



UNITED STATES ENVIRONMENTAL PROTECTION AGENCY
WASHINGTON, DC 20460

OFFICE OF CHEMICAL SAFETY
AND POLLUTION PREVENTION

November 13, 2017

Robert George, Jr.
UrthPRO
30777 Northwestern Highway
Suite 300
Farmington Hills, MI 47334

Subject: PRIA Label Amendment – *Adding 11 additional organisms*
Product Name: URTHPRO
EPA Registration Number: 84368-1
Application Date: June 16, 2017
Decision Number: 530637

Dear Mr. MacDonald:

The amended label referred to above, submitted in connection with registration under the Federal Insecticide, Fungicide and Rodenticide Act, as amended, is acceptable. This approval does not affect any conditions that were previously imposed on this registration. You continue to be subject to existing conditions on your registration and any deadlines connected with them.

A stamped copy of your labeling is enclosed for your records. This labeling supersedes all previously accepted labeling. You must submit one copy of the final printed labeling before you release the product for shipment with the new labeling. In accordance with 40 CFR 152.130(c), you may distribute or sell this product under the previously approved labeling for 18 months from the date of this letter. After 18 months, you may only distribute or sell this product if it bears this new revised labeling or subsequently approved labeling. "To distribute or sell" is defined under FIFRA section 2(gg) and its implementing regulation at 40 CFR 152.3.

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.

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

If you have any questions, please contact Stacey Grigsby by phone at 703.305.6440, or via email at grigsby.stacey@epa.gov.

Sincerely,

A handwritten signature in red ink that reads "Jacqueline Hardy". The signature is written in a cursive style and is enclosed within a faint, light-colored rectangular border.

Jacqueline Hardy, Product Manager 34
Regulatory Management Branch 2
Antimicrobials Division (7510P)

Enclosure: Accepted Stamped Label
9/28/17 Efficacy Review

UrthPRO™ Cleaner, Disinfectant and Fungicide (EPA Reg. No. 84368-1)

MASTER LABEL

Sublabel A: Commercial, Institutional and Industrial Use

Sublabel B: Food Processing Premises, Equipment and Service Establishments

Sublabel C: Residential and Homeowner Use

**UrthPRO™ Cleaner, Disinfectant and Fungicide
[Kills Mold, Fungi, Viruses† and Bacteria]**

ACTIVE INGREDIENT:

Ethyl alcohol [(CAS: 64-17-5)] 29.4%

OTHER [INERT] INGREDIENTS [*]:..... 70.6%

TOTAL..... 100.0%

ACCEPTED

11/13/2017

Under the Federal Insecticide, Fungicide
and Rodenticide Act as amended, for the
pesticide registered under
EPA Reg. No. 84368-1

KEEP OUT OF REACH OF CHILDREN



[www.epa.gov/pesticides/regulating/
labels/design-dfe-pilot.html](http://www.epa.gov/pesticides/regulating/labels/design-dfe-pilot.html)

EPA Reg. No. 84368 – 1

EPA Est. No.: XXXX – YY

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

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

Net Contents: (__ fl. oz, __ qt, __ gal, 2 fl. oz, 8 fl. oz, 24 fl. oz, 32 fl. oz, 1 quart, 1 gallon,
5 gallon or 55 gallon)

[Expiry Date:] [EXP Date:] [Expiration Date:] [EXP MM/YYYY]

UrthTech

30777 Northwestern Hwy. Suite 300
Farmington Hills, MI 48334

{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]
- All-in-one
- [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
- Cleans quickly by removing [dirt], [grime], [mold and mildew], [and other common soils].
- 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].
- [Quick] [easy] [fast] [convenient] [versatile]
- 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.
- [Worry free] [spray]
- Use for wiping [bathroom] [kitchen] counters.
- Works quickly.
- Degreaser [Degreases].
- Colorless
- Deodorizer
- Deodorizes sponges
- Do not dilute [this product]
- [Easy] [quick] [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]
- [Worry free spray.] Can [May] be used around [kids], [children], [pets] and [food].
- Worry free around kids, pets and food
- Nut Free
- Gluten Free
- No [personal protective equipment] [gloves] [mask] [masks] [goggles] [protective eyewear] [needed] [required]
- No [handwash] [hand washing] required [after use]
- 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.
- [UrthPRO™ and Urth™ are [registered] trademarks of UrthTech]
- [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
- For a more touchable world.
- Make your world more touchable with PURELL®
- Imagine a touchable world®
- [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 washing systems, foaming apparatus and low-pressure sprayers systems.
- 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.
- For Terminal Cleaning
- VOC Compliant
- Fragrance Free
- [Fresh] Citrus [Scent]
- Fresh [Scent]
- Unscented
- Foaming Spray
- Removes –and/or- Cleans [the following:]
 - [Cooking] Oils
 - Blood
 - Body Oils
 - Coffee
 - Dirt
 - Fecal Matter
 - Food [residues] [soils]
 - Fruit [Juice] [Stains]
 - Grease
 - Laboratory Stains
 - Mold Stains
 - Other soils -and/or- stains
 - Rust
 - 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, sanitizer, disinfectant, fungicide, tuberculocide and virucide[†] that is effective against a broad spectrum of pathogens (complete kill in the presence of 5% organic soil). 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 norovirus including murine norovirus and Norwalk-like virus (Feline calicivirus) [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]
- [Quick] [convenient] way to disinfect [list any bacteria or virus killed in ≤30 seconds].
- [Virucide[†]]

- [Broad Spectrum] [Hospital] [Healthcare] [Foodservice] [Food Processing] Disinfectant
- [Food Contact] [Food Processing] Surface Sanitizer
- [Non-Food Contact Sanitizer]
- Disinfectant For Use on Food Contact Surfaces
- [No Rinse] [,] Food Contact Surface Sanitizer
- [No Rinse] [,] Food Contact Surface Disinfectant
- Designed for food contact [surfaces] [immediately after use]
- Disinfects food contact surfaces [immediately after use]
- No [water] rinse [step] required [,] [even] [on] [for] food contact surfaces
- [Cleaner] [Disinfectant] [Sanitizer] [Fungicide] [Virucide†] [Tuberculocide]
- Check [out] our website at [www.cleanurth.com] [www.urthpro.com] [www.urthtech.com] [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†.
- 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 non-food contact surfaces in 10 seconds.
- Efficacy tests have demonstrated that this product is an effective bactericide, virucide†, 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†.
- Eliminates food odors [like garlic and onion] left behind on kitchen surfaces after cooking.

NOTE: *{Bold, italicized text and/or information in {braces} is informational for the reviewer/reader}*
[Bracketed text is optional/interchangeable]

- 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], [Urth™] [the solution] is easy to both hands and surfaces.
- Quickly [Rapidly][kills] [eliminates] [destroys] [removes] [list any bacteria killed in ≤30 seconds]
- [Quickly] [Rapidly][kills] [eliminates] [destroys] [removes] [list any virus killed ≤30 seconds].
- [Quickly] [Rapidly][kills] [eliminates] [destroys] [removes] [list any mold or fungi killed in ≤30 seconds].
- Kills 99.9% of germs on surfaces
- Kills 99.9[9][9]% of germs 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 moist surfaces and deodorizes by killing microorganisms that cause offensive odors.
- [Kills] [eliminates] [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] [eliminates] [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, sanitizer, and virucide† in public eating places, dairy processing equipment and food processing equipment and utensils and as a disinfectant on hard, non-porous surfaces.
- This product is specifically designed to quickly kill norovirus including murine norovirus and Norwalk-like virus (Feline calicivirus) [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 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.

NOTE: ***{Bold, italicized text and/or information in {braces} is informational for the reviewer/reader}***
[Bracketed text is optional/interchangeable]

- This product is also used as [one component] [part of an all-in-one] [part of a [1] [one] [step]] mold remediation or water damage restoration program
- 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 clean.
- This product is a highly effective, economical and convenient germicide for this use in restaurants and taverns.
- Effective soft surface sanitizer in just 20 second contact time. (Refer to List of Soft Surfaces on this label).
- [Remove] [Eliminates] odors by killing odor-causing bacteria on [soft surfaces] [fabrics] in 20 second contact time. (Refer to List of Soft Surfaces on this label).
- [Patented] [1 Step] [One Step] [No pre-cleaning required] Soft Surface [Cleaner and] Sanitizer – or – [One Step] [Cleaner and] Sanitizer for Soft Surfaces
- [Patented] [1 Step] [One Step] Cleaner [,] [and] Disinfectant [,] [and] [Sanitizer] [,] [and] [Degreaser] [,] [and] [Deodorizer]
- [Patented] [1 Step] [One Step] Cleaner [and] Disinfectant [No pre-cleaning required]
- [Patented] [1 Step] [One Step] Cleaner [and] Sanitizer [No pre-cleaning required]
- 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‡
- 30 Second [Contact Time] [Kill]: ***{list any 30 second contact time pathogens from Test Organisms Reference List}***

- 10 Second [Contact Time] [Kill]: *{list any 10 second contact time pathogens from Test Organisms Reference List}*
- Patented [no-rinse] [Disinfecting] Technology
- [With] [Featuring] Touchable [Technology]
- [With] [Featuring] True Clean [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†

Allergen Removal:

To [clean and] reduce specified allergens: Spray 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

{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]]

<i>Test Organisms Reference List</i>		
<i>Hard, Nonporous Surface Disinfection Pathogens</i>		
Bacteria	Strain / ATCC No.	Contact Time
Acinetobacter baumannii [Acinetobacter] [A. baumannii]	ATCC 19606	30 seconds
Bordetella pertussis [B. Pertussis]	ATCC 12743	30 seconds
[1] Campylobacter jejuni [Campylobacter ¹]	ATCC 43451	30 seconds
[2] Escherichia coli (E. coli) [E. coli ²]	ATCC 11229	30 Seconds
Klebsiella pneumoniae	ATCC 4352	30 seconds
Listeria monocytogenes [Listeria]	ATCC 49594	30 seconds
[3] Methicillin-resistant Staphylococcus aureus (MRSA) [MRSA ³]	ATCC 33591	30 seconds
Pseudomonas aeruginosa	ATCC 15442	1 minute
[4] Salmonella enterica [Salmonella ⁴]	ATCC 10708	30 seconds
Staphylococcus aureus [Staph]	ATCC 6538	1 minute
Streptococcus pneumoniae [Strep]	ATCC 6305	30 seconds
Streptococcus pyogenes (Strep)	ATCC 12344	30 seconds
[5] Vancomycin Resistant Enterococcus faecalis (VRE) [VRE ⁵]	ATCC 51575	30 seconds
Vibrio vulnificus	ATCC 27562	30 seconds
Yersinia enterocolitica	ATCC 9610	30 seconds
Mold, Mildew & Fungi		
Aspergillus niger (Mold)	ATCC 6275	5 minutes
Candida albicans	ATCC 10231	30 seconds
Trichophyton mentagrophytes	ATCC 9533	30 seconds
Mycobacterium		
Mycobacterium bovis var. BCG (TB)		5 minutes
[†]Viruses Enveloped		
[†][‡]2009-H1N1 Influenza A Virus (H1N1)	A/California/04/09	30 seconds
[†][‡]Influenza A virus [(Flu Virus)]	A/California/04/09	30 seconds
[‡]Human Coronavirus, Strain 229E	ATCC VR-740	30 seconds
[†]Viruses Non-Enveloped		
Canine Parvovirus [Parvo]	ATCC BR-2017	30 seconds
[†]Hepatitis A virus (HAV)	University of Ottawa	1 minute
[†] [6] Murine norovirus [Norovirus ⁶]	MNV-G, Yale University	30 seconds
[†]Feline Calicivirus [as surrogate for Norovirus (Norwalk[-like] virus)]	ATCC VR-782	30 seconds
[†]Polio Type 1 virus	ATCC VR-1562	30 seconds
[‡]Respiratory syncytial virus [RSV]	ATCC VR-26	30 seconds
[°][†][‡]Rhinovirus [(a [common] cause of the common cold)]	ATCC VR-284	30 seconds
Rotavirus	ATCC VR-2018	30 seconds
[†]Bloodborne Pathogens		
[†]Human Hepatitis B virus (HBV)	Grimaud	30 seconds
[†]Human Hepatitis C virus (HCV)	NADL	30 seconds
[†]Human immunodeficiency virus Type I (HIV-1)	Strain IIB (B)	30 seconds

<i>Food Contact Surface Sanitization Pathogens</i>		
Bacteria		
Campylobacter jejuni [Campylobacter ¹] [C. jejuni]	ATCC 29428	1-minute
[¥]Escherichia coli [E. coli]	ATCC 11229	1 minute
[¥]Staphylococcus aureus [Staph]	ATCC 6538	1 minute
Escherichia coli O157:H7 [E. coli] [STEC] [Shiga toxin-producing E. coli]	ATCC 35150	1-minute
Listeria monocytogenes [Listeria] [L. monocytogenes]	ATCC 19117	1-minute
Salmonella enterica subspecies enterica serovar Typhimurium [Typhi] [Salmonella] [Salmonella typhi] [S. enterica typhi]	ATCC 14028	1-minute
Shigella dysenteriae [Shigella] [S. dysenteriae]	ATCC 11835	1-minute
<i>Non-Food Contact Surface Sanitization Pathogens</i>		
Bacteria		
Klebsiella pneumoniae	ATCC 4352	10 seconds
Staphylococcus aureus (Staph)	ATCC 6538	10 seconds
<i>Soft Surface Sanitization Pathogens</i>		
Bacteria		
Klebsiella pneumoniae	ATCC 4352	20 seconds
Staphylococcus aureus (Staph)	ATCC 6538	20 seconds

USE SITES/SURFACES:

- Acute Care Institutions
- Airplanes
- Airports
- Alternate Care Institutions
- Ambulance Equipment/Surfaces
- Ambulance(s)
- Anesthesia Rooms
- Animal Care Facilities
- Animal Equipment
- Animal Hospitals
- Animal Labs
- Animal Life Science Laboratories
- Art Galleries
- Auto Repair Centers
- Automatic Feeders
- Automobile Interiors
- Automobiles
- 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
- Bowling Alleys
- Boxcars
- Breeding and Grooming Establishments
- Brushes
- Brush Belts
- Buckets
- Buses
- Cabinet Handles
- [Cabinets] [Cupboards]
- Cafeterias
- [Pet] Cages
- Campers
- Campgrounds
- Cars
- Carts
- CAT Scans
- CAT Scan Rooms
- Central Service Areas
- Central Supply Rooms
- Cervical Collars
- Chairs
- Changing Tables –or– Areas
- Chemotherapy Hoods
- Childcare Center[s]
- Clinics
- Clippers
- Coated Mattresses
- Coated Pillows
- Combs
- Commercial Building
- Computer keyboards
- Computer Manufacturing Sites
- Conductive Flooring
- Convenience Stores

- [Conveyor][s] [Belt][s]
- Control Panels
- Countertops
- CPR Training Mannequins
- Cribs
- Curing Lights
- Cuspidors
- Cutting Implements¥
- Cutting Tools
- Dairy Processing Plants
- Day Care Centers
- Day Care Snack Areas
- Delivery Trucks
- Deli Slicers¥
- Dental Chairs
- Dental Offices
- [Dental] Operatory Hard Surfaces
- Department Stores
- Desks
- Desktops
- Dialysis Centers
- Dialysis Machines
- Diaper Changing [areas] [tables]
- Diaper Pails
- Dishes
- Dishwashers
- Dispensing & Filling Equipment
- [Dog] [Cat] [Pet] [Animal] Kennels
- [Door] [Cabinet] [Appliance] Knobs
- Door[s] [Frames]
- Doorknobs
- Drain Boards
- Drawer Pulls
- Dressing Carts
- Dressing Rooms
- Drinking Fountains
- [Eating] Utensils¥
- Elder Care Centers
- Emergency Rooms
- Emergency Vehicles
- Empty Diaper Pails
- EMS & 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 Surfaces of [Medical] Equipment
- [Medical] Equipment Surfaces
- External Surfaces of Dialysis Machine
- External Surfaces of Respiratory Equipment
- Fast Food Operations
- Feed Racks
- Finished Baseboard
- Fire Trucks
- Flats
- Flower Pots
- Folding Tables
- Food Preparation [Processing] Surfaces¥
- Food preparation [and Storage] Areas
- Food Processing Plants
- Foodservice Operations
- Food Storage Areas
- Footbath Surfaces
- Footboards
- Foundations
- Garbage Cans
- Gift Shops
- Glass
- Greenhouses
- Grills
- Smokers
- Grocery Carts and Stores
- Gurneys
- Hair Clippers
- Hair/Nail/Pedicure Salons
- Handrails
- Headboards
- Health Club Cafes
- Health Clubs
- Healthcare Facilities
- Helicopters
- High Touch Surfaces
- Home Health Care
- Home Healthcare Institutions
- Hospices
- Hospital Beds
- Hospitals
- Hotels
- Household and Automotive Garages
- Housekeeping & Janitorial Rooms
- Infirmaries
- Institutional Kitchens
- Isolation Areas
- Isolation Wards
- IV Poles
- Kennel Runs
- Kennels
- Keyboards
- Kindergartens
- Kitchens
- Labelers
- Labs
- Large inflatable, non-porous plastic and rubber structures
- Laundries
- Libraries
- Life Care Retirement Communities
- Lifts
- Light Lens Covers
- Light Switches
- Litter boxes
- Livestock Premises
- Locker Rooms
- Mammography Equipment
- Manicure/ pedicure tools
- Massage/Facial Salons
- Medical and Dental Offices
- Medical Offices
- Medical Research Facilities
- Mobile Homes
- Mops
- Movie Houses
- MRI Machines
- Museums

- Neck Braces
- Neonatal Units
- Newborn Nurseries
- Nurse Call [Device] [Button][s]
- Nurseries
- Nursing Homes
- Obstacle Course Play and Exercise Equipment
- Office Break Rooms
- Office Buildings
- Offices
- Operating Room Lights
- Operating Rooms
- Operating Tables
- Ophthalmic /Optometric facilities.
- Orthopedic Clinics
- Orthopedics
- Outdoor Areas and Furniture
- Ovens
- Oxygen Hoods
- Paddles
- Patient care Rooms & Facilities
- Patient Chairs
- Patio furniture
- Pedicure Basins
- Petri dishes
- Pens
- Performance/ Theater Centers
- Pet Animal Quarters
- Pet Shops
- Playpens
- Phlebotomy Trays
- Photocopy Centers
- Physical Therapy Rooms or Areas
- Physician Offices
- Piano keys
- Picnic Facilities
- Pipeless Foot Spas
- Pipes
- Plastic Rollers
- Playground Equipment
- Playroom
- Police Cars
- Portable and Chemical Toilets and Latrine Buckets
- Post Offices
- Preschools
- Promotional Items
- Radiology Rooms
- Range hoods¥
- Razors
- Reception Counters or Desks or Areas
- Recovery Rooms
- Recreational Facilities
- Recycling Bins and Centers
- Respiratory Therapy Centers
- Restaurants
- Restrooms
- Restroom Fixtures
- Retail and Wholesale [Food Stores] [Establishments]
- RV's
- Salons
- Scales
- Schools
- School Cafeterias
- School Foodservice
- Scissors
- Ships
- Shopping Malls
- Shower Curtains
- Shower Doors
- Shower Stalls
- Sick Rooms
- Sinks¥
- Slides
- Slit Lamps
- Soap dispensers
- Spas
- Spine Backboards
- Spittoons
- Sports Arenas
- Sports Complexes
- Stalls
- Steps, Plumbing Fixtures
- [Refrigerator] Storage areas
- Stovetops¥
- Stretchers
- Strollers
- Supermarkets
- Surgery Rooms or Operating Rooms or ORs
- Surgical Centers
- Tables¥
- Tack Shops
- Tank Trucks
- Tankers
- Tanning Beds
- Tanning Equipment
- Tanning Salons
- Tanning Spas
- Taverns
- Taxis
- Telephone Booths
- Telephone Cradles
- Telephones
- Tires
- Tobacco Plant Premise and Equipment
- [Toilet] [Urinal] [Exterior] [Surfaces]
- Toilet [Seats] [Bowl]
- Toilet Bowl Surfaces
- Toilets
- 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
- Watercraft
- Wheelchairs
- Whirlpool Bathtubs
- Whirlpool Foot Spas
- Whirlpool Surfaces
- Whirlpools
- Windowsills
- Work Areas
- X-ray Labs
- X-ray Tables
- Zoos
- Healthcare Workers
Gloves and Gowns
- Healthcare Workers
Clothing and White
Coats
- Healthcare Workers Ties
- [Fabrics] [and] [Textiles]
Used in [Healthcare]
[and] [Food Processing
Plants] [and Services]
- Healthcare Workers
Clothing and White
Coats at Points of
Frequent Contact:
Sleeves and Pockets.
- [Animal] [Pet] [Water]
[Food] Bowls¥
- [Plastic] Cutting Boards¥
- Any Washable Food
Contact Surface¥
- Baby Bottles¥
- Baby Spoon[s]
- Cafeteria Trays¥
- Refrigerators¥
- Refrigerator Shelves¥
- Freezers¥
- Glassware¥
- Dishes¥
- Drain Boards¥
- Food Contact Surfaces¥
- Ice [Cream] Scoops¥
- Ice Buckets¥
- Lunchboxes¥
- Lunch Bags¥
- [Inside] Microwave[s]
[Oven]¥
- Pots and Pans¥
- Sippy Cups¥
- Stove[top]s¥
- Stainless cutlery¥
- Stainless utensils¥
- [Children's] Toys¥
- Pet toys¥
- [Play] [Exercise] [Gym]
[Wrestling] Mats
- Plastic [baby] feeding
spoons¥
- Highchairs¥
- [Kitchen] Counter[top]s¥
- [Kitchen] Appliances¥
- Kitchen Sink(s)¥
- Kitchen Surfaces¥
- Kitchen Floors¥
- Kitchen Tables¥
- Water Bottles¥
- Ice chests¥
- Coffee Mugs¥
- Coffee Pots¥
- Coffee Machines
- Coolers¥
- Thermos(es)®¥

USE SURFACES:

Hard Nonporous Surface Materials:

- Acrylic
- Glazed Ceramic Tile
- Chrome
- Corian®
- Fiberglass (Sealed)
Surfaces
- Floor surfaces
- Finished [and/or-
Painted] Wood [Not
recommended for use
on alcohol soluble wood
finishes. Test in small
inconspicuous area
before broad
application]
- Formica®
- Glass
- Glazed Porcelain
- Glazed Tile
- Laminated Surfaces
- Laminate
- Linoleum
- Metal
- Painted wallboard
- Plastic
- Plexiglass®
- Rubber
- Sealed Granite
- Sealed Limestone
- Sealed Grout
- Sealed hardwood
[floors]
- Sealed Marble
- Sealed Slate
- Sealed Stone
- Sealed wood
- Stainless [Steel]
- Sealed stone
- Sealed Terra Cotta
- Sealed Terrazzo
- Vinyl
- Wood Laminate

[] Soft Surfaces:**

- Chairs
- Couches
- Curtains
- Drapes
- Exercise mats
- Gym bags
- Headrests
- Linens
- Lunch bags
- [Makeup] [Lipstick]
[Salon] [Brushes]
[Pencils]
- Steel Cases
- Mats
- Mattresses
- Shades
- Blankets
- Bedding
- Pillows
- Placemats
- Sofas
- Cotton fabrics and
textiles
- Lab coats
- Scrub suits
- Polyvinyl splash aprons
- Privacy [drapes]
[curtains]
- Upholstered Furniture
- Upholstery
- Window treatment
- [Throw] Rugs
- [Seat] [Sofa] cushions
- [Sport] [athletic]
equipment [lining]
- Hospital gowns
- Polyesters fabrics and
textiles
- Polyurethane keyboard
covers
- Towels
- Sponges
- Dish [Rags] [Scrubbers]
- [Other] Cotton
/polyesters [blends]
fabrics and textiles
- Pet [beds] [pillows]

UrthPRO™ Cleaner, Disinfectant and Fungicide (EPA Reg. No. 84368–1)

MASTER LABEL

Sublabel A: Commercial, Institutional and Industrial Use

{Alternate Name: Urth™ Professional}

UrthPRO™ Cleaner, Disinfectant and Fungicide
[Kills Mold, Fungi, Viruses and Bacteria]

ACTIVE INGREDIENT:

Ethyl alcohol [(CAS: 64-17-5)] 29.4%

OTHER [INERT] INGREDIENTS [*]:..... 70.6%

TOTAL..... 100.0%

KEEP OUT OF REACH OF CHILDREN



www.epa.gov/pesticides/regulating/labels/design-dfe-pilot.html

EPA Reg. No. 84368 – 1

EPA Est. No.: XXXX – YY

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

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

Net Contents: (__ fl. oz, __ qt, __ gal, 2 fl. oz, 8 fl. oz, 24 fl. oz, 32 fl. oz, 1 quart, 1 gallon, 5 gallon or 55 gallon)

[Expiry Date:] [EXP Date:] [Expiration Date:] [EXP MM/YYYY]

UrthTech

30777 Northwestern Hwy. Suite 300
Farmington Hills, MI 48334

Physical or Chemical Hazards

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

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:

1. Remove all animals and feeds from premises.
2. Remove all litter, loose dirt, debris, droppings and manure from floors, walls and surfaces of facilities occupied or traversed by animals.
3. Pre-clean heavily soiled items.
4. Spray [**product name**] [this product] 6-8 inches from surface until thoroughly wet.
5. 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):**

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. *[Gross] [Heavy] soil must be removed prior to sanitizing.

[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]:

1. [Gross] [Heavy] soil must be removed prior to sanitizing [by] [pre-cleaning], [pre-flushing], [and/or] [pre-scraping] [the surface] [or when necessary, pre-soaking].
2. Spray [**product name**] [this product] 6-8 inches from surface until thoroughly wet.
3. Let stand for 10 seconds.
4. [Then] [simply] [Wipe] [dry] [with a lint free cloth or paper towel] [and / or] allow surface 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, NONPOROUS FOOD CONTACT SURFACES:] (select from Food Contact Surfaces):

1. [Gross] [Heavy] soil must be removed prior to sanitizing [by] [pre-cleaning], [pre-flushing], [and/or] [pre-scraping] [the surface] [or when necessary, pre-soaking].
2. Apply this product to the hard surface [by] [pouring/squirting] [or] with a cloth, mop, sponge or sprayer [device] thoroughly wetting the surface. For spray application, spray 6-8 inches from the surface. [Rub [wet surface] with clean brush, sponge or cloth].
3. Let stand for 60 seconds –or– 1 minute.
4. 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 [BABY BOTTLES] [DISHES] [GLASSWARE] [UTENSILS] [PLASTIC CUTTING BOARDS]:

1. [Prior to application,] Remove gross food particles and soil by a pre-flush, pre-scrape or when necessary, a pre-soak.
2. Thoroughly wash or flush objects with detergent or cleaner followed by a potable water rinse.
3. Apply this product to the hard surface [by] [pouring/squirting] [or] with a cloth, mop, sponge or sprayer [device] thoroughly wetting the surface. For spray application, spray 6-8 inches from the surface. [Rub [wet surface] with clean brush, sponge or cloth].
4. Treated surfaces must remain wet for 60 seconds/1 minute.
5. [Allow [equipment] surfaces to [Drain thoroughly] [and] air dry [before reuse]]. Do not rinse. [No [water] rinse is required.]

[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. [Then] [Apply] [Spray] [(coarse spray or foam)] until surfaces are thoroughly wet. Treated surfaces must remain wet for 60 seconds/1 minute. [Then] [simply] [wipe] [dry] [with clean cloth or paper towel] [and/or] Allow [surface] to air dry before replacing food. [No [water] rinse is required.] [Gross] [Heavy] soil must be removed prior to sanitizing.

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

To reduce cross contamination 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 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.

DISINFECTION DIRECTIONS

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

-or-

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

1. Spray, [pour or squirt] [**product name**] [this product] onto surface until thoroughly wet. For spray applications, spray 6-8 inches from surface.
2. 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**].
3. [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.]

*For heavily soiled surfaces, [a] pre-cleaning [step] [using this product] is required.

TO PRECLEAN INSTRUMENTS PRIOR TO TERMINAL STERILIZATION/HIGH LEVEL DISINFECTION

1. Place instruments into a suitable container and spray [this product] [**product name**] onto instruments to thoroughly wet all surfaces.
2. Let stand for 1 minute. To kill TB surfaces must remain wet for 5 minutes.
3. Rinse instruments [and] [wipe dry with a lint free cloth or paper towel] [or] [allow to air dry].

TO DISINFECT NON CRITICAL PRE CLEANED INSTRUMENTS:

Instruments must be thoroughly cleaned to remove excess organic debris, rinsed and dried.

1. Spray all surfaces of instruments with [**product name**] [this product] until thoroughly wet.
2. Let stand for 1 minute. To kill TB let stand for 5 minutes.
3. Wipe dry with a clean damp cloth or paper towel.

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

This product kills HIV, HBV AND HCV 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) [Human] Hepatitis B Virus (HBV) and [Human] Hepatitis C Virus (HCV)

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.

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

1. Remove gross filth [using this product].
2. Thoroughly spray all surfaces until completely wet.
3. Treated surfaces must remain wet for [60 Seconds/1 minute] –or– [appropriate contact time listed below –or– above –or– on this label].
4. [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.

1. Drain all water from the basin.
2. 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].
3. Wipe [dry] [with clean cloth or paper towel] [or rinse with clean water].
4. [Air dry]

TO [CLEAN AND] DISINFECT FLOWER POTS AND PLANTERS

Cleaning flower containers helps prevent the transfer of diseases from old plants to new ones.

1. Spray (coarse spray or foam) pots and planters 6-8 inches from the surface until thoroughly wet.
2. Rub with a brush, sponge, cloth or paper towel. Treated surfaces must remain wet for 1 minute.
3. Wipe dry with clean cloth or paper towel or rinse with clean water.

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: Use it inside and out. 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. Then [simply] wipe [dry] [with clean cloth or paper towel] before replacing food. [No rinse is required.]

TO CLEAN AND DISINFECT BRUSHES, MOPS AND BROOMS: After using brushes, mops and brooms, saturate with this product and let stand for 1 minute. [Rinse with clear water] [and] allow to air dry.

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].

{For refillable bottles}

STORAGE AND DISPOSAL: Store this product in a cool [dry] area. Do not reuse or refill this container except as described in the directions for use. Refill only with this product. Offer for recycling or place in trash.

{For nonrefillable bottles}

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.

{For containers greater than 1 gallon}

STORAGE AND DISPOSAL: Do not contaminate water, food, or feed by storage and disposal.

Storage: 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. Offer for recycling if available, or place in trash collection.

LIMITED WARRANTY AND DISCLAIMER NOTICE: UrthTech 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. UrthTech makes no other express or implied warranty of fitness or merchantability. In no case shall UrthTech or the seller be liable for consequential, special or indirect damages resulting from the use or handling of this product. UrthTech 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 UrthTech.

**UrthPRO™ Cleaner, Disinfectant and Fungicide (EPA Reg. No. 84368–1)
MASTER LABEL**

Sublabel B: Food Processing Premises, Equipment and Service Establishments

{Alternate Name: Urth™ Professional Food Surface Foaming Spray}

**UrthPRO™ Cleaner, Disinfectant and Fungicide
[Kills Mold, Fungi, Viruses† and Bacteria]**

ACTIVE INGREDIENT:

Ethyl alcohol [(CAS: 64-17-5)] 29.4%

OTHER [INERT] INGREDIENTS [*]:..... 70.6%

TOTAL..... 100.0%

KEEP OUT OF REACH OF CHILDREN



www.epa.gov/pesticides/regulating/labels/design-dfe-pilot.html

EPA Reg. No. 84368 – 1

EPA Est. No.: XXXX – YY

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

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

Net Contents: (__ fl. oz, __ qt, __ gal, 2 fl. oz, 8 fl. oz, 24 fl. oz, 32 fl. oz, 1 quart, 1 gallon, 5 gallon or 55 gallon)

[Expiry Date:] [EXP Date:] [Expiration Date:] [EXP MM/YYYY]

UrthTech

30777 Northwestern Hwy. Suite 300
Farmington Hills, MI 48334

Physical or Chemical Hazards

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

DIRECTIONS FOR USE

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:

1. Remove all animals and feeds from premises.
2. Remove all litter, loose dirt, debris, droppings and manure from floors, walls and surfaces of facilities occupied or traversed by animals.
3. Pre-clean heavily soiled items.
4. Spray [**product name**] [this product] 6-8 inches from surface until thoroughly wet.
5. 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):**

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. *[Gross] [Heavy] soil must be removed prior to sanitizing.

[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]:

1. [Gross] [Heavy] soil must be removed prior to sanitizing [by] [pre-cleaning], [pre-flushing], [and/or] [pre-scraping] [the surface] [or when necessary, pre-soaking].
2. Spray [**product name**] [this product] 6-8 inches from surface until thoroughly wet.
3. Let stand for 10 seconds.
4. [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, NONPOROUS FOOD CONTACT SURFACES~~¥~~:] (select from Food Contact Surfaces):

1. [Gross] [Heavy] soils must be removed prior to sanitizing [by] [pre-cleaning], [pre-flushing], [and/or] [pre-scraping] [the surface] [or when necessary, pre-soaking].
2. Wash or flush objects with a detergent or cleaner followed by a potable water rinse.
3. Apply this product to the hard surface, [by] [pouring or squirting] [or] with a cloth, mop, sponge, low pressure sprayer or trigger sprayer, thoroughly wetting the surface. For spray applications, spray 6 – 8 inches from surface. [Rub [wet surface] with clean brush, sponge or cloth.]
4. Let stand for 60 seconds –or– 1 minute.
5. 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 [BABY BOTTLES~~¥~~,] [DISHES~~¥~~,] [GLASSWARE~~¥~~,] [UTENSILS~~¥~~] [AND] [PLASTIC CUTTING BOARDS~~¥~~]

1. [Prior to application,] Remove gross food particles and soil by a pre flush, pre-scrape or when necessary a pre-soak.
2. Wash or flush objects with a detergent or cleaner followed by a potable water rinse.
3. Apply this product to the hard surface [by] [pouring/squirting] [or] with a cloth, mop, sponge, low pressure sprayer or trigger sprayer, thoroughly wetting the surface. For spray applications, spray 6 – 8 inches from surface.
4. Treated surfaces must remain wet for 60 seconds/1 minute.
5. [Allow] [surface] [to] [drain] [and] air dry [before reuse]. [Do not rinse [with water]]. [No [water] rinse is required.]

[[FOR] SANITIZING [FOR] FOOD CONTACT SURFACES;

-or-

TO SANITIZE [HARD, NONPOROUS FOOD CONTACT SURFACES] [USING AN APPLICATOR DEVICE]]:

1. Remove gross food particles and soil by a pre-flush, pre-scrape or when necessary, a pre-soak.
2. Apply this product with applicator thoroughly wetting the surface. Ensure you are always using a thoroughly saturated applicator cloth.
3. Surface must remain wet for 60 seconds –or– 1 minute.
4. 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. Apply this product to the hard surface, with a cloth, mop, sponge or sprayer, thoroughly wetting the surface. Treated surfaces must remain wet for 60 seconds/1 minute. Then [simply] wipe [dry] [with clean cloth or paper towel] [and/or] Allow [surface] to air dry before replacing food. [No rinse is required.] [[Gross] [Heavy] soil must be removed prior to sanitizing.]

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

To reduce cross contamination 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 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.

DISINFECTION DIRECTIONS

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

-or-

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

1. Spray, [pour or squirt] [**product name**] [this product] onto surface until thoroughly wet. For spray applications, spray 6-8 inches from the surface.
2. 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**].
3. Wipe [clean] [dry] [with a lint free cloth or paper towel] 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 [following use of this product]. [No [water] rinse required [even] on food-contact surfaces]]. [Do not rinse [with water]]. [A water rinse is not required.]

*For heavily soiled surfaces, [a] precleaning [step] [using this product] is required.

TO [CLEAN AND] DISINFECT FOOD PROCESSING PREMISES:

1. Apply [**product name**] [this product] on surface until thoroughly wet.
2. Treated surfaces must remain wet for [60 seconds/1 minute] [or] [appropriate contact time listed below –or– above –or– on this label].

3. [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.]
*For heavily soiled surfaces, [a] precleaning [step] [using this product] is required.
Food products and packaging materials must be removed or carefully protected prior to using this product.

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

This product kills HIV, HBV AND HCV 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) [Human] Hepatitis B Virus (HBV) and [Human] Hepatitis C Virus (HCV)

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.

TO [CLEAN AND] DISINFECT FLOWER POTS AND PLANTERS

Cleaning flower containers helps prevent the transfer of diseases from old plants to new ones.

1. Spray (coarse spray or foam) pots and planters 6-8 inches from the surface until thoroughly wet.
2. Rub with a brush, sponge, cloth or paper towel. To disinfect, kill viruses, fungi and bacteria, treated surfaces must remain wet for 1 minute.
3. Wipe dry with clean cloth or paper towel or rinse with clean water.

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] [and/or] Allow to air dry. [No [water] rinse is required]. [Do not rinse [with water]].

TO [CLEAN] [,] [AND] DISINFECT [AND DEODORIZE] REFRIGERATORS –and/or– FREEZERS: Use it inside and out. 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. Then [simply] wipe [dry] [with clean cloth or paper towel] before replacing food. [No rinse is required.]

TO CLEAN AND DISINFECT BRUSHES, MOPS AND BROOMS: After using brushes, mops and brooms, saturate with this product and let stand for 1 minute. [Rinse with clear water] [and] allow to air dry.

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].

{For refillable bottles}

STORAGE AND DISPOSAL: Store this product in a cool [dry] area. Do not reuse or refill this container except as described in the directions for use. Refill only with this product. Offer for recycling or place in trash.

{For nonrefillable bottles}

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.

{For containers greater than 1 gallon}

STORAGE AND DISPOSAL: Do not contaminate water, food, or feed by storage and disposal.

Storage: 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. Offer for recycling if available, or place in trash collection.

LIMITED WARRANTY AND DISCLAIMER NOTICE: UrthTech 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. UrthTech makes no other express or implied warranty of fitness or merchantability. In no case shall UrthTech or the seller be liable for consequential, special or indirect damages resulting from the use or handling of this product. UrthTech 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 UrthTech.

UrthPRO™ Cleaner, Disinfectant and Fungicide (EPA Reg. No. 84368-1)
MASTER LABEL
Sublabel C: Residential and Homeowner Use

{Note: Alternate Name: Urth™}

UrthPRO™ Cleaner, Disinfectant and Fungicide
[Kills Mold, Fungi, Viruses† and Bacteria]

ACTIVE INGREDIENT:

Ethyl alcohol [(CAS: 64-17-5)] 29.4%

OTHER [INERT] INGREDIENTS[*]:..... 70.6%

TOTAL..... 100.0%

KEEP OUT OF REACH OF CHILDREN



www.epa.gov/pesticides/regulating/labels/design-dfe-pilot.html

EPA Reg. No. 84368 – 1

EPA Est. No.: XXXX – YY

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

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

Net Contents: (__ fl. oz, __ qt, __ gal, 2 fl. oz, 8 fl. oz, 24 fl. oz, 32 fl. oz, 1 quart, 1 gallon, 5 gallon or 55 gallon)

[Expiry Date:] [EXP Date:] [Expiration Date:] [EXP MM/YYYY]

UrthTech
30777 Northwestern Hwy. Suite 300
Farmington Hills, MI 48334

Physical or Chemical Hazards

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

DIRECTIONS FOR USE

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.

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)] (select from Soft Surfaces):**

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.

*[Gross] [Heavy] soil must be removed prior to sanitizing.

[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]:

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

[FOR] SANITIZING [FOR] FOOD CONTACT SURFACES:

-or-

TO SANITIZE [HARD, NONPOROUS FOOD CONTACT SURFACES:] (select from Food Contact Surfaces):

1. [Gross] [Heavy] soils must be removed prior to sanitizing [by] [pre-cleaning], [pre-flushing], [and/or] [pre-scraping] [the surface] [or when necessary, pre-soaking].
2. Apply this product to the hard surface, [by pouring/squirting] [or] with a cloth, mop, sponge or sprayer, thoroughly wetting the surface. For spray application, spray 6-8 inches from surface.
3. Let stand for 60 seconds –or– 1 minute.
4. Allow to [drain and] air dry. [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 [BABY BOTTLES], [DISHES], [GLASSWARE], [UTENSILS] [AND] [PLASTIC CUTTING BOARDS]

[Gross] [Heavy] soil must be removed prior to sanitizing. Wash or flush objects with a detergent or cleaner followed by a potable water rinse. Apply [sanitizer] [this product] to the hard surface, [by pouring/squirting] [or] with a cloth, mop, sponge or sprayer [device], thoroughly wetting the surfaces. Treated surfaces must remain wet for 60 seconds/1 minute. [Then] [simply] wipe [dry] [with clean cloth or paper towel] or drain and allow to air dry. [Do not rinse [with water]]. [No [water] rinse is required.]

[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. [Then] Spray [(coarse spray or foam)] until surfaces are thoroughly wet. Treated surfaces must remain wet for 60 seconds/1 minute. Then [simply] wipe [dry] [with clean cloth or paper towel] [and/or] Allow [surfaces] to [drain and] air dry before replacing food. [No [water] rinse is required.] [Gross] [Heavy] soil must be removed prior to sanitizing.

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

To reduce cross contamination 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.

DISINFECTION DIRECTIONS

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

-or-

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

1. Spray, [pour or squirt] [**product name**] [this product] onto surface until thoroughly wet. For spray application, spray 6-8 inches from surface.
2. 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**].
3. [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.]

*For heavily soiled surfaces, [a] pre-cleaning [step] [using this product] is required.

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

This product kills HIV, HBV AND HCV 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) [Human] Hepatitis B Virus (HBV) and [Human] Hepatitis C Virus (HCV)

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.

TO [CLEAN AND] DISINFECT FLOWER POTS AND PLANTERS

Cleaning flower containers helps prevent the transfer of diseases from old plants to new ones.

1. Spray (coarse spray or foam) pots and planters 6-8 inches from the surface until thoroughly wet.
2. Rub with a brush, sponge, cloth or paper towel. To disinfect, kill viruses, fungi and bacteria, treated surfaces must remain wet for 1 minute.
3. Wipe dry with clean cloth or paper towel or rinse with clean water.

TO [CLEAN] [,] [AND] DISINFECT [AND DEODORIZE] 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 drain and air dry]. [No rinse is required.]

TO [CLEAN] [,] [AND] DISINFECT [AND DEODORIZE] REFRIGERATORS –and/or– FREEZERS: Use it inside and out. 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. Then [simply] wipe [dry] [with clean cloth or paper towel] before replacing food. [No rinse is required.]

TO [CLEAN] [,] [AND] DISINFECT [AND DEODORIZE] BRUSHES, MOPS AND BROOMS: After using brushes, mops and brooms, saturate with this product and let stand for 1 minute. [Rinse [with clear water]] [and] allow to air dry.

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

[[To] Reduce the Spread of the Flu Virus -or- [To] Kill [the] Flu Virus[es] [on Hard, Nonporous] Treated Surfaces:]

This product kills all common household germs 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. Apply [this product] until the surface is completely wet. Let stand for 30 seconds. [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]]

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

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. Apply [this product] until the surface is completely wet. To disinfect, 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 required [even on food-contact surfaces]]

TO CLEAN, DISINFECT AND DEODORIZE GARBAGE CANS: Use this product to clean, deodorize and disinfect garbage cans in [1] [one] step by eliminating the bacteria that cause odors. Gross soil must be removed first. Spray [garbage cans] [with this product] until surfaces are thoroughly wet. Rub with a brush, sponge, cloth or paper towel. To deodorize and disinfect, treated surfaces must remain wet for 1 minute. Then, rinse with water or wipe with clean cloth or paper towel.

{For refillable bottles}

STORAGE AND DISPOSAL: Store this product in a cool [dry] area. Do not reuse or refill this container except as described in the directions for use. Refill only with this product. Offer for recycling or place in trash.

{For nonrefillable bottles}

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.

{For containers greater than 1 gallon}

STORAGE AND DISPOSAL: Do not contaminate water, food, or feed by storage and disposal.

Storage: 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. Offer for recycling if available, or place in trash collection.

{Note to reviewer: The following is considered optional graphics and marketing language.}

{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.}



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

{Insert 6-Digit NSF Listing Number here}

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

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



- [Kosher] [Pareve]



- OR -



- OR -

