



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

EPA Reg. Number:

93908-1

Date of Issuance:

5/27/20

NOTICE OF PESTICIDE:

Registration  
 Reregistration  
 (under FIFRA, as amended)

Term of Issuance:

Unconditional

Name of Pesticide Product:

Envirolyte O & G

Name and Address of Registrant (include ZIP Code):

Steve Xirinachs  
 Aqua Engineered Solutions  
 11205 W. County Rd. 72,  
 Midland, TX 79707

**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/reregistration/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. 93908-1."

Signature of Approving Official:

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

Date:

5/27/20

3. 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.

Because you have opted to add statements pertaining to emerging viral pathogens to your label as described in the August 19, 2016, Guidance to Registrants: Process for Making Claims Against Emerging Viral Pathogens Not On EPA-Registered Disinfectant Labels ("Guidance"), [https://www.epa.gov/sites/production/files/2016-09/documents/emerging\\_viral\\_pathogen\\_program\\_guidance\\_final\\_8\\_19\\_16\\_001\\_0.pdf](https://www.epa.gov/sites/production/files/2016-09/documents/emerging_viral_pathogen_program_guidance_final_8_19_16_001_0.pdf), you are subject to the following additional terms of registration:

1. You may make statements pertaining to emerging viral pathogens only through the following communications outlets: technical literature distributed exclusively to health care facilities, physicians, nurses and public health officials, "1-800" consumer information services, social media sites and company websites (non-label related). These statements shall not appear on marketed (final print) product labels.
2. Your statements pertaining to emerging viral pathogens must adhere to the format approved on the Agency-accepted master label.
3. You may make statements pertaining to emerging viral pathogens only upon a disease outbreak that meets all the following criteria:
  - a. The causative organism must be a virus that causes an infectious disease that has appeared in a human or animal population in the U.S. for the first time, or that may have existed previously but is rapidly increasing in incidence or geographic range.
    - i. For human disease, the outbreak is listed in one of the following Centers for Disease Control (CDC) publications:
      - A. CDC Current Outbreak List for "U.S. Based Outbreaks" ([www.cdc.gov/outbreaks](http://www.cdc.gov/outbreaks)),
      - B. CDC Current Outbreak List for "Outbreaks Affecting International Travelers" with an "Alert" or "Advisory" classification ([www.cdc.gov/outbreaks](http://www.cdc.gov/outbreaks)) (also released through the CDC's Health Alert Network (HAN) notification process)

C. Healthcare-Associated Infections (HAIs) Outbreaks and Patient Notifications page  
([www.cdc.gov/hai/outbreaks](http://www.cdc.gov/hai/outbreaks))

ii. For animal disease, the outbreak is identified as an infectious disease outbreak in animals within the U.S. on the World Organization for Animal Health (OIE) Weekly Disease Information page ([www.oie.int/wahis\\_2/public/wahid.php/Diseaseinformation/WI](http://www.oie.int/wahis_2/public/wahid.php/Diseaseinformation/WI)).

A. The CDC or OIE has identified the taxonomy, including the viral family and/or species, of the pathogen and provides notice to the public of the identity of the emerging virus that is responsible for an infectious disease outbreak. Based on the taxonomy of the outbreak pathogen identified by the CDC or OIE, the pathogen's viral subgroup is small non-enveloped, large non-enveloped, and enveloped.

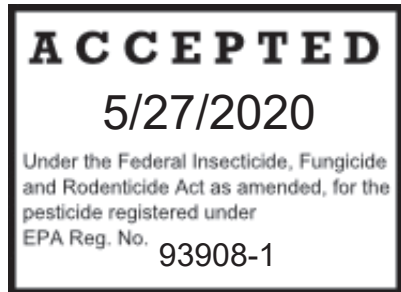
B. The virus can be transmitted via environmental surfaces (non-vector transmission), and environmental surface disinfection has been recommended by the CDC, OIE or EPA to control the spread of the pathogen.

4. You may begin communicating statements pertaining to emerging viral pathogens only upon CDC or OIE's publication per term 3.a. of an outbreak of an emerging viral pathogen meeting all of the criteria of term 3. You must cease and remove all such non-label communications intended for consumers no later than 24 months after the original publication of the outbreak per term 3.a., unless the Agency issue written guidance to the contrary due to continued public health concerns. The emerging pathogen claim language may remain on the master label.
5. Terms from points 1 through 4 above shall become immediately void and ineffective if registration for use against Norovirus and Rhinovirus type 16 is suspended or cancelled or no longer meets the criteria for a disinfectant claim (see EPA Product Performance Test Guideline 810.2200). In addition, terms B.1 through B.4 above shall become immediately void and ineffective upon your receipt of evidence of ineffectiveness against any pathogen in a less-resistant Spaulding category.

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 CSF dated 04/27/2020

If you have any questions, please contact Daniel Halpert by phone at (703) 347-0133, or via email at [halpert.daniel@epa.gov](mailto:halpert.daniel@epa.gov).



# Envirolyte O & G

## Aqueous Solution of Sodium Chloride

Envirolyte O & G solutions:

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

**ACTIVE INGREDIENT:**

Hypochlorous Acid ..... 0.046%

**OTHER INGREDIENTS:** ..... 99.954%

**TOTAL: ..... 100.000%**

**Contains 500 ppm Free Available Chlorine (FAC)**

**KEEP OUT OF REACH OF CHILDREN**

**NET CONTENTS \_\_\_\_\_**

**MANUFACTURED FOR  
AQUA ENGINEERED SOLUTIONS  
11205 W. County Rd. 72  
Midland, TX 79707  
Phone: 1 (800) 590-6711**

EPA Reg#

EPA Est# EPA EST. NO. 93908-001

Envirolyte O & G must be used for disinfection applications within 30 days after being produced OR product must be diluted and, as an option, may be tested with chlorine test kit or chlorine test strips to adjust to desired chlorine level for sanitizing, deodorizing, and cleaning applications.

**DATE PRODUCED: \_\_\_\_\_**

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

## DIRECTIONS FOR USE

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

## OIL AND GAS APPLICATIONS

**Frac Water** – For typical water treatment of water from non-potable water sources, mix 5 US gallons of Envirolyte O & G with 995 US gallons of frac water to 2.5 ppm FAC or alternatively add enough Envirolyte O & G to obtain a 0.1-0.5 ppm FAC residual after biocide load burden to mitigate and retard the growth of non-public health microorganisms such as anaerobic bacteria, aerobic bacteria and sulfate reducing bacteria to protect fracturing fluids, polymers and gels.

**Sour Wells** - For typical well treatment, slug dose 168 US gallons at 500 ppm FAC of Envirolyte O & G [this product], or alternatively 42-420 gallons depending upon well parameters and conditions, into the well bore on a daily or weekly or monthly basis to maintain control of unwanted odors and non-public health microorganisms, reduce hydrogen sulfide gas and restore well integrity.

**Produced Waters** - For typical produced water and flow back water treatment, mix 21 US gallons of Envirolyte O & G with 979 US gallons of produced water to 10.5 ppm FAC or alternatively add enough Envirolyte O & G to obtain a 0.5 ppm FAC residual in the produced or flow back water after biocide load burden to retard the growth of non-public health microorganisms.

**Heater Treaters, Hydrocarbon Storage Facilities & Gas Storage Wells** – For typical storage facility treatment, mix 126 gallons of Envirolyte O & G ] at 500 ppm FAC or alternatively add enough Envirolyte O & G to obtain a 0.5 ppm FAC residual into the water phase of the mixed hydrocarbon/water system to retard the growth of non-public health microorganisms, control unwanted odors and the formation of hydrogen sulfide, and reduce corrosion of the storage tanks.

**Water Flood Injection Water** - For typical water flood injection water treatment, mix 21 US gallons of Envirolyte O & G with 979 US gallons of injection water to 10.5 ppm FAC or alternatively add enough Envirolyte O & G to obtain a 0.1-0.5 ppm FAC residual to retard the growth of non-public health microorganisms and control slime in pipelines.

**Oil and Gas Transmission Lines** - For typical transmission line treatment, slug dose 42-420 US gallons at 500 ppm FAC of Envirolyte O & G into the transmission line on a daily or weekly basis to control unwanted non-public health microorganisms, such as SRB's, reduce microbiologically influenced corrosion (MIC) and remove the slime and associated sessile bacteria which can degrade pipeline integrity.

## DISINFECTION APPLICATIONS

### Hard, Non-Porous Surface Disinfection

**To Clean and Disinfect [and Deodorize] Hard, Non-Porous Surfaces:** For visibly soiled areas, a preliminary cleaning is required. Apply [Wipe, Spray or Dip] Envirolyte O & G at 500 ppm FAC to hard, non-porous surfaces with a cloth, wipe, mop or sponge. Treated surfaces must remain wet for 10 minutes. Allow surfaces to air dry. This product is not to be used as a terminal sterilant/high level disinfectant on any surface or instrument that (1) is introduced directly into the human body, or (2) contacts intact mucous membranes but which does not ordinarily penetrate the blood barrier or otherwise enter normally sterile areas of the body. This product may be used to pre-clean or decontaminate critical or semi-critical devices prior to sterilization or high-level disinfection.

**To Clean and Disinfect Water Sensitive [Electronic] Equipment, Hard, Non-Porous Surfaces:** Completely power off electrical equipment prior to treatment. Pre-clean soils from external surfaces to be disinfected with a clean paper towel, cloth, microfiber, or sponge, which may be dry or slightly wetted with this product. Carefully apply Envirolyte O & G using a cloth or spray device so that only enough solution is applied to keep the surface thoroughly wet for 10 minutes. Avoid over soaking and prevent pooled or puddled areas. Treated surfaces must remain wet for 10 minutes. Reapply as necessary to keep wet for 10 minutes. Do not rinse. Allow surfaces to air dry. If hazy film or streaks appear after 10 minutes, wipe clean with a dry or slightly damp clean paper towel, cloth, or microfiber. Do not restore power to electronic equipment until thoroughly dry.

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

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

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

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

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

### Special Instructions for Using Envirolyte O & G to Clean and Decontaminate Against HIV on Surfaces/ Objects Soiled with Blood/Body Fluids

This product kills HIV-1 on precleaned environmental surfaces/objects previously soiled with blood/body fluids in health care settings (e.g. hospitals, nursing homes) or other settings in which there is an expected likelihood of soiling of inanimate surfaces/objects with blood or body fluids, and in which the surfaces/objects likely to soiled with blood or body fluids can be associated with the potential for transmission of Human Immunodeficiency Virus Type 1 (HIV-1) (associated with AIDS).

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

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

**Contact Time:** Apply Envirolyte O & G ] to area to be treated. Let stand for 10 minutes. Cleaning materials used that may contain feces/wastes should be disposed of immediately in accordance with local regulations for infectious materials disposal.

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

**GENERAL CLEANING AND DEODORIZING DIRECTIONS**

**[To] Clean Non-Porous Surfaces – and/or – Floors:** Apply [*Wipe, Spray or Dip*] Envirolyte O & G to soiled area or surface with a cloth, wipe, mop, sponge, spray, or immersion, then wipe or scrub clean. This product can be used to clean various stains and organics including the following: bathtub ring, beverage stains, blood, body oils, coffee (stains), dead skin, dirt, fecal matter, fingerprints, food residue(s), fruit (stains), grease, laboratory stains, mildew stains, mold stains, (other) common soils – and/or – stains, (other) organic matter, pet odor, rust, tea

(stains), urine (stains), vomit (stains).

**[To] Clean, and Deodorize Toilet Bowls – and/or – Urinals – and/or – Bidets:** Remove heavy soil prior to disinfection. Empty toilet bowl or urinal and liberally apply Envirolyte O & G to exposed surfaces including under the rim with a cloth, mop, sponge or spray device until the surface is thoroughly wet. Brush or swab all surfaces thoroughly. Treated surfaces must remain wet for 10 minutes before flushing again. Allow to air dry.

**To Deodorize:** Spray until thoroughly wet. Let stand for appropriate time [to kill odor causing [bacteria] [microorganisms] [organisms]]. Then wipe. For visibly soiled areas, a preliminary cleaning is required.

**[To] Clean Non-Porous Glass – and/or – Mirror(s) – and/or – Window(s) [Surfaces]:** Dilute Envirolyte O & G 1:19 to 1:4 with water to prepare a 25-100 ppm [FAC] [available chlorine] glass cleaner solution. [If desired, use chlorine test strips to [determine exact available chlorine concentration] [adjust to desired chlorine level].] Apply [*Wipe, Spray*] glass cleaner solution with paper towel, cloth, mop, sponge, or spray to soiled area or surface, then wipe, squeegee, or scrub clean. Residual wetness may be removed with paper towel or cloth or just allow surfaces to air dry. If hazy film or streaks appear after drying, wipe clean with a dry towel or slightly damp clean paper towel, cloth, or microfiber.



<b>Organism Table for Disinfection Applications</b>	<b>Contact Time</b>
<b>Bacteria</b>	
Bordetella bronchiseptica [Kennel Cough] (ATCC 10580)	10 minutes
Clostridium difficile – spore (C. Diff or C difficile) (spores) (ATCC 43598)	10 minutes
Escherichia coli (E coli) (ATCC 11229)	10 minutes
Klebsiella pneumonia New Delhi Metallo-Beta Lactamase (NDM-1) Carbapenem Resistant (CRE) ((Klebsiella (NDM-1) (CRE)) (KPC) (Carbapenem-Resistant Klebsiella pneumonia) (CRKP), CDC 10002	10 minutes
Listeria monocytogenes (Listeria) (ATCC 7644)	10 minutes
Methicillin-Resistant Staphylococcus aureus (MRSA) (ATCC 33591)	10 minutes
Pseudomonas aeruginosa (Pseudomonas) (ATCC 15442)	10 minutes
Salmonella enterica (Salmonella) (ATCC 10708)	10 minutes
Staphylococcus aureus (Staph) (ATCC 6538)	10 minutes
Vancomycin Resistant Enterococcus faecalis (VRE) (ATCC 51229)	10 minutes
<b>Mycobacterium</b>	
Mycobacterium bovis, BCG (Tuberculosis – or – TB)	10 minutes
<b>Parvoviruses Non Enveloped *</b>	
Canine parvovirus (ATCC VR-2016) [(Strain Cornell)]	10 minutes
<b>Viruses Non Enveloped *</b>	
Adenovirus (1 or Type 1) (Strain 71) (ATCC VR-1)	10 minutes
Norovirus or Norwalk Virus (as Feline Calicivirus) (Strain F-9) (ATCC VR-782)	10 minutes
Rhinovirus (16 or Type 16) (Strain 11757) (ATCC VR-283) [(((leading) causative agent of) the common cold)))]	10 minutes
Rotavirus (A or Group A) (Strain WA) (ATCC VR-2018) [((the virus that) causes diarrhea)))]	10 minutes
<b>Viruses Enveloped *</b>	
Canine distemper (ATCC VR-1587) [(Strain Snyder Hill)]	10 minutes
[Human] Hepatitis C [Virus] [(as bovine diarrhea virus)] [(HCV)] [(Strain ADL)] [(ATCC VR-1422)]	2 minutes
Human Immunodeficiency Virus Type 1 (HIV-1), strain IIIB (clade B); ZeptoMetrix	10 minutes
Influenza A (H1N1) [(Strain A/Virginia/ATCC1/2009)] [(ATCC VR-1736)] [((representative of) the common flu virus)))]	2 minutes
Influenza A Virus (H1N1) A/Swine/1976/31 (ATCC VR-99) [((representative of) the common flu virus)))]	10 minutes
Respiratory Syncytial Virus (RSV) (Strain A-2) (ATCC VR-1540) [(cause of respiratory infection in infants)]	10 minutes
Swine Flu Virus (H1N1) A/Swine/1976/31 (ATCC VR-99)	10 minutes
<b>Yeast</b>	
Candida albicans (ATCC 10231)	10 minutes
<b>Bloodborne Pathogens</b>	



[Human] Hepatitis C [Virus] [(as bovine diarrhea virus)] [(HCV)] [(Strain ADL)] [(ATCC VR-1422)]	2 minutes
Human Immunodeficiency Virus Type 1 (HIV-1), strain IIIB (clade B); ZeptoMetrix	10 minutes

**EMERGING VIRAL PATHOGEN:**

*{Note to Reviewer: These statements for claims against enveloped emerging viral pathogens shall not appear on marketed (final print) product labels.}*

This product qualifies for emerging viral pathogen claims per the EPA's 'Guidance to Registrants: Process for Making Claims Against Emerging Viral Pathogens not on EPA-Registered Disinfectant Labels' when used in accordance with the appropriate use directions indicated below.

This Product meets the criteria to make claims against certain emerging viral pathogens from the following viral categories:

- Enveloped Viruses
- Large Non-Enveloped Viruses
- Small Non-Enveloped Viruses

For an emerging viral pathogen that is a/an...	...follow the directions for use for the following organisms on the label:
Enveloped virus	Norovirus
Large, non-enveloped virus	Norovirus
Small, non-enveloped virus	Norovirus, Rhinovirus (Type 16)

Envirolyte O & G has demonstrated effectiveness against viruses similar to [name of emerging virus] on hard, non-porous surfaces. Therefore, Envirolyte O & G can be used against [name of emerging virus] when used in accordance with the directions for use against Norovirus and Rhinovirus type 16 on hard, non-porous surfaces. Refer to the [CDC or OIE] website at [pathogen-specific website address] for additional information.

{Name of illness/outbreak} is caused by {name of emerging virus}. Envirolyte O & G sanitizer & disinfectants kills similar viruses and therefore can be used against {name of emerging virus} when used in accordance with the directions for use against Norovirus and Rhinovirus type 16 on hard, non-porous surfaces. Refer to the {CDC or OIE} website at {website address} for additional information.

## SANITIZING APPLICATIONS

Envirolyte O & G is an effective multi-purpose sanitizer. This product is acceptable as a sanitizer for all hard non-porous surfaces in and around food processing areas.

### Hard, Non-Porous Non-Food Contact Surfaces

**[To] Sanitize [Hard, Non-Porous] [Non-Food Contact] Surfaces:** For visibly soiled areas, a preliminary cleaning is required. Dilute Envirolyte O & G 1:1.5 with water to prepare a 200 ppm [FAC] [available chlorine] solution. May use chlorine test strips as an option to [determine exact available chlorine concentration] [adjust to desired chlorine level]. Apply sanitizing solution with cloth, mop, sponge, spray or immersion. Treated surfaces must remain wet for 2 minutes. Allow surfaces to air dry. Envirolyte O & G is an effective cleaner/sanitizer against bacteria such as *Staphylococcus aureus* (Staph) and *Enterobacter aerogenes*. This product kills 99.9% of bacteria [with a 5% organic soil load] in two minutes. To deodorize: Spray on surfaces as needed.

**[To] Clean and Sanitize Water Sensitive [Electronic] Equipment, [Hard, Non-Porous] Surfaces:** Completely power off electrical equipment prior to treatment. Pre-clean soils from external surfaces to be sanitized with a clean paper towel, cloth, microfiber, or sponge, which may be dry or slightly wetted with this product. Dilute Envirolyte O & G 1:1.5 with water to prepare a 200 ppm [FAC] [available chlorine] [sanitizing] solution. May use chlorine test strips as an option to [determine exact available chlorine concentration] [adjust to desired chlorine level]. Carefully apply sanitizing solution using a cloth or spray device so that only enough solution is applied to keep the surface thoroughly wet for 2 minutes. Avoid over soaking and prevent pooled or puddled areas. Treated surfaces must remain wet for 2 minutes. Reapply as necessary to keep wet for 2 minutes. Do not rinse. Allow surfaces to air dry. If hazy film or streaks appear after 2 minutes, wipe clean with a dry or slightly damp clean paper towel, cloth, or microfiber. Do not restore power to electronic equipment until thoroughly dry.

### Hard, Non-Porous Food Contact Surfaces

This product is an effective multi-purpose sanitizer/disinfectant

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

**-OR-**

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

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

[Clean, Rinse, Sanitize]

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

Dilute Envirolyte O & G 1:1.5 with water to prepare a 200 ppm [FAC] [available chlorine] solution. May use chlorine test strips as an option to [determine exact available chlorine concentration] [adjust to desired chlorine level].

Apply Envirolyte O & G sanitizing solution by spraying or total immersion. Surfaces must remain wet for 60 seconds [1 minute].

If the [article] [surface] cannot be washed and rinsed, clean thoroughly in an appropriate fashion prior to sanitizing. Envirolyte O & G is an effective sanitizer against *Staphylococcus aureus* (Staph) and *Salmonella enterica* (Salmonella).

**-OR-**

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

Dilute Envirolyte O & G 1:1.5 with water to prepare a 200 ppm [FAC] [available chlorine] solution. May use chlorine test strips as an option to [determine exact available chlorine concentration] [adjust to desired chlorine level].

Apply Envirolyte O & G sanitizing solution to pre-cleaned hard surfaces by thoroughly wetting surfaces with a cloth, mop, sponge, sprayer, or by immersion. Surfaces must remain wet for 1 minute followed by adequate draining and air drying.

Envirolyte O & G is an effective sanitizer against *Staphylococcus aureus* (Staph) and *Salmonella enterica* (Salmonella).

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

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

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

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

[BEVERAGE DISPENSING EQUIPMENT SANITIZER DIRECTIONS:

[For] Sanitizing of bottling or pre-mixed dispensing equipment: After cleaning, thoroughly rinse equipment with a

potable water rinse. Fill equipment with Envirolyte O & G [sanitizing solution] and allow to remain in the equipment for at least 60 seconds. Sanitizing solution must be drained from the system. To insure the removal of flavors, it is suggested that during changeover between products the system must be cleaned, rinsed and flushed with the sanitizing solution for at least 1 minute. Drain thoroughly and allow to air dry before reuse. No potable water rinse is allowed.]

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

**[To] Use as a Hand Dip [Glove Dip or Boot Wash]:** Dilute Envirolyte O & G 1:4 with water to prepare a 100 ppm [FAC] [available chlorine] solution. May use chlorine test strips as an option to [determine exact available chlorine concentration] [adjust to desired chlorine level].

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

Envirolyte O & G meets AOAC Available Chlorine in Disinfectants chlorine equivalency against *Salmonella enterica* (ATCC 6539) and *Staphylococcus aureus* (ATCC 6538).

Envirolyte O & G meets the requirements of 2-301.16 Hand Antiseptics section of the U.S. PUBLIC HEALTH SERVICE FDA FOOD CODE.

**ALLERGEN DESTRUCTION APPLICATIONS**

**[To] Clean and [Remove and] [Destroy] [Reduce] Specified Allergens:** Dilute Envirolyte O & G 1:4 to 1:1.5 with water to prepare a 100-200 ppm [FAC] [available chlorine] sanitizing solution. As an option, use chlorine test strips to [determine exact available chlorine concentration] [adjust to desired chlorine level]. Apply sanitizing solution with paper towel, cloth, mop, sponge, spray or immersion. Treated surfaces must remain wet for 2 minutes. Allow surfaces to air dry. Envirolyte O & G breaks down – and/or – denatures –and/or – destroys allergens:dust mite matter, dust mite debris, cockroach matter, cockroach debris, pet dander, dog dander, cat dander and pollen particles. [Apply] [Use] [Spray] daily or as often as desired.

**AGRICULTURAL APPLICATIONS**

**Cut Flowers or Plants:**

For longevity of cut flowers or plants mix 1-2 ounces [(1/8 – 1/4 cup)] Envirolyte O & G [of this product] per quart of water to make a 15-30 ppm FAC solution for use in flower vase or buckets to retard the growth of non-public health bacteria. Change solution if it gets murky or hazy. Spray diluted solution on plants or flowers to control bacteria growth.

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

**Claims:**

- + This product was tested for efficacy requirements – or – standards for hospital disinfection using AOAC testing methods
- + Meets [the disinfection requirements of] OSHA[s] Bloodborne Pathogen Guidelines or Standards
- + Meets germicidal\* spray standards for Hospital Grade Disinfectants using AOAC testing methods
- + Meets criteria – and/or – hospital disinfectant with label claims for non-enveloped viruses\* (e.g. norovirus, rotavirus, adenovirus) to disinfect environmental surfaces.
- + Broad spectrum disinfectant – and/or – sanitizer
- + One step cleaner/disinfectant
- + Cleaner/disinfectant
- + Multi-purpose disinfectant
- + Germicidal\* Spray
- + Hypochlorous Acid [(HOCl)] Solution
- + Hospital [Level] Disinfectant
- + Veterinarian [Level] Disinfectant
- + Active ingredient hypochlorous acid [(HOCl)] derived from naturally [-] occurring salt minerals and water
- + Derived from naturally [-] occurring minerals
- + [Antimicrobial] [antibacterial] [disinfectant] [sanitizer]
- + Aids in the reduction of cross-contamination between treated surfaces
- + Assures proper strength, product effectiveness and standardizes technique
- + Formulated for bacteria fighting
- + Bactericide – or – Bactericidal
- + Germicide\* – or – Germicidal\*
- + Kills Salmonella enterica and Staphylococcus aureus and (list any virus from the organism table) {Note to Reviewer: Claims for “germicidal” will be qualified elsewhere on the label with the preceding qualified statement}
- + Virucide\* – or – Virucidal\*
- + Tuberculocide – or – Tuberculocidal
- + Parvocide – or – Parvocidal
- + Bathroom disinfectant
- + Kitchen disinfectant
- + Nursery disinfectant
- + Athletic facility disinfectant
- + Can be sprayed
- + Cleans and disinfects (insert use site(s) from tables 1-5)
- + Cleans and disinfects hard, non-porous surfaces
- + Cleans, deodorizes and disinfects
- + Denatures – and/or – Breaks Down – and/or – Deactivates – and/or – Eliminates – and/or – Destroys – and/or – Cleans – and/or – Removes [non-living] allergens [(such as) (like) [dust mite matter – or – particles] [dust mite debris] [cockroach matter – or – particles] [cockroach debris] [pet dander [found in dust]] [dog dander] [cat dander] [pollen [particles]]].
- + Deodorizes by killing the bacteria that causes odors
- + Designed for practical use
- + Designed to save you time
- + Disinfecting formula
- + Disinfects and deodorizes by killing bacteria and their odors
- + Disinfects [common] household surfaces
- + Disinfects hard, non-porous surfaces (throughout the (insert use site(s) from tables 1-5)
- + Easy and convenient disinfecting (throughout the (insert the use site(s) from tables 1-5)
- + Easy one-step cleaning and disinfecting
- + Effective against – or – Kills (insert any organism(s) from table above) [in the presence of organic soil load [(5% blood serum)]]
- + Effective sanitizer for food [and beverage] processing equipment [facilities]
- + Effective sanitizer for food contact surfaces
- + Effective against non-enveloped viruses\* [[such as – or – e.g.,] [(norovirus), [rotavirus], [adenovirus]]] [which] [are broadly virucidal\* and capable of inactivating both enveloped and non-enveloped Viruses\*]
- + Effectively disinfects hard, non-porous, environmental surfaces

- + Kills(s) bacteria – and/or – viruses that hide [lurk] [reside] where you [touch] [breathe] [work] [play] [live]
- + Eliminates odors at their source; bacteria – and/or – yeast
- + Eliminates – or – Removes food odors [like garlic – and/or – fish – and/or – onion]
- + Eliminates – or – Removes [smoke] [urine] [feces] [fish] [foul] [body] odors
- + Eliminates – or – Removes pet odors [like urine – and/or – feces – and/or – vomit – and/or – “wet dog” smell]
- + Eliminates - or – Reduces odors caused by bacteria – and/or – yeast [in the kitchen – or – bathroom]
- + [Eliminates] [removes] Odors
- + For daily use [sanitization]
- + For sanitizing (insert one or more of the food contact use surfaces listed on the label)
- + For use in (insert one or more of the use sites listed on the label)
- + For use on (insert one or more of the use surfaces listed on the label)
- + For use on high touch surfaces
- + Fight(s) – and/or - Kill(s) – and/or – Effective against Salmonella enterica
- + Fight(s) – and/or - Kill(s) – and/or – Effective against Staphylococcus aureus MRSA
- + Fight(s) – and/or - Kill(s) – and/or – Effective against Pseudomonas aeruginosa
- + Kills Pandemic 2009 H1N1 influenza A virus [(formerly called swine flu)]
- + Kills – or – Effective against H1N1 Swine Influenza virus
- + Kills – or – Effective against Bordetella bronchiseptica [(causative agent of bacterial Kennel Cough)]
- + Kills – or – Effective against Distemper
- + Kills – or – Effective against Kennel Cough
- + Kills – or – Effective against Parvovirus
- + Kills – or – Effective against Clostridium difficile (C. diff) spores
- + Reduces Clostridium difficile – or – Clostridium difficile (C. diff) – or – C. difficile – or – C. diff from treated surfaces
- + Can help reduce cross contamination between treated hard, non-porous surfaces
- + A New Generation [of] Disinfectant
- + 3 in 1 Formula (Cleaner, odor eliminator and sanitizer)
- + Inspired by how you want [need] to disinfect
- + Invented to disinfect the way you want [need]
- + Kills bacteria
- + Kills many common bacteria
- + Kills odor-causing bacteria
- + Kills common household bacteria – and/or – viruses\*
- + Kills bacteria – and/or – viruses\* [on surfaces you touch most]
- + Low Odor
- + Fresh – and/or – Clean Scent
- + The smell of clean
- + Breath Easy: [Fragrance Free] [No Harsh Fumes] [No Harsh Chemicals]
- + No harsh fumes to irritate [pet] [dog] noses
- + No worries about pet licking after cleaning
- + Worry free use in [kennels] [litter box] [pet areas] [baby rooms] [nurseries]
- + Use for a [fresh] [home] [environment] [kitchen]
- + Alcohol free [formula]
- + Dye free [formula]
- + Fragrance free [formula] [will not irritate your [dog's] [pet's] nose]
- + Phenol free [formula]
- + VOC free [formula]
- + No – and/or Never any [alcohol] [dyes] [fragrances] [phenols] [VOCs] [harsh fumes] [harsh chemicals]
- + Non-flammable [formula]
- + Non-greasy [formula]
- + Nonsticky [formula]
- + Leaves no [sticky] [greasy] [flammable] [harmful] [harsh] [chemical] residual – or – residue [on surfaces] [after evaporation]
- + [It] Breaks down into saline solutions
- + Contains no phosphates
- + Kills – or – Effective against bacteria
- + Kills – or – Effective against viruses\*



- + Kills – or – Effective against pathogens
  - + Kills – or – Effective against yeast
  - + Leaves surfaces disinfected [sanitized]
  - + Made in the USA (may include graphic of American flag)
  - + One-step cleaner and disinfectant
  - + One-step disinfectant cleaner designed for general cleaning and disinfecting hard, non-porous environmental surfaces in health care facilities – or – (insert use site(s) from table 1)
  - + Pseudomonocidal
  - + Ready-to-use [cruise line] [daycare] [dental] [hospital] [household] [institutional] [residential] [veterinarian] disinfectant
  - + For use in (list any use site(s)) [applications] [environment]
  - + Gentle enough for use (in – or – throughout the (insert use site(s) from tables 1-5)
  - + Gentle for use (on (insert use surface(s) from tables 1-5)
  - + Ready-to-Use [Formula]
  - + No mixing required
  - + No rinse formula
  - + No rinsing required
  - + No wiping required
  - + Multi-surface sanitizer
  - + Sanitize kitchen surfaces
  - + Sanitizer to go
  - + Disinfectant to go
  - + Sanitize without rinsing
  - + Staphylocidal
  - + The answer to your disinfecting needs
  - + The answer to your sanitizing needs
  - + The convenient way to disinfect
  - + The convenient way to sanitize
  - + The simple solution to – or – for a healthier home
  - + Use in public – or – common places where bacteria – and/or – viruses may be of concern on hard, non-porous surfaces
  - + Use where control of the hazards of cross-contamination between treated surfaces is of Prime importance
- Glass sanitizer  
Household sanitizer  
Institutional sanitizer  
Restaurant sanitizer  
Consumer [Line] [Disinfectant]  
Commercial [Line] [Disinfectant]  
Cruise Line [Line] [Disinfectant]  
Freight [Line] [Disinfectant]  
Hospital [Line] [Disinfectant]  
Hospitality [Line] [Disinfectant]  
Industrial [Line] [Disinfectant]  
Janitorial [Jan-San] [Line] [Disinfectant]  
Nursery [Line] [Disinfectant]  
Public Transportation [Line] [Disinfectant]  
Residential [Line] [Disinfectant]  
Retail [Line] [Disinfectant]  
Veterinarian [Line] [Disinfectant]  
[Sample] [travel] [trial] size

## GENERAL CLAIMS

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

### TABLE ONE: Medical:

#### USE SITES

Ambulances – or – Emergency Medical Transport Vehicles  
Anesthesia Rooms, or Areas  
Assisted Living, Full Care Nursing or Retirement Homes  
(Blood) (Plasma) (Semen) (Bone Marrow) (Milk) (Apheresis) Donation Centers  
CAT Laboratories  
Central Service Areas  
Central Supply Rooms, or Areas  
Chemotherapy Hoods  
Chiropractic Office  
Clinics  
Critical Care Units, or CCUs  
Dialysis Clinics  
Emergency Rooms, or , ERs  
Examination (Exam) Rooms  
[Eye] Surgical Centers  
Health Care Settings, or Facilities  
Home Health Care Settings  
Hospices  
Hospitals  
Hospital Kitchens  
Intensive Care Units or ICUs  
Isolation Areas, or Rooms  
Laboratories  
Medical Clinics  
Medical Facilities  
Medical, Physician's or Doctor's Offices  
Neonatal Intensive Care Units [(NICU)]  
Newborn or Neonatal Nurseries  
Nursing, or Nurses' Stations  
Ophthalmic Offices  
Optometry Offices

Orthopedics  
Outpatient Clinics  
Outpatient Surgical Centers [(OPSC)]  
Patient Care Areas  
Patient Restrooms  
Patient Rooms  
[Pediatric] [Eye] Examination Rooms – or – Areas  
Pediatric Intensive Care Units (PICU)  
Pharmacies  
Physicians' Offices  
Physical Therapy Rooms or Areas  
Radiology, X-Ray Rooms or Areas  
Recovery Rooms  
Rehabilitation Therapy Rooms, Areas or Centers  
Surgery Rooms, or, Operating Rooms or ORs  
Transport Vehicles  
X-Ray Rooms

**HARD, NON-POROUS SURFACES**

Bed Pans  
Body CT – or – CAT Scan Equipment  
BP Monitors  
Cabinets  
Cabinet – or – Closet Handles  
Carts – or – Bed Carts  
Chiropractic Tables  
Coated Mattresses – and/or – Pillows  
Computers – or – Laptops – or – Workstations – or – Keyboards  
Continuous Positive Airway Pressure – or – CPAP Machines – or – Equipment  
Counters – or – Counter Tops  
External Surfaces of [CPAP] Masks  
Data Entry Tablets – or – Phones – or – Devices  
Dental Chairs  
Desk Tops  
Dialysis Machines  
Door Knobs  
Endoscope Transducers [and Probes]  
Exam – or - Examination Tables  
Exterior Surfaces of Air Vents  
External Surfaces of Medical Equipment  
External Surfaces of Ultrasound Transducers  
Food Carts – or – Food Trays  
Footboards  
Glucometers – or – Blood Glucose Monitors  
Gurneys  
Hard, Non-Porous Environmental Hospital – or – Medical Surfaces  
Headboards

High Touch Surfaces  
Hospital – or – Patient Bed Railings – or – Linings – or - Frames  
[Infant] [Neonatal] Incubators – or – Isolettes  
[Inner] [Inside of] Drawers  
IV Poles  
Light Switch Covers  
Light Switches  
Magnetic Resonance Imaging – or – MRI Equipment – or – Beds  
Mattress Covers, Plastic/Non-Porous  
[Mayo] [Instrument] Stands  
Neti Pots  
Nurse Call [Device] [Button] [and Cord]  
Otosopes  
Patient Beds  
Patient Chairs  
Patient Monitoring Equipment – or – Screens  
Phones – or – Phone Cradle  
Plastic Mattress Covers  
Prosthetics  
Reception Counters – or – Desks – or – Areas  
Respirators – or – Respirator Equipment  
Scales  
Shower Fixtures  
Showers  
Sinks  
Stethoscopes  
Stretchers  
Support Bars – or – Rails  
Tables  
Telephones  
External Surfaces of Toilets  
External Surfaces of Ultrasound Transducers [and Probes]  
External Surfaces of Ventilators – or – Ventilator Equipment  
Wash basins  
Wheelchairs  
X-Ray Equipment

**TABLE TWO: Dental:**

**USE SITES**

Dental Facilities  
Dental – or – Dentist’s Offices  
[Dental] [Hygienist(s)] Examination – or – Exam Rooms – or – Areas  
Not for treatment for dental water lines

**HARD, NON-POROUS SURFACES**

Dental countertops  
Dental operatory surfaces

Dentist – or – dental chairs  
Hard, non-porous environmental dental surfaces  
Light lens covers  
Reception counters – or – desks – or – areas  
Waterjets  
Water picks

**TABLE THREE: Veterinary:**

**Animal Premises:** Remove all animals and feed from the premises, vehicles and enclosures. Remove all litter, droppings and manure from the floors, walls and surfaces of barns, pens, stalls, chutes and other facilities and fixtures occupied or traversed by animals. Empty all troughs, racks and other feeding and watering appliances. Thoroughly clean all surfaces with soap and/or detergent and rinse with water. Apply Envirolyte O & G® at 500 ppm FAC. Saturate surfaces with solution for 10 minutes. Immerse all halters, ropes and other types of equipment used in handling and restraining animals as well as forks, shovels and scrapers used for removing litter and manure. After application, ventilate buildings, coops and other closed spaces. Do not house animals or employ equipment until treatment has been absorbed, set or dried. Thoroughly scrub all treated feed racks, mangers, troughs, automatic feeders, fountains and waterers with soap or detergent and rinse with potable water before reuse.

USE SITES

Amphibian [Holding] [Containment] Areas  
Animal Housing Facilities  
Animal Life Science Laboratories  
Animal – or – Pet Grooming Facilities  
Aquariums  
[Raptor] Aviaries  
[Chicken] [Bird] Coops  
Feed Lots  
Kennels  
Livestock – and/or – Swine – and/or – equine – and/or – Poultry Facilities  
Pet Areas  
Pet Hotels – and/or – Motels  
Pet Shops – or – Stores  
Small Animal Facilities  
Veterinary Clinics – or – Facilities  
Veterinary Offices  
Veterinary – or – Animal Hospitals  
[Petting] Zoos

HARD, NON-POROUS SURFACES

Animal equipment automatic feeders  
Aquariums  
Cages  
External surfaces of veterinary equipment  
Feed racks

Fountains  
Hard, non-porous environmental veterinary surfaces  
Pens  
Pet Bowls [Areas]  
Pet Feeding [Dishes]  
[Pet] [Dog] [Cat] [Bird] [Animal] Toys  
Reception counters – or – desks – or – areas  
Stalls  
Troughs  
Veterinary care surfaces  
Watering appliances

**TABLE FOUR: Food Service:**

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

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

Bars  
Beverage [Bottled Water] [Juice] [Beer] [Liquor] [Wine] Plants  
Break Rooms  
Bottlers [Breweries] [Distilleries] [Wineries]  
Cafeterias  
Coffee [Donut] [Bagel] Shops  
Commercial – or – Institutional Kitchens  
Cruise Ship [Airline] [Train] [Rail] Food Processing [Preparation] Areas  
Dairy Farms [Facilities]  
Dairy [Milk] [Ice Cream] Processing Plants  
Delis  
Dining Rooms [Halls]  
Eating Establishments  
Egg Processing Plants  
Fast Food Chains – or – Restaurants  
Food [Beverage] Preparation and Processing Areas  
Food Processing and Fabrication Areas  
Food Processing Plants [Facilities]  
Food Service – or – Processing Establishments  
Food Serving Areas  
Food Storage Areas  
Fruit [Vegetable] [Produce] [Potato] Processing Facilities  
Hospitality Establishment  
Liquor [Convenience] Stores  
Lunchrooms  
Meat [Poultry] [Fish] Processing Plants

Meat [Poultry] [Fish] Producing Establishments  
 Other Food Service Establishments  
 [Ice Cream] Parlors – or – Shops  
 Restaurants  
 Rendering Plants  
 School Kitchens  
 Smokehouses  
 Snack Bars  
 Supermarkets [Grocery Stores]

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

Surfaces where disinfection is required  
 Surfaces where sanitization is required  
 Exterior surfaces of Appliances  
 Exterior surfaces of Dish racks  
 Drain boards  
 Exterior surfaces of Food Cases  
 Exterior surfaces of Food Trays  
 Exterior surfaces of Freezers  
 Hoods  
 Exterior surfaces of Microwaves  
 Outdoor furniture (excluding wood frames and upholstery)  
 Exterior surfaces of Ovens  
 Exterior surfaces of Refrigerators  
 Salad bar sneeze guards  
 Exterior surfaces of Stoves – or – Stovetops  
 [Food] Processors  
 [Meat], [Fish], [Poultry], [Produce] Washers  
 [Processing] Hand [Power] Tools  
 [Processing] Vacuums  
 [Refrigerated] Food Display Equipment  
 Baby Bottles  
 Bakery Equipment  
 Basins  
 Beer [Tap] Lines  
 Beverage Bars [Equipment]  
 Bins  
 Blanchers  
 Blenders  
 Blenders  
 Bottling Equipment  
 Bread Slicing Machines  
 Breast Pump [Parts]  
 Buffet Counters  
 Cabinets

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



<p>Freezers                  Fryers                  Grills                  Grinders                  Highchairs [Trays]                  Hoists                  Homogenizers                  Hooks                  Ice Cream Machines [Equipment]                  Ice Machines [Chests]                  [Inside] Dishwasher(s) [Interiors]                  [Inside] Freezer(s) [Interiors]                  [Inside] Microwave(s) [Interiors]                  [Inside] Refrigerator(s) [Interiors]                  Juicers                  Kettles                  Kitchen Appliances                  Kitchen Surfaces                  Kitchen Tools                  Knives                  Labeling Machines                  Lunch Boxes [Pails]                  Meat Cutting Machines                  Meat Cases                  Medicine Dropper                  Microwaves                  Milking Machines [Equipment]                  Millers                  Mixing Equipment [Mixers]                  [[Baby [Bottle]] [[Dental] Waterjet – and/or –                  Water pick Tips] [[Dental] Picks – and/or –                  Mirrors] [[Dental] Retainers] [Dental                  Appliances] [Pipes] [Vape – and/or – Electronic                  Cigarettes – and/or – E-Cigs] [Utensils – and/or                  – Stainless [Steel] ware] [Chopsticks] [Mouth                  harps] [[Musical] [Instrument] [Mouthpieces]]                  Ovens                  Packaging Equipment                  Pasteurizers                  Pet Bowls                  Pet Feeding [Dishes]</p>	<p>Pickers                  Picnic Tables                  Plastic and other non-porous Chopping Blocks                  Plastic Cutting Boards                  Pre-mixing Equipment                  Processing Vessels                  Pulpers                  Pumps                  Racks                  Ranges                  Refrigerator Bins used for meat, vegetables,                  fruit, eggs and dairy                  Refrigerators                  Salad Bars                  Saws                  Scalders                  Scales                  Separators                  Shackles                  Shelving                  Shredders                  Sinks                  Skinning Equipment                  Slicers                  Slush [Ice] Machines [Equipment]                  Snack Counters                  Sorters                  Steam Tables                  Storage Tanks                  Stovetops                  Stuffers                  Tables                  Tanks                  Teat Cups [Tubes]                  Toasters                  Trolleys                  Warming Equipment                  Waterjets                  Water picks                  Yogurt Machines [Equipment]</p>
---	--

**TABLE FIVE: Miscellaneous/General:**

USE SITES

Airplanes  
Arcades  
Attics  
Automobiles  
Basements  
Blood Banks  
Boats  
Bowling Alleys  
Butcher Shops  
Call Centers  
Casinos  
Campers  
Cars  
[Children's] [Kids'] Playroom  
Chillers  
Churches – or – Synagogues  
Colleges  
Coliseums  
Correctional Facilities  
Crawl Spaces  
Cruise Lines – or – Ships  
Day Care Centers – or – Schools  
Dormitories  
Elevators  
Factories  
Fleets  
Fleet Vehicles  
Funeral Homes  
Game Rooms – or – Centers  
Garages  
Grocery Stores  
Gymnasiums – or – Gyms  
Health Club Facilities  
Homes  
Hotels  
Industrial Facilities  
Laundromats  
Laundry Rooms  
Locker Rooms  
Manufacturing Plants – or – Facilities  
Massage Parlors  
Military Installations  
Motels  
[Movie] Theaters – or – Cinemas  
Nurseries – or – Nursery Schools  
Office Buildings  
Offices

Parks

Personally Owned Vehicles – or – POVs

Pipelines associated with oil and gas production

Playgrounds

Preschool Facilities

Public Areas – or – Facilities

Recreational Centers – or – Facilities

Recreational Vehicles – or – RVs

Resorts

[Roller] [Ice] [Skating] Rinks

Restrooms – or – Restroom Areas

School Buses

Schools

Shelters

Shower Rooms

Stadiums

[Sports] Arenas

Storage Rooms – or – Areas

Supermarkets

Trains

Trucks

Universities

Vehicles

Waterparks

Wineries

Yachts

#### HARD, NON-POROUS SURFACE

Exterior Surfaces of [Air] Vents

[Protective] [Equipment] [Gear] [Pads] [Mats]

Baby – or – Children’s Car Seats

Baby Toys

Baby – or – Children’s Activity Centers

Bassinets

Bathroom fixtures

Bath tubs

Bath Toys

Behind and under counters

Behind and under sinks

Booster chairs

Cabinets

Ceilings

Cell(ular) – or – wireless – or – mobile – or – digital phones

Chairs

Children’s [Kids’] [Wading] Pool

Children’s [Kids’] [Play] Table [and Chairs]

Climbing Walls

Computer keyboards  
Computer monitors  
Laptops – or - Tablets  
Counters – or – countertops  
Cribs  
Decks  
Dehumidifiers  
Desks  
Surfaces of Drains  
Diaper – or – infant changing tables  
Diaper pails  
Dictating equipment surfaces  
Doorknobs  
Earbuds –and/or – Earphones  
Elevator Buttons  
Exterior – or – external toilet surfaces  
Exterior – or – external urinal surfaces  
Exterior Siding  
Facemasks – and/or – Face shields  
Faucets  
Floors  
Garbage – or – trash cans – or receptacles  
Grocery store – or – supermarket carts  
Gymnastics Equipment  
Hampers  
Hand railings  
Hand [Air] Dryer – or – Blower  
Hand Dispenser  
Handles  
Headphones  
Headsets  
Helmets  
Highchairs  
Highchair Trays  
High Touch Surfaces  
Humidifiers  
Lamps  
Light Switches  
Linoleum  
[CPAP] Masks  
Massage Tables  
Microphones  
Mirrors  
Musical Instruments  
Neti Pot  
Other telecommunications equipment surfaces

[[Personal Hygiene] Items] [like] [Combs] [Hair Clips] [[[Toe – or – Finger]Nail] Clippers] [[Hair [Cutting]] Scissors – or – Shears] [[Hair] Clippers] [Razors] [Tweezers]

Piano Keys

Playpens

Play Sets

Potty Chair(s) [Seats]

Riding Toys

Shelves

Showers – or – shower stalls

[House] Siding

Sinks

Soap – or – Hand Sanitizer Dispensers

Stall doors

Stroller [Handles] [Trays]

Tables

Telephones

[Television or TV] Remote(s) [Control(s)]

Tiled walls

Toilet rims

Toilet seats

[Paper] Towel dispensers

Toys

Vanity tops – or – vanities

Walls

Windows

Wrestling – or – Gymnastics Mats

This product is effective and for use as directed on hard, non-porous, water sensitive equipment surfaces: instruments, sealed electronics, computer keyboards, cell phones, telephones, appliances, remote controls, light switch covers and other hard, non-porous water sensitive equipment and surfaces listed on this label.

#### SURFACE MATERIALS

Baked enamel

Chrome

Common hard, non-porous household – or – environmental surfaces

Formica

Glass

Glazed ceramic tile

Glazed porcelain

Laminated surfaces

Plastic laminate

Glazed porcelain enamel

Stainless steel

Synthetic marble

Vinyl tile

Similar hard, non-porous surfaces except those excluded by the label

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

### **STORAGE AND DISPOSAL**

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

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

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

**Container Disposal:** Refillable container. Refill this container with same product only. Do not reuse this container for any other purpose. Cleaning before refilling is the responsibility of the refiller. Cleaning the container before final disposal is the responsibility of the person disposing the container. To clean the container before final disposal, empty the remaining contents from this container into application equipment or mix tank. Fill the container about 10 percent full with water. Agitate vigorously or recirculate water with the pump for two minutes. Repeat this rinsing procedure two more times. Then offer for recycling if available, or puncture and dispose of in a sanitary landfill, or by incineration, or by other procedures allowed by state and local authorities.

### **Environmental Commitment**

This product rapidly breaks down entirely to salt water.

Not harmful to septic and waste water treatment systems.

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

Contains no phosphorous.

Contains no VOCs (Volatile Organic Compounds).

### **FIRST AID**

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