sanitizer
- [No Rinse] [,] Food Contact Surface Disinfectant
- Designed for food contact [surfaces]
- Disinfects food contact surfaces
- No [water] rinse [step] required [,] [even] [on] [for] food contact surfaces
- [Cleaner] [Disinfectant] [Sanitizer] [Fungicide] [Virucide†] [Tuberculocide]
- Check [out] our website at [purell.com]
   [purellsurface.com] [for more information]
- This product is an effective non-rinse final sanitizer on pre-cleaned food contact surfaces.
- This product is a multi-surface cleaner, deodorizer, disinfectant, sanitizer, fungicide, tuberculocide and virucide<sup>†</sup>.
- Multi-surface [Cleaner], [Deodorizer], [Disinfectant], [Sanitizer], [Fungicide], [Tuberculocide], [Virucide†]
- Disinfects (and Sanitizes) kitchen surfaces (bathroom surfaces and floors).
- Sanitizes kitchen surfaces (bathroom surfaces and floors). Kills listed germs.
- Sanitizes hard, non-porous, non-food contact surfaces in 10 seconds.
- Efficacy tests have demonstrated that this product is an effective bactericide, virucide<sup>†</sup>, tuberculocide and fungicide in the presence of organic soil (5% blood serum).
- Helps reduce the risk of cross-contamination on treated surfaces.
- This product is an effective disinfectant, fungicide and virucide<sup>†</sup>.
- Eliminates food odors [like garlic and onion] left behind on kitchen surfaces after cooking.
- This cleaner/disinfectant has been designed specifically for food processing plants, food service establishments and other institutions [where housekeeping is of prime importance].
- Tough on [bacteria [and/or] mold [and/or] mildew [and/or] fungi], [the solution] is easy to both hands and surfaces.
- [Quickly] [Rapidly] [Kills] [destroys] [removes] [list any bacteria killed in ≤30 seconds]
- [Quickly] [Rapidly] [Kills] [destroys] [removes] [list any virus killed ≤30 seconds].
- [Quickly] [Rapidly] [Kills] [destroys] [removes]
   [list any mold or fungi killed in ≤30 seconds].

- Kills 99.9% of germs on surfaces
- Kills 99.99% of Influenza A (Flu virus) on Surfaces
- Kills 99.9[9][9]% of bacteria on surfaces [pick from Food-Contact Sanitization pathogens].
- When used as directed, this product will disinfect and deodorize surfaces in restroom and toilet areas, behind and under sinks and counters, garbage cans and garbage storage areas.
- This product inhibits bacterial growth on surfaces and deodorizes by killing microorganisms that cause offensive odors.
- [Kills] [destroys] [removes] [bacteria] [and/or] [mold] [and/or] [mildew] [and/or] [fungi] without leaving a residue.
- This product is for use in sanitizing bottles or cans in the final rinse application, and for external spraying of filling and closing machines
- [Kills] [destroys] [removes] [bacteria [and/or] fungi] on commonly touched surfaces that can be transfer points for bacteria [such as doorknobs, telephones, keyboards, and light switches].
- To [clean] [,] [disinfect [,] [and] [sanitize] the [surfaces] [things] you touch.
- This product is specially formulated to effectively eliminate offensive odors caused by mold and mildew.
- This product eliminates odors caused by bacteria, mildew and non-fresh foods on hard non-porous surfaces. It is not a masking agent.
- This Ready-to-Use odor destroyer (eliminator) is effective at neutralizing odors caused by mildew, smoke, urine, vomit, garbage, restrooms and organic matter.
- This product is for use as a sanitizer on [dishes], [water bottles] [coffee pots] [coffee machines] [glassware] [utensils].
- This product is for use as a [1] [one]-step cleaner, disinfectant and virucide† in public eating places, dairy processing equipment and food processing equipment and utensils and as a disinfectant on hard, non-porous surfaces when use directions for disinfection are followed.
- This product is specifically designed to quickly kill murine norovirus [in public eating places.]
- This product is designed for use on food contact surfaces¥ and does not require a [water] rinse step prior to contact with food.

- This product is for use as a sanitizer on food processing equipment and utensils and as a disinfectant on hard, non-porous surfaces.
- This product is for use as a sanitizer in bottling and beverage dispensing equipment.
- This product is for use as a sanitizer in sanitary filling of bottles and cans.
- This product is for use as a sanitizer in beer fermentation and holding tanks.
- This product is for use as a sanitizer in wineries for use on holding tanks, floors and processing equipment.
- [1] [One] [Step] cleaner and spot sanitizer for soft surfaces. (Refer to List of Soft Surfaces on this label).
- [This product] destroys odor, stain causing or other damage causing organisms including mold and mildew on hard, non-porous surfaces including floors, walls, contents and other interior building surfaces until such time as the cause of such growth can be identified and corrected.
- An unclean kitchen and contaminated food result in the hazards of contaminated surfaces. To help avoid this, it is important to keep all work surfaces, equipment and utensils hygienically
- Effective soft surface spot surface sanitizer in just 20 second contact time. (Refer to List of Soft Surfaces on this label).
- [Remove] [Eliminates] odors by killing odorcausing bacteria on [soft surfaces] [fabrics] in 20 second contact time. (Refer to List of Soft Surfaces on this label).
- [Patented] [1 Step] [One Step] Cleaner [,] [and] Disinfectant [,] [and] [Degreaser] [,] [and] [Deodorizer] when use directions for disinfection are followed.
- [Patented] [1 Step] [One Step] Cleaner [and] Disinfectant when use directions for disinfection are followed.
- Germicidal Spray
- Effective against { list any pathogens from Test **Organisms Reference List**
- Kills 99.9% of Bacteria -and/or- Viruses+ and/or- Fungi -and/or- Mold -and/or-Mildew –and/or– TB –and/or– Germs [on {select from use surfaces}] [in {select from use sites}]
- Kills 99.9% of Flu Viruses‡
- Kills Cold and Flu Viruses‡
- Flu Virus‡

• 30 Second [Contact Time] [Kill]: { list any 30 second contact time pathogens from Test **Organisms Reference List**}

informational for the reviewer/reader}

[Bracketed text is optional/interchangeable]

- 10 Second [Contact Time] [Kill] on hard, nonporous non-food contact surfaces: { list any 10 second contact time pathogens from Test Organisms Reference List}
- Patented [no-rinse] [Disinfecting] Technology
- [With] [Featuring] Touchable [Technology]
- Use to [clean and] sanitize food contact surfaces¥, no [water] rinse is required
- Use to [Clean and] Disinfect [select from use surfaces] [in {select from use sites}]
- Use to [Clean and] Sanitize [select from use surfaces] [in {select from use sites}]
- Antibacterial
- [This product is] [Ideal] [For] Use in [select from use sites] [on] [select from use surfaces] [where housekeeping is of prime importance]
- [This product is] [Ideal] [For] Use on [select from use surfaces] [where housekeeping is of prime importance]
- Bactericide –or– Bactericidal
- Fungicide -or- Fungicidal
- Mildewcide -or- Mildewcidal
- Tuberculocide -or- Tuberculocidal
- Virucide† –or– Virucidal†
- Painted and enameled cribs, changing tables and high chairs, plastic mattress covers and bumpers, and washable colorfast [hard,] nonporous toys are [cleaned and] disinfected in [1] [one] step quickly and easily with this product. This product leaves baby's room clean and fresh smelling.
- Use this product to clean, deodorize and disinfect garbage cans in [1] [one] step by eliminating the bacteria that cause odors when use-directions for disinfection are followed.
- [[To] Reduce the Spread of the Flu Virus -or- [To] Kill [the] Flu Virus[es] [on Hard, Nonporous] Treated Surfaces:]
- This product disinfectscommon household germs on treated surfaces to help reduce the spread of germs in high traffic areas and children's items.
- [Clean,] disinfect [and deodorize in [1] [one] step on] cribs, and washable colorfast [hard,] nonporous toys quickly and easily with this product when use-directions for disinfection are followed.
- For Virucidal Use Directions see Disinfection Directions.

# [USE] SITES/SURFACES:

- Acute Care Institutions
- Airplanes
- Airports
- Alternate Care Institutions
- Ambulance Equipment/ Surfaces
- Ambulance(s)
- [Animal] [Pet] [Water][Food] Bowls¥
- Animal Care Facilities
- Animal Equipment
- Animal Hospitals
- Animal Labs
- Animal Life Science Laboratories
- Any Washable Food Contact Surface¥
- Art Galleries
- Auto Repair Centers
- Automatic Feeders
- Automobile Interiors
- Automobiles
- Baby Bottles¥
- Baby Spoon[s]
- Banks
- Barber/Beauty Shops
- Barges
- Bars
- Basements and crawl spaces
- Bathroom [Counter] tops
- Bathroom [Surfaces]
- Bathroom Fixtures
- Bathtubs
- Bed Frames
- Bed Pans
- Bed Railings
- Benches
- Bicycle Shops
- Blinds
- Blood Banks
- Blood Collection Rooms
- Boats
- Bookstores
- Boots

- Bowling Alleys
- Boxcars
- Breeding and Grooming Establishments
- Brush Belts
- Brushes
- Buckets
- Buses
- [Cabinets] [Cupboards]
- Cabinet Handles
- Cafeteria Trays¥
- Cafeterias
- Cafeterias and Food Service Operations [in Schools]
- Campers
- Campgrounds
- Cars
- Carts
- CAT Scan Rooms
- CAT Scans
- Central Service Areas
- Central Supply Rooms
- Cervical Collars
- Chairs
- Changing Tables –or-Areas
- Chemotherapy Hoods
- Childcare Center[s]
- [Children's] Toys¥
- Clinics
- Clippers
- Coated Mattresses
- Coated Pillows
- Coffee Machines
- Coffee Mugs¥
- Coffee Pots¥
- Combs
- Commercial Building
- Computer keyboards
- Computer
  - Manufacturing Sites
- Conductive Flooring
- Control Panels
- Convenience Stores
- [Conveyor][s] [Belt][s]
- Coolers¥

- Countertops
- CPR Training Mannequins
- Cribs
- Curing Lights
- Cuspidors
- Cutting Implements¥
- Cutting Tools
- Dairy Processing Plants
- Day Care Centers
- Day Care Snack Areas
- Deli Slicers¥
- Delivery Trucks
- Dental Chairs
- Dental Offices
- [Dental] Operatory Hard Surfaces
- Department Stores
- Desks
- Desktops
- Dialysis Centers
- Dialysis Machines
- Diaper Changing [areas] [tables]
- Diaper Pails
- Dishes
- Dishes¥
- Dishwashers
- Dispensing & Filling Equipment
- [Dog] [Cat] [Pet]
   [Animal] Kennels
- [Door] [Cabinet] [Appliance] Knobs
- Door[s] [Frames]
- Doorknobs
- Drainboards
- Drain Boards
- Drain Boards¥
- Drawer Pulls
- Dressing Carts
- Dressing Rooms
- Drinking Fountains
- [Eating] Utensils¥
- Elder Care Centers
- Emergency RoomsEmergency Vehicles

- Empty Diaper PailsEMS & Fire Facilities
- Equine Farms
- Exam Rooms
- Examination Tables
- Examining Tables
- Exercise Machines
- Exterior Surfaces of Air Vents or Air Vent Exteriors
- External [Surfaces of]
   Ultrasound Transducers
   and Probes
- External [Toilet] [Urinal]
   Exterior [Surfaces]
- External Surfaces of [Medical] Equipment
- External Surfaces of Dialysis Machine
- External Surfaces of Respiratory Equipment
- [Fabrics] [and] [Textiles]
   Used in [Healthcare]
   [and] [Food Processing
   Plants] [and Services]
- Fast Food Operations
- Feed Racks
- Finished Baseboard
- Fire Trucks
- Flats
- Flower Pots
- Folding Tables
- Food & Dairy Processing Equipment
- Food Contact Surfaces¥
- Food preparation [and Storage] Areas
- Food Preparation [Processing] Surfaces¥
- Food Processing Plants
- Food Storage Areas
- Foodservice Operations
- Foodservice Operations in Hospitals and Nursing Homes
- Footbath Surfaces
- Footboards
- Foundations
- Freezers¥
- Garbage Cans
- Gift Shops

- Glass
- Glassware¥
- Gloves
- Greenhouses
- Grills
- Grocery Carts and Stores
- Gurneys
- Hair Clippers
- Hair/Nail/Pedicure Salons
- Handrails
- Headboards
- Health Club Cafes
- Health Clubs
- Healthcare Facilities
- Healthcare Workers Clothing and White Coats
- Healthcare Workers
   Clothing and White
   Coats at Points of
   Frequent Contact:
   Sleeves and Pockets.
- Healthcare Workers Gloves and Gowns
- Healthcare Workers Ties
- Helicopters
- High Touch Surfaces
- Highchairs¥
- Home Health Care
- Home Healthcare Institutions
- Hospices
- Hospital Beds
- Hospitals
- Hotels
- Household and Automotive Garages
- Housekeeping & Janitorial Rooms
- Ice [Cream] Scoops¥
- Ice Buckets¥
- Ice chests¥
- Infirmaries
- [Inside] Microwave[s][Oven]¥
- Institutional Kitchens
- Isolation Areas
- Isolation Wards
- IV Poles
- Kennel Runs

- Kennels
- Keyboards
- Kindergartens
- [Kitchen] Appliances¥
- [Kitchen] Counter[top]s¥
- Kitchen Floors¥
- Kitchen Sink(s)¥
- Kitchen Surfaces¥
- Kitchen Tables¥
- Kitchens
- Labelers
- Labs
- Large inflatable, nonporous plastic and rubber structures
- Laundries
- Libraries
- Life Care Retirement Communities
- Lifts
- Light Lens Covers
- Light Switches
- Litter boxes
- Livestock Premises
- Locker Rooms
- Lunch Bags¥
- Lunchboxes¥Mammography
- Equipment
- Manicure/ pedicure tools
- Massage/Facial Salons
- Medical and Dental Offices
- [Medical] Equipment Surfaces
- Medical Offices
- Medical Research Facilities
- Mobile Homes
- Mops
- Movie Houses
- MRI Machines
- Museums
- Neck Braces
- Neonatal Units
- Newborn NurseriesNurse Call [Device]
- [Button][s]Nurseries
- Nursing Homes

[Bracketed text is optional/interchangeable]

- Obstacle Course Play and Exercise Equipment
- Office Break Rooms
- Office Buildings
- Offices
- Ophthalmic / Optometric facilities.
- Orthopedic Clinics
- Orthopedics
- Outdoor Areas and Furniture
- Ovens
- Oxygen Hoods
- Paddles
- Patient care Rooms [& Facilities]
- Patient Chairs
- Patio furniture
- Pedicure Basins
- Pens
- Performance / Theater Centers
- Pet Animal Quarters
- [Pet] Cages
- Pet Shops
- Pet toys¥
- Petri dishes
- Phlebotomy Trays
- Photocopy Centers
- Physical Therapy Rooms or Areas
- Physician Offices
- Piano keys
- Picnic Facilities
- Pipeless Foot Spas
- Pipes
- Plastic [baby] feeding spoons¥
- [Plastic] Cutting Boards¥
- Plastic Rollers
- [Play] [Exercise] [Gym] [Wrestling] Mats
- Playground Equipment
- Playpens
- Playroom
- Police Cars
- Portable and Chemical Toilets and Latrine Buckets
- Post Offices
- Pots and Pans¥

- Preschools
- Promotional Items
- Radiology Rooms
- Range hoods¥
- Razors
- Reception Counters or Desks or Areas
- Recovery Rooms
- Recreational Facilities
- Recycling Bins and Centers
- Refrigerator Shelves¥
- Refrigerators¥
- [Refrigerator] Storage areas
- Respiratory Therapy Centers
- Restaurants
- Restroom Fixtures
- Restrooms
- Retail [and] [Wholesale]
   [Food Stores]
   [Establishments]
- RV's
- Salons
- Scales
- School Cafeterias
- School Foodservice
- Schools
- Scissors
- Ships
- Shoes
- Shopping Malls
- Shower Curtains
- Shower Doors
- Shower Stalls
- Sick Rooms
- Sinks¥
- Sippy Cups¥
- Slides
- Slit Lamps
- Smokers
- Soap dispensers
- Spas
- Spine Backboards
- Spittoons
- Sports Arenas
- Sports Complexes
- Stainless cutlery¥
- Stainless utensils¥
- Stalls

- Steps, Plumbing Fixtures
- Stove[top]s¥
- Stovetops¥
- Stretchers
- Strollers
- Supermarkets
- Table[s]
- Tables¥
- Tack Shops
- Tank Trucks
- Tankers
- Tanning Beds
- Tanning Equipment
- Tanning Salons
- Tanning Spas
- Taverns
- Taxis
- Telephone Booths
- Telephone Cradles
- Telephones
- Thermos(es)<sup>®</sup>¥
- Tires
- Tobacco Plant Premise and Equipment
- Toilet [Seats] [External Bowl]
- Toilet Bowl External Surfaces
- Toilets (external)
- Tools
- Toy Factories
- Traction Devices
- Trailers
- Trains
- Trash Barrels
- Trash Cans
- Trash Containers
- Trimmer Blades
- Troughs
- Trucks
- TV Remote Controls
- Tweezers
- Ultrasonic Baths
- Unit Stools
- Urinals
- Vanities
- Vet Offices or Hospitals
- Vet or Veterinary Clinic Surfaces
- Veterinary Clinics
- Veterinary Offices

- Video Stores
- Walkways
- Walls
- Washable Nail Files
- Washable Walls
- Washing Areas
- Washing machines
- Water Bottles¥

- Watercraft
- Wheelchairs
- Whirlpool Bathtubs
- Whirlpool Foot Spas
- Whirlpool Surfaces
- Whirlpools
- Windowsills
- Work Areas

- X-ray Labs
- X-ray Tables
- Zoos

# HARD, NON-POROUS SURFACES/SURFACE MATERIALS:

- Acrylic
- Chrome
- Corian®
- Fiberglass (Sealed)
   Surfaces
- Finished [and/or-Painted] Wood\*\*
  - [\*\*Not recommended for use on alcohol
  - soluble wood finishes.
    Test in small
  - inconspicuous area before broad application]

[Salon] [Brushes]

[Sport] [athletic]

[Throw] Rugs

equipment [lining]

Cotton fabrics and

Dish [Rags] [Scrubbers]

[Fabrics] [and] [Textiles]

Used in [Healthcare]

[Seat] [Sofa] cushions

Floor surfaces

[Pencils]

**Bedding** 

**Blankets** 

**Brooms** 

Chairs

textiles

Couches

Curtains

Drapes Exercise mats

- Formica<sup>®</sup>
- Glass
- Glazed Ceramic Tile
- Glazed Porcelain
- Glazed Tile
- Laminate
- Laminated Surfaces
- Linoleum
- Metal
- Painted wallboard
- Plastic
- Plexiglass®
- Rubber
- Sealed Granite
- Sealed Grout

- Sealed hardwood [floors]
- Sealed Limestone
- Sealed Marble
- Sealed Slate
- Sealed Stone
- Sealed stone
- Sealed Terra Cotta
- Sealed Terrazzo
- Sealed wood
- Stainless [Steel]
- Vinyl
- Wood Laminate

# [\*] Soft Surfaces/Materials:

- [and] [Food Processing Plants] [and Services]
- Gym bags
- Headrests
- Hospital gowns
- Lab coats
- Linens
- Lunch bags
- Mats
- Mattresses
- [Other] Cotton
   /polyester [blend]
   fabrics [and textiles]
- Mops
- Pet [beds] [pillows]
- Pillows
- Placemats
- Polyesters fabrics and textiles

- Polyurethane keyboard covers
- Polyvinyl splash aprons
- Privacy [drapes][curtains]
- Scrub suits
- Shades
- Sofas
- Sponges
- Steel Cases
- Towels
- Upholstered Furniture
- Upholstery
- Window treatment

{Note to reviewer: The following is considered optional graphics and marketing language. They will be affixed to the product container so that it does not interfere with any label text. }











































- OR -

{Note to reviewer. The following may be used only if the registrant has obtained an NSF listing for the product name. Allowed on back or side panel only.}



{Insert 6-Digit NSF Listing Number here}

- [NSF Listed]
- NSF [Registered] D2 [Rated] [Listed]
- [NSF] [Certified] [Rated] D2 [No-Rinse]
- [Registered] D2 [No-Rinse]

{Note to reviewer. The following may be used only if the registrant has obtained a Kosher Certification.}



• [Kosher] [Pareve]

{Note to reviewer. The following may be used only if the registrant has obtained a Halal Certification.}



ISWA HALAL CERTIFICATION DEPARTMENT <sup>®</sup> USA HALAL CHAMBER OF COMMERCE, INC. <sup>®</sup>